

ARROYO VINO

SHAREABLES

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

House-Made Stracciatella Cheese 18
creamy mozzarella, blood orange, pistachios, grilled focaccia (*v/gfa*)

Cheese Board 25
selection of 3 cheeses, housemade preserves, honeycomb, crostini (*v/gfa*)

Charred Cabbage 18
honeycrisp apples, crème fraiche, grain mustard, house caraway sauerkraut (*v/gf*)

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

Grilled Hamachi Collar 25
sweet & spicy soy glaze, toasted peanuts, herb salad (*gf*)

Winter Mushroom Tempura 18
five-spice, ponzu, sriracha aioli (*v/gf*)

FIRSTS

Endive & Satsuma Salad 16
kohlrabi, walnuts, parmigiano, citrus vinaigrette (*v/gf*)

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

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

Local Winter Squash Bisque 16
spiced pumpkin seeds, pumpkin seed oil, chives (*v/gf*)

Hand-Rolled Ricotta Cavatelli 18 / 36
chopped clams, bay shrimp, garlic parsley butter, capers, fennel breadcrumbs

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

Black Truffle Mac & Cheese 21
winter truffles, gruyere, parmigiano, herbed breadcrumbs (*v*)

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*)

Atlantic Swordfish Au Poivre 42
lemon caper butter, haricots verts, roasted sunchokes (*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*

ARROYO VINO

WINES BY THE GLASS

- Roederer Estate Brut Rosé Anderson Valley CA NV 17/70
- Ceretto *Arneis* Langhe Italy 20212 16/65
- Umani Ronchi *Pecorino* Abruzzo Italy 2022 15/55
- Domaine Vacheron *Sauvignon Blanc* Sancerre France 2023 22/90
- Bouchard & Fils *Chardonnay* Burgundy France 2021 19/80
- Dirupi *Nebbiolo* Valtellina Italy 2023 18/75
- Siduri *Pinot Noir* Willamette Valley OR 2022 19/80
- Terra Rossa *Sangiovese* Brunello di Montalcino Italy 2018 22/90
- Far Mountain *Cabernet Sauvignon* Sonoma Valley CA 2019 21/85

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 Eggnog 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