

BOOZY BRUNCH

CHOOSE YOUR BOOZE
MONSTER mimosa or 12oz AZ Beer

\$17

PICK YOUR PLATE
any brunch entree below

CHORIZO EGG SKILLET*

chorizo, scrambled egg, cheese sauce, roasted tomato salsa, cotija cheese, onion, cilantro, choice of flour or corn tortillas

O.H.S.O. BISCUITS & BEER GRAVY

buttermilk biscuits, spicy sausage & beer gravy, w/ bacon

BREAKFAST BOWL*

scrambled eggs, pico de gallo, potatoes, guacamole, cheese blend
add 5oz. skirt steak \$9 / add hatch green chile pork \$6

CHORIZO BREAKFAST PIZZA*

chorizo, scrambled eggs, avocado puree, mixed cheese, cotija, potatoes, cilantro, white sauce

FRENCH TOAST

French toast, bacon, mixed berries, powdered sugar, syrup

CHICKEN & WAFFLE STACK

2 Belgian waffles, buttermilk
brined & breaded fried chicken, bacon, syrup, served w/fruit

THE CLASSIC*

scrambled eggs, bacon, potatoes, sourdough toast
add 5oz. skirt steak +9

LITTLE O'S BREAKFAST BURRITO

choose bacon or chorizo, cheddar jack mix, potatoes, salsa, sour cream, scrambled eggs, served w/fruit

BREAKFAST BENNY*

toasted English muffin, Canadian bacon, poached egg, rosemary aioli, hollandaise, potatoes, parsley

LOX BENNY*

smoked salmon, poached egg, toasted English muffin, jalapeño cream cheese, arugula, hollandaise, potatoes, parsley

SUNRISE SANDWICH*

toasted English muffin, egg, swiss cheese, Canadian bacon, rosemary aioli, served w/fruit & potatoes

AVOCADO TOAST*

country loaf, smashed avocado, bacon, over easy eggs, sliced heirloom tomatoes, arugula, w/potatoes
add garlic shrimp \$8

DEVEILED EGG TOAST*

deviled egg salad, crispy prosciutto, everything bagel seasoning, parsley, chili oil, served w/corn + sun-dried tomato arugula salad and potatoes

CENTRAL SANDWICH*

croissant, guacamole, egg whites, tomato, arugula, feta, pesto drizzle, served w/fruit



CHSO
NORTH CENTRAL AVE
Sat & Sun, 9am-2pm

BRUNCH COCKTAILS

WATERMELON GINGER MOJITO	14
#Rum, 1883 watermelon syrup, mint, ginger, lime, soda	
ESPRESSO MARTINI	14
Arcadia Coffee Vodka, Bailey's, Kahlua, espresso Substitute O.H.S.O. Reposado for +5	
ROSEMARY GRAPEFRUIT SPRITZ	13
Arcadia Rosemary Vodka, champagne, grapefruit, simple	
PEACHY KEEN	13
#Vodka, aperol, lemon juice, peach puree, champagne	
O.H.S.O. MICHELADA	11
O.H.S.O. Lager, bloody mix, lime juice, salt or tajin rim	
SPICY GREYHOUND	13
Arcadia Jalapeño Vodka, grapefruit juice, simple syrup,	
BLACKBERRY CHAMPAGNE MULE	14
#Vodka, blackberry syrup, ginger mix, champagne	

HANDHELDS

Served with french fries or any other side \$2 more
Veggie patty substitution available • SUB GF bun +\$1

GREEN CHILE BURGER	17
double stack ¼ pound patties, hatch chiles, lettuce, tomato, pepper jack cheese, chipotle ketchup	
AZ BURGER*	18
double stack ¼ pound patties, jalapeño cream cheese, pepper jack, poblano aioli, crispy onion strings	
BURGER & CHEESE	17
double stack ¼ pound patties, bacon, muenster, lettuce, tomato, O.H.S.O. sauce	
ARCADIA VEGGIE BURGER	17
guacamole, spring mix, pico de gallo, O.H.S.O. sauce	

LITTLE O'S PIZZA

CHOOSE YOUR DIPPING SAUCE
ranch, jalapeño pesto, chipotle peach BBQ
SUB GF crust +\$3 SUB Vegan Cheese +\$3

CHEESE PLEASE	14
four cheese blend, mozzarella, red sauce	
ELOTE PIZZA	16
four cheese blend, corn, cotija cheese, cilantro, chipotle white sauce, elote sauce	
MEAT ME	17
four cheese blend, spiced pepperoni, crumbled Italian sausage, crushed spicy meatballs, red sauce	
GREEN MACHINE	16
four cheese blend, artichokes, heirloom tomatoes, caramelized red onion, spinach, pesto *nut free*	

Sides

POTATOES	5
SWEET POTATO FRIES	6
FRENCH FRIES	6
BACON	6
GREEN SALAD	6
2 EGGS*	4
2 SAUSAGE PATTIES	5
BISCUIT & GRAVY	5
TOMATO BASIL SOUP	CUP 6 / BOWL 8
bowl served with herbed focaccia	

Desserts

CARAMEL APPLE PIE w/vanilla ice cream	9
baked locally by Pie Snob	
SEASONAL CHEESECAKE	9
baked locally by Pie Snob	
FLOURLESS CHOCOLATE CAKE	9
gluten-free, raspberry sauce, fresh berries	

Kids \$8

kids 12 & under, drink included *adults will be charged double*
EGGS + BACON* w/fruit
FRENCH TOAST w/ berries, syrup, & powdered sugar
WAFFLE STICKS w/bacon, syrup, fruit
MAC & CHEESE w/fruit or fries
PIZZA cheese or pepperoni
BROWNIE SUNDAE w/vanilla ice cream \$5

*These items may be raw or cooked to order.
Consuming raw or undercooked meat, eggs, poultry or seafood may increase your risk of foodborne illness.

STARTERS

O.H.S.O. BUFFALO CHICKEN DIP	16
shredded chicken, cream cheese, buffalo sauce, bleu cheese crumbles, green onion, tortilla chips	
GUACAMOLE & CHIPS	14
cotija cheese, roasted corn, pico de gallo, pumpkin seeds, tortilla chips add salsa bowl +3	
SHRIMP & CRAB CEVICHE	16
shrimp, crab, cucumber, tomato, chiles, carrots, avocado, hearts of palm, cilantro, lime, w/wonton crackers	
HUMMUS BOARD	15
garlic hummus, carrots, cucumbers, radish, basil pesto, honey drizzle, pita bread add chicken +6	
DEVEILED EGGS	10
deviled eggs, bacon marmalade, crushed red pepper, green onions, paprika, chili oil	

SALADS

ADD: chicken \$6, 5oz. skirt steak \$9, garlic shrimp \$8 or 6oz. salmon filet \$10	
ASIAN CHICKEN	17
shaved chicken, spring mix, napa cabbage, almond, carrot, mandarin orange, wonton strips, cilantro, mint, peanut dressing	
ENSALADA DEL SOL	17
chili rubbed chicken, mix greens, cucumber, avocado, corn, pico, tortilla strips, cotija, cilantro dressing	
VEGAN BEET	15
gold & red beets, pistachios, orange segments, avocado, kale, baby arugula, white balsamic	

Gluten Free & Vegan Menu

We offer gluten free breads & cauliflower crust.
Please inform your server of any dietary restrictions or allergies.



COFFEE

COCKTAILS

COFFEE TO COCKTAILS

COFFEE Little O's Counter Service - Open Daily 7am

We serve all standard espresso drinks, crafted with locally sourced beans from Press Coffee Roasters.

COLD BREW	5 6
NITRO COLD BREW	6 16oz
ESPRESSO	2.50
DRIP COFFEE	2 2.5
AMERICANO	4 4.25

Little O's CLASSICS

HOT S | \$4.75 M | \$5.25 / ICED S | \$5.25 M | \$5.75

THE MORNING BREW
vanilla & macadamia nut, cold brew w/ cream, served iced

THE NOTARY
espresso, Irish cream, milk, four shots of espresso

THE 480
espresso, chocolate sauce, hazelnut, milk, caramel

CENTRAL CHAI LATTE
white chocolate, salted caramel & vanilla, whipped cream & cinnamon, served iced

ROYAL MATCHA LATTE
matcha tea latte with honey & blackberry

#ENERGY

O.H.S.O. ENERGY
energy drink w/flavors of your choice

GOLDEN RETRIEVER | \$4.5 M | \$5.5 L | \$6.25
energy drink, passion fruit syrup, peach

VIKING PUNCH
energy drink, blue curacao, mango

ADD FLAVORS +. 50
blackberry, blue curacao, cane sugar, coconut, hazelnut (SF), Irish cream, lavender, macadamia nut, mango, melon, passion fruit, peach, peppermint, pistachio, pomegranate, pineapple, raspberry (SF), salted caramel, strawberry, vanilla (SF), watermelon
Add Sauces +1: chocolate, white chocolate, caramel

TEAS & MORE

NITRO BERRY HIBISCUS TEA	4.25 4.75 5.25
ICED TEAS	3 3.50 4
classic green, black mango, seasonal	
HOT TEA	2.5 3
(various flavors available)	
ITALIAN SODA	3.5 4 4.25
add any flavor	
SMOOTHIE	5.5 6 6.25
CHOICE OF: Wildberry, Strawberry, Strawberry Banana, Pina Colada or Blueberry Pomegranate	

Happy Hour

M-F: 3pm - 6pm

\$7

Deviled Eggs
Jalapeño Cheese Curds
Bavarian Bites
Edamame (salted or garlic soy)

\$10

Cheese Please Pizza
My Margherita Pizza
Plain Jane Burger & Fries
Asian Chicken Salad
Fried Pickles

SIGNATURE COCKTAILS

Made with O.H.S.O. Spirits

O.H.S.O. BLOODY MARY	12
served w/ homemade beef jerky, bloody mary mix, celery, olive, lemon, lime	
Choice of O.H.S.O. Vodka: #vodka Arcadia Horseradish Arcadia Rosemary Arcadia Jalapeño	
THE MULE	14
fresh juiced ginger, simple, lime	
Choice of O.H.S.O. Spirits: #vodka Arcadia Jalapeño Arcadia Cucumber D.i.C.K. Whiskey Arcadia Ginger	
SUMMERTIME	13
Arcadia Cucumber Vodka, lime, simple, basil	
THE ARCADIA	14
#Gin martini, lime, simple, mint, bubbles	
OASIS PUNCH	14
Arcadia Grapefruit Vodka, elderflower, simple, lemon, strawberry	
CENTRAL SPRITZ	13
Arcadia Lemon Vodka, bubbles, 1883 raspberry syrup, aperol, lime	
ESPRESSO MARTINI	14
Arcadia Coffee Vodka, Bailey's, Kahlua, espresso	
Subsitute O.H.S.O. Reposado for +5	
SUNNYSLOPE TEE	13
D.i.C.K. peach whiskey, lemon, simple, iced tea	
BETWEEN THE 7'S	14
Notary Bourbon, cranberry syrup, orange bitters	
CATCH ME IF YOU CRAN	13
Arcadia Cranberry Vodka, Arcadia Rosemary Vodka, simple, cranberry, lemon	
CASH ME OUTSIDE	13
Arcadia Jalepeño Vodka, lemon, agave, tajin rim	
LAS PALMARITAS	14
#Rum, pineapple juice, passionfruit, lime	
HEATING UP	13
#Blanco, lime, watermelon, muddled jalapeño, tajin rim	
MONSTER MIMOSA	9 glass / 23 pitcher
HOMEMADE SANGRIA	10 glass / 36 pitcher
Choose red or white	

EVERY DAY TO-GO SPECIAL

\$25

PIZZA + BOTTLE OF WINE
PIZZA + O.H.S.O. 4 PACK

daily from 3pm-10pm | restrictions may apply



delivery with DoorDash

WINE

BUBBLES

LA MARCA	12 split
Prosecco / Italy / citrus, honeysuckle, green apple	
CLARO	13 / 48
Sparkling Rosé / Chile / strawberries, raspberries, rose petals	
FABRE	13 / 48
Still Rosé / Argentina / strawberry, raspberry, citrus	
MOET IMPERIAL	65
Champagne / France / bottle only	

WHITE WINE

ALLEGRO	13 / 48
Moscato / California / orange blossom, citrus, peach	
CA' DI ALTE	13 / 48
Pinot Grigio / Italy / pear, floral	
SYCAMORE LANE	13 / 48
Chardonnay / California / creamy apple, citrus, peach	
FERNLANDS	15 / 56
Sauvignon Blanc / Marlborough, NZ / bright, zesty citrus	
GOLDEN	14 / 52
Chardonnay / California / mineral, oak, peach	

RED WINE

PAVETTE	15 / 56
Pinot Noir / California / cranberry, raspberry, pomegranate	
GEN 5	13 / 48
Red Zinfandel / California / berries, spice, licorice	
NEXT	13 / 48
Red Blend / Oregon / cassis, plum, tobacco leaf	
M.A.N.	13 / 48
Merlot / South Africa / plum, cherries, spices	
VINA GORMAZ	14 / 52
Tempranillo / Spain / crushed red fruits, spices, leather	
BONFANTI	14 / 52
Malbec / Argentina / strawberry, tobacco, earthy	
SYCAMORE LANE	13 / 48
Cabernet Sauvignon / California / cherries, oaky, herbal	

HAPPY HOUR : M-F - 11-6

DRINKS

\$8 AZ pitchers • cocktails • wine