

L A T E W I N T E R 2 0 1 9

S H A R E A B L E S

Fried Brussels Sprouts 10

yuzu aioli, togarashi, mint, sesame seeds *(v/gf)*

Cheese Plate 18

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

House Made Chicken Liver Pâté 12

cornichons, dijon mustard, preserves, crostini

Grilled Flatbread 6

herbed butter *(v)*

Pizzetta 12

roasted garlic purée, taleggio, fried rosemary *(v)*

F I R S T S

Ribollita 12

tuscan vegetable soup; kale, tomato, white beans, olive oil croutons *(v)*

Mole Rubbed Venison Carpaccio 18

pickled turnips, garlic aioli, crispy sage, piñon crumble

Butter Lettuce Salad 14

fresh herbs, ruby grapefruit, beets, watermelon radish, tarragon vinaigrette *(v/gf)*

Endive & Arugula Salad 15

apple, blue cheese, sherry maple vinaigrette, candied walnuts *(v/gf)*

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

P A S T A

Ricotta Cavatelli 19/30

littleneck clams, garlic, capers, crushed red pepper

Rigatoni 20/36

house made garlic sausage, broccoli spigarello, tomato, calabrian chile

Sweet Potato Ravioli 15

thyme brown butter, parmesan *(v)*

M A I N S

Moroccan Spiced Mary's Chicken 27

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

Crispy Duck Confit 32

beluga lentils, parsnip purée, sherry gastrique *(gf)*

Grilled Mediterranean Branzino 33

golden beet-blood orange-olive salsa, chermoula *(gf)*

Grilled Ahi Tuna Steak 36

white bean ragout, artichoke hearts, gordal olives, piquillo peppers *(gf)*

Wagyu Flat-Iron Steak Frites 42

handcut russet fries, sunchoke purée, sauce au poivre *(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*

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, 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

Le Banane Fizz 13
giffard banane de brésil, old tom gin, meyer lemon, egg whites, cream

El Rustico 15
tequila reposado, mezcal, cardamaro, fernet-vallet, twist

Daiquiri Vert 12
rhum agricole, green chartreuse, gomme syrup, lime

W I N E & B E E R

B Y T H E G L A S S

Sparkling - Argyle, Sparkling Brut Rosé, Willamette Valley, 2012 12

Sparkling - J. Lassalle, Preference, Brut Champagne 1er Cru, NV 18

Sauvignon Blanc/Semillon - Gravelle-Lacoste, Graves, 2016 12

Grüner Veltliner - Alzinger, Dürnstein, Federspiel, Wachau, 2017 15

Chardonnay - Justin Girardin, Bourgogne Blanc, 2017 14

Pinot Gris - Chemistry, Willamette Valley, 2017 13

Corsican Red Blend - Domaine Maestracci, , Corse-Calvi, 2017 12

Listan Prieto - Envínate, Benje, Canary Islands, 2017 15

Pinot Noir - Hyde and Sons, Carneros, Napa Valley, 2013 19

Cabernet Sauvignon - Seven Hills, Seven Hills Vineyard, WA, 2013 15

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

Sherry - Hidalgo La Gitana Mazanilla (30%) 8

Sommelier Selection, Red or White MP

B E E R

Bosque Lager 6

Second Street Brewery 2920 IPA 6

Brasserie Dieu du Ciel! Genèse Apricot Triple-Style Ale 10

Old Rasputin Imperial Stout 6