

F A L L 2 0 1 8

S H A R E A B L E S & F I R S T S

Fried Brussels Sprouts 10

miso-tahini-peanut butter, togarashi, mint, honeyed soy *(v/gf)*

Roasted Garden Radishes 8

black truffle-herb compound butter *(gf)*

Cheese Plate 16

four artisan cheeses, honey comb, preserved fruit, candied nuts *(v)*

Charcuterie Plate 16

salumi, pâté, house-made pickles, grain mustard, spicy greens, crostini

Grilled Flatbread 9

roasted garlic, olive oil *(v)*

Potato Chowder 19

nantucket bay scallops, bacon, celery, oyster crackers

Flash-Fried Cauliflower & Chickpeas 14

yogurt, mint, pomegranate, ras el hanout, almonds *(v/gf)*

Garden Greens 10

petite lettuces, fresh herbs, shaved apple & fennel, cider vinaigrette *(v/gf)*

Endive & Brussels Sprouts 15

kohlrabi, black truffle, hazelnuts, parmesan *(v/gf)*

*please alert us of any dietary restrictions or food allergies
consuming raw or undercooked meats, poultry, seafood, shellfish
or eggs may increase your risk of foodborne illness*

P A S T A

Ricotta Cavatelli 18/27

wild mushrooms, kale, hazelnuts, crispy sage, parmesan *(v)*

Pappardelle 21/36

veal bolognese, black truffle, parmesan

Whole Wheat Farfalle 18

brown butter, roasted cauliflower, capers, pine nut breadcrumbs *(v)*

M A I N S

Porcini Crusted Strauss Farms Veal Chop 48

root vegetable hash, lardons, cider jus *(gf)*

Moroccan Spiced Mary's Chicken 27

farro, cauliflower, spicy harissa, olives, almonds, mint yogurt

Cioppino 38

monkfish, clams, mussels, shrimp, braised calamari, white bean purée, toast

Grilled New Zealand Swordfish 33

yukon gold potato purée, haricot verts, toasted almonds *(gf)*

Braised Colorado Lamb Shank 35

rosemary polenta, crispy brussels sprouts, chestnuts *(gf)*

20 % Gratuity may be applied to parties of 5 or more

ARROYO VINO

C O C K T A I L S

A P E R T I F

Americano 8
bitter liqueur, sweet vermouth, soda

Martini du Chambery 8
dolin blanc, bitters, twist

Bamboo Cocktail 9
oloroso sherry, lustau vermut blanco, bitters, olive, twist

C L A S S I C S

Sazerac 15
rye, sugar, peychaud's bitters, absinthe, twist

Final Ward (by Phil Ward, Pegu Club NYC) 12
rye, green chartreuse, maraschino liqueur, lemon

Vieux Carré 13
rye, brandy, sweet vermouth, bénédictine, bitters, twist

Boulevardier 10
bourbon, sweet vermouth, bitter liqueur, orange twist

Martinez 12
old tom gin, sweet vermouth, maraschino liqueur, bitters, twist

S I G N A T U R E S

Banana-Rum Punch 13
giffard banana de brésil, gold rum, velvet falernum, lemon, allspice dram

Prefecture #1 16
calvados, colkegan, amaro nonino, rancio, twist

Pisco's Lament 10
weller reserve bourbon, cardamom syrup, lemon, egg whites

W I N E & B E E R

B Y T H E G L A S S

Sparkling - Bisol, Prosecco Brut, NV 12

Sparkling - Pierre Sparr, Crémant d'Alsace Brut Rosé, NV 12

Sparkling - Moutard, Brut, Champagne, NV 22

Verdejo - Finca Valdelagunde, Castilla y Leon, 2017 11

Sauvignon Blanc - Domaine Riffault, Sancerre, 2017 15

Chardonnay - Olivier Leflaive, Puligny-Montrachet, 2015 27

Chardonnay - Martin Woods, Eola-Amity Hills, 2017 15

Pinot Noir - Hartford Court, Russian River Valley, 2015 17

Garnacha Tintorera - Envínate Albahra, Vinos Mediterráneos, 2017 14

Bordeaux Blend - Château Vignot, Saint-Émilion Grand Cru, 2012 17

Grenache Blend - Château Pégau, Côtes-du-Rhône, 2015 12

Sake - Kaze no Mori, Junmai Muroka Nama Genshu (40%) 10

Sherry - Hidalgo La Gitana Mazanilla (30%) 8

Sherry - Aurora Oloroso (30%) 8

Sommelier Selection, Red or White MP

B E E R

Bosque Lager 6

Lagunitas IPA 6

Yoho Yuzu-Salt Ale 8

Old Rasputin Imperial Stout 6