Lunch Menu

Rio Grande Club & Resort Members receive 15% off food & nonalcoholic beverages

Starters • Soups • Salads

Green Chili
Soup served with warm tortilla and topped with cheese
Bowl **8** / Cup **4**

Soup du jour
Bowl **8** / Cup **4**

Chips & Salsa
Add guacamole 3.50
6

Quesadilla
Shredded cheddar & jack cheese, black olives, peppers, onions, tomatoes and jalapenos inside a crisp jalapeno cheddar tortilla with a side of sour cream and our house made salsa – includes choice of chicken or beef
add Shrimp 4.00 • add Guacamole 1.50
12

Rio Grande Nachos
Tortilla chips topped with house made cheese sauce, beans, sour cream, salsa, lettuce, tomatoes and black olives – choice of chicken or beef
add green chili 1.50
12

Wings
12 hearty chicken wings seasoned and fried to perfection
Spicy • Plain
10

Summer Salad
Mixed greens with heirloom tomatoes, kiwi, strawberries, blackberries, cucumbers and topped with grilled chicken and pine nuts with choice of dressing
15

Salmon Salad
Tender grilled salmon on a bed of fresh mixed greens, topped with cucumbers, tomatoes, avocado, bacon, capers, cranberries and walnuts, served with a side of feta cheese crumbles and choice of dressing
15

Rio Chop Salad
Chopped romaine with tomatoes, apples, walnuts, onions and bacon crumbles, topped with grilled chicken & avocado wedges – side of blue cheese & choice of dressing

14

Caesar Salad
Chopped romaine, parmesan cheese, caesar dressing with house made croutons
Add Chicken 3.00 • Add Shrimp 4.00
13.00 full / 9.00 half

From the Grille
All burgers, sandwiches, and wraps come with choice of side
french fries, sweet potato fries, rio chips, side salad, fruit, potato chips,
onion rings, soup

South Fork Burger
Grilled ½ pound burger with peppered bacon, sautéed onions, cheddar and jack cheese
lettuce and tomato
14

Mushroom Swiss Burger
Grilled ½ pound burger with sautéed wild mushrooms, swiss cheese, lettuce, tomato,
onion, served on a sesame seed bun
14

Sandwiches •Wraps

Timbers Grilled Chicken Sandwich
Served with pepper bacon and Swiss cheese, topped with lettuce, tomato, and Chipotle
mayo
13

Colorado Philly
Colorado style philly cheese steak, slow cooked rib eye, grilled onions, green chilies,
wild mushrooms and swiss cheese, served on a Philadelphia style hoagie
16

Gyro
Thinly sliced lamb meat, tomatoes, romaine lettuce and house made tzatziki sauce,
which is made from fresh cucumbers, yogurt, olive oil, lemon juice and garlic
14

Club Wrap
Turkey, ham, peppered bacon, swiss cheese, lettuce, tomato, onion, bacon and ranch
dressing in a jalapeno cheddar tortilla – Add avocado 2.00
12

Chicken Caesar Wrap
A lighter option!!! Grilled chicken breast, romaine lettuce, red onion, croutons, ceasar
dressing, wrapped in a sundried tomato tortilla
13

Vegetarian Option

Beverages

Coke, Diet Coke, Dr. Pepper, Sprite, Root Beer, Lemonade
Iced Tea, Hot Tea, Hot Chocolate, Coffee
$2.00

Milk, Cranberry, Apple, Orange, Tomato, Pineapple or Grapefruit Juice
$3.50

Beers

Bottled Beer
Coors, Coors Light, Budweiser, Bud Light, Miller Lite
Michelob Ultra
$4.50

New Castle Brown Ale, Fat Tire, Dos Equis, Corona Extra, Heineken,
Mikes Hard Lemonade, Heineken, Angry Orchard Crisp Apple
Three Barrel Hop Trash, Odell's IPA, Guinness
Leinenkugel's Summer Shady & Grapefruit Shady
$5.25

Draft Brews
Goose Island IPA • Featured Draft SLV Brewing Company (Alamosa) • Stella Artois
Featured Draft Three Barrel Brewing Company (Del Norte)
$5.25

Wine

House Reds
Redwood Creek Cabernet Sauvignon
Redwood Creek Merlot
Redwood Creek Pinot Noir
$8

House Whites
Redwood Creek Chardonnay
Redwood Creek Sauvignon Blanc
Redwood Creek Pinot Grigio
Barefoot White Zinfandel
Barefoot Moscato
$8

Also refer to our wine list for additional selections

Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness

18% gratuity added to parties of 6 or more