

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 Shrimp & Shiitake Mushrooms 18
house-made sriracha aioli, yuzu ponzu (*v/gf*)

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

Grilled Hamachi Collar 25
miso-soy glaze, japanese-style pickled turnips, cucumbers & ginger (*gf*)

House-Made Stracciatella Cheese 18
creamy mozzarella, local eggplant caponata, 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*)

Fall Mushroom Soup 16
focaccia croutons, sherry cream, chives (*v/gfa*)

Roasted Local Squash Tortelli 18 / 36
hazelnuts, dried cherries, brown butter, pecorino pepato (*v*)

Spaghetti & Meatball(s) 18 / 36
large beef & pork meatball, classic red sauce, chile flake, 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
white beans, charred broccolini, hazelnut brown butter (*gf*)

Cider-Braised Boneless Short Rib 45
roasted local root vegetables, cider jus, kabocha squash purée (*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

Pierre Sparr Brut Rosé Alsace France NV 16/65

Bernabeleva *Macabeo Blend* Vinos de Madrid Spain 2023 15/55

Monchhof *Riesling* Kabinett Mosel Germany 2021 15/55

Terre Porziane *Trebbiano Blend* Frascati Lazio Italy 2023 15/55

Reverdy *Sauvignon Blanc* Sancerre France 2023 22/85

Tolosa *Chardonnay* Central Coast CA 2023 17/70

Quentin Harel *Gamay* Beaujolais France 2022 15/55

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

Seghesio *Zinfandel* Sonoma County 2022 15/55

Elio Altare *Barbera* Alba Italy 2021 18/75

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

Vesper Martini (*Ian Fleming 1953*) 17

gin, vodka, italian vermouth

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

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

Monk’s Mojito 17

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

Boots With The Fur (*The Lovely Laurel Arroyo Vino 2024*) 16

rye, calvados apple brandy, apple shrub, cinnamon

Wake Up In The Sky 16

gin, passionfruit, crème de violette, lime

Banane Chaud 17

blended scotch whisky, rye, tempus fugit

Hemmingway Daiquiri (*El Floradita Havana Cuba c. 1920*) 16

rums, maraschino liquor, grapefruit, lime

Scandi Margarita 16

reposado tequila, aquavit, coriander, lemon-lime

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