

Rio Mambo

TEX MEX Y MAS

EST. 2001

DISTINCTIVE FOOD



DISTINCTIVE AMBIENCE



DISTINCTIVE SERVICE

◆ **GLUTEN-FREE MENU** ◆

WWW.RIOMAMBO.COM

◆ **APPETIZERS** ◆

CHUNKY GUACAMOLE

#1 CALIFORNIA HAAS AVOCADOS BLENDED WITH FRESH LIME JUICE, CILANTRO, JALAPEÑOS AND RED ONIONS.
SMALL \$4.95 LARGE \$7.95

HAND CRAFTED NACHOS

INDIVIDUALLY CRAFTED TOSTADAS LAYERED WITH BLACK BEANS AND A COMBINATION OF AGED MONTERREY JACK AND CHEDDAR CHEESES. SERVED WITH JALAPEÑOS ON THE SIDE.

- GRINGOS - BEAN AND CHEESE \$7.95**
- DE LA CASA - CHOICE OF PICADILLO BEEF OR SHREDDED CHICKEN WITH SOUR CREAM. . . . \$10.95**
- ESPECIALES - CHOICE OF CHICKEN OR BEEF FAJITA WITH SOUR CREAM AND GUACAMOLE . . . \$12.95**

BORRACHO NACHOS \$12.95

LAYERS OF THICK CORN TORTILLA CHIPS WITH REFRIED BEANS, CHOICE OF SHREDDED CHICKEN OR PICADILLO BEEF, MELTED JACK-CHEDDAR CHEESE, TOPPED WITH LETTUCE, TOMATOES, JALAPEÑOS, GUACAMOLE AND SOUR CREAM

DIPPING QUESOS

	CUP	BOWL
TRADITIONAL QUESO	\$3.50	5.95
SPICY QUESO	\$3.95	6.50
ADD PICADILLO BEEF OR CHORIZO	\$1.00	1.75

HAND ROLLED QUESOS (SERVED FLAMING TABLESIDE) REQUEST WITH CORN TORTILLAS.

- CON HONGOS - SAUTEED MUSHROOMS AND POBLANO \$7.95**
- FLAMEADO - PICO DE GALLO AND CHORIZO \$7.95**
- COMBINATION - A BLEND OF HONGOS AND FLAMEADO \$8.95**
- DEL MAR - SAUTEED SCALLOPS AND SHRIMP \$9.95**

WORLD CLASS QUESADILLAS

CRISP GRILLED CORN TORTILLAS STUFFED WITH AGED JACK CHEESE AND YOUR CHOICE OF FILLING. SERVED WITH GUACAMOLE AND SOUR CREAM.

- THREE CHEESE DILLA - MONTERREY JACK, CHEDDAR AND AÑEJO CHEESE \$8.95**
- BEEF OR CHICKEN FAJITA \$11.95**
- CHIPOTLE CHICKEN - WITH CARAMELIZED ONIONS AND RED PEPPERS \$11.95**
- BRISKET - SLOW COOKED WITH POBLANOS AND ONIONS \$11.95**
- VEGETABLE - A MEDLEY OF SAUTEED VEGETABLES \$11.95**
- SPINACH - SAUTEED SPINACH AND PICO DE GALLO \$11.95**
- GLORIA'S - YOU HAVE TO ASK US! \$12.95**
- SEAFOOD - SAUTEED SHRIMP AND SCALLOPS \$13.95**

GRILLED SHRIMP COCKTAIL \$10.95

JUMBO SHRIMP CHARGRILLED AND SERVED WITH A MAMBO-STYLE SALSA, CHUNKS OF FRESH AVOCADOS AND FRIED CORN CHIPS.

THE RIO GRANDE PLATTER REQUEST WITH CORN TORTILLAS. \$12.95

MAMBO'S GREATEST HITS! NACHOS GRINGOS, ESPECIALES, BRISKET AND SPINACH QUESADILLAS, FLAUTAS DE POLLO, CHILI CON QUESO, GUACAMOLE AND SOUR CREAM.

◆ **TRADITIONAL TEX MEX** ◆

SERVED WITH RICE, BEAN SOUP AND SALAD. (SUBSTITUTE SAUTEED VEGETABLES, ADD \$1.50)

- BEEF OR CHICKEN TACOS \$8.95**
- BRISKET TACOS SERVED WITH PASILLA PEPPER SAUCE \$10.95**
- CHALUPAS SERVED WITH CUP OF TORTILLA SOUP \$8.95**
- | | | | |
|-------------|-----------|-----------|---------------|
| CON FRIJOLE | CON CARNE | CON POLLO | CON GUACAMOLE |
|-------------|-----------|-----------|---------------|

CHALUPAS ELEGANTES \$10.95

TWO CHALUPAS LAYERED WITH REFRIED BEANS AND MEXICAN SAUSAGE, TOPPED WITH LETTUCE, TOMATO AND JACK-CHEDDAR CHEESE. SERVED WITH MEXICAN RICE, GUACAMOLE, SOUR CREAM AND TORTILLA SOUP.

FLAUTAS DE POLLO SERVED WITH GUACAMOLE AND SOUR CREAM \$8.95

ALL OUR ENCHILADAS ARE HAND BASTED IN CHILI SEASONINGS, ROLLED FRESH, PRIOR TO EACH MEAL, SERVED WITH RICE AND BEANS. (SUBSTITUTE SAUTEED VEGETABLES, ADD \$1.50)
 GLUTEN-FREE SAUCES: CHILI CON QUESO, RANCHERO, MOLCAJETE AND TOMATILLO.

- CHEESE AND ONION ENCHILADA \$7.95**
- PICADILLO BEEF ENCHILADA \$8.95**
- CHICKEN ENCHILADA \$8.95**
- SAUTEED SPINACH ENCHILADA IN RANCHERO \$8.95**
- CHICKEN AND SPINACH ENCHILADAS \$9.95**

VEGETARIAN ENCHILADAS \$9.95

TWO HAND ROLLED CORN TORTILLAS STUFFED WITH YOUR CHOICE OF CHEESE OR SPINACH AND TOPPED WITH A MEDLEY OF SEASONAL VEGGIES (GRILLED, STEAMED OR SAUTEED) WITH RANCHERO OR TOMATILLO SAUCE. SERVED WITH RICE AND BEANS.

◆ PLATOS Y MAS ◆

GLUTEN-FREE SAUCES: CHILI CON QUESO, RANCHERO, MOLCAJETE AND TOMATILLO.

BO LEO'S PLATE \$13.95

CHICKEN ENCHILADA, CHEESE ENCHILADA AND BEEF ENCHILADA WITH YOUR CHOICE OF SAUCE. SERVED WITH RICE, BEANS, CRISPY BEEF TACO AND TAMALES.

MEGAN'S PLATE \$11.95

YOUR CHOICE (PICK ANY COMBINATION OF 3) OF ENCHILADA, TACO OR CHALUPA WITH YOUR CHOICE OF SAUCE. SERVED WITH RICE AND BEANS.

THE GRILLED RELLENO \$11.95

YOUR CHOICE OF BEEF OR CHICKEN FAJITA, VEGETABLE OR A COMBINATION — THIS IS NOT YOUR MAMA'S RELLENO. CHARGRILLED AND STUFFED WITH MONTERREY JACK AND CHEDDAR CHEESE, AND YOUR CHOICE OF SAUCE. SERVED WITH MEXICAN RICE AND BEANS.

TACOS A LA PARILLA (GRILLED TACOS) \$14.95

CORN TORTILLAS STUFFED WITH FAJITAS, SLOW ROASTED BRISKET AND POBLANO, OR CHIPOTLE CHICKEN, GRILLED WITH MELTED MONTERREY JACK CHEESE. SERVED WITH RICE, BEAN SOUP AND SLICES OF FRESH AVOCADO.

LUCAS STYLE (WITH CHORIZO) ADD \$1.50

PLATO DE CABALLERO \$15.95

TENDER BEEF FAJITAS SERVED ON TOP OF CHEESE ENCHILADAS WITH YOUR CHOICE OF SAUCE. SERVED WITH GUACAMOLE, PICO DE GALLO, RICE, BEANS AND CORN TORTILLAS.

THE HOLBROOKS \$16.95

A GOOD FRIEND... WE START WITH TWO CHEESE ENCHILADAS AND TOP WITH YOUR CHOICE OF SALSA (SPICY VERDE?!) AND LAYER IN TWO OVER EASY EGGS, STRIPS OF TENDER BEEF FAJITA AND SLICES OF FRESH AVOCADO. SERVED WITH RICE AND BEANS.

◆ SEAFOOD ◆

GLUTEN-FREE SAUCES: CHILI CON QUESO, RANCHERO, MOLCAJETE AND TOMATILLO.

TACOS CAMARONES \$16.95

GULF SHRIMP SAUTEED IN CHILI GUAJILLO AND PLACED IN GRILLED CORN TORTILLAS WITH AÑEJO CHEESE. SERVED WITH A ARROZ BLANCO, BLACK BEANS AND FRESH AVOCADO.

SALMON YUCATAN \$17.95

8 OZ. FILET OF NORWEGIAN SALMON SERVED ON TOP OF A POBLANO, VEGGIE CASSEROLE WITH A CILANTRO CREME SAUCE.

ALAMBRE CANCUN \$17.95

AN ARRANGEMENT OF MARINATED BEEF, BREAST OF CHICKEN AND JUMBO, BACON WRAPPED SHRIMP STUFFED WITH JACK CHEESE AND JALAPEÑO CHARGRILLED ON A SKEWER WITH FRESH PEPPERS, MUSHROOMS AND ONIONS ON A BED OF ARROZ BLANCO. SERVED WITH BLACK BEANS AND MEXICAN SLAW. NO TAMARINDO SAUCE.

PESCADO VERA CRUZ \$16.95

A GRILLED WHITEFISH TOPPED WITH SALSA VERA CRUZ AND SERVED OVER A BED OF ARROZ BLANCO. SERVED WITH BLACK BEANS AND MEXICAN SLAW.

ALAMBRE DE CAMARONES \$17.95

JUMBO SHRIMP STUFFED WITH MONTERREY JACK CHEESE, A SLICE OF JALAPEÑO AND WRAPPED WITH BACON. SERVED WITH ARROZ BLANCO, BLACK BEANS AND MEXICAN SLAW. NO TAMARINDO SAUCE.

TALAPIA OLÉ \$17.95

FRESH TALAPIA, LIGHTLY FRIED AND TOPPED WITH YOUR CHOICE OF SAUCE (WE RECOMMEND CHILI CON QUESO OR RANCHERO). SERVED WITH ARROZ BLANCO, BLACK BEANS AND MEXICAN SLAW. REQUEST UNBREADED.

ROSIE'S SHRIMP \$16.95

SIX JUMBO SHRIMP SAUTEED IN A SPICY MOJO DE AJO SAUCE AND SERVED ON A BED OF MEXICAN RICE WITH BLACK BEANS AND SLICES OF FRESH AVOCADO. REQUEST UNBREADED.

VALLARTA DEL MAR \$17.95

A 7-8 OUNCE FILET OF TILAPIA PAN GRILLED AND TOPPED WITH JUMBO SHRIMP IN A CREAMY SPINACH SAUCE. SERVED WITH SAUTEED VEGETABLES AND ARROZ BLANCO.

MARISCO MONTERREY \$17.95

A CORN TORTILLA CRUSTED WHITEFISH TOPPED WITH A WHITE WINE CREAM SAUCE, SHRIMP AND SCALLOPS. SERVED WITH SLICES OF FRESH AVOCADO, MEXICAN RICE, BLACK BEANS AND SLAW. REQUEST UNBREADED.

SEAFOOD ENCHILADAS \$14.95

YOUR CHOICE OF SAUCE (WE RECOMMEND CHILI CON QUESO OR RANCHERO).

◆ **BEEF** ◆

FAJITAS

SERVED WITH MEXICAN RICE, REFRIED BEANS, GUACAMOLE, PICO DE GALLO. REQUEST WITH CORN TORTILLAS. (SUBSTITUTE RICE AND BEANS FOR SAUTEED VEGGIES FOR \$1.50 MORE)

BEEF OR CHICKEN	\$14.95
VEGETABLE	\$12.95
COMBO	\$14.95
MIXED GRILL (BEEF, CHICKEN AND 2 JUMBO SHRIMP, YOUR WAY)	\$17.95
FOR TWO	\$26.95
BACON WRAPPED SHRIMP	\$2.95

BRAD'S WAY FAJITAS \$16.95
 YOUR CHOICE OF BEEF OR CHICKEN FAJITAS SERVED ON TOP OF MILD OR SPICY QUESO, SMOTHERED IN GRILLED, SEASONED ONIONS. SERVED WITH RICE, BEANS, GUACAMOLE, PICO DE GALLO AND FRESH TORTILLAS.

ELOY'S SPECIAL \$24.95
 A 10 TO 12 OZ. BONELESS RIBEYE, LIGHTLY MARINATED AND GRILLED TO YOUR DESIRE, TOPPED WITH SHRIMP "YOUR WAY" AND SERVED WITH PAPPAS MEXICANAS, BEAN SOUP, GUACAMOLE AND PICO DE GALLO.

CARNE NUEVA YORK \$22.95
 A THICK CUT OF NEW YORK STRIP, SEASONED AND COOKED TO YOUR DESIRED TEMPERATURE. SERVED WITH PAPPAS MEXICANAS, BEAN SOUP, GUACAMOLE AND PICO DE GALLO. REQUEST WITHOUT FRIED ONIONS.

BONELESS RIBEYE ASADA \$17.95
 A 10-12 OZ. CUT OF BONELESS RIBEYE, LIGHTLY MARINATED AND GRILLED TO TENDER PERFECTION. SERVED ON A BED OF MEXICAN RICE WITH BEAN SOUP, PICO DE GALLO, GUACAMOLE. REQUEST WITH CORN TORTILLAS.

ADD CHIPOTLE SALSA \$18.95

TACOS AL CARBON \$14.95
 CHOICE OF MARINATED BEEF OR CHICKEN WRAPPED IN CORN TORTILLAS AND SERVED WITH GUACAMOLE, PICO DE GALLO, BEAN SOUP AND RICE.

CARNE GUISADA \$11.95
 TENDER BRAISED SIRLOIN BEEF TIPS IN A THICK GRAVY WITH SAUTEED PEPPERS. SERVED WITH RICE, BEANS AND MEXICAN SLAW. REQUEST WITHOUT FRIED TORTILLAS.

◆ **CHICKEN** ◆

GLUTEN-FREE SAUCES: CHILI CON QUESO, RANCHERO, MOLCAJETE AND TOMATILLO.

TACOS ROLANDOS \$13.95
 BONELESS BREAST OF CHICKEN TENDERS SAUTEED IN A CHILI GARLIC SAUCE AND WRAPPED IN GRILLED CORN TORTILLAS. SERVED WITH MEXICAN RICE, BEAN SOUP AND SLICES OF AVOCADO.

POLLO JUAN PABLO \$12.95
 GRILLED BREAST OF CHICKEN MARINATED AND TOPPED WITH YOUR CHOICE OF SAUCE (WE RECOMMEND TOMATILLO), MELTED MONTERREY JACK AND CHEDDAR CHEESE. SERVED WITH RICE, BEAN SOUP AND SLICES OF FRESH AVOCADO.

KEN'S PLATE (THE HEALTHY CHOICE) \$12.25
 GRILLED BREAST OF BONELESS CHICKEN TOPPED WITH A MEDLEY OF SEASONAL VEGETABLES. SERVED WITH ARROZ BLANCO, BEANS AND CORN TORTILLAS. (COOKED WITH 100% CANOLA OIL.)

PLATO DIANA \$15.95
 MARINATED BREAST OF CHICKEN CHARBROILED AND SMOTHERED IN A BED OF SAUTEED MUSHROOMS, ONIONS AND POBLANO PEPPERS. SERVED ON A SIZZLING PLATTER WITH MEXICAN RICE AND BEAN SOUP. REQUEST WITH CORN TORTILLAS.

GRILLED CHIPOTLE CHICKEN \$12.95
 GRILLED BREAST OF CHICKEN TOPPED WITH CARAMELIZED ONIONS AND RED PEPPERS WITH A SPICY CHIPOTLE SALSA AND MELTED JACK CHEESE. SERVED WITH RICE AND BEAN SOUP.

◆ **BEVERAGES** ◆

ICED TEA	\$2.25	MILK	\$1.50
SOFT DRINK	\$2.25	BOTTLED WATER	\$2.95
COFFEE	\$1.95	SPARKLING WATER	\$2.95

◆ LUNCH SPECIALS ◆

SERVED DAILY FROM 11:00 A.M. UNTIL 3:00 P.M.

ALL OF OUR LUNCH SPECIALS ARE SERVED WITH RICE AND BEANS.
SUBSTITUTE OUR SAUTEED VEGETABLE MEDLEY FOR \$1.50.

GLUTEN-FREE SAUCES: CHILI CON QUESO, RANCHERO, MOLCAJETE AND TOMATILLO.

- #1 **LUNCH-ALADAS** \$6.95
BEEF, CHICKEN OR CHEESE FILLING. YOUR CHOICE OF SAUCE.
- #2 **CHA-LUPE** \$6.95
BEEF AND CHICKEN CHALUPA WITH GUACAMOLE AND SOUR CREAM.
- #3 **COMBINACIÓN** \$6.95
CHOOSE TWO – ENCHILADA, TACO OR CHALUPA.
- #4 **UNO DOS TRES** \$7.95
CHOOSE THREE – ENCHILADA, TACO OR CHALUPA.
- #5 **POLLO ESPINACA** \$7.95
CHICKEN AND SPINACH ENCHILADAS WITH YOUR CHOICE OF SAUCE.
- #6 **VEG-CHALADA** \$7.95
TWO CHEESE ENCHILADAS TOPPED WITH YOUR CHOICE OF SAUTEED, GRILLED OR STEAMED VEGETABLES, AND EITHER RANCHERO OR TOMATILLO SAUCE.
- #7 **MAL'S POLLO PABLO** \$8.95
CHICKEN BREAST TOPPED WITH YOUR CHOICE OF SAUCE, CHEDDAR AND JACK CHEESE.
SERVED WITH BEAN SOUP AND RICE.
- #8 **APPETIZER PLATTER** \$8.95
A COMBINATION OF NACHOS, FLAUTAS AND QUESADILLAS. SERVED WITH CHILI CON QUESO AND GUACAMOLE.
- #9 **FAJITAS** \$10.95
YOUR CHOICE OF BEEF, CHICKEN OR COMBINATION. SERVED WITH GUACAMOLE, PICO DE GALLO AND FRESH TORTILLAS.
- #10 **GRILLED TACOS** \$9.95
SERVED ON CORN TORTILLAS WITH MELTED JACK CHEESE. YOUR CHOICE OF FAJITA, BRISKET OR CHICKEN CHIPOTLE.
- #11 **CHALUPAS ELEGANTES** \$8.95
TWO CHALUPAS LAYERED WITH REFRIED BEANS AND MEXICAN SAUSAGE, TOPPED WITH LETTUCE, TOMATO AND JACK-CHEDDAR CHEESE. SERVED WITH RICE, GUACAMOLE AND SOUR CREAM.

◆ SALADS AND SOUPS ◆

BLEU CHEESE DRESSING IS NOT GLUTEN-FREE.

- DE LA CASA** \$7.25
SERVED WITH A COMBINATION OF FRESH ICEBERG AND ROMAINE HAND TOSSED WITH JACK AND CHEDDAR CHEESES, FRIED CORN TORTILLA STRIPS, FRESH AVOCADO, POBLANOS, TOMATOES AND CUCUMBERS.
ADD BEEF FAJITA OR CHICKEN FAJITA \$9.95
ADD GRILLED SHRIMP \$12.95
- LOS CABOS** \$8.95
CHOPPED ICEBERG BLENDED WITH FRESH AVOCADO, DICED TOMATOES AND TOPPED WITH TENDER STRIPS OF GRILLED CHICKEN BREAST AND CRISPY FRIED TORTILLAS. REQUEST WITHOUT BLEU CHEESE.
SUBSTITUTE CHARGRILLED SHRIMP \$12.95
- DIABLO SALAD** \$9.95
CHOPPED ROMAINE LETTUCE TOPPED WITH TENDER CHICKEN BREAST SAUTEED IN A CHILI GARLIC SAUCE WITH FRESH TOMATO, CUCUMBER, SLICED AVOCADO AND JACK-CHEDDAR CHEESE. SERVED WITH DIABLO DRESSING.
- TRADITIONAL TACO SALAD** \$8.25
A COMBINATION OF ROMAINE AND ICEBERG LETTUCE TOSSED WITH CRISPY TORTILLA CHIPS, JACK AND CHEDDAR CHEESES, ROASTED CORN AND BLACK BEANS, FRESH TOMATOES AND TOPPED WITH YOUR CHOICE OF PICADILLO BEEF OR SHREDDED CHICKEN. TOPPED WITH SLICES OF FRESH AVOCADO AND SOUR CREAM, AND SERVED WITH CHOICE OF DRESSING ON THE SIDE.
- TORTILLA SOUP** \$3.95 (CUP) \$5.95 (BOWL)
- BEAN SOUP** \$2.95 (CUP) \$4.95 (BOWL)

◆ FROM THE BAR ◆

HAPPY HOUR FROM 11 AM TO 7 PM, MONDAY-FRIDAY

MARGARITAS

FROZEN	REGULAR	GRANDE
RIO FRIO (HOUSE)	\$7.00	\$19.95
IGUANA MARGARITA AND HOUSEMADE SANGRIA SWIRL	\$8.00	\$22.95
MAMBELLINI PEACH PUREE, RUM, SCHNAPPS AND CHAMPAGNE	\$8.00	\$22.95
GIZMO CITRUS VODKA, TRIPLE SEC, CRANBERRY AND LIME JUICES	\$8.00	\$22.95
MANGO RITA LUNA AZUL (100% BLUE AGAVE), MANGO PUREE AND LIME JUICE . . .	\$8.00	\$22.95
GECKO MARGARITA, MIDORI AND FRESH LIME JUICE	\$8.00	\$22.95
HORNED FROG MARGARITA, RASPBERRY LIQUEUR AND LIME JUICE	\$8.00	\$22.95
MIAMI VICE STRAWBERRY DAIQUIRI AND PIÑA COLADA BLEND	\$8.00	\$22.95
STONE DYER MARGARITA, RASPBERRY LIQUEUR AND GRAND MARNIER	\$8.00	\$22.95
DREAMSICLE MARGARITA, PEACH PUREE, RUM AND SCHNAPPS	\$8.00	\$22.95
FROZEN BEACH MANGO, STRAWBERRY, PINEAPPLE AND LIME JUICE	\$8.00	\$22.95
COSMIC MONKEY CRANBERRY, CITRUS VODKA, MANGO AND LIME JUICE . . .	\$8.00	\$22.95
PUNCH DRUNK PEACH PUREE, CRANBERRY, VODKA AND RUM	\$8.00	\$22.95
ATTITUDE ADJUSTMENT MANGO, HERRADURA GOLD AND SANGRIA	\$8.50	\$24.95
ROCKS	REGULAR	GRANDE
RIO RITA (HOUSE)	\$7.00	\$19.95
RIO ORO (TOP SHELF) LUNA AZUL (100% BLUE AGAVE), GRAND MARNIER AND LIME JUICE	\$8.50	\$24.95
MAMBO MAI TAI BANANA, MANGO AND DARK RUM BLENDED WITH FRESH FRUIT JUICES	\$8.00	\$22.95
MARTINEZ MARTINI DON JULIO'S REPOSADO, COINTREAU AND FRESH LIME JUICE SHAKEN AND SERVED "UP" IN A FROZEN MARTINI GLASS	\$8.50	N/A
SANGRIA HOUSE MADE WITH CABERNET, BRANDY AND FRESH JUICE	\$7.00	N/A

MARTINIS

CLASSIC ◆ **DIRTY** ◆ **COSMOPOLITAN**
CHOCOLATE ◆ **MARGA•TINI**

MOJITOS

CLASSIC ◆ **RASPBERRY**
ORANGE ◆ **MANGO**

FULL BAR ALSO AVAILABLE.

WINE

RED	
HOUSE	
GLASS	BOTTLE
\$5.00	N/A
YELLOW TAIL CABERNET	
GLASS	BOTTLE
\$7.00	\$28.00
PENFOLD'S SHIRAZ	
GLASS	BOTTLE
\$8.00	\$32.00
ROBERT MONDAVI MERLOT	
GLASS	BOTTLE
\$7.00	\$28.00
BERINGER PINOT NOIR	
GLASS	BOTTLE
\$7.00	\$28.00
PENFOLD'S BIN 407 CAB	
GLASS	BOTTLE
N/A	\$45.00

WHITE	
HOUSE	
GLASS	BOTTLE
\$5.00	N/A
YELLOW TAIL CHARDONNAY	
GLASS	BOTTLE
\$7.00	\$28.00
KENDALL JACKSON CHARDONNAY	
GLASS	BOTTLE
\$8.00	\$32.00
ECCO DOMANI PINOT GRIGIO	
GLASS	BOTTLE
\$6.00	\$18.00
FETZER SAUVIGNON BLANC	
GLASS	BOTTLE
\$6.00	\$18.00

BLUSH/CHAMPAGNE	
HOUSE	
GLASS	BOTTLE
\$5.00	N/A
YELLOW TAIL WHITE ZINFANDEL	
GLASS	BOTTLE
\$6.00	\$22.00
J. ROGET	
GLASS	BOTTLE
\$5.00	\$15.00
KORBEL	
GLASS	BOTTLE
\$6.00	\$18.00



**SPECIAL OCCASION?
DO THE MAMBO!**

RIO MAMBO GIFT CARDS ARE THE ANSWER TO EVERY OCCASION.
SOLD IN ANY QUANTITY — ASK YOUR SERVER.