

ARROYO VINO

SHAREABLES

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

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

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 pears, pinon, grilled focaccia (*v/gfa*)

FIRSTS

The Vagabond Farmers Asian Mixed Greens 16
honeycrisp apples, local radish, savory sesame granola, miso-ginger vinaigrette (*gf*)

Farro & Arugula Salad 16
salt roasted beets, fennel, orange segments, pistachio vinaigrette, ricotta salata (*v*)

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

Freshies Farm Charentais Melon & Prosciutto San Daniele 21
local heirloom tomatoes, extra virgin olive oil, mint (*gf*)

Hand-Rolled Saffron Cavatelli 18 / 36
local oyster mushrooms, corn cream, pecorino pepato (*v*)

Hand-Cut Porcini Pappardelle 18 / 36
beef & pork bolognese, ricotta, 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
fingerling potato confit, local oyster mushroom conserva, piquillo pepper vinaigrette (*gf*)

Casablancon Style Sweet Potato Tagine
chickpeas, green olives, almonds, oranges, harissa, whipped feta, buckwheat flatbread (*v/gf*)

Grilled Long Island Flounder 45
local sweet pepper agrodolce, pine nuts, white bean purée, 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*

ARROYO VINO

WINES BY THE GLASS

Bisol “Jeio” Prosecco Veneto Italy NV 15/55

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

Flowers *Chardonnay* Sonoma Coast CA 2022 19/80

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

Le Monde *Cabernet Franc* Alto Adige Italy 2019 15/55

Argyle Estate Reserve *Pinot Noir* Willamette Valley OR 2022 19/80

Rizzi *Nebbiolo* Langhe Italy 2020 17/70

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, lemon, ginger

Sugar Plum Fairy Highball 13

spiced local plum cordial, soda

Salty Dog 13

“gin”, grapefruit, 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

Paper Plane to Paradise 16

dark rum, amaro nonino, italian bitter, lemon

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

gin, green chartreuse, maraschino liqueur, lime

Gibson Martini 17

gins, vermouth, pickled onion

Pink Cadillac Negroni 16

espadin, gentian, vermouth bianco

Zombie (*Don the Beachcomber c. 1934*) 16

light & dark rums, falernum, cinnamon syrup, grapefruit, lime

Monk’s Mojito 17

green chartreuse, rhum agricole, pineapple, lime, mint, soda

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