

# ARROYO VINO

## SHAREABLES

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

**House-Made Stracciatella Cheese 18**  
creamy mozzarella, local eggplant caponata, pinon, grilled focaccia (*v/gfa*)

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

**Crispy Chicken Confit Croquettes 16**  
preserved lemon aioli, grape mostarda, shaved brussels sprouts

**Tempura Fried Shrimp 18**  
house-made sriracha aioli, yuzu ponzu (*gf*)

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

**Steamed Bar Harbor Mussels 18**  
white wine, piquillo peppers, garlic, shallots, saffron aioli, grilled baguette (*gfa*)

## FIRSTS

**Butter Lettuce Salad 16**  
radish, shaved onion, marcona almonds, tarragon vinaigrette (*v/gf*)

**Farro & Local Kale Salad 16**  
honeycrisp apple, currants, candied pecans, cider vinaigrette (*v*)

**Half Dozen Little Moon Oysters 21**  
on the half shell, cajun mignonette, house hot sauce, fresh horseradish (*gf*)

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

**Red Curry Carrot Soup 16**  
crispy shallots, toasted peanuts, lime crema (*gf*)

**Hand-Rolled Ricotta Cavatelli 18 / 36**  
chopped clams, white wine, garlic parsley butter, capers, fennel breadcrumbs (*v*)

**Hand-Cut Buckwheat Tagliatelle 18 / 36**  
duck confit, winter mushrooms, charred radicchio, balsamic sage butter

## MAINS

**Crispy Duck Confit 40**  
white beans, charred radicchio, black olives, fennel vinaigrette (*gf*)

**Grilled Heritage Pork Chop 45**  
crispy brussels sprouts, warm bacon & pomegranate vinaigrette, parsnip 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**  
green bean amandine, brown butter turnip purée (*gf*)

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

*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*

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## WINES BY THE GLASS

Pierre Sparr Brut Rosé Alsace France NV 16/65

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

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

Saint Cosme *Syrah* Cotes-du-Rhone France 2023 15/55

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

Charles Krug *Cabernet Sauvignon* Napa Valley CA 2021 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

Le B’s Famous Egnog 16  
local eggs, all the booze, all the love, a kiss from the dairy fairy, nutmeg

*want your mind blown? add green chartreuse 8*

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 c. 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