

# 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

confit apples, butternut squash, pecans, goat cheese, lemon-herb 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 Filet Mignon 52

spiced coffee rub, 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

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## WINES BY THE GLASS

Roederer Estate Brut Rosé Anderson Valley CA NV 18/80

Isabelle Garrault *Sauvignon Blanc* Sancerre France 2024 22/90

Nigl “Freiheit” *Grüner Veltliner* Niederösterreich Austria 2025 18/75

Nuvolaio *Friulano Blend* Friuli Italy 2024 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

Super Uco “Calceró” *Malbec* Uco Valley Argentina 2022 18/80

Château Montelena *Cabernet Sauvignon* Napa Valley 2013 40/200

## 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

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

Prickly Pear Margarita 17

blanco tequila, sotol, curacao, red chile liqueur, prickly pear, lime

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