

ARROYO VINO

SHAREABLES

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

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

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

Housemade Stracciatella Cheese 16
creamy mozzarella, pistachio & olive tapenade, asparagus, mint, grilled focaccia *(v/gfa)*

Tempura Shrimp 18
yuzu ponzu sauce, miso aioli *(gf)*

FIRSTS

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

Farro & Local Kale Salad 16
strawberries, pistachios, montasio cheese, shaved fennel, champagne vinaigrette *(v)*

Curried Carrot Soup 16
frizzled spring onions, herbed yoghurt, chile crisp *(v/gf)*

Hand-Rolled Ricotta Cavatelli 18 / 36
arugula & walnut pesto, spring peas, asparagus, oregon hazelnuts, ricotta salata *(v)*

Hand-Cut Tagliatelle 18/36
san marzano tomatoes, 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)*

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

Baked Manicotti 27
housemade pasta, spinach, herbed ricotta, marinara, parmesan *(v)*

Grilled Atlantic Flounder 38
charred snap peas, roasted local spring radishes, lemon, brown butter sauce, chives *(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 Thomas & Fils *Sauvignon Blanc* Sancerre France 2024 22/90

Elena Walch *Pinot Grigio* Alto Adige Italy 2024 17/70

Attis Xion *Albariño* Rias Baixas Spain 2024 15/55

Peake Ranch *Chardonnay* Sta. Rita Hills CA 2022 19/80

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

Brash Higgins *Grenache Blend* McLaren Vale Australia 2021 16/65

Steiger-Kalena “Passatella” *Montepulciano* Molise Italy 2020 16/70

Marqués de Murrieta *Tempranillo Blend* Rioja Reserva Spain 2020 21/85

BEER/SAKE/CIDER

Yuri Masamune “One Cup” Sake Akita Japan 12

Aval Blanc Cider France 6

Second Street Brewery Santa Fe NM 6

Pilsner // 2920 IPA

ZERO-PROOF

Heineken 0.0 N.A. 6

Fishtail Alcohol Removed *Sauvignon Blanc* New Zealand 13

Xamaican Me Crazy 13

seedlip spice “gin,” hibiscus, lemon, ginger

Fireside Highball 13

spiced stone fruit shrub, soda

COCKTAILS

A Proper Gin Tonic 15

a perfect cocktail, perfected

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

Normandy Negroni 16

an apple orchard in the late fall sunshine with winter nipping at ones heels

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

refreshing as a sea breeze; sultry as a havana night

ExSW 16

freshness and energy rise in the east and set in the western desert

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