

S H A R E A B L E S & F I R S T S

Spring Vegetable Tempura 15

beech mushroom, sugar snap peas, wild onions, miso-yuzu aioli, ponzu *(v/gf)*

Curry Roasted Carrots 9

vadouvan yogurt, pistachio crumble, mint *(v/gf)*

Cheese Plate 18

four artisan cheeses, honey comb, preserved fruit, candied nuts *(v)*

House Made Chicken Liver Pâté 12

cornichons, dijon mustard, preserves, crostini

Il Porcellino Salumi 18

artisanal salumi selection, house made beer mustard, pickled vegetables, grissini

Grilled Flatbread 12

warm house made ricotta, olive oil, pickled vegetables *(v)*

Yellowfin Tuna Carpaccio 18

pickled cauliflower, tonnato sauce, fried capers, calabrian chile, grissini

Farro & Arugula 15

english peas, breakfast radishes, fava beans, pistachio pesto *(v)*

Little Gem Salad 15

green goddess dressing, sunflower seeds, sprouts, furikake, cured egg yolk *(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

P A S T A

Ricotta Cavatelli 19

braised rabbit, arugula pesto, baby carrots

Ramp Tagliatelle 25

lump crabmeat, english peas, pickled ramp butter, preserved lemon, mint

Farm Egg Raviolo 15

spinach-ricotta filling, chive brown butter, pine nuts, parmesan *(v)*

M A I N S

Mary's Chicken "Alla Diavola" 29

calabrian chile, crispy rosemary potatoes, grilled artichoke *(gf)*

Pan-Roasted Heritage Pork Tenderloin 35

potato purée, english peas, morels, asparagus, vermouth butter, black garlic *(gf)*

Butter Basted Alaskan Cod 35

littleneck clams, garlic sausage, fresh chickpeas, spring onion broth, baguette

Grilled Barramundi 35

organic wild rice, mushrooms, fava beans, ginger-scallion dashi *(gf)*

Colorado Lamb T-Bones 36

chermoula, spiced farro, cauliflower, dates, pistachio, harissa yogurt

20% gratuity will be added to parties of 5 or more

ARROYO VINO

C O C K T A I L S

Rinfrescarsi 8

madeira seco, saler's, cocchi americano, bitter lemon

Bamboo Cocktail 9

oloroso sherry, vermut blanco, bitters, olive

Side Car 13

cognac, dry curaçao, lemon, honey

Tom Collins 12

gin, granada-vallet, lemon, egg whites, gomme syrup, soda

Dirty Martini 14

moletto tomato gin, vermuth blanc, black sea salt, olive

Vieux Carré 13

rye, brandy, sweet vermuth, bédicline, bitters

Jack Rose 12

apple brandy, rye, lemon, pomegranate-hibiscus syrup

Piña Colada 13

pineapple rum, aged rum, coconut cream, fresh pineapple, lime

Mai Tai 13

white rum, dark rum, lime, house orgeat, dry curacao

Le B 14

yellow chartreuse, scotch, banane de bresil, lemon, egg

El Rustico 15

tequila reposado, mezcal, cardamaro, fernet-vallet

Barely Knew 'er 12

bourbon, manzanilla, peach preserves, coconut, egg white, lemon

W I N E , B E E R & C I D E R

Sparkling – Bisol, Valdobbiadene Prosecco Superiore, NV 12

Champagne - Delamotte, Brut, NV 20

Sauvignon Blanc - Pascal Jolivet, Loire, 2018 12

White Rhône Blend - Tablas Creek, Patelin, Paso Robles, 2016 12

Chardonnay - Girardin, Puligny-Montrachet 1er Cru, 2014 25

Chardonnay - Stonestreet, Alexander Valley, 2015 17

Rosé - Gassier, Côtes de Provence, France, 2017 14

Frappato - Gurrieri, Vittoria, Sicily, 2016 17

Pinot Noir - St. Innocent, Willamette Valley, 2017 17

Red Rhône Blend - Domaine Cabirau, Maury Sec, 2016 12

Bordeaux Blend - Château Saint-Corbien, Saint-Estèphe, 2012 16

Cabernet Sauvignon - Double Canyon, Horse Heaven Hills, 2015 14

Sake - Kaze no Mori, Junmai Muroka Nama Genshu (40%) 10

House Sangria – Red or white wine, orange liqueur, fresh fruit 12

Lager - Bosque, Albuquerque 6

IPA - Second Street 2920, Santa Fe (gf) 6

Tripel Ale - Brasserie Dieu du Ciel! Genèse Apricot, Quebec 10

Imperial Stout - Old Rasputin, California 6

Cider - Aspull, Perronelle's Blush, Suffolk, England (gf) 9

Blonde Ale - Tripel Karmeliet, Historical Three Grain, Belgium 10

Flanders Sour Ale - Kriek des Jacobins, Belgium 9