

# 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

### Burrata & Roasted Squash 18

prosciutto, delicata squash, fried sage, spiced pumpkin seeds *(gf)*

### Fall Mushroom Tempura 16

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

### Grilled Spanish Octopus 19

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

## FIRSTS

### Potato Chowder 18

baja bay scallops, bacon, house-made oyster crackers, chives

### Hamachi Crudo 21

serrano, orange, daikon, ponzu *(gf)*

### Endive & Tangerine Salad 14

kohlrabi, walnuts, mint, parmesan *(v/gf)*

### Vagabond Farm Greens 13

pears, comté, pomegranate seeds, oregon hazelnuts, cider vinaigrette *(v/gf)*

### Ricotta Ravioli 25

wagyu oxtail ragu, parmesan

### Ricotta Cavatelli 23

duck confit, pine nuts, currants, radicchio, pecorino

## MAINS

### Pan Roasted Organic Chicken Breast 32

herbed parisienne gnocchi, wild mushrooms, dijon jus

### Grilled New Zealand Swordfish 35

roasted cauliflower, saffron cauliflower purée, pistachios, sesame dukkah, pomegranate *(gf)*

### Char-grilled Berkshire Pork Chop 38

parsnip purée, black eyed peas, braised greens, cider jus *(gf)*

### Ligurian Braised Rabbit 36

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

### Seared Wagyu Petite Tender Steak 40

yukon potato & sunchoke gratin, black truffle, brussels sprouts, 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

Roederer Estate Brut *Chard/P. Noir* Anderson Valley CA NV 12

Gai'a "Monograph" *Assyrtiko* Peloponnese Greece 2020 14

Paring *Sauvignon Blanc* CA 2016 12

Bertrand La Clape *White Rhone Blend* France 2018 13

Rochioli *Chardonnay* Russian River Valley CA 2017 18

Cantine Valpane *Grignolino* Monferrato Italy 2017 12

Château Thivin *Gamay* Côte de Brouilly France 2020 16

Dom. Guillemot *Pinot Noir* Burgundy France 2018 18

Grgich Hills *Merlot* Napa Valley CA 2014 15

## COCKTAILS

A Proper Gin Tonic 13

gin, tonic, seasonal accoutrement

Magical Hot Buttered Rum 13

winter spice, dark rum, love

Egg Nog 14

bourbon, brandy, rum, local eggs, milk, cream

Rob Roy 15

scotch, house-blended vermouth, bitters

Winter Negroni 14

gin, contratto, house-blended vermouth, walnut liquor

Golden Monk Manhattan 25

Rowan's Creek Bourbon, Chartreuse Yellow VEP, Antica Torino Dry

## BEER/SAKE

Bavik Super Pilsner Belgium 6

Second Street 2920 IPA Santa Fe NM 6

Jikomi "Old Mountain" Tokubetsu Junmai 180ml 10

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