

# Tequila

## HAPPY HOUR

### Rio Rio Cantina delivers the best Tex-Mex happy hour on the River Walk.

Mix and mingle in a lively, festive atmosphere and enjoy discounted food and drinks. Our happy hour comes to life seven days a week from 3pm-6pm and again from 9pm-11pm.

#### Happy Hour Drinks

**12oz Rio Margarita** \$5.75

100% de Agave Tequila-**Add fruit swirl** \$1

**12oz Barrel Select Margarita** \$9

Choose Viva Mexico or Dulce Vida

**House Wine** \$5

**Well Drinks** \$5

**Domestic Bottled Beers** \$3.50

**Domestic Draft Beers** \$3.75

**Import Bottled Beers** \$3.75

**Import Draft Beers** \$4

To schedule your Tequila Team Building event or group happy hour, call us at **210-226-8490** or send an email to [banquets@joesfood.com](mailto:banquets@joesfood.com).



Happy Hour

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### Rio Salsa Bar

Five of Rio's signature house-made salsas served with gluten-free tortilla chips.

#### Salsa Roja

Our classic tomato-cilantro-lime salsa with jalapeños, garlic and red onions.

#### Tomatillo Salsa Verde

A rich tomatillo salsa made with avocado, garlic, cilantro, poblano and jalapeño peppers.

#### Street

A spicy, dark red salsa made with tomatillos and chiles de árbol.

#### Salsa Negra

Charred tomatoes, jalapeño peppers and onions bring a rich smokiness to this twist on our house salsa.

#### Pineapple

A refreshing, sweet-and-tart pineapple salsa with cilantro, red onion, jalapeño and lime.



### Texas Two Step

Add fresh guacamole and rich, creamy queso for even bigger flavor.

#### Guacamole & Tortilla Chips

Our guacamole is made from fresh avocados mixed with orange juice, sea salt, lime juice, cilantro, serrano pepper, roasted garlic and purple onions. Served with crispy tortilla chips and topped with queso fresco.

#### Queso & Tortilla Chips

Our queso blanco is spiced with poblano peppers, tomatoes, onions and a pinch of cilantro.

### Trio de Rio Quesadillas

For something a little bit more filling, we offer three types of homemade quesadillas, all served with a side of jalapeños, sour cream and guacamole.

#### Beef or Chicken Quesadillas de la Casa

This medley of meat and cheese between two large flour tortillas includes bacon and green chiles. Choose beef, chicken or both.

#### Vegetarian Quesadillas

We combine mozzarella cheese, spinach, yellow squash, zucchini, mild chiles, red onion and corn, grilled between flour tortillas.

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# Tequila TEAM BUILDING

## Take a tour of tequila's history without leaving the San Antonio River Walk.

Rio Rio Cantina's Tequila Team Building session is designed to encourage bonding and ignite creativity. We'll teach your team the history, geographic origins, and distillation process of tequila from raw plant to bottling. Together we'll explore the three ages of tequila and conduct a tasting of blanco ("white"), reposado ("rested") and añejo ("aged") varieties.

Next up, our bartenders will take you step by step through the process of creating some of Rio Rio's most popular tequila cocktails. Each of your team members will have the chance to make and sample their own drinks, going from novice to mixologist under our expert guidance.

The training culminates in a cocktail competition — the perfect opportunity for your team to put their new skills to use. After breaking into smaller groups, we'll distribute recipes, ingredients and equipment for crafting our most popular specialty drinks. Each group will create two drinks — the first to be judged by Rio Rio's bartenders and the second for the team to enjoy.

## Options for every budget

We can work together to create an event to meet your schedule and budget. Below are a few options to get things started:

### Option A

**Education & Tequila Tasting** – Understand the three ages of tequila with quarter ounce samples served in a tequila flute of premium silver/blanco, reposado, añejo.

### Option B

**Team Build Drink Competition** – Upon arriving guests will be greeted with Rio Rio Cantina's Skinny Margarita. Groups are broken down into teams of four and will be provided with fruits, vegetables, herbs, syrups and mixers needed to create a personalized, one-of-a-kind, competitive, tequila-based cocktail. Guests will organize their cocktails based on team name, name of team drink and cocktail recipe. Upon completion of the competition your guests will make their own drink with the bar tools supplied by Rio Rio Cantina.

### Option C

**Premier Food Pairings**

### Option D

**Appetizer Food** – Cinco de Salsa Bar, Texas Two Step and Trio de Rio Quesadillas



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## TEAM BUILDING

### Elevate your experience with delicious food pairings.

Tequila is a wonderful spirit on its own but it really comes to life when accompanied by our signature Tex-Mex cuisine. We can help you create a custom menu for your event using any of the dishes listed below.

#### Premier Pairings

##### Blanco

###### Tequila Lime Shrimp

Shrimp sautéed with garlic, Blanco tequila, fresh herbs, and butter.

###### Aguachile de Camaron

Fresh shrimp, lime, serranos, cucumber and onion.

###### Cocktail de Elotes

Chilled corn and avocado cocktail in rich tomato juice.

##### Reposado

###### Taquitos de Pollo Rojo

Red chile rubbed chicken rolled in corn tortillas.

###### Empanaditas de Carnitas

Tender pulled pork wrapped in flaky dough.

###### Jalapeño Chile Rellenos con Picadillo

Seasoned ground beef stuffed in roasted jalapeños.

##### Añejo

###### Enchilada de Barbacoa en Mole

Braised beef cheek enchilada with savory house mole sauce.

###### Carne Adobado

Red chile and adobo rubbed flank steak.

###### Albondigas Guisadas

Hearty meatball in a rich gravy.





*Tequila*  
TEAM BUILDING





# *Tequila*

## TEAM BUILDING

