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, smoked sweet potatoes, prosciutto, pepitas, grilled focaccia *(gfa)*

Tempura Mushrooms 18
oyster & local lions mane mushrooms, yuzu ponzu, sriracha aioli *(v/gf)*

Fried Brussels Sprouts 16
lardons, whipped tahini, pickled shallots, sesame seeds, sherry vinegar *(gf)*

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)*

Winter Squash Bisque 16
mascarpone, spiced pepitas, chives *(v/gf)*

Hand-Rolled Ricotta Cavatelli 18 / 36
sweet italian sausage, heirloom cherry tomatoes, spinach, roasted garlic cream sauce

Hand-Cut Tagliatelle 18/36
roasted wild mushrooms, herbed brown butter, ricotta salata *(v)*

MAINS

Pan Seared Sea Scallops 51
curry lobster velouté, root vegetable hash, shaved fennel & apple salad *(gf)*

Duck Confit 39
wild rice pilaf, roasted cauliflower, stone fruit jus *(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

Arroyo Vino

WINES BY THE GLASS

Raventós i Blanc "de Nit" Brut Rosé Cava Spain 2022 18/80

Isabelle Garrault *Sauvignon Blanc* Sancerre France 2024 22/90
Nigl *Grüner Veltliner* Austria 2025 18/75
Nuvolaio *Friulano Blend* Friuli Italy 2024 18/75
Frog's Leap *Chardonnay* Napa Valley CA 2023 20/90

Silvan Ridge *Pinot Noir* Willamette Valley OR 2023 19/85
Ciacci Picolomini *Sangiovese* Rosso di Montalcino Italy 2024 18/80
Seghesio *Zinfandel* Sonoma County CA 2024 17/70
Super Uco *Malbec* Uco Valley Argentina 2022 18/80
Château Montelena *Cabernet Sauvignon* Napa Valley 2013 40/200

BEER/SAKE

Amabuki "One Cup" Sake Japan 15
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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