

# ARROYO VINO

## SHAREABLES

**Freshly Baked Focaccia 9**  
whipped feta, calabrian chile honey (*v*)

**House Made Chicken Liver Pâté 15**  
cornichons, dijon mustard, preserves, crostini

**House-Made Stracciatella Cheese 18**  
creamy mozzarella, english peas, ramp and almond pesto (*v*)

**Grilled Artichoke 16**  
pickled ramp aioli, charred lemon (*v/gf*)

**Mushroom & Spring Vegetable Tempura 18**  
ramp ranch, furikake (*v/gf*)

## FIRSTS

**Little Gem Salad 16**  
english cucumber, sunflower sprouts, furikake, local egg, green goddess (*gf*)

**Farro & Local Arugula Salad 16**  
asparagus, snap peas, mint, pistachios, lemon vinaigrette, ricotta salatta (*v*)

**Ahi Tuna Tartare 25**  
crispy sushi rice, miso mayo, furikake, pickled radish, scallions (*gf*)

**Kauai Sweet Prawns 21**  
white bean purée, smoked paprika, garlic, fried rosemary (*gf*)

**Whole Wheat Garganelli 28**  
house-made lamb sausage, crushed tomatoes, fennel, calabrian chile, pecorino

## MAINS

**Moroccan Spiced Organic Chicken Breast 36**  
farro, orange, marcona almonds, gordal olives, harissa, mint yoghurt

**Roasted Cauliflower Steak 29**  
forbidden rice, pistachios, medjool dates, harissa, preserved lemon, feta (*v/gf*)

**Grilled Heritage Pork Chop 46**  
fremont heirloom beans, grilled spring onion, green garlic, sorrel compound butter (*gf*)

**Alaskan Halibut Checks 47**  
green chickpea hummus, spring vegetable ragout, ramp buerre blanc (*gf*)

**Pan Seared American Wagyu Petite Tender Steak 46**  
piperade, garlic aioli, basque tots (*gf*)

*v = vegetarian // gf = gluten free*

please alert us of any dietary restrictions or food allergies// consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness  
20% gratuity added to party of 5 or more// split payments accepted; no split checks

# ARROYO VINO

## WINES BY THE GLASS

Bisol "Jeio" Prosecco Veneto Italy NV 13/50

Solena *Pinot Grigio* Willamette Valley OR 2021 14/50

Von Winning "II" *Sauvignon Blanc* Pfalz Germany 2021 16/65

Kracher *Grüner Veltliner* Burgenland Austria 2021 14/50

Simi *Chardonnay* Sonoma Coast CA 2019 16/65

La Chablisienne "Le Finage" *Chardonnay* Chablis France 2020 20/85

François Labet *Pinot Noir* Ile de Beauté Corsica 2021 15/60

Vincent & Sofie Morey *Pinot Noir* Chassagne-Montrachet France 2014 23/90

Christina *Austrian Red Blend* Carnuntum Austria 2020 14/55

Frog's Leap *Zinfandel* Napa Valley CA 2020 17/70

Casa del Toqui Reserva *Carmenere* Cachapoal Valley Chile 2019 14/55

## BEER/SAKE

Heiwa Shuzou "KID" Junmai Daiginjo Sake Wakayama Japan 14

Sake One Cup 10

Second Street Brewery Santa Fe NM 6

*Pilsner // 2920 IPA // Stout*

## COCKTAILS

**A Proper Gin Tonic** 15  
gin, tonic, seasonal accoutrement

**The Martini Kid** 16  
japanese gin, junmai daiginjo sake, pickled ginger

**Green Point Manhattan** 25  
nikka miyagikyo japanese whisky, house-blend vermouth, green chartreuse

**Mezcal Negroni Blanco** 15  
mezcal, gentian liquor, white vermouth

**Too in The Pink** 15  
blanco tequila, mezcal, pineapple, house-made grenadine, lime

**Mai Word** 16 ~ *NM Cocktail Week Featured Cocktail*  
white rum, house-made orgeat, green chartreuse, cherry liquor, lime

**The Shoemaker** 15  
rye, amontillado, local plum, shiso

**Monsoon Season** 16  
rums, coconut, chaga, strawberry

**New York Sour** 16  
bourbon, orange liquor, lemon, red wine float

## ZERO-PROOF COCKTAILS

**Xamaican Me Crazy** 13  
seedlip spice "gin", hibiscus grenadine, ginger, lime

**Thai-Ball** 13  
kafir lime leaf shrub, lime, spice tonic

**Innocent Escape** 13  
"spiced rum", pineapple, coconut, lime

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