

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
- Baked Alpine Tartiflette 18**
house bacon, leeks, potatoes, garlic, taleggio, toast
- Grilled Spanish Octopus 19**
fennel, marcona almonds, olives, harissa, preserved lemon (*gf*)
- Fall Mushroom Tempura 16**
ponzu, five spice, yuzu aioli (*v/gf*)

FIRSTS

- Burrata & Roasted Squash 18**
prosciutto, delicata squash, fried sage, spiced pumpkin seeds
- Farro & Kale Salad 14**
local honey crisp apples, currants, candied pecans, pecorino, cider vinaigrette (*v*)
- Vagabond Farm Greens 12**
shaved spring onion, marcona almonds, roquefort, sherry vinaigrette (*v/gf*)
- Ahi Tuna Tartare 18**
tomato, jalapeño doña sauce, pickled onion, house-made potato chips (*gf*)
- Hand Cut Pappardelle 21**
house-made heritage pork sausage, crushed tomato, escarole, ricotta salata
- Ricotta Cavatelli 21**
wild mushrooms, local tuscan kale, oregon hazelnuts, parmesan (*v*)

MAINS

- Pan Roasted Organic Chicken Breast 32**
herbed parisienne gnocchi, wild mushrooms, dijon jus
- New Zealand Swordfish 36**
vaudovan curry, beluga lentils, preserved lemon yogurt, tomato chutney (*gf*)
- Char-grilled Berkshire Pork Chop 38**
brown butter squash purée, local root vegetables & apples, bacon, cider gastrique (*gf*)
- Grilled Ahi Tuna 39**
local chard, borlotti beans, gordal olives, preserved lemon, harissa (*gf*)
- Seared Wagyu Flank Steak 40**
hand-cut russet fries, sunchoke purée, 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

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WINES BY THE GLASS

Empire Estate <i>Riesling</i> Finger lakes New York NV	14
Kotozisis “Drop By Drop” <i>Roditis</i> Karditsa Greece 2020	13
Domaine Curot <i>Sauvignon Blanc</i> Sancerre France 2019	20
Tablas Creek “Patelin” <i>Grenache Blanc blend</i> Paso Robles CA 2019	14
Evening Land “Summum” <i>Chardonnay</i> Eola-Amity Hills OR 2016	16
La Colombière “Pacem Para Vinum” <i>Negrette</i> France 2020	14
Breton “Avis de Vin Fort” <i>Cab. Franc</i> Bourgueil France 2020	15
Domaine Delarche La Garenne <i>Pinot Noir</i> Burgundy France 2019	17
Affinity <i>Cabernet Sauvignon Blend</i> Napa CA 2017	22

BEER/SAKE

Little Sumo Sake Japan 200ml	10
Montucky Cold Snacks Montana via Wisconsin	6
Second Street 2920 IPA Santa Fe NM	6

COCKTAILS

A Proper Gin Tonic	13
gin, tonic, seasonal accoutrement	
The Bees Knees	13
gin, cap corse, honey, lemon	
Bootsy Collins	13
jamaican rum, white peach, kafir lime, soda	
Norwegian Paralysis	13
<i>(smugglers cove bar, san francisco)</i> aquavit, pineapple, orange, lemon, orgeat,	
Golden Monk Manhattan	25
Rowan’s Creek Bourbon, Chartreuse Yellow VEP, Antica Torino Vermouth	
Smoking Gun	14
bourbon, amaro, contratto, banana liquor, smokey bitters, lemon	

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