

ARROYO VINO

SHAREABLES

Freshly Baked Focaccia 8

whipped feta & ricotta, calabrian chile, fried rosemary *(v)*

House Made Chicken Liver Pâté 15

cornichons, dijon mustard, preserves, crostini

Really Good Tinned Sardines 12

toast, lemon, pickled mustard seeds, espelette

Grilled Artichoke 16

charred lemon, pesto aioli *(v/gf)*

Tuna Tartare 21

crispy sushi rice, miso aioli, pickled watermelon radish, scallions, sesame seeds *(gf)*

FIRSTS

Spring Farro Salad 15

arugula, asparagus, snap peas, carrots, pistachios, lemon vinaigrette, parmesan *(v)*

Vagabond Farm Greens 14

roquefort, spring onion, marcona almond & sherry vinaigrette *(v/gf)*

Pan Roasted Scallops 28

english peas, curried cauliflower puree, seed & nut dukkah *(gf)*

Hand-cut Spinach Tagliatelle 27

veal & pork bolognese, ricotta, parmesan

Ricotta Cavatelli 25

spring mushrooms, local spinach, oregon hazelnuts, pecorino romano *(v)*

MAINS

Grilled Barramundi 38

fennel piperade broth, chickpeas, gordal olives, rouille *(gf)*

Moroccan Spice Organic Chicken Breast 38

farro, harissa, orange, marcona almonds, green olives, mint yoghurt

Char-grilled Berkshire Pork Chop 42

spring mushrooms, roasted carrots, black garlic purée, pickled mustard seeds *(gf)*

Rabbit Confit 38

crispy polenta, spring vegetable ragout, mustard jus *(gf)*

Seared Wagyu Petite Tender Steak 45

smashed fava beans, local radish & arugula, aged balsamic, pecorino *(gf)*

Pan Roasted Cauliflower 29

quinoa, dates, local carrots, saffron cauliflower purée, pistachio & sesame dukkah, *(v/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

Roederer Estate Brut <i>Chard/P. Noir</i> Anderson Valley CA NV	12
Fleurs de Prairie Rosé <i>Grenache Blend</i> Languedoc France 2020	12
Lo-Fi <i>Cab.Franc</i> Santa Barbara CA 2021 (<i>chillable, chugable, red</i>)	16
The Crossings <i>Sauvignon Blanc</i> Marlborough New Zealand 2020	12
Corvo “Irmàna” <i>Grillo</i> Sicily 2020	12
Terredora di Paolo <i>Falanghina</i> Irpinia Campania Italy 2020	14
Girard <i>Chardonnay</i> Carneros CA 2019	16
Fantino <i>Nebbiolo</i> Langhe Italy 2018	15
Licence IV <i>Grenache Blend</i> Rhone Valley France 2018	13
Bisceglia <i>Aglianico</i> del Vulture Italy 2018	13
Clos de los Siete <i>Malbec Blend</i> Uco Valley Argentina 2018	12

BEER/SAKE

Bavik Super Pilsner Belgium	6
Montucky Cold Snack Montana/Wisconsin	6
Rowley’s Farmhouse IPA Santa Fe	6
Little Sumo Sake 180ml	10

COCKTAILS

A Proper Gin Tonic	13
gin, tonic, seasonal accoutrement	
La Rubia Manhattan	20
Wilderness trail rye, Rey Campero Tepextate Mezcal, House Vermout, Bitters	
Greensleeves	14
gin, pineapple, green chartreuse, mint, lemon, soda	
Summer Negroni	14
Grapefruit gin, cantratto, cardamaro, house vermouth	
NM Fire Relief Margarita	25
<i>\$10 per cocktail donated to feed first responders and those displaced by fires</i> tequila, dry curacao, red chile liquor, lime, salt rim	

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