

ARROYO VINO

Restaurant Week 2025

SHAREABLES

Choose 1 for 2 people

Daily Tartine 16

grilled housemade focaccia, seasonal toppings (*v*)

House-Made Stracciatella Cheese 18

creamy mozzarella, blood orange, pistachios, grilled focaccia (*v/gfa*)

Chicken Liver Pâté 15

cornichons, dijon mustard, preserves, crostini (*gfa*)

Hamachi Sashimi 21

yuzu ponzu, preserved kumquat, serrano pepper (*gf*)

Flash Fried Brussels Sprouts 15

sweet & spicy soy glaze, lime juice, fried shallots, peanuts (*gf*)

FIRSTS

Choose 1

Endive & Pear Salad 16

dates, celery, roquefort, chives, toasted walnuts, lemon vinaigrette (*v/gf*)

Farro & Local Kale Salad 16

honeycrisp apple, currants, candied pecans, cider vinaigrette (*v*)

Minestrone Soup 16

turkey & pancetta meatballs, escarole, white beans, croutons (*gfa*)

Hand-Cut Tagliatelle 18

bay scallops, bay shrimp, herbed butter, capers, fennel breadcrumbs

Hudson Valley Fois Gras Terrine 21

toasted japanese milk bread, apricot preserves

MAINS

Choose 1

Crispy Duck Confit 40

beluga lentils, blood orange, parsnip purée, braised fennel (*gf*)

Grilled Atlantic Swordfish 42

white beans, charred radicchio & escarole, black olives, salsa verde (*gf*)

Casablancon Style Sweet Potato Tagine 32

chickpeas, green olives, almonds, oranges, harissa, whipped feta, buckwheat flatbread (*v/gf*)

Grilled Heritage Pork Chop 45

lodi squash purée, kohlrabi & apple hash, wilted kale, warm bacon pomegranate vinaigrette (*gf*)

WINES BY THE GLASS

Pierre Sparr Brut Rosé Alsace France MV 15/55

Ceretto *Arneis* Langhe Italy 2021 16/65

Camino Navaherreros *Albio Real Blend* Vinos de Madrid Spain 2023 16/65

Selbach “Incline” *Riesling* Mosel Germany 2022 15/55

Astrolabe *Sauvignon Blanc* Marlborough New Zealand 2021 15/55

Bouchard & Fils *Chardonnay* Burgundy France 2021 19/80

La Saint Dominique *Grenache* Vacquerays France 2020 15/55

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

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

Bodegas Beronia *Tempranillo Blend* Rioja Reserva Spain 2018 16/65

Kenwood “Jack London” *Cabernet Sauvignon* Sonoma CA 2019 16/65

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

Paloma 16

espadín, sotol, cappelletti, grapefruit, soda

Monk’s Mojito 17

green chartreuse, rum agricole, pineapple, lime, mint, soda

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 jui