

Rico's

American Grill

LUNCH

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 ^{GF V} 9.50
corn tortilla chips

Pork Carnitas Tacos ^{GF} 11.95
slow cooked pork carnitas, avocado purée, pickled red onion, cotija cheese, cilantro crema, corn tortillas

Red Chile Beef Nachos ^{GF} 13.75
queso blanco, spicy red chile braised beef, tomatillo pico de gallo, jack cheese, cilantro

Margherita Pizza ^V 14.25
plum tomato sauce, mozzarella, fresh basil, tomatoes

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

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 ^{GF V} 12.95
artisan lettuce, corn, pico de gallo, black beans, avocado, cotija cheese, toasted pepitas, chile-lime vinaigrette

Beet & Arugula Salad ^{GF V} 11.95
arugula, roasted beets, fennel, goat cheese, shaved radish, candied walnuts, raspberry-honey vinaigrette

Roasted Squash and Kale Salad ^{GF} 11.50
kale, roasted squash, crispy bacon, pomegranate seeds, feta cheese, cranberries, pine nuts, tahini parsley dressing

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

Main Plates

Miso Glazed Salmon ^{GF} 22.75
grilled salmon*, miso glaze, charred bok choy, snow peas, beechwood mushrooms, gochujang-plum sauce

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

Grilled New York Steak* ^{GF} 29.95
12oz grilled New York, garlic mashed potatoes, asparagus, white truffle bordelaise sauce

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

HAPPY HOUR

4PM - 7PM DAILY

RICO'S BAR & BACKYARD PATIO

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