

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, speck, local pears, thyme, grilled focaccia

Japanese Milk Bread Shrimp Toast 18
sesame, scallions, sriracha

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

Korean-style Pork Belly Lettuce Wraps 25
cucumber, pickled radish, house-made chile crisp, daikon sprouts (*gf*)

FIRSTS

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

Farro & Local Honeycrisp Apple Salad 16
spicy asian greens, pistachios, midnight moon goat cheese, cider vinaigrette (*v*)

Fall Minestrone 16
local kale, white beans, italian sausage, tomato, parmesan, focaccia croutons (*v*)

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

Squash & Sweet Potato Tortelli 16 / 32
toasted hazelnuts, brown butter, rosemary, aged balsamic, pecorino (*v*)

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

MAINS

Crispy Organic Chicken Confit “Coq au Vin” 38
roasted carrots, local mushrooms, lardons, celery root purée, red wine jus (*gf*)

Casablancon Style Sweet Potato Tagine 32
chickpeas, green olives, almonds, oranges, harissa, preserved lemon yoghurt, buckwheat flatbread (*v/gf*)

Pan Roasted Pacific Striped Bass 48
wild rice stuffed cabbage, brown butter turnips, sherry agrodolce (*gf*)

Heritage Pork Schnitzel 42
grape must mustard, local chicory salad with hazelnuts & apples

Grilled American Wagyu Flat Iron Steak Frites 48
creamed local chard, roasted garlic compound butter, hand-cut fries (*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

Empire Estate Brut Rosé Finger Lakes NY NV 13/50

Immich-Batterieberg Dry *Riesling* Mosel Germany 15/55

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

Vigneti Massa “Piccolo Derthona” *Timorasso* Piedmont Italy 2022 16/65

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

Clos de la Roilette *Gamay* Fleurie France 2022 16/65

Elk Cove *Pinot Noir* Willamette Valley OR 2021 19/75

Akutain *Tempranillo Blend* Rioja Spain 2020 15/55

Bedrock *Zinfandel* Nervo Ranch Vineyard Alexander Valley CA 2021 19/95

BEER/SAKE

Sake One Cup 10

Second Street Brewery Santa Fe NM 6

Pilsner // 2920 IPA

ZERO-PROOF COCKTAILS

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

Harvest Highball 13
local apple & five-spice shrub, lemon, soda

Virgin Daiquiri 13
“spiced rum”, simple, lime

COCKTAILS

A Proper Gin Tonic 15
gin, tonic, seasonal accoutrement

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

Boulevardier (Harry McElhone 1927) 15
bourbon, red bitter, house-blend vermouth

Dos Piñas Fumandos Margarita 15
sotol, pineapple liquor, smoked cinnamon, fresh pineapple juice, lime

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

Witch Doctor 15
rye, elderberry, pine, honey, ginger, lemon

Mai Tai (Trader Vic 1947) 16
light & overproof rums, dry curacao, house-made orgeat, lime

Cuffing Season 16
calvados, malmsey, fall spice, local apple shrub, lemon

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