

## DESSERTS

*Homemade, simple, elegant and just the right finish for the meal.*

### APRICOT-ANCHO CHILI CHEESECAKE \$8

Sweet with a little heat! Apricot-Ancho glaze, Chantilly cream

### SANTE FE SUNDAE \$8

Two-scoops of homemade Cinnamon ice cream, caramel swirl, spiced pecans, Chantilly cream and a cherry on top!

### SCOOP \$4

Single scoop Cinnamon ice cream, with caramel swirl

## KID'S MENU \$5

### GOSPEL CHICKEN STRIPS w/fries

### BURRITO rice, bean & cheese

### CHEESE QUESADILLA w/fries

### CRISPY CHICKEN TACO w/beans & rice

## SIDES

Rice or Beans \$2

Avocado Salsa \$8

Rice & Beans \$3

Small House or Caesar Salad \$4

Corn or Flour Tortillas \$2

French Fries \$3

## BEVERAGES

### SODAS \$2.5

Pepsi, Diet Pepsi, 7 Up,  
Mug Root Beer, Dr. Pepper

### COFFEE \$2.5

### ASSORTED TEAS \$2.5

### ICED TEA \$2.5

### JUICE \$3

Cranberry, Apple, Tomato

### WATERS

Bottled \$1

Crystal Geyser Sparkling \$3



*Café del Rio is located in the Werrin Grocery Building, c. 1873, at the south end of Virginia City's historic Comstock Mining District.*



# CAFÉ DEL RIO

## VIRGINIA CITY, NV

Welcome to Café del Rio, located in the fully-restored Werrin Grocery and rooming house building c.1873, at the south end of Virginia City's historic Comstock Mining District. In addition to its original purpose, "purveyors of fine cigars and spirits," the Werrin Building doubled as a pharmacy, a variety of mercantiles, and even an auto repair shop.

Both a local and visitor favorite, The Rio's restored Victorian rock walls and colorful cantina-like setting is where amazing "Out West" flavors come to life.



394 South C Street, Virginia City, NV  
775-847-5151 [cafedelriovc.com](http://cafedelriovc.com)

## BEGINNINGS

### CHIPS & SALSA \$3

Fresh homemade chips and fire-roasted tomato salsa.

With avocado salsa \$10

### AVOCADO SALSA \$8

Creamy, hand-mashed avocado w/pico de gallo, tomatillo and cilantro—8oz portion

### NACHOS \$9

Six little tostadas topped with pinto beans, Salsa Verde, pickled Jalapeños, cheese and crema.

Add avocado salsa \$5 Half-order \$5, with avocado salsa \$9

### TAQUITOS \$11

Shredded chicken, potatoes, Monterey Jack cheese, rolled in crisp corn tortillas, w/ sour cream & avocado salsa

## SALADS

*Dressing choices: House Cumin-Lime Vinaigrette, Ranch, or Caesar*

### DEL RIO HOUSE SALAD \$7

Mixed greens w/spiced pecans, Cotija cheese, Cumin-lime vinaigrette

### CAESAR'S \$7

Crisp Romaine w/homemade croutons, Asiago cheese, traditional Ceaser lemon-garlic dressing

Add grilled chicken \$6 Add grilled steak \$8

### KALE & QUINOA \$12

Fresh pears, dried cranberries, toasted almonds and Manchego cheese, Lemon Vinaigrette

### GOSPEL FRIED CHICKEN SALAD \$14

Our famous chicken, mixed greens, sliced avocado, tomatoes, fresh corn-off-the-cob, crema & Ranch dressing

## ENCHILADAS

*With pinto beans and Mexican rice. Substitute House or Caesar's side salad Add \$4*

### TRADITIONAL One \$10 Two \$13

Your choice of shredded chicken or beef. Have it with red, green, or both chili sauces, topped with crema.

{Option: cheese only}

### SANTA FE STACKED \$14

Pinto beans, rice, shredded beef or chicken layered w/corn tortillas, cheese, covered with red, green, or both sauces (*our favorite*), and topped with cheese, crema and a fried-to-order egg

### VEGETARIAN \$12

Sautéed spinach, mushrooms, fresh corn and three cheeses rolled in a corn tortilla, topped with chili Morita sauce

## QUESADILLA

*With pinto beans and Mexican rice. Substitute House or Caesar's side salad Add \$4*

### BBQ CHICKEN \$14

With poblano pesto, fresh corn and cheese, Chipotle sour cream on the side.

Or, have it with steak Add \$2

*Please remember—Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

## TACOS

One \$11 Two \$16

*With pinto beans and Mexican rice. Substitute House or Caesar's side salad Add \$4*

### WEST TEXAS STEAK

Grilled steak in flour tortilla, smoked cheddar, Pico de Gallo, lettuce, crema, Cotija cheese

### GRILLED MAHI MAHI

Marinated in spices, grilled, served in flour tortilla w/avocado salsa and garlic slaw

### PORK CARNITAS

Pickled onions, Chili de Arbol salsa, Cotija cheese, crema & cilantro

### GRILLED CHICKEN THIGH

Prepared in either style above

## BURRITOS

### GRILLED CHICKEN \$13

### PORK CARNITAS \$14

### GRILLED STEAK \$15

Monterey Jack cheese, pinto beans and rice wrapped in a flour tortilla and topped with

New Mexican red or green chili sauce and sour cream

## CAFÉ SPECIALTIES

### GOSPEL FRIED CHICKEN DINNER \$14

Mashed potatoes and gravy, seasonal vegetables and homemade slaw

### LITTLE BLUE POT \$14

Rice and pinto beans, Pico de Gallo, sliced avocado, and Cotija cheese with choice of grilled chicken, steak, or pork carnitas. Served with homemade corn tortillas

### CHILI RELLENO \$12

Hand-crafted Anaheim chili, stuffed with Monterrey Jack cheese, battered and fried.

Served with rice and pinto beans, Chili Morita sauce and crema

## SANDWICHES

*Choice of fries or garlic slaw*

### BBQ BURGER \$13

Half-pound of ground chuck, smoked cheddar, with grilled onions and Del Rio BBQ sauce

### CHILI-CRUSTED CHICKEN \$13

Blackened with mild California chili, served on a sourdough roll, Chipotle Ranch, avocado salsa

*Vegan Alert! We have Daiya Vegan Mozzarella, house special Buffalo Tempeh & Cashew Crema available to substitute in any of our dishes. And, our rice, beans and all sauces are meat and dairy-free.*