

# ARROYO VINO

## SHAREABLES

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

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

**Tempura Fried Delicata Squash 18**  
house-made sriracha aioli, yuzu ponzu (*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*)

**New England Seafood Chowder 18**  
bay shrimp, clams, smoked cod, sweet corn, bacon, potatoes, old bay saltines (*gfa*)

**Roasted Local Squash Tortelli 18 / 36**  
hazelnuts, dried cherries, brown butter, 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 32**  
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

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## WINES BY THE GLASS

Pierre Sparr Brut Rosé Alsace France NV 16/65

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

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

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

Seghesio *Zinfandel* Sonoma County 2022 15/55

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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