

ARROYO VINO

SHAREABLES

Freshly Baked Focaccia 8

whipped feta, olive oil *(v)*

House Made Chicken Liver Pâté 15

cornichons, dijon mustard, preserves, crostini

Local Mushroom Tempura 18

spring onions, miso aioli, yuzu ponzu, furikake *(v/gf)*

Local Heirloom Tomatoes 21

burrata cheese, colorado peaches, summer herb salsa verde *(v/gf)*

Grilled Local Carrots 18

harissa spice, pistachio, dates, herb salad, savory granola *(v/gf)*

FIRSTS

Farro & Local Kale Salad 15

local beets, crushed walnuts, tarragon vinaigrette, ricotta salata *(v)*

Vagabond Farm Greens 14

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

Fried Green Tomatoes & Crab 25

lump crab meat, ranch dressing, pickled mustard seeds *(gf)*

Black Pepper Spaghetti 28

clams, guanciale, pickled garlic scapes, white wine, parrsley

Saffron Ricotta Cavatelli a la Norma 25

local heirloom tomatoes, eggplant, pine nuts, garlic, ricotta salata *(v)*

MAINS

Grilled Wild Columbia River King Salmon 42

blistered summer beans, new potatoes, olive tapenade vinaigrette *(gf)*

Five-Spice Duck Breast 40

wild rice, roasted onions, carrot purée, colorado cherry & green peppercorn demi *(gf)*

Moroccan Spiced Lamb T-bones 46

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

Pan Roasted Alaskan Halibut 45

slow roasted summer ratatouille, tomato butter, crispy squash blossom *(gf)*

Seared Wagyu Petite Tender Steak 45

grilled sweet corn, heirloom tomatoes, chanterelle mushrooms, onion marmalade *(gf)*

Grilled Japanese Eggplant 29

black rice, sesame, charred tomato & miso sauce, herb salad *(v/gf)*

Our Local Purveyors:

Vagabond Farms

Growing Opportunities

Cruz Ranch

Mr. G's

Ground Stone

Freshies

Peach Valley Produce

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

Domaine Pellé *Sauvignon Blanc* Sancerre France 2020 19

Tikveš “Belo” *Smederevka Blend* Macedonia 2020 12

L’Alpage *Chasselas* Mont-sur-Rolle Switzerland 2020 15

Outerbound *Chardonnay* Russian River Valley CA 2019 16

Coster dels Olivers *Carignan Blend* Priorat Spain 2018 14

L’Oliveto *Pinot Noir* Russian River Valley CA 2019 18

Bisceglia *Aglianico* del Vulture Italy 2018 13

Kenwood “Jack London” *Cab. Sauv.* Sonoma Mountain CA 2017 19

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

Mezcal Negroni 15

mezcal, red bitter, amaro

Olive Oil Washed Martini 15

local gin, dry vermouth, fino sherry, olive oil

Stranger Things 15

rums, passionfruit, house-made coconut orgeat, lemon

Twice Pipes Whiskey Sour 15

rye, bourbon, red bitter, strawberry, lemon

Ranch Water 15

small batch blanco tequila, citrus, topo chico, sal gusano

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