

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
asparagus, pistachio & green olive tapenade, mint, grilled focaccia (*v/gfa*)

Fried Calamari 16
classic marinera sauce (*gf*)

FIRSTS

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

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

Broccoli Cheddar Soup 16
herbed croutons (*v/gfa*)

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

Housemade Spaghetti 18 / 36
surf clams & cockles, garlic, white wine, chile flakes, lemon

MAINS

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

Red Wine Braised Lamb Osso Bucco 35
roasted spring vegetables, pan jus, gremolata (*gf*)

Cast Iron Seared Filet Mignon 52
potato pavé, roasted asparagus, sauce bearnaise (*gf*)

Roasted Vegetable Tagine 32
artichoke hearts, chickpeas, carrots, kohlrabi, peas, golden raisins, herbed yoghurt, roasted pine nuts, aji verde sauce, buckwheat flatbread (*v/gf*)

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

Grilled Pacific Black Cod 42
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

ARROYO VINO

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

Bouchard *Chardonnay* Bourgogne Blanc 2021 18/80

Domaine Anderson *Pinot Noir* Anderson Valley CA 2021 19/80

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

Paolo Scavino *Nebbiolo* Barolo Italy 2022 25/115

Domaine Cabirau *Grenache/Carignan* Maury Sec France 2021 17/70

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

Strawberry Fields Forever Highball 13

strawberry-rhubarb shrub, soda

NA Negroni 13

“gin”, housemade “amaro”, house blend red bitter

COCKTAILS

A Proper Gin Tonic 15

gin, tonic, seasonal accoutrements

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

rye, house blended vermouth, yellow chartreuse

The Tom Ford 16

gin, dry vermouth, fino, maraschino liquor

Vesper Martini (*Ian Fleming 1953*) 17

gin, vodka, white vermouth

Outernational Negroni 16

jamaican pot still, italian & french amari, spanish vermouth

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

white rums, maraschino liquor, grapefruit, lime

ExSW 16

blanco tequila, mezcal, japanese bitters, shiso liquor, yuzu, lemon