

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

Burrata & Roasted Squash 18

prosciutto, delicata squash, fried sage, spiced pumpkin seeds

Fall Mushroom Tempura 16

ponzu, five spice, yuzu aioli *(v/gf)*

FIRSTS

Grilled Spanish Octopus 19

fennel, marcona almonds, olives, harissa, preserved lemon *(gf)*

Hamachi Crudo 21

jalepeño, plum, ponzu, local radish *(gf)*

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)*

Hand Cut Tagliatelle 23

duck confit, radicchio, Armagnac prunes, black truffle, parmesan

Ricotta Cavatelli 21

wild mushrooms, local spinach, oregon hazelnuts, parmesan *(v)*

MAINS

Pan Roasted Organic Chicken Breast 32

herbed parisienne gnocchi, wild mushrooms, dijon jus

Grilled Mediterranean Branzino 35

gigante beans, charred radicchio, preserved lemon, salsa verde *(gf)*

Char-grilled Berkshire Pork Chop 38

brown butter squash purée, local root vegetables & apples, bacon, cider gastrique *(gf)*

Ligurian Braised Rabbit 36

buckwheat polenta, roasted shallots & local carrots, olives, fried rosemary *(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

ARROYO VINO

WINES BY THE GLASS

Conquilla Brut Rosè <i>Pinot Noir</i> Cava Spain NV	13
Bertrand <i>Picpoul de Pinet</i> Languedoc-Rousillon France 2019	12
Sineann <i>Gruner Veltliner</i> Columbia Gorge OR 2018	13
Tablas Creek “Patelin” <i>Grenache Blanc blend</i> Paso Robles CA 2019	14
RoseRock <i>Chardonnay</i> Eola-Amity Hills OR 2016	16
Bodillard “Cuvée Alexia” <i>Gamay</i> Morgon France 2019	16
Gloria Ferrer <i>Pinot Noir</i> Carneros CA 2017	12
Monsanto <i>Sangiovese</i> Chianti Classico Italy 2016	16
Neyers “Left Bank Red” <i>Cabernet/Merlot</i> St. Helena CA 2016	16

COCKTAILS

A Proper Gin Tonic	13
gin, tonic, seasonal accoutrement	
Golden Monk Manhattan	25
Rowan’s Creek Bourbon, Chartreuse Yellow VEP, Antica Torino Vermouth	
Captain Hemmingway	13
white rum, cherry liquor, crème de violet, lime	
Le Mistral Tropical	13
aged rums, apricot liquor, red chile, coconut cream, lemon	
Corpse Reviver 2.1	13
gin, dry curacao, cap corse, herbsaint, lemon	

BEER/SAKE

Montucky Cold Snacks Montana via Wisconsin	6
Second Street 2920 IPA Santa Fe NM	6
Jikomi “Old Mountain” Tokubetsu Junmai 180ml	10

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