

ARROYO VINO

SHAREABLES

Freshly Baked Focaccia 9

charred eggplant yoghurt, smoked paprika (*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, compressed melon, piñon, 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*)

Chopped Salad 16

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

Corn & Poblano Bisque 16

chile candied bacon, chives (*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 Coffee & Red Chile Dusted Filet Mignon 52

roasted rainbow carrots, duck fat confit fingerling potatoes, mushroom bordelaise (*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

romesco sauce, haricots verts, roasted cremini mushrooms, marcona almonds, spanish olive oil (*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
Isabelle Garrault *Sauvignon Blanc* Sancerre France 2024 22/90
Nigl “Freiheit” *Grüner Veltliner* Niederösterreich Austria 2025 18/75
Zarate *Albariño* Rias Baixas Spain 2025 18/75
Frog’s Leap “Shale & Stone” *Chardonnay* Napa Valley CA 2023 20/90
Silvan Ridge *Pinot Noir* Willamette Valley OR 2023 19/85
Ciacci Piccolomini *Sangiovese* Rosso di Montalcino Italy 2024 18/80
Domaine Cabirau *Grenache/Carignan* Maury Sec France 2021 16/65
Marques de Riscal Gran Reserva *Tempranillo Blend* Rioja Spain 2018 22/90
Château Montelena Estate *Cab. Sauv.* Calistoga Napa CA 2017 40/200 *limited*

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

Paradiso Highball 13
fruit punch shrub, coconut, lemon, 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 Itlay*) 15
prosecco, red bitter, soda

Greenpoint Manhattan (*M. McLroy 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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