



DINNER

# Cultivate Your Appetite

With a expansive indoor and outdoor seating, Rico's American Grill offers a casual dining experience along the bustling 16th Street corridor in central Phoenix. Open for breakfast, lunch and dinner.

## To Share

**Spinach & Artichoke Dip** <sup>GF V</sup> 9.50  
corn tortilla chips

**Pork Carnitas Tacos** <sup>GF</sup> 11.95  
slow cooked pork carnitas, avocado purée, pickled red onion, cotija cheese, cilantro crema, corn tortillas

**Red Chile Beef Nachos** <sup>GF</sup> 13.75  
queso blanco, spicy red chile braised beef, tomatillo pico de gallo, jack cheese, cilantro

**Margherita Pizza** <sup>V</sup> 14.25  
plum tomato sauce, mozzarella, fresh basil, tomatoes

**Quesadilla** 12.00  
roasted salsa, sour cream  
add chicken 3 | steak\* 7

**Rico's Wings** half dozen 9.25 | dozen 13.75  
choose: buffalo, Thai chili, BBQ, salsa verde & cilantro served with carrots and celery

## Sides

Any 3 12.95

**French Fries** 4.00 **Sautéed Forest Mushrooms** 5.75

**Smashed Potatoes** 4.25 **Seasonal Fresh Vegetables** 5.50

**Mexican Street Corn** 4.95 **Creamed Spinach** 4.95

## Salads

**Protein Burst! Add:**  
quinoa 2 | chicken 3 | salmon\* 5 | shrimp or steak\* 7

**Potsticker Salad** 12.75  
greens, crispy chicken pot stickers, edamame, wontons, cashews, carrots, daikon, cilantro, cucumber, sesame seeds, jalapeño ponzu dressing

**Squaw Peak Chopped Salad** <sup>GF V</sup> 12.95  
artisan lettuce, corn, pico de gallo, black beans, avocado, cotija cheese, toasted pepitas, chile-lime vinaigrette

**Beet & Arugula Salad** <sup>GF V</sup> 11.95  
arugula, roasted beets, fennel, goat cheese, shaved radish, candied walnuts, raspberry-honey vinaigrette

**Roasted Squash and Kale Salad** <sup>GF</sup> 11.50  
kale, roasted squash, crispy bacon, pomegranate seeds, feta cheese, cranberries, pine nuts, tahini parsley dressing

## Main Plates

**Pan Seared Chicken Breast** <sup>GF</sup> 20.25  
chicken breast, polenta, broccolini, swiss chard, Italian salsa verde

**Garganelli alla Bolognese** 19.25  
garganelli pasta, bolognese meat sauce, parmesan cheese, garlic bread

**Miso Glazed Salmon** <sup>GF</sup> 22.75  
grilled salmon\*, miso glaze, charred bok choy, snow peas, beechwood mushrooms, gochujang-plum sauce

**Baked Mac & Five Cheeses** <sup>V</sup> 18.95  
cavatappi pasta, herb scented panko  
add chicken 3 | salmon\* 5 | shrimp or steak\* 7

## Sandwiches & Burgers

choice of fries | onion rings | side salad

**Pointe Turkey Club** 13.95  
6oz roasted turkey breast, Swiss cheese, applewood-smoked bacon, lettuce, tomato, sourdough bread

**Asian Bahn Mi Sandwich** 12.75  
grilled chicken breast, arugula, carrots, cucumber, radish sprouts, jalapeño, wasabi ponzu aioli, soft baguette

**Original Burger\*** 14.25  
8oz hand-crafted patty, American cheese, lettuce, tomato, onion

**Farmer's Burger\*** 15.25  
8oz hand-crafted patty, herb goat cheese, arugula, tomato, applewood-smoked bacon, avocado, fried cage-free egg

**Grilled New York Steak\*** <sup>GF</sup> 29.95  
12oz grilled New York, garlic mashed potatoes, asparagus, white truffle bordelaise sauce  
add béarnaise sauce 3

**Prime Ribeye Steak\*** <sup>GF</sup> 47.95  
14oz grilled USDA prime ribeye steak, petite bistro arugula salad, garlic herb fries, demi  
add béarnaise sauce 3

GF = Gluten Free V = Vegetarian

\*Menu items are cooked to order. Anything served raw or rare, including meats, seafood or eggs, may increase your risk of food borne illness.

For your convenience, an 18% gratuity will be added to parties of six or more.

## Wines

Glass • Glass + 1/2 • Bottle

### Sparkling

Mimosa | Bellini | House Sparkling 7 • 28  
Riondo, Prosecco Spumante DOC, *Italy* 8.25 • 12.25 • 32  
Domaine Ste. Michelle Brut, *WA* 35  
Chandon Brut Classic, *CA* 47  
Étoile Rosé, *Carneros, CA* 80

### Champagne

Moët & Chandon's Imperial Brut, *Épernay, France* 165  
Veuve Clicquot Yellow Label, *Reims, France* 172  
Veuve Clicquot NV Rosé, *Reims, France* 250  
Ruinart Rosé, *Reims, France* 345  
Dom Pérignon Champagne, *France* 450

### Whites

#### Chardonnay

Starmont, *Carneros, CA* 11 • 15 • 43  
Decoy by Duckhorn, *Sonoma County, CA* 10 • 14 • 39  
Sonoma-Cutrer, Russian River Ranches, *Sonoma, CA* 55  
J. Wilkes, *Santa Maria Valley, CA* 58  
Smoketree, *Sonoma County, CA* 65  
Quilt, *Napa Valley, CA* 155

#### Sauvignon Blanc

Starborough, *Marlborough, New Zealand* 9 • 13 • 35  
Matanzas Creek, *Alexander Valley, CA* 43

#### Pinot Grigio

San Angelo, *Toscana IGT, Italy* 10 • 14 • 39  
Terlato Family, *Colli Orientali del Friuli DOC, Italy* 55

### Riesling

Chateau Ste. Michelle, *Columbia Valley, WA* 8 • 12 • 38  
Chateau Ste. Michelle & Dr. Loosen Eroica, *WA* 48

### Rosé

Fleur de Mer, *Côtes de Provence, France* 17 • 21 • 65  
Whispering Angel *Côtes de Provence, France* 58

### Reds

#### Cabernet Sauvignon

Columbia Crest H3, *WA* 10 • 14 • 37  
Storypoint, *CA* 11 • 15 • 39  
DAOU, *Paso Robles, CA* 48  
Oberon by Michael Mondavi, *Napa Valley, CA* 59  
Conn Creek, *Napa Valley, CA* 76

#### Merlot

Seven Falls, *Wahluke Slope, WA* 9.75 • 13.75 • 39  
Tangley Oaks, *Napa Valley, CA* 42

#### Pinot Noir

Parker Station, *Central Coast, CA* 9.50 • 13.50 • 37  
Meiomi, *CA* 59  
Acrobat, *OR* 71

#### Malbec

Bodega Norton Barrel Select, *Argentina* 14 • 18 • 55

#### Red Blend

Zaca Mesa, "Z Cuvée," *Santa Ynez, CA* 12 • 16 • 47  
Murrietta's Well, "The Spur," *Livermore Valley, CA* 65

## Handcrafted Cocktails

made with fresh ingredients

#### Pomegranate Punch 12.25

Grey Goose, Lemon Juice, Monin Pure Cane Syrup,  
POM Wonderful® Juice, Pineapple Juice, Ginger Ale

#### Strawberry-Jalapeño Margarita 12.50

Rico's Backyard Favorite! House Infused Strawberry-  
Jalapeño Tequila, Fresh Lime Juice, Agave Nectar

#### Rye'd Out Mule 12.25

Bulliet Rye Bourbon, Ginger Beer,  
Fresh Lime Juice, Orange Liqueur, Bitters

#### Orange Blossom Sangria 12.45

Papago Orange Blossom Draft Beer, Orange Juice,  
Pamplemousse Liqueur, Giffard Peach, Sprite

#### Rising Sun 12.45

Buffalo Trace, Dry Vermouth, Lemonade, Bitters

#### Dreamy Draw Colada 12.50

Clement Coconut Liqueur, Coconut Coco Reàl,  
Orange Juice, Triple Sec, Dark Myers's Rum

#### Sunset Paloma 12.25

Herradura Tequila, Ancho Chili Reyes, Lime Juice,  
Ruby Red Grapefruit Juice, Agave Nectar

#### Pointe Refresher 12.45

Hendricks Gin, St. Germaine, Ginger Ale,  
Muddled Cucumber and Lime

#### Rico's Loaded Mary 12.50

Infused Pepper, Absolut Vodka, Bloody Mary Mix with  
Siracha Cheese, Celery and Candied Bacon Garnish

## Beers

#### Bottled Domestic 5.50

Budweiser | Bud Light | Coors Light | Miller Lite | Michelob Ultra

#### Bottled Premium 7.50

Fat Tire | Corona Extra | Heineken | Amstel Light | Labatt Blue  
Dos Equis Lager | Sam Adams Lager | Guinness | Kilt Lifter | Ace Apple Cider

#### Draft 16oz 7.50 | 20oz 9.50

Bud Light | Coors | Stella Artois  
Blue Moon | Goose Island IPA

## Specialty Beers

#### Arizona Drafts | 16oz 7.50 | 20oz 9.00

Papago Orange Blossom | Scottsdale, AZ  
Mother Road Tower Station | Flagstaff, AZ  
Four Peaks Kilt Lifter | Tempe, AZ  
Barrio Blonde | Tucson, AZ  
Grand Canyon Pilsner | William, AZ