

# BEER & SELTZERS

\$10 | 5 FOR \$45 | MAKE IT A MICHELADA +\$5

**DOMESTIC 16oz**  
Bud Light, Coors Light, Michelob Ultra, Miller Lite

**IMPORT 16oz**  
Corona Extra, Dos Equis, Modelo Especial, Pacifico, Heineken, Heineken Silver, Heineken 0.0 Non-Alc (11.2oz)

**CRAFT 16oz**  
Big Dog’s Las Vegas Craft Lager, Blue Moon Belgian White, Golden Road Mango Cart Wheat Ale, Kona Big Wave Golden Ale (12oz), Leinenkugel’s Summer Shandy

**SELTZER 12oz**  
High Noon Tequila Lime, High Noon Vodka Grapefruit, Topo Chico Strawberry Guava, NÜTRL Vodka Pineapple

# BEV CANNED WINES

\$12 | 5 FOR \$50  
California Sparkling, Rosé, Sauvignon Blanc, Pinot Noir

# NON-ALC

**RED BULL \$7 | 5 FOR \$30**  
Red Bull Energy Drink, Sugarfree, Tropical Edition, Watermelon Edition, Coconut Berry Edition

**LIQUID DEATH \$8 | 5 FOR \$35**  
Severed Lime Sparkling Water, Mango Chainsaw Sparkling Water, Dead Billionaire Iced Tea

**TOPO CHICO  
SPARKLING MINERAL WATER \$8 | 5 FOR \$35**

# FROZEN FAVORITES

16oz \$15 | 32oz SOUVENIR \$28 | 32oz REFILL \$26

**PIÑA COLADA**  
Don Q Coconut Rum, Pineapple Juice, Coconut

**MARGARITA**  
Casamigos Blanco Tequila, Fresh Lime Juice, Fresh Sweet & Sour

**TITO’S SPIKED STRAWBERRY**  
Tito’s Handmade Vodka, Strawberry Daiquiri Mix

**MIAMI VICE**  
Don Q Coconut Rum, Piña Colada and Strawberry Daiquiri Mixes

# EYE OPENERS

16oz \$15 | 32oz SOUVENIR \$28 | 32oz REFILL \$26

**BLOODY MARY**  
Tito’s Handmade Vodka, House-Made Bloody Mary Mix

**MIMOSA**  
La Marca Prosecco, Orange Juice

**ABSOLUT VODKA AND RED BULL**  
Choice of Red Bull Energy Drink, Sugarfree or Editions

# SHOTS \$10

**SKREWBALL** Peanut Butter Whiskey  
**PINK WHITNEY** Pink Lemonade Vodka  
**JÄGERMEISTER** Herbal Liqueur  
**TEREMANA** Blanco Tequila

# SPECIALTY COCKTAILS

16oz \$16 | 32oz SOUVENIR \$28 | 32oz REFILL \$26

**MARGARITA**  
Teremana Blanco Tequila, Cointreau Orange Liqueur, Fresh Lime Juice, Fresh Sweet & Sour

**COCONUT MAI TAI**  
Malibu Coconut Rum, Cointreau Orange Liqueur, Fresh Sweet & Sour, and Pineapple Juice, Topped with Myers’s Dark Rum

**MOJITO**  
Don Q Cristal Rum, Fresh Lime Juice, Simple Syrup, Mint, Club Soda  
*Make it Mango or Raspberry with Flavored Purées*

**VODKA LEMONADE**  
Absolut Citron Vodka, Minute Maid Lemonade

**PASSION FRUIT MULE**  
Absolut Vodka, Chinola Passion Fruit Liqueur, Fresh Lime Juice, Ginger Beer

**WHISKEY PALMER**  
Brother’s Bond Bourbon, Fresh Lemon Sour, Gold Peak Black Tea

**BRAZILIAN BERRY SMASH**  
Leblon Cachaça, Fresh Seasonal Berries, Lime Juice, Club Soda

**CUCUMBER FIZZ**  
The Botanist Gin, Fresh Lime Juice, Simple Syrup, Cucumber Mint Soda

**PALOMA**  
Dos Hombres Mezcal, Fever-Tree Sparkling Pink Grapefruit

**CADILLAC MARGARITA**  
16oz \$19 | 32oz SOUVENIR \$31 | 32oz REFILL \$29  
Olmeca Altos Reposado Tequila, Grand Marnier Orange Liqueur, Fresh Lime Juice, Fresh Sweet & Sour

# BREAKFAST BITES

## AGAVE GREEK YOGURT PARFAIT \$11

Fresh Strawberries, Blueberries, and House-Made Coconut Granola

## FRUIT SALAD CUP \$10

Tajín and Lime Marinated Assorted Fruit

## BREAKFAST BURRITO \$15

Scrambled Eggs, Chorizo Sausage, Smoked Paprika Potatoes, and Pepper Jack Cheese in a Flour Tortilla with Fire Roasted Salsa and Sour Cream on the Side

## BREAKFAST SANDWICH \$13

Fried Egg, Shaved Ham, and Cheddar Cheese on a Buttery Croissant

## AÇAI BERRY BOWL \$12

Made with Blackberries and Raspberries, topped with Shaved Almonds and Quinoa Crunch

## SMASHED AVOCADO BAGEL \$13

Avocado Wedges, Boiled Egg, Radishes, Spiced Pumpkin Seeds, and Fresh Sprouts

# SALADS & BOWLS

Add Chicken \$5 | Shrimp \$7

## CAESAR SALAD \$14

Chopped Romaine Lettuce, Parmesan Cheese, and Focaccia Croutons Served with Creamy Caesar Dressing

## FARMSTAND GREEN SALAD \$13

Shaved Carrot, Radish, Cucumber, and Teardrop Tomatoes Served with Choice of Balsamic Vinaigrette or Ranch Dressing

## ASIAN CHICKEN SALAD \$15

Baby Spinach & Chopped Romaine Lettuce with Carrots, Cucumbers, Mint, Cilantro, Fried Wontons, and Crispy Chicken Served with Ginger-Soy Sesame Dressing

## FRIED QUINOA BOWL \$12

Roasted Peppers, Scallions, Carrots, Edamame, and Bean Sprouts Served with Black Garlic Shoyu Dressing

# LUNCH BITES

All Lunch Items Served with House-Made Potato Chips

## RIO BURGER \$16

Two Certified Angus Beef® Patties, Shredded Lettuce, Onion, Tomato, Pickle Chips, and American Cheese with Burger Sauce on a Brioche Bun Add Bacon +3

## BLACK BEAN PATTY WRAP \$14

Black Bean Patty, Lettuce, Diced Tomato, Pepper Jack Cheese, and Chipotle Pepper Spread in a Cilantro Flour Tortilla

## FRIED CHICKEN TENDER WRAP \$14

Fried Chicken Tenders, Shredded Romaine Lettuce, Diced Tomato, and Boursin Cheese Spread in a Sun-Dried Tomato Tortilla

## NEW YORK STEAK SANDWICH \$19

Caramelized Onions, Arugula, and Creamy Horseradish Served on Ciabatta

## TURKEY, BACON, AND AVOCADO SANDWICH \$15

Alfalfa Sprouts, Tomato, Garlic Mayo on Multigrain Toast

## ITALIAN SANDWICH \$16

Salami, Mortadella, Capicola, Provolone Cheese, Lettuce, Tomato, Onion, Hot Cherry Pepper Relish, Herbed Olive Oil, and Red Wine Vinegar on Pepperoncini Ciabatta

# SOFT DRINKS | WATER

## SODA 16oz \$6 | 32oz \$12

Coca-Cola, Diet Coke, Coke Zero, Sprite, Dr. Pepper

## SMARTWATER \$8 | 5 FOR \$35

## C2O COCONUT WATER 17.5oz \$9 | 5 FOR \$40

## MINUTE MAID JUICE \$5

Apple, Orange, Cranberry

## POWERADE 20oz \$6 | 5 FOR \$25

Lemon Lime, Fruit Punch

# BASKETS & PLATTERS

## CORN TORTILLA CHIP BASKET \$12

Fire Roasted Salsa and Guacamole

## SLICED FRESH FRUIT PLATTER \$16

Sweet Seasonal Melons with Strawberries, Blueberries, and Pineapple

## 50/50 BASKET \$12

Choose Two: Onion Rings, French Fries or House-Made Potato Chips, Served with a Side of Chipotle Ketchup and Onion Dip

## HUMMUS PLATE \$18

Carrots, Celery, Cucumber, Kohlrabi, House-Made Red Pepper Hummus, Fresh Grilled Pita, and Corn Tortilla Chips

## CHILLED SHRIMP COCKTAIL

6 PIECES \$24 | 12 PIECES \$45

Cognac Cocktail Sauce and Fresh Lemon

## CHICKEN PLATTER

8 PIECES \$18 | 24 PIECES \$50

Choice of Fried Chicken Wings or Chicken Tenders, Served with Carrot and Celery Sticks. Choice of Two Dipping Sauces: Ranch, Blue Cheese, Barbecue or Buffalo.

## SLIDERS 3 PIECE \$15 | 12 PIECE \$40

Certified Angus Beef® Patties, Cheddar Cheese, Caramelized Onions, and Burger Sauce on a Brioche Bun



Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry, or shell stock reduces the risk of foodborne illness. Young children, the elderly, and individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked. Please inform your server of any known food allergies.