

ARROYO VINO

SHAREABLES

Freshly Baked Focaccia 9

flame roasted eggplant spread, smoked paprika (*v*)

Chicken Liver Pâté 15

cornichons, dijon mustard, preserves, crostini (*gfa*)

Grilled Artichoke 18

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

House-Made Stracciatella Cheese 18

creamy mozzarella, mint, peas, rhubarb, pistachios, grilled focaccia (*v/gfa*)

Local Mushroom & Vegetable Tempura 18

snap peas, spring onion, oyster mushrooms, ramp ranch (*v/gf*)

Hamachi Tartare 25

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

FIRSTS

The Vagabond Farmers Little Gem Salad 16

radish, cucumber, hardboiled egg, crispy shallots, green goddess dressing (*gf*)

Farro & Local Arugula Salad 16

freshie's summer squash, mint, pistachio, lemon vinaigrette, smoked ricotta salata (*v*)

Octopus Carpaccio 18

spruce, pignoli, charred lemon aioli, pea tendrils (*gf*)

Black Pepper Spaghetti 18 / 36

guanciale, spring peas, green garlic, shaved pecorino, fennel breadcrumbs

Herbed Goat Cheese Ravioli 18 / 36

blistered cherry tomatoes, lemon, caper, garlic, parmesan (*v*)

MAINS

Moroccan Spiced Organic Chicken Breast 38

farro, dates, pistachios, gordal olives, oranges, fresh herbs, mint yoghurt

Pan Roasted Alaskan Halibut 49

sauteed asparagus, morel mushrooms, bearnaise sauce (*gf*)

Grilled Iberico de Bellota Pork Chop 55

green garlic spaetzle, spring vegetables, rhubarb mustard

Grilled Atlantic Swordfish 42

green bean amandine, brown butter, cajun trinity rice (*gf*)

Spiced Cauliflower & Chickpea Tagine 32

marcona almonds, harissa, green olives, preserved lemon yoghurt, buckwheat flatbread (*v/gf*)

Prime 10oz New York Strip Steak 58

almond romesco sauce, confit fingerling potatoes, grilled spring onion (*gf*)

v = vegetarian // *gf* = gluten free // *gfo* = gluten free available // 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

Scarpetta Prosecco Veneto Italy 2023 14/55

Ercole Rosato *Barbera/Dolcetto* Piedmont Italy 2023 14/55

Drop by Drop *Roditis* Karditsa Greece 2022 15/55

Daniel Chotard *Sauvignon Blanc* Sancerre France 2022 20/80

Domaine Schoech *Pinot Blanc* Alsace France 2021 16/65

Selbach “Incline” *Riesling* Mosel Germany 2021 (*dry*) 15/55

Ramey *Chardonnay* Russian River Valley CA 2021 21/90

La Miraja *Grignolino* Piedmont Italy 2022 15/55

La Reserve Saint Dominique *Grenache* Ventoux France 2020 14/55

Domaine Delarche “La Garenne” *Pinot Noir* Burgundy France 2022 22/96

Domaine Bernard Baudry *Cabernet Franc* Chinon France 2021 17/70

Northstar *Merlot* Columbia Valley WA 2021 17/70

BEER/SAKE

Kaze no Mori Junmai Namasake 13/60

Second Street Brewery Santa Fe NM 6

Pilsner // 2920 IPA // Cream Stout

COCKTAILS

À La Louisiane 18 (*La Louisiane Restaurant New Orleans c. 1930*)
rye, house-blend vermouth, benedictine, bitters

A Proper Gin Tonic 15
gin, tonic, seasonal accoutrement

The Spritz! 15
prosecco, italian red bitter, soda

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

Jalisco Negroni 16
reposado tequila, red bitter, house-blend vermouth

Last Word (*Detroit Athletic Club c.1915*) 17
green chartreuse, gin, maraschino liqueur, lime

Chamomile Crusta 16
chamomile brandy, cognac, dry curacao, lemon

Hurricane (*Pat O'Brien's New Orleans c. 1940's*) 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