

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 Local Shishito Peppers & Cherry Tomatoes 15**
greek yoghurt, marcona almonds (*v/gf*)
- Hamachi Crudo 21**
orange, cilantro, serrano pepper, ponzu (*gf*)
- Fall Mushroom Tempura 16**
ponzu, five spice, yuzu aioli (*v/gf*)

FIRSTS

- Local Cucumber and Heirloom Tomato Salad 18**
arugula, basil pesto, burrata, focaccia croutons (*v*)
- Late Summer Farro Salad 14**
local kale and empire apples, candied pecans, pecorino romano, cider vinaigrette (*v*)
- Vagabond Farm Greens 12**
shaved spring onion, marcona almonds, roquefort, sherry vinaigrette (*v/gf*)
- Pan Roasted Maine Diver Scallops 27**
northwest chanterelles, creamed summer corn, sweet onion marmalade (*gf*)
- Smoked Paprika Pappardelle 23**
house-made heritage pork sausage, littleneck clams, soffrito, white wine
- Saffron Cavatelli a la Norma 21**
local eggplant & tomatoes, garlic, basil, pine nuts, ricotta salata (*v*)

MAINS

- Pan Roasted Five Spice Duck Breast 35**
scallion pancakes, pickled haruki turnips, herb salad, house hoisin sauce (*gf*)
- New Zealand Swordfish 36**
charred summer corn, tomato & snap pea salad, corn custard (*gf*)
- Char-grilled Berkshire Pork Chop 38**
grilled artichoke, papas fritas, marcona almond romesco (*gf*)
- Grilled Ahi Tuna 39**
local chard, borlotti beans, gordal olives, preserved lemon, harissa (*gf*)
- Seared Wagyu Flank Steak 40**
creamed kale, local oyster mushrooms, black truffle butter, green peppercorn demi-glace (*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

Dom. de Nizas Rosé *Syrah/Gren./Mourv.* Languedoc France 2020 12

Alois Lageder “Terra Alpina” *Pinot Grigio* Dolomites Italy 2020 12

Kotozisis “Drop By Drop” *Roditis* Karditsa Greece 2020 13

Evening Land Seven Springs *Chardonnay* Eola-Amity Hills OR 2013

17

Flavia *Nerello Mascalese* Etna Sicily 14

Gloria Ferrer *Pinot Noir* Carneros CA 2017 12

Trefethen “Eshcol” *Cabernet Sauvignon* Oak Knoll Napa CA 2019 17

BEER/SAKE

Beautiful Lily Sake Japan 200ml 10

Montucky Cold Snacks Montana 6

Canteen Brew House IPA Albuquerque NM 6

COCKTAILS

A Proper Gin Tonic 13

gin, tonic, seasonal accoutrement

AV Spritz 13

contratto, cocchi americano, prosecco

La Diablesa 14

tequila, cassis, chamomile, lemon, chile bitters

What’s My Name 14

dark & overproof rums, amaro, allspice dram, , ginger, local apricot, lime

F. Scott Martini 13

gin, vermouths, fino sherry

Mai Word 14

light rum, green chartreuse, cherry liquor, lime, house orgeat

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