

ARROYO VINO

SHAREABLES

Freshly Baked Focaccia 8
calabrian chile & rosemary butter (*v*)

House Made Chicken Liver Pâté 15
cornichons, dijon mustard, preserves, crostini

Crunchy Market Vegetables 13
whipped feta, pistachio dust, olive oil (*v/gf*)

Tempura Squash Blossoms 18
ricotta, spicy marinera, basil, parmesan (*gf*)

Grilled Artichoke 16
charred lemon, pesto aioli (*v/gf*)

FIRSTS

Farro & Local Arugula Salad 15
local carrots, asparagus, snap peas, pistachios, lemon vinaigrette, parmesan (*v*)

Vagabond Farm Greens 14
roquefort, spring onion, marcona almond & sherry vinaigrette (*v/gf*)

Tuna Tartare 21
crispy sushi rice, miso aioli, pickled radish, scallions, sesame seeds (*gf*)

Black Pepper Spaghetti 28
local fava beans, morel mushrooms, parmesan butter, farm egg (*v*)

Ricotta Cavatelli 25
house-made italian sausage, blistered cherry tomatoes, local tuscan kale, pecorino

MAINS

Grilled Wild Columbia River King Salmon 42
borlotti beans, local chard, almond romesco sauce (*gf*)

Moroccan Spiced Organic Chicken Breast 32
farro, harissa, orange, marcona almonds, green olives, mint yoghurt

Char-grilled Berkshire Pork Chop 42
spring mushrooms, soft polenta, ramp butter (*gf*)

Pan Roasted Alaskan Halibut 45
green chickpea hummus, spring vegetable ragout, preserved lemon (*gf*)

Seared Wagyu Petite Tender Steak 45
smashed fava beans, local radishes & pea greens, aged balsamic, pecorino (*gf*)

Roasted Cauliflower 29
quinoa, dates, local carrots, saffron cauliflower purée, pistachio & sesame dukkah (*v/gf*)

Our Local Purveyors:
Vagabond Farms
Growing Opportunities
Cruz Ranch
Mr. G's
Ground Stone
Freshies

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" Prosecco Veneto Italy NV 12

Dom. des Tourelles Rosé *Cinsault Blend* Bekaa Valley Lebanon 2021 13

Lo-Fi *Cab.Franc* Santa Barbara CA 2021 (*chillable, chugable, red*) 15

The Crossings *Sauvignon Blanc* Marlborough New Zealand 2020 12

Flavia *Carricante* Etna Bianco Sicily 2020 13

L'Alpage *Chasselas* Mont-sur-Rolle Switzerland 15

Raoul Gautherin *Chardonnay* Chablis France 2020 18

Coster dels Olivers *Carignan Blend* Priorat Spain 2018 14

Outerbound *Pinot Noir* Russian River Valley CA 2018 18

Bisceglia *Aglianico* del Vulture Italy 2018 13

Clos de los Siete *Malbec Blend* Uco Valley Argentina 2018 12

BEER/SAKE

Bavik Super Pilsner Belgium 6

Rowley's Farmhouse IPA Santa Fe 6

Little Sumo Sake 180ml 10

COCKTAILS

A Proper Gin Tonic 13

gin, tonic, seasonal accoutrement

Heirloom Grain Manhattan 22

workhorse rye, cocchi americano, workhorse aromatic & black pepper bitters

AV Spritz 14

red bitter, prosecco, soda

Summer Negroni 14

grapefruit gin, contratto, amaro, house vermouth

Piña Margarita 15

tequila, red chile, pineapple liquor, lime, salt rim

Airliner Highball 14

bourbon, amari, cappelletti, apricot, black pepper bitters, soda

Olive Oil Washed Martini 15

local gin, dry vermouth, fino sherry, olive oil

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