

SPARKLINGS

Crémant de Loire

Les Athletes du Vin "Gardien des Bulles" / France 16

WHITE

Grüner Veltliner+

Michael Gindl "Michi's Farm" / Austria / '23 15

Pinot Gris

Last House "Midnite Négoce" / PEC / Canada / '23 16

Garganega

Angiolino Maule "Masieri Bianco" / Veneto / Italy / '23 16

Frontenac Blanc

Vignoble de la Bauge / Brigham / Quebec / '23 16

ORANGE AND PINK

Coda di Volpe

Cantina Giardino / Campania / Italy / '22 (orange) 16

Rosé

Therianthropy / Niagara / '23 15

RED

Field Blend

Fred Brouca "Clair de Champs" / Faugères / France / '23 16

Pinot + Gamay

Therianthropy "Nouveau" / Niagara / '24 15

Barbera d'Asti

Olek Bondonio / Piedmonte / Italy / '22 16

Bordeaux

Le Puy "Emilien" / France / '20 17

FEATURE WINE

ASK!

COCKTAILS

Fred & Eric's Vermouth & Tonic

13

Yuzu Sake Highball

14

Martini Le Rock

dirty vodka / jura wine / dry vermouth / green peppercorn 17

Chartreuse Daiquiri

chartreuse verte / lime / sugar 16

JJ Leaves L.A.

tequila / carpano bitter / blood orange / vanilla / lime / chili 17

Yoko's Cocktail

brandy / plum wine / fino sherry / extra bitter bitters 16

CP's

campari / pineapple / amaro / lemon / vichy sparkling water 15

BEER

Pilsner

Tooth & Nail "Vim & Vigor" / Ottawa 10

Czech Dark Lager

Godspeed Brewery "Tmavý Ležák" / Toronto 10

IPA

Matron "Janky" / Prince Edward County 10

NON-ALCOHOLIC

NON #1

Sparkling Salted Raspberries + Chamomile 13

NON #3

Toasted Cinnamon + Yuzu 13

x Earth Crisis x

n/a florale aperitif / salted honey / lemon 10

Phony Negroni

10

Bellwoods Stay Classy

IPA 7

ARLO



be excellent to each other
@arlo.somerset

ARLO

SNACKS

APPS

Olives
9

Raw Oysters
(six/dozen) 20/40

Shrimp Cocktail
20

Cantabrian Anchovy + Lardo Toast
17

Persimmon Salad
beets / kumquat / pistachio / mint 21

Smashed Yams
coppa / crispy sage / parm / walnuts /
sherry brown butter 21

Scallop Tartare
black garlic / kohlrabi / cilantro /
mushroom vinegar 27

Broiled Oysters
garlic butter / breadcrumbs / comté 24

Beef Tataki + BBQ Eel
chili / pickled shallot / crispy sweet
potato / aioli 25



MAINS

Newfoundland Cod
braised fennel / yuzu / crispy potato / lobster demi 46

Roasted Cornish Hen
pommes aligot / braised endive / sauce jura 46

Mixed Grill + Frites
lamb lollipop / pork collar / duck heart skewer / salsa verde / salad 46

Grilled Maitake
fried peppers / pinenuts / bulgarian feta / tomatillo sauce 40

be excellent to each other
@arlo.somerset