

ARROYO VINO DINNER TO GO

October 13th – October 17th

Orders can be placed starting at 12pm Last order accepted at 5:30pm. Pick-up every 1/2 hour from 5 – 6pm.

STARTERS & SHAREABLES

House Made Chicken Liver Pâté 12

cornichons, dijon mustard, preserves, crostini

Cheese Plate 18

four cheeses, olives, preserves, honey comb, crostini *(v)*

Crispy Fried Brussels Sprouts 12

calabrian chile, honey, mint, shaved pecorino *(v/gf)*

Burrata Cheese 18

roasted delicata squash, spiced pumpkin seeds, fried sage, pomegranate molasses, grilled baguette *(v)*

FIRSTS

Grilled Garden Carrots 12

miso carrot puree, scallions, sesame, ginger soy glaze *(v/gf)*

Paprika Cured Spanish Lomo 18

pickled chanterelles, arugula, shaved garden turnip, apple, marcona almonds *(gf)*

Farro & AV Garden Kale Salad 14

apple, bourbon soaked currants, toasted walnuts, shaved pecorino, cider vinaigrette *(v)*

AV Garden Mixed Greens 14

red pears, roasted beets, roquefort, savory oat & nut granola, maple vinaigrette *(v/gf)*

Hamachi Crudo 21

yuzu ponzu, jalapeno, navel orange, cilantro, garden radish *(gf)*

Ricotta Cavatelli 21

wild mushrooms, garden kale, oregon hazelnuts, parmesan *(v)*

MAINS

Grilled Heritage Pork Chop 35

brown butter sweet potato puree, roasted apples & garden turnips, cipolini onions, cider gastrique *(gf)*

Seared Maine Diver Scallops 39

beluga lentils, caramelized cauliflower, pancetta, sherry vinaigrette *(gf)*

Five Spice Duck Confit 32

farrotto, garden hubbard squash, pistachio, peñasco plum sauce

Seared Wagyu Flank Steak 35

garlic mash, roasted brussels sprouts, house bacon, red onion jam *(gf)*

Colorado Lamb T-bones 36

sardinian fregola, marcona almonds, spice roasted garden carrots, medjool dates, vaudovan yogurt

Grilled Mediterranean Branzino 32

chickpeas, fennel confit, saffron piperade, gordal olives, pine nuts *(gf)*

DESSERT

Dark Chocolate Torte 10

dulce de leche, toasted pecans, maldon sea salt *(gf)*

Warm Apple Fritters 10

powdered sugar, bourbon maple anglaise

Lime Curd Tart 10

marcona almond crust, candied lime zest, vanilla bean whipped cream *(gf)*

Call 505.983.2100 to place your order

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

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Check out the awesome cookbook, hot off the press, by the lovely Hannah Day and Friends!

Kitchen Meets Quarantine 40 (temporarily backordered)

A collection of recipes from her friends across the country that got them and their loved ones through the cooped-up tedium of quarantine. Wine notes contributed by our knowledgeable, fearless leader, Brian Bargsten; and even a couple cocktail entries from our bartender Hannah d'Errico. The book is a work of art, the recipes tasty, and 100% of the proceeds go to Know Your Rights Camp – a youth camp aimed at creating informed young citizens.

ARROYO VINO PROVISIONS

House Made, Peñasco Grown, Italian Plum Jam 8oz 8
sweet and tart and beyond outstanding

1/2 Pound Cheese 10
parmigiano reggiano
pecorino locatelli
french sheep's milk feta

Artisan Spanish Tinned Tuna 8oz 18
olive oil, espelette pepper

Really Good Tinned Sardines 15
hand de-boned in spain

Oro Bailen Spanish Olive Oil 750ml 25

Fresh Baked Baguette 5

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