

Rico's

American Grill

ALL DAY

Cultivate Your Appetite

With a expansive indoor and outdoor seating, Rico's American Grill offers a casual dining experience along the bustling 16th Street corridor in central Phoenix. Open for breakfast, lunch and dinner.

To Share

Hummus and Veggies ^V 9.50

roasted jalapeño & lime hummus, marinated cucumbers, tomatoes, grilled pita, mixed olives

Street Tacos (4 corn tacos) 13.25

Choice of:

Carne Asada* ^{GF} - onion, avocado, cojita cheese & cilantro

Chicken ^{GF} - pico de gallo, cotija cheese & chipotle crema

Carnitas ^{GF} - avocado crema, cotija cheese & pickled onion

Fish - battered & fried, Baja sauce, cotija cheese & shredded cabbage

Crispy Bruschetta 10.50

cannellini beans, chorizo, ciabatta bread, Fresno chilies

Margherita Pizza ^V 15.25

plum tomato sauce, mozzarella, fresh basil, tomatoes

Quesadilla 10

roasted salsa, sour cream add chicken 3 | carne asada* 5

Rico's Wings dozen 14

Choice of: buffalo, mango habanero, bourbon BBQ or salsa verde, served with carrots and celery, ranch or bleu cheese dressing

Spinach & Artichoke Dip ^{GF V} 9.75

served with corn tortilla chips

Sides

Any three 12.95

French Fries 4 Sautéed Forest Mushrooms 5.75

Smashed Potatoes 4.25 Seasonal Fresh Vegetables 5.50

Mexican Street Corn 4.95 Creamed Spinach 4.95

Salads

Protein Burst! Add:

quinoa 2 | chicken 3 | salmon* 5 | carne asada* 5 | shrimp 7

Watermelon "Valley" Salad ^{GF V} 11.25

arugula, watermelon, shaved fennel, blueberries, golden raisins, feta cheese, mint-honey vinaigrette

Squaw Peak Chopped Salad ^{GF V} 12.95

artisan lettuce, corn, pico de gallo, black beans, avocado, cotija cheese, toasted pepitas, chile-lime vinaigrette

Potsticker Salad 12.95

greens, crispy chicken potstickers, edamame, wontons, cashews, carrots, daikon, cilantro, cucumber, sesame seeds, jalapeño ponzu dressing

Rico's Southwest Caesar Salad ^{GF} 11.50

torn romaine, dried corn, grape tomato, bacon, black beans, cotija cheese, tortilla crisps, spicy southwest Caesar dressing

Main Plates

12oz Grilled New York Steak* ^{GF} 31.95

petite bistro arugula salad, garlic herb fries, beef demi

14oz Prime Ribeye Steak* ^{GF} 47.95

petite bistro arugula salad, garlic herb fries, beef demi

Roasted Half Chicken ^{GF} 20.25

thyme, peas, fava beans, mint, pearl onions, balsamic glaze, crispy prosciutto

Sandwiches & Burgers

Choice of: fries | onion rings | side salad

Pointe Turkey Club 13.95

roasted turkey breast, Swiss cheese, applewood-smoked bacon, lettuce, mayo tomato, sourdough bread

Caprese Wrap 13.75

mozzarella, arugula, heirloom tomato, balsamic glaze, basil mayo, flour tortilla

Original Burger* 14.75

half-pound hand-crafted patty, American cheese, lettuce, tomato, onion, brioche bun | add bacon 2

Farmer's Burger* 15.75

half-pound hand-crafted patty, herb goat cheese, arugula, tomato, applewood-smoked bacon, avocado, fried cage-free egg, brioche bun

Asian Bahn Mi Sandwich 12.75

grilled chicken breast, arugula, carrots, cucumber, radish sprouts, jalapeño, wasabi ponzu aioli, soft baguette

Miso Glazed Salmon* ^{GF} 22.75

grilled salmon, miso glaze, charred bok choy, snow peas, beechwood mushrooms, gochujang-plum sauce

Baked Mac & Five Cheeses ^V 18.95

cavatappi pasta, herb scented panko

add chicken 3 | salmon* 5 | carne asada* 5 | shrimp 7

GF = Gluten Free V = Vegetarian *Menu items are cooked to order. Anything served raw or rare, including meats, seafood or eggs, may increase your risk of food borne illness.

For your convenience, an 18% gratuity will be added to parties of six or more.

Wines

Glass • Glass + 1/2 • Bottle

Sparkling

Mimosa | Bellini | House Sparkling 7 • 28
Riondo, Prosecco Spumante DOC, *Italy* 8.25 • 12.25 • 32
Domaine Ste. Michelle Brut, *WA* 35
Chandon Brut Classic, *CA* 47
Étoile Rosé, *Carneros, CA* 80

Champagne

Moët & Chandon's Imperial Brut, *Épernay, France* 165
Veuve Clicquot Yellow Label, *Reims, France* 172
Veuve Clicquot NV Rosé, *Reims, France* 250
Ruinart Rosé, *Reims, France* 345
Dom Pérignon Champagne, *France* 450

Whites

Chardonnay

Starmont, *Carneros, CA* 11 • 15 • 43
Decoy by Duckhorn, *Sonoma County, CA* 10 • 14 • 39
Sonoma-Cutrer, Russian River Ranches, *Sonoma, CA* 55
J. Wilkes, *Santa Maria Valley, CA* 58
Smoketree, *Sonoma County, CA* 65
Quilt, *Napa Valley, CA* 155

Sauvignon Blanc

Starborough, *Marlborough, New Zealand* 9 • 13 • 35
Matanzas Creek, *Alexander Valley, CA* 43

Pinot Grigio

San Angelo, *Toscana IGT, Italy* 10 • 14 • 39
Terlato Family, *Colli Orientali del Friuli DOC, Italy* 55

Riesling

Chateau Ste. Michelle, *Columbia Valley, WA* 8 • 12 • 38
Chateau Ste. Michelle & Dr. Loosen Eroica, *WA* 48

Rosé

Fleur de Mer, *Côtes de Provence, France* 17 • 21 • 65
Whispering Angel *Côtes de Provence, France* 58

Reds

Cabernet Sauvignon

Columbia Crest H3, *WA* 10 • 14 • 37
Storypoint, *CA* 11 • 15 • 39
DAOU, *Paso Robles, CA* 48
Oberon by Michael Mondavi, *Napa Valley, CA* 59
Conn Creek, *Napa Valley, CA* 76

Merlot

Seven Falls, *Wahluke Slope, WA* 9.75 • 13.75 • 39
Tangley Oaks, *Napa Valley, CA* 42

Pinot Noir

Parker Station, *Central Coast, CA* 9.50 • 13.50 • 37
Meiomi, *CA* 59
Acrobat, *OR* 71

Malbec

Bodega Norton Barrel Select, *Argentina* 14 • 18 • 55

Red Blend

Zaca Mesa, "Z Cuvée," *Santa Ynez, CA* 12 • 16 • 47
Murrietta's Well, "The Spur," *Livermore Valley, CA* 65

Beers

Bottled Domestic 5.50

Budweiser | Bud Light | Coors Light | Miller Lite | Michelob Ultra

Bottled Premium 7.50

Fat Tire | Corona Extra | Heineken | Amstel Light | Labatt Blue
Dos Equis Lager | Sam Adams Lager | Guinness | Kilt Lifter | Ace Apple Cider

Draft 16oz 7.50 | 20oz 9.50

Bud Light | Coors | Stella Artois | Blue Moon | Goose Island IPA

Specialty Beers

Arizona Drafts | 16oz 7.50 | 20oz 9

Papago Orange Blossom | Scottsdale, AZ
Mother Road Tower Station | Flagstaff, AZ
Four Peaks Kilt Lifter | Tempe, AZ
Barrio Blonde | Tucson, AZ
Grand Canyon Pilsner | William, AZ

SEASONAL BEER AVAILABLE

Handcrafted Cocktails

made with fresh ingredients

Pomegranate Punch 12.25

Grey Goose, Lemon Juice, Monin Pure Cane Syrup,
POM Wonderful® Juice, Pineapple Juice, Ginger Ale

Strawberry-Jalapeño Margarita 12.50

Rico's Backyard Favorite! House Infused Strawberry-
Jalapeño Tequila, Fresh Lime Juice, Agave Nectar

BT Sour 12.45

Buffalo Trace Bourbon, Fresh Lemon Juice, Simple Syrup

Backyard Shandy 12.25

Papago Orange Blossom Draft Beer,
Fresh Strawberry Lemonade

AZ Mule 12.45

Patron Silver Tequila, Fresh Lime Juice,
Prickly Pear, Ginger Beer

Dreamy Draw Colada 12.50

Clement Coconut Liqueur, Coconut Coco Reàl,
Orange Juice, Triple Sec, Dark Myers's Rum

Blushing Lady Martini 12.25

Tito's Vodka, Pamplemousse Liqueur,
Simple Syrup, Sugar Rim

Pointe Refresher 12.45

Hendricks Gin, St. Germaine, Ginger Ale,
Muddled Cucumber and Lime

Rico's Loaded Mary 12.50

Infused Pepper Absolut Vodka, Bloody Mary Mix with
Siracha Cheese, Celery and Candied Bacon Garnish

Zero Proof

Non-Alcoholic | 5.25

Cucumber Lime Cooler

Muddled Cucumbers, Fresh Lime Juice, Simple Syrup, Sprite

Prickly Pear Fizz

Prickly Pear, Simple Syrup, Fresh Lime Juice, Ginger Ale

"Mock"tail Mule

Fresh Lime Juice, Agave Syrup, Ginger Beer