



COCKTAILS

11 am - 3 pm

PEACHY KEEN

10

Silver tequila, Mezcal, Lemon juice, Lime juice, Peach puree, topped with Ginger ale

ROSEMARY RUM PUNCH

9

Grapefruit juice, White Rum, House-made Honey Rosemary syrup

SPIKED STRAWBERRY LEMONADE

9

White Rum, Lemon juice, Strawberry puree, Soda

BLUEBERRY VANILLA MULE

10

Vanilla Vodka, Lime juice, Blueberry puree, Ginger beer

Or

GO WILD

With our Build your own

BLOODY MARY BAR

Well 9, Titos 11, Grey Goose 13

Mix it with one of our handcrafted Bloody Mary mixes –

House, Spicy Mango Habanero, and Tomatillo

Rim it with any of our house made salts –

Smoked Sea Salt, Sriracha salt, Chili Lime salt, Bacon Bourbon Salt

Top it all off with some of our delicious toppings –

Candied Bacon, Chicken Wings, Blistered Peppers, Celery, Olives,

Carrots, Tomatoes, Pickles, Cheese and much more!!

RICO'S BRUNCH MENU

11 am - 3 pm

Chicken & Waffles

*Crispy Chicken Thigh, Mini Waffles
Sweet Chili Maple Syrup
\$ 14.25*

Brunch Burger

*½ Pound Patty, Bacon Jam, Aged Cheddar
Duck Fat Aioli, Fried Cage Free Egg, Brioche
Fries or Side Salad
\$15.75*

Biscuits & Gravy

*Jalapeno Cheddar Biscuits, Chorizo Gravy
Spiced Spuds
\$11.50*

Farmers Benny

*Poached Eggs, Heirloom Tomato, Spinach
English Muffin, Hollandaise Sauce
Spiced Spuds
\$14.00*

Southwest Skillet

*Choice of Ham, Bacon, Chorizo
Crispy Potato, Roasted Peppers & Onions
Eggs your way, Queso Sauce, Roasted Salsa
\$ 13.50*

Smoked Salmon Grain Bowl

*Cage Free Sunny Side up Eggs, Ancient Grains
Smoked Salmon, Arugula
\$13.00*

Sunrise Fruit Bowl

*Seasonal Melon, Kiwi, Berries
Honey Mint Syrup
\$ 10.50*

Lemon Ricotta Flap Jacks

*Whipped Honey Butter, Vanilla Berry Compote
\$13.00*

Rico's
American Grill