

ARROYO VINO

SHAREABLES

Freshly Baked Focaccia 9

charred eggplant yoghurt, smoked paprika, pinenuts (*v*)

Chicken Liver Pâté 15

cornichons, dijon mustard, fruit preserves, crostini (*gfa*)

Hamachi Tartare 25

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

Housemade Stracciatella Cheese 16

creamy mozzarella, colorado cherries, pepitas, aged balsamic, grilled focaccia (*v/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*)

Chopped Salad 16

romaine, giardiniera, italian cold cuts & cheese, chickpeas, black garlic vinaigrette (*gf*)

Watermelon Gazpacho 16

pickled strawberries, mint (*v/gf*)

Hand-Rolled Ricotta Cavatelli al Amatriciana 18 / 36

guanciale, onions, white wine, chile flakes, tomato

Housemade Tagliatelle 18 / 36

saffron & corn velouté, summer squash, cherry tomatoes, herbed breadcrumbs (*v*)

MAINS

Pan Roasted Duroc Pork Tenderloin 37

pattypan squash calabacitas, chimichurri, gremolata (*gf*)

Oven Roasted Heritage Chicken Breast 38

southwestern quinoa salad, olathe corn, cherry tomatoes, cucumbers & roasted poblanos, herbs, 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
Mas de Gourgonnier Rosé *Grenache Blend* Provence France 2025 17/70

Chaumeau-Balland *Sauvignon Blanc* Sancerre France 2025 22/90
Bodegas Muga *Garnacha Blanca Blend* Rioja Spain 2024 15/55
Dönnhoff Estate *Riesling* Nahe Germany 2024 (*dry*) 16/65
La Marea *Albariño* Monterey County CA 2025 17/70
Donum *Chardonnay* Carneros Napa Valley CA 2022 22/90

Balverne *Pinot Noir* Russian River Valley CA 2021 19/85
Ciacci Piccolomini *Sangiovese* Rosso di Montalcino Italy 2024 18/80
Periquita Reserva *Touriga Nacional Blend* Portugal 2020 16/65
Marques de Riscal Gran Reserva *Tempranillo Blend* Rioja Spain 2018 22/90

BEER/SAKE/CIDER

Amabuki “One Cup” Sake Japan 15
Aval Blanc 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

Thai’d-up Highball 13
lemongrass & kafir lime shrub, coconut, soda

NA Negroni 13
“gin”, housemade “amaro”, house blend red bitter

COCKTAILS

A Proper Gin Tonic 15
gin, tonic, seasonal accoutrements

The Spritz (*c. 1800’s Veneto Italy*) 15
prosecco, red bitter, soda

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

Negroni Bianco 16
gin, white vermouth, white bitter

Mai Tai (*Trader Vic c. 1944*) 16
light & dark rums, dry curacao, housemade walnut & almond orgeat, lime

Yuzu Margarita 16
mezcal, sotol, yuzu curacao, green chile liqueur, yuzu & lime juices

Santé Julep 17
bourbon, green chartreuse, mint, lemon

Salted Lemon Tom Collins 16
gins, lemon juice, preserved lemon, whey, soda

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