

ARROYO VINO

SHAREABLES

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

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

South Indian-Style Fried Local Oyster Mushrooms 18
heirloom tomato chutney, ramp ranch (*v/gf*)

Grilled Local Carrots 18
whipped feta, dates, harissa, pistachios, herb salad (*v/gf*)

Blistered Local Jimmy Nardello Sweet Peppers 18
olive oil poached tuna tonnato sauce, fried capers (*gf*)

House-Made Stracciatella Cheese 18
creamy mozzarella, local nectarines, basil, grilled focaccia (*v/gf*)

FIRSTS

The Vagabond Farmers Kale Caesar 16
fennel breadcrumbs, lemony caesar dressing, grated parmigiano (*gf*)

Farro & Arugula Salad 16
local cucumbers, mint, pistachios, white balsamic, pecorino (*v*)

Freshies Melons & Prosciutto San Daniele 21
pickled fresnos, mint, pepitas (*gf*)

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

Black Pepper Tagliatelle 18 / 36
local oyster mushrooms, corn cream, pecorino pepato (*v*)

Ricotta Filled Porcini Tortellini 18 / 36
beef & pork bolognese, parmigiano

MAINS

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

Pan Roasted Pacific Black Cod 49
roasted local carrots, miso, black sesame purée, scallions (*gf*)

Grilled Heritage Pork Tenderloin 45
grilled colorado corn, avocado & peach 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*)

Grilled Long Island Flounder 45
local sweet pepper agrodolce, pine nuts, caper brown butter (*gf*)

Prime 10oz New York Strip Steak Frites 58
hand-cut kennebec fries, roquefort compound butter, roasted garlic aioli (*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

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WINES BY THE GLASS

Jacky & JP Blot Brut Rosé Touraine France NV 17/70

Bastide de la Ciselette Bandol France 2023 17/70

Domaine de la Pepiere *Muscadet* Sevre-et-Maine France 2023 15/55

Monchhof *Riesling* Kabinett Mosel Germany 2021 15/55

Reverdy *Sauvignon Blanc* Sancerre France 2023 22/85

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

Racine's *Chardonnay* Sta. Rita Hills CA 2021 24/99

Kir-Yianni *Xinomavro* Naoussa Greece 2021 15/55

Le Monde *Cabernet Franc* Alto Adige Italy 15/55

Capitan Gagnerot *Pinot Noir* Pernand-Vergelesses France 2022 24/99

Giacomo Fenocchio *Nebbiolo* Langhe Italy 2022 20/80

Antidoto *Tempranillo* Ribera del Duero Spain 2022 19/80

BEER/SAKE

Shindo Sake Brewery "Blue Spirit" Junmai Yamagata 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

Just for Plum Highball 13

local plum & szechuan pepper shrub, tonic, soda

Pineapple Daiquiri 13

"spiced rum", pineapple juice, lime, whey

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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

Paper Plane to Paradise 16

dark rum, amaro nonino, italian bitter, lemon

Apricot Smash 16

bourbon, rye, local apricot, turmeric, mint, soda

Gibson Martini 17

gins, vermouth, pickled onion

Pink Cadillac Negroni 16

espadin, gentian, vermouth bianco

Last Word (*Detroit Athletic Club c.1915*) 17

green chartreuse, gin, maraschino liqueur, lime

Black Magic Marg 16

blanco & reposado tequilas, spiced local blackberry shrub, citrus