

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*)

Octopus Carpaccio 18
tonnato sauce, fried capers (*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-peanut 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

Grilled Heritage Pork Chop 48
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*)

Sautéed 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*)

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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 Rossa *Sangiovese* Brunello di Montalcino Italy 2018 22/90

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

BEER/SAKE

Kaze no Mori “Wind of The Woods” Nama Genshu Nara Japan 13/48

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, rhum 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

Yuzu Mai Tai 16

white rum, house-made piñon & almond orgeat, yuzu curacao, yuzu juice

*v = vegetarian // gf = gluten free // gfa = 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*