

Rialto Cafe **dinner**

FOOD [with] spirit

APPETIZERS

BRUSCHETTA tomato, roast garlic and fresh basil with eggplant puree and balsamic reduction over toasted french baguette 6.99

EMPANADAS light flaky puff pastry wrapped around seasoned chicken, served with avocado and cholula cream sauce 6.99

SKILLET CHEESE DIP parmesan cream cheese dip with artichokes, sun dried tomato, garlic and basil, with toasted foccacia crostini 8.99

SEARED AHI TUNA fresh sashimi grade tuna seared rare, with diced avocado, Asian jicama slaw, spicy wasabi and soy glaze 12.99

CALAMARI tempura battered and flash fried, tossed with a tomato-basil relish and garlic herb aioli 9.99

HUMMUS DIP blended with sweet roast red pepper, served with a garlicky tomato and red onion relish and toasted foccacia crostinis 7.99

CASHEW TEMPURA PRAWNS with chipotle apricot dipping sauce and sweet soy drizzle 11.99

SAMPLER PLATTER seared Ahi Tuna, Cashew Prawns, Tempura Fried Calamari, Bruschetta Relish, assorted condiments and toasted foccacia crostini 28.99

SOUPS [&] SALADS

FRESH SOUP OF THE DAY 4.99

BAKED FRENCH ONION SOUP laced with sherry, au gratin style 5.99

HOUSE GREENS Boston bib and frisee tossed with mandarin oranges, goat cheese, slivered almonds and herb vinaigrette 4.99

CLASSIC CAESAR chopped romaine hearts, basil, house baked garlic croutons and shaved romano 4.99

GRILLED CHICKEN CAESAR herb marinated and sliced, served over a crisp chilled caesar salad with shaved romano 11.99

BABY SPINACH SALAD tossed with marinated red and yellow beets, tempura fried artichokes, gorgonzola cheese and herb vinaigrette 8.99

WARM ROASTED CHICKEN SALAD mixed greens, cornbread croutons, fresh and dried fruits and berries, toasted walnuts and apple cider vinaigrette 11.99

GRILLED SALMON SALAD served over crisp chopped romaine tossed in caesar dressing with shaved romano cheese 12.99

dressings available: apple cider vinaigrette, balsamic vinaigrette, caesar, herb vinaigrette, dijon ranch, gorgonzola

SANDWICHES

served with your choice of fresh made coleslaw, seasoned french fries or whipped potatoes

RIALTO BURGER hand crafted half pound of juicy ground beef grilled to your liking, on a bed of shredded lettuce with tomato, red onion and kosher pickle chips on the side 9.99

add bacon, avocado or your choice of cheese for 1.49

BASIL BLT mozzarella, crisp bacon, whole basil and tomato with pesto mayonnaise, lettuce and red onion on whole wheat bread 9.99

KOBE BEEF BURGERS a trio of seared Kobe burgers topped with béarnaise sauce, served on butter grilled silver dollar rolls 11.99

add bacon, avocado or your choice of cheese for 1.49

GRILLED SALMON on fresh croissant with chopped artichoke hearts, fresh tomatoes, alfalfa sprouts and golden pepper aioli 9.99

SIDES

SAUTEED BUTTON MUSHROOMS 3.49

WHIPPED POTATOES 2.99

WHEATBERRY RICE PILAF 2.99

GRILLED ASPARAGUS 3.99

FRESH MADE COLESLAW 2.99

SEASONED FRIES 2.99

SEASONAL VEGETABLE 3.49

[KIDS MENU] ALSO AVAILABLE

HOUSE [FAVORITES]

SEARED SALMON pistachio crusted, with wheatberry pilaf, seared baby spinach and cranberry brown butter 18.99

TENDER ROAST CHICKEN crisp and tender house roasted half chicken served over a savory, crisp herb waffle, with cidered chicken gravy and chefs fresh vegetable of the day 14.99

TUSCAN COUNTRY CASSEROLE filled with a bounty of roast chicken, Italian fennel sausage, shrimp and clams in a hearty tomato broth, topped with a light and flaky puff pastry crust 15.99

GRILLED PORK LOIN tender, juicy center cut pork medallions over gorgonzola cannelloni with a cipollini, crimini mushroom and tomato ragu 15.99

BRAISED SHORT RIBS slow cooked for maximum tenderness and flavor, served over whipped potatoes with pancetta - raisin compote and natural braising liquor 15.99

GRILLED AHI fresh sashimi grade tuna with wasabi whipped potato, Asian vegetable slaw and lemon butter sauce 25.99

[HAND CUT] 1855 STEAKS

30 day aged Angus beef, for superior tenderness and flavor.

TOP SIRLOIN grilled to perfection, with ancho demi sauce, whipped potatoes and crisp onion straws 18.99

PETIT FILET MIGNON center cut angus filet seasoned and grilled to order, with whipped potatoes, seared green beans, oven roast tomatoes and red wine demi sauce 20.99

NEW YORK STRIP seasoned and grilled to perfection, served with a baked potato cake, chef's fresh vegetable and red wine demiglace 29.99

PASTAS

GORGONZOLA CANNELLONI gorgonzola whipped potato filled pasta, zucchini squash ribbons and chopped pistachios, in a hearty cream and tomato sauce 12.99

add grilled chicken or sauteed shrimp for 4.00

CHICKEN PICCATA seared chicken tossed with artichoke hearts, capers, grape tomatoes, and linguini in a lemon butter sauce 17.99

ITALIAN PENNE spicy sausage, roast peppers, fresh basil and romano cheese in a creamy sun dried tomato pesto sauce 13.99

DESSERT[S] 2.99

SAMPLER - TRY ANY 3 FOR 8.99

PRALINE POUND CAKE with warm chocolate syrup

APPLE PIE PURSE with caramel sauce

CHOCOLATE MOUSSE with biscotti and vanilla espresso beans

LIKS ICE CREAM two scoops of Denver's best

CHEESECAKE BITES with raspberry sauce

PREMIUM [N/A] BEVERAGES

FRUIT INFUSED ICE TEA 3.29

RIALTO CAFE'S SPARKLING LEMONADE 3.49

SAN PELLEGRINO 1/2 liter 3.99, 1 liter 5.99

EVIAN 1/2 liter 3.99, 1 liter 5.99

FROZEN MOCHA LATTE 3.95

CRANBERRY CITRUS COOLER 3.49

ESPRESSO / CAPPUCCINO / LATTE

JOIN US SATURDAY & SUNDAY
8:00AM - 2:30PM

BOTTOMLESS MIMOSA & CHAMPAGNE
WEEKEND BRUNCH

FOOD [with] spirit

Wines

CHARDONNAY

	GLASS	BOTTLE
DOUGLASS HILL CA	6.00	24
STERLING VINTNERS COLLECTION CA		26
A BY ACACIA CA	7.00	28
SIMI Healdsburg		33
EDNA VALLEY San Louis Obispo	8.50	34
ALEXANDER VALLEY Alexander Valley		35
CHATEAU STE MICHELLE "INDIAN WELLS" WA	9.00	36
KUNDE "NU" (UNOAKED) Sonoma		38
SONOMA CUTRER Russian River Ranches, Sonoma		45
CARPE DIEM Firepeak Vineyard		47
CUVASION ESTATE Carneros		49
LOUIS JADOT POUILLY-FUISSE Burgundy, France		52
JORDAN Russian River		59
GARY FARRELL Russian River		61
CAKEBREAD Napa		72

SAUVIGNON BLANC

REDCLIFFE New Zealand		25
BONTERRA (ORGANIC) Mendocino	6.75	27
NEWHARBOR Marlborough, New Zealand		29
HONIG Napa		30
KIM CRAWFORD Marlborough, New Zealand	10.00	40
FROGS LEAP Napa		42
CAKEBREAD Napa		53

INTERESTING [WHITES]

CHATEAU DEL MONTFORT VOUVRAY France	7.50	30
SOKOL BLOSSER WHITE BLEND OR		32
CAYMUS CONUNDRUM WHITE BLEND CA		49
PRINCIPATO PINOT GRIGIO Venezia	6.50	26
BORGO CONVENTI PINOT GRIGIO Collio, Friuli	8.75	35
SANTA MARGARITA PINOT GRIGIO Aldo Adige		45
ERATH PINOT GRIS OR	8.00	32
SNOQUALMIE "NAKED" RIESLING WA	6.25	25
SCHLOSS VOLLRADS RIESLING Rheingau, Germany		30
ANDELUNA WINEMAKER'S SELECTION		
TORRONTES Mendoza	7.00	28
MARTIN CODAX ALBARINO Riaux Biax, Spain		27
BERINGER WHITE ZINFANDEL CA	6.00	24

CHAMPAGNE/SPARKLING WINE

MARQUIS DE LATOUR Brut, France	7.00	28
MUMM BRUT NAPA CUVÉE 187 ML Napa		11
GLORIA FERRER BLANC DE NOIR Carneros		36
DOMAINE CARNEROS BRUT Napa		45
ETOILE ROSE CA		69
MOET & CHANDON WHITE STAR Eperney		78
VEUVE CLICQUOT YELLOW LABEL Reims		87

DESSERT WINE/PORT

QUADY DEVIATION	11.00	
QUADY ESSENSIA Orange Muscat	10.50	
KING ESTATE VIN GLACE' Pinot Gris	8.00	
TAYLOR'S PORT 10 yr	8.00	
TAYLOR'S PORT 20 yr	12.00	
TAYLOR'S PORT 30 yr	25.00	
TAYLOR PORT TASTING FLIGHT 10, 20, 30 yr	15.00	
FONSCEA BIN 27 Port	6.00	
SANDEMAN LBV Port	8.50	
SANDERMAN ESMERELDA Sherry	7.50	

[RIALTO COCKTAILS]

ULTIMATE MANHATTAN	6.75	
MOJITO	7.50	
RIALTO PINK DIAMOND MARTINI	8.00	
GREEN APPLE MARTINI	8.00	
KEY LIME PIE MARTINI	8.00	
LEMON DROPPED FROM HEAVEN	8.00	
MILE HIGH ORANGE CRUSH	7.50	
RASPBERRY FIZZ	7.50	
GRAND MARGARITA	8.00	
CLASSIC BLOODY MARY	6.75	
THE URBAN COSMO	8.00	

CABERNET SAUVIGNON

	GLASS	BOTTLE
DOUGLASS HILL CA	6.00	24
14 HANDS WA		26
JEKEL VINEYARDS Arroyo Seco, Monterey	7.00	28
LOUIS MARTINI Sonoma		30
J LOHR SEVEN OAKS Paso Robles		33
CHATEAU ST JEAN CA	8.75	35
BEAULIEU VINEYARDS Napa		36
OBERON Napa		38
BODEGA SALENTEIN Uco Valley, Mendoza		40
BERINGER KNIGHTS VALLEY Napa		41
ALEXANDER VALLEY Alexander Valley	10.50	42
CHATEAU STE MICHELLE "COLD CREEK" Columbia Valley		46
FRANCISCAN OAKVILLE ESTATE Napa		49
CLOS DU VAL Napa		58
TERRA VALENTINE Spring Mountain		69
STAGS LEAP WINERY Napa		87
JORDAN Alexander Valley		89
SILVER OAK Alexander Valley		110
CAKEBREAD Napa		125

MERLOTS

CONCHA Y TORO "DIABLO" Chile		25
MERIDIAN CA	6.50	26
COLUMBIA CREST GRAND ESTATE Columbia Valley		29
BEAULIEU VINEYARDS Napa	7.50	30
STERLING VINTNERS COLLECTION CA		31
FRANCIS FORD COPPOLA DIAMOND SERIES CA		34
RAYMOND, R COLLECTION CA	8.75	35
ST FRANCIS Sonoma		41
CASA LAPOSTOLLE, CUVÉE ALEXANDRE Colchagua Valley		48
FERRARI CARANO Alexander Valley		49
STERLING "THREE PALMS" Napa		89

PINOT NOIR

ROBERT MONDAVI PRIVATE SELECTION CA	6.75	27
MARK WEST CA		29
ESTANCIA CA		31
HOB NOB France	8.75	35
ERATH OR		36
MAC MURRAY RANCH Sonoma	10.25	41
LA CREMA Sonoma		45
BENTON LANE ESTATE Willamette Valley		47
KING ESTATE OR		52
SONOMA CUTRER Sonoma		69
GARY FARRELL Russian River		79
DOMAINE DROUHIN OR		85

ZINFANDEL

ROSENBLUM VINTNERS CUVÉE CA	6.75	27
RANCHO ZABACO SONOMA HERITAGE VINES CA		29
RAVENSWOOD OLD VINE Lodi	8.75	35
XY ZIN "10 YEAR OLD VINES" CA		37
FROGS LEAP Napa		52
MEDUSSA OLD VINE "LOVERS LANE" Mendocino		61

MERITAGE & BLENDS

CLINE "CASMERE" CA	9.00	36
VERAMONTE PRIMUS Casablanca Valley		39
HESS COLLECTION MOUNTAIN CUVÉE 19 BLOCK Mt Veeder		55
CAIN CUVÉE Napa		61
BEAULIEU VINEYARDS "TAPESTRY" Napa		88
FERRARI CARANO TRESOR Sonoma		94

INTERESTING [REDS]

FRANCIS COPPOLA BLACK LABEL CLARET CA		35
TERRAZAS MALBEC Mendoza	7.00	28
MILLSREEF MALBEC MERLOT New Zealand		36
BERONIA TEMPRANILLO Rioja, Spain	8.00	32
ACUSTIC CELLAR GRENACHE BLEND Montsant Spain		44
JON LUC COLOMBO "LA VIOLETTE" SYRAH Rhone, France	8.50	34
CHATEAU LESCALLE, BORDEAUX SUPERIOR		33
ANTINORI, SANTA CRISTINA SANGIOVESE Tuscany	6.75	27
SEREGO ALIGHIERI "BELLO OVILE" ROSSO Tuscany		38
TENUTA DELL ORNELLAIA, "LE VOLTE"		
SUPER TUSCAN Tuscany		54
DAVID BRUCE PETITE SHIRAH Central Coast		39
PETER LEHMANN "CLANCEYS" SHIR/CAB/MER Australia		30
WOLF BLASS YELLOW LABEL SHIRAZ Australia	6.50	26
GREG NORMAN SHIRAZ Australia		29
ROSEMOUNT SHOW RESERVE SHIRAZ Australia	9.75	39
TERLATO AND CHAPOUTIER SHIRAZ/VIIGNIER Australia		42

