

ARROYO VINO

SHAREABLES

Freshly Baked Focaccia 8
whipped feta & ricotta, calabrian chile, fried rosemary *(v)*

House Made Chicken Liver Pâté 12
cornichons, dijon mustard, preserves, crostini

Blistered Shishito Peppers 15
harissa spice, marcona almonds, greek yogurt *(v/gf)*

Really Good Tinned Spanish Sardines 12
pickled mustard seeds, lemon, toast

Ahi Tuna Sashimi 21
miso cucumber salad, sesame, yuzu ponzu *(gf)*

COLD FIRSTS

Jumbo Lump Crab Salad 23
blue cornmeal fried green tomatoes, tarragon aioli, market greens *(gf)*

Summer Farro Salad 14
snap peas, cherry tomatoes, zucchini, pistachios, lemon vinaigrette, parmesan *(v)*

Revolution Farm Greens 12
shaved spring onion, marcona almonds, roquefort, sherry vinaigrette *(v/gf)*

HOT FIRSTS

Pan Roasted Maine Diver Scallops 27
northwest chanterelles, creamed summer corn, sweet onion marmalade *(gf)*

Saffron Ricotta Cavatelli 21
heritage pork sugo, soffrito, olives, fennel pollen, pecorino locatelli

Hand-Cut Tagliatelle 21
heirloom tomato confit, AV garden garlic, basil, ricotta salata *(v)*

MAINS

Pan Roasted Five Spice Duck Breast 33
scallion pancakes, pickled haruki turnips, herb salad, house hoisin sauce *(gf)*

Seared Grass-fed Beef Tenderloin 55
grilled summer corn, tomato & snap pea salad, corn custard *(gf)*

Char-grilled Iberico Pork Lomo 36
summer squash gratin, zucchini pipian verde

Wild Alaskan King Salmon 42
roasted beet & lentil salad, toasted walnuts, chives, beet vinaigrette *(gf)*

Grilled Greek Lamb T-bones 35
baba ganoush, blistered cherry tomatoes & green beans, basil vinaigrette *(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
20% gratuity added to party of 5 or more
split payments accepted; no split checks

ARROYO VINO

WINES BY THE GLASS

Bisol “Jeio” Brut Prosecco NV 13

G.D. Vajra “Rosabella” Rosatao *Nebbiolo* Piedmont Italy 2020 13

Murgo *Carricante/Cataratto* Etna Sicily 2019 13

Granbazán “Etiqueta Verde” *Albariño* Rias Biaxas Spain 2020 16

Badenhorst “Secateurs” *Chenin Blanc* South Africa 2019 12

Heger “Tuniberg” *Pinot Noir* Germany 2016 14

Allegrini *Corvina/Rondinella/Sangiovese* Veronese Italy 2016 13

Silver Oak *Cabernet Sauvignon* Alexander Valley CA 2016 25

BEER/SAKE

Little Sumo Sake Japan 200ml 10

Scrimshaw North Coast Pilsner California 6

Canteen Brew House IPA Albuquerque NM 6

COCKTAILS

A Proper Gin Tonic 13

gin, tonic, seasonal accoutrement

Early Summer Cobbler 11

local apricot, fino sherry, seltzer

AV Spritz 13

contratto, cocchi americano, prosecco

Mai Word 14

rums, green chartreuse, cherry liquor, lime, house orgeat

Owe It All To You 14

green tea vodka, pineapple liquor, thyme, lemon

Darling Nikki 14

bourbon, amaro, banana liquor, lemon, peach

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