

ARROYO VINO

SHAREABLES

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

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

Bruschetta 18
grilled focaccia, creamy mozzarella, eggplant caponata (*v*)

Fried Calamari 18
friulian-style chickpea batter, lemon, marinara (*gf*)

FIRSTS

Caesar Salad 16
romaine & frisée, classic dressing, parmesan, fennel breadcrumbs (*gfa*)

Farro & Local Kale Salad 16
honeycrisp apples, hazelnuts, montasio cheese, currants, cider vinaigrette (*v*)

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

Hand-Rolled Ricotta Cavatelli 18 / 36
local mushrooms & kale, oregon hazelnuts, parmesan (*v*)

Hand-Cut Tagliatelle 18/36
slow-cooked san marzano tomato & beef sugo, ricotta

MAINS

Moroccan-Spiced Green Circle Chicken Breast 38
farro, green olives, marcona almonds, dates, harissa, oranges, mint yoghurt

Red Wine Braised Boneless Short Rib 46
buckwheat polenta, cherry jus, gremolata (*gf*)

Grilled Heritage Pork Chop 40
roasted local turnips & carrots, fennel purée, brandied whole grain mustard sauce (*gf*)

Roasted Vegetable Tagine 32
artichoke hearts, chickpeas, green olives, sweet potatoes, green beans, apricot, almonds, feta, aji verde sauce, buckwheat flatbread (*v/gf*)

Grilled Pacific Swordfish 38
roasted cauliflower, brussels sprouts & kohlrabi, brown butter cauliflower purée, pistachio & olive tapenade (*gf*)

Wagyu Smash Burger 27
housemade sesame seed bun, green chile, bacon jam, garlic aioli, gruyère, hand-cut kennebeck fries *or* small caesar salad (*gfa*)

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 MV 15/55

Domaine du Pré Semelé *Sauvignon Blanc* Sancerre France 2023 22/90

Clos Ste. Magdeleine *Marsanne blend* Cassis France 2022 16/65

Ridge *Grenache Blanc* Paso Robles CA 2023 16/65

Balverne *Chardonnay* Russian River Valley CA 2021 17/70

Loveblock *Pinot Noir* Central Otago New Zealand 2021 18/80

Seghesio *Zinfandel* Sonoma County CA 2023 17/75

Inama “Più” *Carmenere/Merlot* Veneto Italy 2022 17/75

Buglioni *Corvina blend* Amarone della Valpolicella Italy 2019 22/90

BEER/SAKE

Yuri Masamune “One Cup” Sake Akita Japan 12

Second Street Brewery Santa Fe NM 6

Pilsner // 2920 IPA

Heineken 0.0 N.A. 6

ZERO-PROOF COCKTAILS

Xamaican Me Crazy 13

seedlip spice “gin,” hibiscus, lemon, ginger

Golden Hour Highball 13

tangerine-coriander shrub, soda

NA Saturn 13

passionfruit, orgeat, lemon, whey

COCKTAILS

A Proper Gin Tonic 15

a perfect cocktail, perfected

Le B's Famous Eggnog 15

local eggs, all the booze, all the love, nutmeg

feelin' like a boss? add green chartreuse 8

Greenpoint Manhattan (*M. McLroy at Milk & Honey in Manhattan c. 2006*) 18

a bright riff on a classic, made slightly herbaceous by yellow chartreuse

The Tom Ford 16

soft, smooth & elegant – like the man himself in a black velvet tuxedo

Vesper Martini (*Ian Fleming 1953*) 17

bond, james bond; shaken, not stirred

Rosetta Stone Negroni 16

japanese mountain air with whiffs of wild strawberries and juniper

Flight to Nowhere 16

a one-way ticket to the tropics on a paper plane

La Proxima Palabra 16

salvador dalí & picasso discussing the philosophy of fruit baskets in an herb garden

Hemmingway Daiquiri (*El Floridita Havana Cuba c. 1920*) 16

refreshing as a sea breeze; sultry as a Havana night

Saturn in Retrograde (*adapted from Po Po Grasini 1967*) 17

passionately nutty in a most invigorating way