

ARROYO VINO

SHAREABLES

Freshly Baked Focaccia 9

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

Chicken Liver Pâté 15

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

Locally Foraged Porcini Mushroom Bruschetta 18

grilled focaccia, garlic confit, fried rosemary, pecorino (*v*)

Grilled Local Carrots 18

whipped feta, dates, harissa, pistachios, herb salad (*v/gf*)

House-Made Stracciatella Cheese 18

creamy mozzarella, local tomatoes, basil, grilled focaccia (*v/gfa*)

Hamachi Tartare 25

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

FIRSTS

The Vagabond Farmers Little Gem Salad 16

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

Farro & Local Kale Salad 16

summer cherries, toasted pecans, aged balsamic, ricotta salata (*v*)

Freshies Melons & Prosciutto San Daniele 21

pickled fresnos, mint, pepitas (*gf*)

Sourdough Cavatelli 18 / 36

chicken sausage, local kale & sungold tomatoes, fennel breadcrumbs, pecorino

Hand-Cut Mushroom Tagliatelle 18 / 36

local oyster mushrooms, chanterelles, guanciale, garlic scapes, parmigiano

Local Cauliflower & Onion Pakora 18

heirloom tomato chutney, ramp ranch (*v/gf*)

MAINS

Moroccan Spiced Organic Chicken Breast 38

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

Pan Roasted Alaskan Halibut 49

summer vegetable ratatouille, tomato butter, fried squash blossom (*gf*)

Grilled Iberico de Bellota Secreto Pork Steak 55

almond romesco sauce, confit fingerling potatoes, grilled baby leeks (*gf*)

Seared Ahi Tuna 49

grilled colorado corn, avocado & cucumber salad, sweet onion purée, toasted pumpkin seeds (*gf*)

Local Carrot, Potato & Green Pea Tagine 32

moroccan-style preserved lemon, whipped feta, puffed wild rice, buckwheat flatbread (*v/gf*)

Prime 10oz New York Strip Steak 58

heirloom tomato, radish & spring onion salad, roquefort, chimichurri (*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

Domaine du Bagnol Rosé Cassis France 2023 18/75

Elena Walch *Pinot Grigio* Alto Adige Italy 2023 16/65

Domaine Pelle *Sauvignon Blanc* Sancerre France 2022 20/80

Laxas *Albariño* Rias Baixas Spain 2022 15/55

Romain Chamiot *Jacquère* Savoie 2023 16/65

Chappellet *Chardonnay* Petaluma Gap CA 2018 21/90

Maison Passot *Gamay* Chiroubles Beaujolais France 2021 15/55

Benton Lane *Pinot Noir* Willamette Valley OR 2022 18/75

Feudi di San Gregorio *Aglianico* Irpinia Italy 2019 15/55

Terre Rouge “Côtes de l’Ouest” *Syrah* Amador County CA 17/65

Schug *Cabernet Sauvignon* Sonoma Valley CA 2017 20/80

BEER/SAKE

Heiwa Shuzo KID Daiginjo Sake Wakayama Japan 13/60

Second Street Brewery Santa Fe NM 6

Pilsner // 2920 IPA // Cream Stout

ZERO-PROOF COCKTAILS

Xamaican Me Crazy 13
seedlip spice “gin,” hibiscus

Thai Ball 13
lime leaf shrub, tonic, soda

Pineapple Daiquiri 13
“spiced rum”, pineapple juice, lime, whey

COCKTAILS

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

A Proper Gin Tonic 15
gin, tonic, seasonal accoutrement

The Spritz! 15
prosecco, cappelletti, soda

In The Dunes of the Cape 15
light rums, tropical fruit, fresh pineapple juice, house coconut cream, lime

Apricot Smash 16
bourbon, rye, local apricot, turmeric, mint, soda

Gibson Martini 17
olive leaf gin, fino, vermouth, pickled onion

Pink Cadillac Negroni 16
espadin, gentian, vermouth bianco

Mai Tai (*Trader Vic 1944*) 16
jamaican rum, dry curacao, house-made hazelnut orgeat, lime

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

Hurricane (*Pat O’Brien’s New Orleans c. 1940’s*) 16
light & dark rums, passionfruit, grenadine, lemon

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