

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*)

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*)

Shrimp Scampi & Hand-Cut Linguine 18 / 36
garlic & parsley butter, chile flake, fennel breadcrumbs

MAINS

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

Pan Roasted Heritage Pork Tenderloin 45
roasted local root vegetables, cider jus, kabocha squash purée (*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*)

Red Wine Braised Boneless Short Rib Frites 45
creamed local spinach, fresh horseradish, hand-cut kennebec fries (*gf*)

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

Domaine de la Janasse *White Rhone Blend* Côtes du Rhone France 2023 16/60

Domaine Vacheron *Sauvignon Blanc* Sancerre France 2023 22/90

Capensis *Chardonnay* Stellenbosch South Africa 2021 17/70

Quentin Harel *Gamay* Beaujolais France 2022 15/55

Siduri *Pinot Noir* Willamette Valley OR 2022 19/80

Seghesio *Zinfandel* Sonoma County 2022 15/55

Terra Rosso *Sangiovese* Brunello di Montalcino Italy 2018 22/90

Yalumba “Vigil” *Cabernet Sauvignon/Shiraz* Barossa Australia 2017 18/75

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

Jungle Bird (*Jeffrey Ong, Aviary Bar Kuala Lumpur. 1970*) 16
light & dark rums, contratto bitter, pineapple juice, 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

Hot Banana 17
blended scotch whisky, rye, tempus fugit, red chile

Hemmingway Daiquiri (*El Floradita Havana Cuba c. 1920*) 16
rums, maraschino liquor, grapefruit, lime

Scandi Margarita 16
reposado tequila, aquavit, coriander, lemon-lime