

# ARROYO VINO

## SHAREABLES

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

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

**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*)

**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*)

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

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

**Mushroom Ravioli 18 / 36**  
balsamic sage butter, hazelnuts, pecorino pepato (*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 sunchoke (*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

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

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

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

Yuzu Mai Tai 16  
white rum, house-made piñon & almond orgeat, yuzu curacao, yuzu juice