



RIO GRANDE LOUNGE MENU



STARTERS

Chips & Salsa Fresca | \$ 8
Chipotle Ranch Fries | \$ 9
Warm Pretzel w/ Queso | \$12

Coconut & Lime Ahi Tuna | \$ 16
Blue Corn Tostada, Avocado Puree, Cucumber
Bell Pepper, Pineapple Pico

Brisket Nachos | \$ 17
Corn Tortillas, Nacho Cheese Sauce,
Sour Cream, Tomato, Scallion, Guacamole

Rio Spiced Chicken Wings | \$ 12
House Made Hot Sauce, Cotija,
Celery, Bleu Cheese

Green Chile & Crab Fundido | \$ 11
Corn Tortilla Chips

Poblano Mac & Cheese | \$ 12
Bacon Bread Crumbs



SALADS

Chop Salad | \$ 12
Romaine Lettuce, Roasted Corn, Bell Pepper,
Cucumber, Tomato, Scallion, Local Cheddar,
Bacon, Red Chile Vinaigrette

Southwestern Salad | \$ 12
Roasted Corn, Scallion, Quinoa, Cilantro,
Heirloom Cherry Tomato, Cotija, Cucumber,
Avocado, Vinaigrette, Black Beans, Crispy Tortillas

Add to Salads: Chicken Thigh \$ 7 | Shrimp \$ 8 |



MAINS

Whole Fried Trout | \$ 19
Flour Tortillas, Fresh Lime, Pineapple Pico,
Avocado Crème, Salsa Fresca

Southwestern Flautas | \$ 8
Flour Tortillas, Black Bean & Cabbage Filling, Jack
Cheese, Rio Spiced Aioli, Cilantro

Rio Burger | \$ 18
Two Beef Patties, New Mexico Red Chile Cheddar,
Cabbage, Rio Spiced Aioli, Brioche Bun, Fries



FLAT BREADS

Heirloom Tomato & Caramelized Onion | \$ 16
Cilantro Cream, House made Béchamel, Jack
Cheese

Chorizo & Manchego | \$ 16
Cauliflower Crust, Marinara

Margarita Flatbread | \$ 16
Cauliflower Crust, Marinara, Mozzarella, Basil

Street Tacos/Quesadilla

Flour Tortillas, Cilantro Crème, Pickled Jicama &
Radish Slaw, Pineapple Pico, Salsa Fresca

Protein Choice:

Hibiscus Rubbed Pork Belly \$ 12

Citrus Marinated Beef Cheek \$ 11

Goat's Milk Poached Chicken Thigh \$11

Chile Roasted Cauliflower \$10

Shrimp \$ 12



BEVERAGES

**Pepsi, Diet Pepsi, Dr. Pepper, Starry,
Ginger Ale, Root Beer** | \$ 5

Iced Tea or Hot Tea | \$ 5



DESSERTS

Churros | \$ 8

Dulce de Leche Ice Cream, Mexican Chocolate

Half Baked Brownie | \$ 8

Vanilla Ice Cream

New York Style Cheesecake | \$ 8

Cherry Compote

Please let your server know if you have any dietary restrictions or would like special preparation of an item and a member of our culinary team will be happy to prepare an item to your specific preferences // All items are subject to a 6.125% sales tax and all parties of 8 or more are subject to an additional 22% service charge // Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

⊗ V The above symbols represent items that if modified, can be Gluten Free ⊗ or Vegetarian V