

# A R R O

## OYSTERS

Pierless Fish, Brooklyn  
Cocktail Sauce & Mignonette

Wellfleet\* Cape Cod  
Onset\* Massachusetts  
Shemogue\* New Brunswick  
Beau Soliel\* New Brunswick

3

## CHEESE

Antonelli's Cheese, Austin  
Peach Jam & Candied Nuts

Chèvre d'Or goat, soft ripened  
Mimolette cow, firm  
Roquefort\* raw sheep, blue

4

## CHARCUTERIE

Smoking Goose, IN + Crested Duck, PA  
Dijon & Cornichons

Saucisson Rouge pork  
Gin 'n Juice lamb  
Duck Speck  
Lamb Salame

5

## PETIT

Nuts olive oil, rosemary salt	4
House Pickles mustard seed, cinnamon	3
Fried Field Peas coriander, cumin	3
Frites aioli	5
Herb Salad radishes, hazelnuts, apricot vinaigrette	6
Brandade Fritters crème fraîche, tomato jam	6
Crispy Pig Ears espelette, honey, mint	8
Pork Rillettes pickled pears, baguette	6
Lobster Bisque crème fraîche, chives	10
Grilled Okra balsamic, walnuts, confit garlic	6
Watermelon Salad watercress, sweet peppers, pumpkin seeds, fennel	7
Tartine butter, smoked fish, cucumber, dill	9
Duck Sausage pomme purée, cherry relish	13
Beef Tartare* farm egg, dijon, buttered toast	14
Grilled Quail spices, yogurt, maple caramel	15
Bone Marrow red onion marmalade, herbs, grilled bread	15
Mussels merguez, sweet peppers, leeks, sherry, miche	15

## GRAND

Croque-Monsieur Parisian ham, béchamel, Gruyère   Croque-Madame* add an egg	12   14
Arro Burger* bacon, Montboissié*, aioli, pickled red onion, Bibb lettuce	12
Shrimp Sandwich celery, crème fraîche, pickled peppers	14
Bar Steak* Texas Wagyu sirloin*, charred shallots, tarragon	18
½ Chicken mushroom farce, mustard, herbs	21
Ora King Salmon* okra, tomatoes, corn	24
Parisian Gnocchi corn custard, zucchini, brown butter	19

## SWEETS

Dark Chocolate Pot de Crème cardamom cream, currants in crème de cassis, cacao nibs, chocolate sablé	8
Pear Almond Tart poached pears, cherry preserves, crème fraîche, pistachio dust	8
Profiterole coconut ice cream, chocolate ganache, toasted coconut, rice clusters	8
Cookies black salt chocolate chip, coconut macaroon, orange ganache cookie	2 pair   6 plate
Frozen coconut ice cream, toasted coconut   cassis sorbet, cacao nibs	3 scoop

20% service charge applied to parties of 9 or more.  
\* Consuming raw or undercooked meats, poultry, seafood, shellfish, cheese or eggs may increase your risk of foodborne illness.  
We will do our best to accommodate special dietary needs but cannot guarantee the absence of trace amounts of nuts, wheat, shellfish, eggs or milk.

## ARRO COCKTAILS

Arro Mule <i>Tito's, spiced pear shrub, lime, ginger beer</i>	8
Coming of Age <i>No. 209 Gin, Dolin Blanc, G�n�py, elderflower tonic</i>	10
Bijou <i>Fords Gin, Green Chartreuse, Cocchi di Torino</i>	10
Daiquiri* <i>Plantation Pineapple Rum, lime</i>	10
Lion's Tail <i>W.L. Weller 12-Year Bourbon, Allspice Dram, lime</i>	12
Goodnight* <i>Bulleit Rye, Averna Amaro, Grand Marnier</i>	12
Pineapple Express <i>Vida Mezcal, pineapple gum syrup, lemon</i>	10
French 601 <i>St-Germain, Cr�me de Violette, lemon</i>	10
Boulevardier <i>Rittenhouse Rye, Dolin Rouge, Campari, Gran Classico</i>	12
Calvados Sour <i>Dupont Calvados, egg white*, lemon, bitters</i>	12

## SPARKLING WINES

2009 Gramona Cava Brut <i>Spain</i>	8   32
NV Louis Picam�lot Cremant de Bourgogne Ros� <i>Burgundy, France</i>	9   36
NV Bruno Paillard Cuv�e Brut Champagne <i>France</i>	15   60

## WHITE AND ROS  WINES

Sauvignon Blanc ~ Dom. Mardon 2014 'Cuv�e Tres Vieilles Vignes' <i>Quincy, France</i>	9   36
Gruner Veltliner ~ Nigl 2014 Freiheit <i>Kremstal, Austria</i>	9   36
Riesling ~ Josef Leitz 2013 Dragonstone <i>Rheingau, Germany</i>	7   28
Chenin Blanc ~ A.A. Badenhorst 2014 Secateurs <i>Swartland, South Africa</i>	6   24
Pinot Grigio ~ Scarpetta 2014 <i>Delle Venezie, Italy</i>	7   28
Chardonnay ~ Skylark 2012 'Alondra' <i>Mendocino, California</i>	7   28
Dom. Fontaine 2014 Ros� <i>Corbi�res, France</i>	6   24

## RED WINES

Pinot Noir ~ Knez 2012 <i>Anderson Valley, California</i>	12   48
Grenache ~ Envinat 2013 Albahra <i>Castilla-La Mancha, Spain</i>	8   32
Syrah ~ Ogier 2013 <i>Rhone Valley, France</i>	9   36
Cabernet Franc ~ Garage Wine Co. 2012 Lot #36 <i>Maipo Valley, Chile</i>	9   36
Merlot ~ Chacra 2014 <i>Rio Negro, Argentina</i>	9   36
Aglianico ~ Duchman 2011 <i>Texas High Plains, Texas</i>	7   28
Malbec ~ Altos Las Hormigas 2013 Classico <i>Mendoza, Argentina</i>	6   24
Cabernet Sauvignon ~ Chappellet 2013 Mountain Cuv�e <i>Napa Valley, California</i>	10   40

## DESSERT WINES

Petit Manseng ~ Charles Hours 'Clos Uroulat' 2011 <i>Juran�on, France</i>	6
Muscat ~ Ch�teau Pesqui� 2013 <i>Muscat Beaumes-de-Venise, France</i>	7
Semillon ~ Carmes de Rieussec 2011 <i>Sauternes, France</i>	10
Grenache ~ Mas Amiel 2009 <i>Reserve Maury, France</i>	7

## DRAFT BEERS

Austin Beerworks Montecore <i>Marzen, 6.2%</i>	5
Firestone Walker Pivo Pils <i>German Pilsner, 5.3%</i>	7
Brooklyn Sorachi Ace <i>Saison, 7.2%</i>	8
Chimay White <i>Abbey Tripel, 8%</i>	10 (10 oz)
St. Bernardus Abt 12 <i>Quadrupel, 10%</i>	9 (10 oz)
Live Oak Hefe Weizen <i>Hefeweizenen, 5.2%</i>	5
Duvel Single <i>Belgian Pale Ale, 6.8%</i>	8 (10 oz)
Poperings Hommel Bier <i>Belgian IPA, 7.5%</i>	8 (10 oz)

## CRAFT CAN BEERS

Real Ale Hans' Pils <i>German Pilsner, 5.3%</i>	4
Austin Beerworks Pearl-Snap <i>German Pilsner, 5.3%</i>	4
Oskar Blues Pinner <i>Session IPA, 4.9%</i>	4
Oskar Blues Old Chub <i>Wee Heavy, 8%</i>	5
Paulaner Hefe-Weizen <i>Hefeweizenen, 5.5%</i>	5
Lagunitas A Little Sumpin' <i>Pale Wheat, 7.5%</i>	6
Austin Eastside Ciders OG Cider <i>Cider, 4.8%</i>	5 (16 oz)
Brooklyn Lager <i>American Amber, 5.2%</i>	5 (16 oz)

## BLACKBOARD SPECIALS

### OLD FASHIONED

We stock a rotating selection of fine spirits. Look to see what special options are available before ordering your cocktail.

### WINES IN THE MOMENT

ANY bottle in the house will be opened with a 2 glass purchase.

20% service charge applied to parties of 9 or more.

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