

ARROYO VINO

SHAREABLES

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

Chicken Liver Pâté 15
cornichons, dijon mustard, preserves, crostini (*gfo*)

Grilled Artichoke 18
almond romesco sauce, charred lemon (*v/gf*)

House-Made Stracciatella Cheese 18
creamy mozzarella, mint, rhubarb, pistachios, grilled focaccia (*v/gfo*)

Saffron Steamed Bar Harbor Mussels 21
spanish chorizo, white wine, grilled focaccia (*gfo*)

Hamachi Tartare 25
crispy sushi rice, miso mayo, furikake, daikon sprouts (*gf*)

FIRSTS

Butter Lettuce Salad 15
roquefort, oregon hazelnuts, shaved sweet onion, champagne vinaigrette (*v/gf*)

Farro & Arugula Salad 16
strawberries, asparagus, toasted pecans, feta, balsamico (*v*)

Stuffed Piquillo Peppers 18
olive oil poached albacore tuna, capers, preserved lemon, smoked salt (*gf*)

Gulf Shrimp Tempura 18
black sesame, house-made sriracha aioli, ponzu, furikake (*gf*)

Spaghetti "Carbonara" 18 / 36
swordfish belly bacon, black pepper, red onion, rosemary fried chickpeas

Potato & Spinach Ravioli 18 / 36
poppy seed & parmesan butter, fromage blanc, garlic chips (*v*)

MAINS

Moroccan Spiced Organic Chicken Breast 38
farro, dates, pistachios, gordal olives, cara cara oranges, fresh herbs, mint yoghurt

Pan Roasted Black Bass 42
charred broccolini, white beans, roasted onions, salsa verde (*gf*)

Grilled Iberico de Bellota Pork Chop 55
green garlic spaetzle, spring vegetables, whole grain mustard beurre blanc

Seared Maine Diver Scallops 45
miso-carrot purée, baby carrots, black sesame (*gf*)

Spiced Cauliflower & Chickpea Tagine 32
marcona almonds, harissa, green olives, preserved lemon yoghurt, buckwheat flatbread (*v/gf*)

House-Made Ramen Noodles 32
heirloom corn miso broth, silken tofu, soy egg, corn, tempura fried enoki mushrooms, charred garlic oil (*v*)

Prime 10oz New York Strip Steak Frites 58
creamed local spinach, hand-cut parmesan fries (*gf*)

*v = vegetarian // gf = gluten free // gfo = gluten free option // 22% gratuity added to party of 5 or more // split payments accepted; no split checks
consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness*

ARROYO VINO

WINES BY THE GLASS

Miquel Pons Cava Penedes Spain NV	14/55
La Spinetta Rosé <i>Sangiovese</i> Tuscany Italy 2022	14/55
Attis Xión <i>Albariño</i> Rias Baixas Spain 2022	15/55
Pelle <i>Sauvignon Blanc</i> Sancerre France 2021	20/80
La Scolca <i>Cortese</i> Gavi Italy 2022	14/55
Selbach “Incline” <i>Riesling</i> Mosel Germany 2021 (<i>dry</i>)	15/55
L’Ecole <i>Chardonnay</i> Columbia Valley WA 2019	15/55
Lioco “Indica” <i>Carignan</i> Mendocino CA 2020	16/65
Olivier Leflaive “Cuvée Margot” <i>Pinot Noir</i> Burgundy France 2020	22/96
Thalvin & Grailot “Syrocco” <i>Syrah</i> Morocco 2020	17/70
La Gitana Rioja <i>Tempranillo Blend</i> Reserva Spain 2015	15/55
Northstar <i>Merlot</i> Columbia Valley WA 2021	17/70

BEER/SAKE

Kaze no Mori Junmai Namasake	13/60
Second Street Brewery Santa Fe NM	6
<i>Pilsner // 2920 IPA // Cream Stout</i>	

COCKTAILS

À La Louisiane	18	(<i>La Louisiane Restaurant New Orleans c. 1930</i>) rye, house-blend vermouth, benedictine, bitters
A Proper Gin Tonic	15	gin, tonic, seasonal accoutrement
Vesper Martini (<i>Ian Fleming 1953</i>)	17	gins, vodka, white vermouth
Sotol Negroni	15	sotol, red bitter, house-blend vermouth
Last Word (<i>Detroit Athletic Club c.1915</i>)	17	green chartreuse, gin, maraschino liqueur, lime
Chamomile Crusta	16	chamomile brandy, cognac, dry curacao, lemon
Hurricane (<i>Pat O’Brien’s New Orleans c. 1940’s</i>)	16	light & dark rums, passionfruit, grenadine, lemon

ZERO-PROOF COCKTAILS

Xamaican Me Crazy	13	seedlip spice “gin”, hibiscus
Spring Fling Highball	13	strawberry rhubarb shrub, ginger, soda
Pineapple Daiquiri	13	“spiced rum”, pineapple juice, lime, whey