

# 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)*

**Blistered Local Shishito Peppers 18**  
miso butter, sesame seeds *(v/gf)*

**Grilled Local Carrots 18**  
harissa spice, pistachio, dates, herb salad, savory granola *(v/gf)*

## FIRSTS

**Armenian Cucumber Salad 15**  
saffron yoghurt, pickled onion, mint, pistachio & sesame dukkah *(v/gf)*

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

**Local Heirloom Tomatoes 21**  
burrata cheese, colorado peaches, summer herb salsa verde *(v/gf)*

**Porcini Tagliatelle 28**  
sweet corn and local mushroom ragout, pine nuts, parmesan, fried sage *(v)*

**Saffron Ricotta Cavatelli Puttanesca 25**  
local heirloom tomatoes, capers, olives, anchovies, ricotta salata

## MAINS

**Grilled Wild Columbia River King Salmon 42**  
baba ganoush, blistered local romano beans, bulgar, green harissa

**Pan Roasted Organic Chicken Breast 36**  
parisienne gnocchi, local mushrooms, mustard jus

**Moroccan Spiced Lamb T-bones 46**  
farro, harissa, marcona almonds, orange, olives, mint yoghurt

**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:***  
*The Vagabond Farmers*  
*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

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## WINES BY THE GLASS

Gloria Frerrer Brut Rosé <i>Pinot Noir</i> Sonoma CA NV	12
La Nerthe Rosé <i>Grenache Blend</i> Southern Rhone France, 2021	12
Isabelle Garrault <i>Sauvignon Blanc</i> Sancerre France, 2020	19
Foxen <i>Chenin Blanc</i> Santa Maria Valley CA, 2019	14
Ghiga <i>Favorita</i> Langhe Italy, 2017	12
Trefethen <i>Chardonnay</i> Oak Knoll Napa CA, 2020	16
Akutain Cosecha <i>Tempranillo</i> Rioja Spain, 2020	14
Lioco <i>Pinot Noir</i> Mendocino CA, 2021	19
Bisceglia <i>Aglanico</i> del Vulture Italy, 2018	13
Kenwood “Jack London” <i>Cab. Sauv.</i> Sonoma Mountain CA, 2017	19
Alma Negra <i>Malbec Blend</i> Uco Valley Mendoza Argentina, 2016	14

## BEER/SAKE

Bavik Super Pilsner Belgium	6
Second Street Brewery Kolsch Santa Fe	6
Second Street Brewery 2920 IPA Santa Fe	6
Little Sumo Sake 180ml	10

## COCKTAILS

A Proper Gin Tonic	13
gin, tonic, seasonal accoutrement	
Stranger Things	15
rums, passionfruit, house-made coconut orgeat, lemon	
Mezcal Negroni	15
mezcal, red bitter, amaro	
Olive Oil Washed Martini	15
local gin, dry vermouth, fino sherry, olive oil	
Yellow Point Manhattan	18
High West Prairie Bourbon, yellow chartreuse, house blend vermouth	
Squares & Rectangles	14
cognac, aquavit, pineapple, tamarind	
Is There Life on Mars	14
rums, allspice, house-made hibiscus grenadine, lime	

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