

ARROYO VINO

SHAREABLES

Freshly Baked Focaccia 9

charred eggplant yoghurt, smoked paprika, pinenuts (*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, pickled strawberries, pepitas, prosciutto, grilled focaccia (*gfa*)

Tempura Mushrooms 18

oyster & local lions mane mushrooms, yuzu ponzu, sriracha aioli (*v/gf*)

Roasted Cherry Tomato Tart 15

flakey pastry crust, whipped feta, frisée (*v*)

FIRSTS

Mixed Green Salad 16

radishes, snap peas, cherry tomatoes, herbs, champagne vinaigrette (*v/gf*)

Cherry & Quinoa Salad 16

arugula, shaved fennel, goat cheese, black garlic vinaigrette (*v/gf*)

Chilled Spring Pea Vichyssoise Soup 16

preserved lemon crema, herbed olive oil (*v/gf*)

Hand-Rolled Ricotta Cavatelli Lobster “Mac & Cheese” 18 / 36

lobster velouté, smoked gouda, roasted poblanos, herbed breadcrumbs

Housemade Spaghetti al Amatriciana 18 / 36

guanciale, onions, white wine, chile flakes, tomato

MAINS

Pan Roasted Duroc Pork Tenderloin 37

summer vegetable ratatouille terrine, spring onion & pistachio pesto, gremolata (*gf*)

Oven Roasted Heritage Chicken Breast 38

goat cheese & asparagus risotto, charred tomato vinaigrette, local pea tendrils (*gf*)

Cast Iron Seared Filet Mignon 52

roasted asparagus, duck fat confit fingerling potatoes, red wine demi-glace, agrodolce (*gf*)

Local Lions Mane Mushroom Piccata 32

grilled broccolini, herbed farro, lemon & caper butter sauce (*v/gfa*)

Baked Manicotti 27

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

Pan Seared Alaskan Halibut 48

roasted baby bok choy, black garlic & bonito butter, carrot-miso purée (*gf*)

Wagyu Smash Burger 27

housemade sesame seed bun, green chile, bacon jam, garlic aioli, gruyère, hand-cut kennebeck fries *or* small 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

Scarpetta Brut Prosecco Veneto Italy 2025	15/55
Louis Roederer Collection 245 Brut Champagne France MV	19/90
La Spinetta “Il Rosé de Casanova” <i>Sangiovese</i> Tuscany Italy 2025	15/55
Chaumeau-Balland <i>Sauvignon Blanc</i> Sancerre France 2025	22/90
Bodegas Muga <i>Viura/Garnacha Blanca/Malvasia</i> Rioja Spain 2024	15/55
La Marea <i>Albariño</i> Monterey County CA 2025	17/70
Bouchard <i>Chardonnay</i> Bourgogne Blanc 2021	18/80
Morgan “Twelve Clones” <i>Pinot Noir</i> Santa Lucia Highlands CA 2021	19/85
COS <i>Frappato</i> Sicily 2024	18/80
Terroir al Limit <i>Carignan/Grenache</i> Priorat Spain 2018	22/90
Periquita Reserva <i>Touriga Nacional Blend</i> Portugal 2020	16/65

BEER/SAKE/CIDER

Little Sumo “One Cup” Sake Japan	12
Aval Blanc France	6
Second Street Brewery Santa Fe NM	6
<i>Pilsner // 2920 IPA</i>	

ZERO-PROOF

Heineken 0.0 N.A.	6
La Trappe “Nillis” NA	6
Fishtail Alcohol Removed <i>Sauvignon Blanc</i> 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	
The Spritz (<i>c. 1800’s Veneto Italy</i>)	15
prosecco, red bitter, soda	
Greenpoint Manhattan (<i>M. McIlroy at Milk & Honey in Manhattan c. 2006</i>)	18
rye, house blended vermouth, yellow chartreuse	
The Tom Ford	16
gin, dry vermouth, fino, maraschino liquor	
Mai Tai (<i>Trader Vic c. 1944</i>)	16
light & dark rums, dry curacao, housemade walnut & almond orgeat, lime	
Vesper Martini (<i>Ian Fleming 1953</i>)	17
gin, vodka, white vermouth	
Outernational Negroni	16
jamaican pot still, italian & french amari, spanish vermouth	
Hemmingway Daiquiri (<i>El Floridita Havana Cuba c. 1920</i>)	16
white rums, maraschino liquor, grapefruit, lime	
ExSW	16
blanco tequila, mezcal, japanese bitters, shiso liquor, yuzu, lemon	
Santé Julep	17
bourbon, green chartreuse, mint, lemon	
Strawberries Are Forever	16
(<i>our summery take on a classic Paper Plane cocktail</i>)	
rye, strawberry amaro, strawberry liquor, lemon	

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