

# E A R L Y   S P R I N G   2 0 1 9

## S H A R E A B L E S

### Spring Vegetable Tempura 15

beech mushroom, sugar snap peas, wild onions, miso-yuzu aioli, ponzu (*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

### Il Porcellino Salumi 18

artisanal salumi selection, house made beer mustard, pickled vegetables, grissini

### Pizzetta 12

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

### Grilled Flatbread 6

herbed butter (*v*)

## F I R S T S

### Ribollita 12

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

### Mole Rubbed Venison Carpaccio 15

pickled turnips, garlic aioli, crispy sage, piñon crumble

### Farro & Arugula 15

english peas, breakfast radishes, fava beans, pistachio pesto (*v*)

### Little Gem Salad 15

green goddess dressing, sunflower seeds, sprouts, furikake, cured egg yolk (*v/gf*)

## P A S T A

### Ricotta Cavatelli 19

braised rabbit, arugula pesto, baby carrots

### Rigatoni Cacio e Pepe 18

parmesan butter, pecorino, black pepper (*v*)

### Spinach & Ricotta Raviolo 15

farm egg yolk, chive brown butter, pine nuts, parmesan (*v*)

## M A I N S

### Moroccan Spiced Mary's Chicken 27

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

### Pan-Roasted Heritage Pork Tenderloin 35

potato purée, english peas, morels, asparagus, vermouth butter, black garlic (*gf*)

### Butterflied Mediterranean Branzino 33

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

### Grilled Barramundi 35

organic wild rice, mushrooms, fava beans, ginger-scallion broth (*gf*)

### Dry Aged Prime NY Strip Steak 48

confit marble potatoes, bloomdale spinach, mushrooms, mustard jus (*gf*)

*20% gratuity will be added to parties of 5 or more  
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

**Rinfrescarsi 8**  
madeira seco, saler's, cocchi americano, bitter lemon, twist

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

### C L A S S I C S

**Side Car 13**  
cognac, dry curaçao, lemon, honey, twist

**Dirty Martini 14**  
moletto tomato gin, dolin vermouth blanc, black sea salt, twist, olive

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

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

**Singapore Sling 12**  
gin, heering cherry, dry curacao, benedictine, pineapple, lime, grenadine

### 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

<b>Sparkling</b> - Berlucchi, Brut Rosé, NV	12
<b>Sparkling</b> - J. Lassalle, Preference, Brut Champagne 1er Cru, NV	18
<b>Semillon</b> - Brokenwood, Hunter Valley, 2015	14
<b>Assyrtiko</b> - Argyros Estate, Santorini, 2017	15
<b>Chardonnay</b> - Kumeu Village, New Zealand, 2014	14
<b>Riesling</b> - Herman Moser, Kremstal, 2012	15
<b>Rosé</b> - G.D.Vajra, Nebbiolo, Piedmont, 2017	10
<b>Corsican Red Blend</b> - Domaine Maestracci, Corse-Calvi, 2017	12
<b>Mencia</b> - Brezo de Grégory Perez, 2015	12
<b>Sangiovese</b> - Frescobaldi, Chianti, Tuscany, 2016	13
<b>Pinot Noir</b> - Hyde and Sons, Carneros, Napa Valley, 2013	19
<b>Cabernet Sauvignon</b> - Seven Hills, Seven Hills Vineyard, WA, 2013	15
<b>Sake</b> - Kaze no Mori, Junmai Muroka Nama Genshu (40%)	10

### B E E R & C I D E R

Bosque Lager, Albuquerque	6
Second Street Brewery 2920 IPA, Santa Fe	6
Brasserie Dieu du Ciel! Genèse Apricot Triple-Style Ale, Quebec	10
Old Rasputin Imperial Stout, California	6
Aspall, Perronelle's Blush Cider, Suffolk, England	9
Tripel Karmeliet, Historical Three Grain, Belgium	10
Kriek des Jacobins, Flanders Sour Ale, Belgium	9