

# 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*)

**Flash Fried Brussels Sprouts 16**  
sweet & spicy soy glaze, lime juice, fried shallots, peanuts (*gf*)

**Turmeric-Yoghurt Roasted Cauliflower 16**  
mint, cardamom, tamarind, pickled fresno peppers, shallots (*v/gf*)

**New Orleans Style BBQ Shrimp & Heirloom Corn Hushpuppies 21**  
worcestershire butter, louisiana hot sauce, lemon, chives (*gf*)

## FIRSTS

**Endive & Pear Salad 16**  
dates, celery, roquefort, chives, toasted walnuts, lemon vinaigrette (*v/gf*)

**Farro & Arugula Salad 16**  
sugar snap peas, asparagus, shaved fennel, pistachios, lemon vinaigrette (*v*)

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

**Minestrone Soup 16**  
housemade chicken-pancetta meatballs, escarole, white beans, croutons (*gfa*)

**Hand-Rolled Ricotta Cavatelli 18 / 36**  
mushrooms, duck confit, charred radicchio, oregon hazelnuts, pecorino pepato

**Hand-Cut Tagliatelle 18 / 36**  
bay scallops, bay shrimp, herbed butter, capers, fennel breadcrumbs

## MAINS

**Crispy Duck Confit 40**  
beluga lentils, blood orange, parsnip purée, braised fennel (*gf*)

**Grilled Heritage Pork Chop 40**  
white beans, grilled artichoke hearts, salsa verde (*gf*)

**Casablancon Style Sweet Potato Tagine 32**  
chickpeas, green olives, almonds, oranges, harissa, whipped feta, buckwheat flatbread (*v/gf*)

**Sauteed Long Island Flounder 40**  
cauliflower amandine, caper brown butter, sunchoke purée (*gf*)

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

# ARROYO VINO

## WINES BY THE GLASS

Pierre Sparr Brut Rosé Alsace France MV 15/55

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

Domaine Madone “Les Plasses” *Chardonnay* Burgundy France 2020 18/75

La Saint Dominique *Grenache* Vacqueyras 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

Azumano Fumoto “Green Rain” Malolactic Sake Nara Japan 14

Second Street Brewery Santa Fe NM 6

*Pilsner // 2920 IPA // Cream Stout*

## 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, rhum 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 juice

## ZERO-PROOF COCKTAILS

**Xamaican Me Crazy** 13  
seedlip spice “gin,” hibiscus, lemon, ginger

**Meyer Lemon Highball** 13  
meyer lemon cordial, soda

**Salty Dog** 13  
“gin”, grapefruit, lime, whey

*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*