

S U M M E R 2 0 1 9

S H A R E A B L E S

Grilled Flatbread

warm house made ricotta, olive oil, zucchini pickles *(v)* 12
with house cultured butter *(v)* 4

Cheese Plate 18

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

House Made Chicken Liver Pâté 12

cornichons, dijon mustard, preserves, crostini

Blistered Shishito Peppers 15

white miso butter, smoked sea salt, sesame seeds *(v/gf)*

Baby Squash Tempura 15

zucchini, patty pan, squash blossoms, herb aioli, parmesan *(v/gf)*

F I R S T S

Japanese Cucumber Salad 12

garden cucumbers, sesame-miso dressing, pickled onion, shiso, peanuts *(v/gf)*

Cornmeal Crusted Fried Green Tomatoes & Crab 21

jumbo lump crab, buttermilk ranch, calabrian chile oil, fresh herbs *(gf)*

Farro & Zucchini Salad 15

cucumber yogurt, cherry tomatoes, pistachios, preserved lemon vinaigrette *(v)*

Little Gem Salad 15

roasted baby beets, oregon hazelnuts, sherry vinaigrette, shaved pecorino *(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

P A S T A & R I C E

Cavatelli 23

chanterelles, parmesan butter, charred radicchio, balsamic, pine nuts *(v)*

Saffron Risotto 23

zucchini soffrito, sungold tomatoes, fennel pollen *(v/gf)*

Ricotta Mezzalune Ravioli 23

crispy squash blossoms, slow roasted ratatouille, tomato butter *(v)*

M A I N S

Green Circle Organic Chicken “Alla Diavola” 33

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

Grilled Iberico Pork Chop 42

garden carrots, pnw mushrooms, black garlic, balsamic mustard *(gf)*

Pan-Roasted Dourade 35

borlotti beans, shaved fennel, gordal olives, arugula, salsa verde *(gf)*

Seared Maine Diver Scallops 42

late summer succotash, green tomatoes, corn, piquillo coulis *(gf)*

Colorado Lamb T-Bones 36

blistered wax & romano beans, harissa, mint, almonds, cherry tomatoes *(gf)*

*20% gratuity will be added to parties of 5 or more
No separate checks for parties of 4 or more*

ARROYO VINO

C O C K T A I L S

Cappelletti Spritz 12

cappelletti, cava, soda, olive

Bamboo Cocktail 9

oloroso sherry, vermut blanco, bitters, olive

Present Situation 14

gin, yellow chartreuse, amaretto, lemon, honey, pamplemousse

Mezcal Marg 13

mezcal, curacao, lime, cane sugar, smoked chile salt

A Proper Gin Tonic 12

gin, tonic, seasonal accoutrement

Dirty Martini 15

moleto tomato gin, vermouth blanc, black sea salt, olive

The Wicker Chair 13

rye, montenegro, dry vermouthe

Southern Man 13

bourbon, peach shrub, sweet tea

Le B 15

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

Negroni Paradiso 12

pineapple rum, contratto bitter, vermouthe di torino

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

Champagne - Delamotte, Brut, NV 18

Sparkling - Raventós i Blanc, Cava, 2016 12

Sauvignon Blanc - Catherine and Pierre Breton, Val de Loire, 2017 13

White Rhône Blend - Tablas Creek, Patelin, Paso Robles, 2016 14

Greco - Mastroberardino, Campania, 2016 12

Chardonnay - Kumeu River, Coddington, New Zealand, 2015 19

Chardonnay - Chamisal Vineyards, Monterey County, 2016/2017 12

Rotating Selection of Rosé 12

Sangiovese - Castello di Volpaia, Chianti Classico Riserva, 2013 17

Pinot Noir - Louis Jadot, Côte de Beaune-Villages, 2015 18

Red Rhône Blend - André Brunel, Côtes du Rhône Villages, 2015 13

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

Cabernet Sauvignon - Pine Ridge, Napa Valley, 2016 19

Lager - Bosque, New Mexico 6

IPA - Second Street 2920, New Mexico (gf) 6

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

Porter - Mad River, Uniontown, California 6

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

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

Flanders Sour Ale - Kriek des Jacobins, Belgium 9