

# ARROYO VINO

## SHAREABLES

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

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

**House-Made Stracciatella Cheese 18**  
creamy mozzarella, prosciutto, local peaches, basil, grilled focaccia

**Blistered Jimmy Nardello Peppers 18**  
tonnato sauce, fried capers (*gf*)

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

## FIRSTS

**The Vagabond Farmers Mixed Greens 16**  
roquefort, shaved sweet onion, marcona almond & sherry vinaigrette (*v/gf*)

**Farro & Arugula Salad 16**  
local nectarines, toasted pecans, mint, feta, honey-lemon vinaigrette (*v*)

**Chilled Squash & Corn Soup 18**  
pacific blue crab, toasted pepitas, ancho chile oil (*gf*)

**Local Mushroom & Sweet Onion Tempura 18**  
house-made sriracha aioli, yuzu ponzu (*gf*)

**Hand-Cut Pappardelle 18 / 36**  
bolognese sauce, smoked ricotta, parmesan

**Saffron Ricotta Cavatelli alla Norma 15 / 30**  
local eggplant & tomatoes, pine nuts, ricotta salata (*v*)

## MAINS

**Crispy Organic Chicken Confit 38**  
oyster mushrooms, garlic almond crema, blistered local romano beans, amontillado chicken jus (*gf*)

**Moroccan Spiced Summer Vegetable Tagine 32**  
chickpea panisse, eggplant, summer squash, red peppers, dried fruit, preserved lemon yoghurt, harissa (*v/gf*)

**Seared Long Island Summer Flounder 49**  
local sweet pepper agrodolce, pine nuts, sumac brown butter (*gf*)

**Grilled Heritage Pork Tenderloin 42**  
local peach & heirloom tomato panzanella, kalamata olives, basil, arugula, bacon vinaigrette

**Grilled Pacific Albacore 45**  
local borlotti beans, blistered sungolds, smokey eggplant, calabrian chile, shaved fennel (*gf*)

**Pan Seared American Wagyu Petite Tender Steak 46**  
heirloom tomatoes, radish, shaved spring onion, roquefort (*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

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## WINES BY THE GLASS

Bisol “Jeio” Prosecco Veneto Italy NV 13/50

Vincent Rousseley Temps Danse Rosé Touraine France 2022 14/50

Le Monde *Pinot Grigio* Friuli Italy 2021 14/50

Von Winning “II” *Sauvignon Blanc* Pfalz Germany 2022 16/65

Vigneti Massa “Piccolo Derthona” *Timorasso* Piedmont Italy 2021 16/65

Martin Woods *Chardonnay* Koosah Vineyard McMinville OR 2021 22/106

Foradori “Lezer” *Teroldego Blend* Dolomites Italy 2021 16/65

Kumeu Village *Pinot Noir* Hawkes Bay New Zealand 2021 16/65

Capcanes “Mas Collet” *Grenache/Cab. Sauv./++* Monsant Spain 2019 15/55

Clos du Val *Cabernet Sauvignon* Napa Valley CA 2019 24/120

## BEER/SAKE

Sake One Cup 10

Second Street Brewery Santa Fe NM 6

*Pilsner // 2920 IPA // Stout*

## ZERO-PROOF COCKTAILS

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

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

**Virgin Daiquiri** 13  
“spiced rum”, simple, lime

## COCKTAILS

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

**Spritz** (*italy c. 1800*) 15  
italian aperitivo, prosecco, soda

**Green Point Manhattan** (*milk & honey NYC 2006*) 25  
willet small batch rye, green chartreuse, house-blend vermouth

**Vesper Martini** (*Ian Flemming 1953*) 17  
gins, vodka, white vermouth

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

**Daiquiri** (*Emilio Gonzalez 1913*) 15  
white rums, lime cordial, fresh lime

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

**Zippy The Gerbil** 15  
sotol, mexican agricole, soursop, lemon, lime, matcha, soda

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

**Saturn** (*Po Po galsini 1967*) 16  
gins, passionfruit, house-made orgeat, lemon

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