

BOOZY BRUNCH

CHOOSE YOUR BOOZE
MONSTER mimosa or 12 oz. AZ Beer

\$17

PICK YOUR PLATE
any brunch entree below

CHORIZO SKILLET*

chorizo, scrambled egg, queso, roasted tomato salsa, cotija, onion, cilantro, w/ flour or corn tortillas

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

spicy sausage & O.H.S.O. beer gravy, buttermilk biscuits, w/ bacon

OG BREAKFAST BOWL*

scrambled eggs, potatoes, pico de gallo, guacamole, monterey jack
add pork carnitas +6 | chorizo +6 | skirt steak +9

CHORIZO BREAKFAST PIZZA*

chorizo, scrambled eggs, avocado puree, monterey jack, 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, w/ fruit

THE STANDARD

scrambled eggs, bacon, potatoes, sourdough
add skirt steak +9 | sausage patties +5

LITTLE O'S BREAKFAST BURRITO

choose bacon or chorizo, monterey jack, potatoes, salsa, sour cream, scrambled eggs, 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, w/ fruit & potatoes

AVOCADO TOAST*

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

DEVEILED EGG TOAST*

deveiled egg salad, crispy prosciutto, arugula, everything bagel seasoning, parsley, chile oil, w/ potatoes, tomato & corn salad

CENTRAL SANDWICH*

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

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, roasted corn, pico de gallo, pumpkin seed
add salsa +3 | queso +4

HUMMUS BOWL 14
garlic hummus, cucumber, tomato, pickled onion, toasted chickpea, chopped olives, chile oil, parsley, za'atar, pita

SHRIMP & CRAB CEVICHE* 16
shrimp, crab, cucumber, tomato, chile, carrot, avocado, hearts of palm, cilantro, lime, w/ wonton crackers

DEVEILED EGGS 10
deveiled eggs, bacon marmalade, crushed red pepper, green onions, paprika, chile oil

SALADS

ADD: chicken \$6, skirt steak \$9, garlic shrimp \$8 or salmon filet \$10

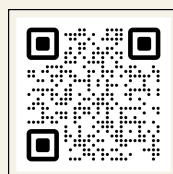
ENSALADA DEL SOL 17
chile-rubbed chicken, mixed greens, cucumber, avocado, corn, pico, tortilla strips, cotija, cilantro dressing

VEGAN BEET 15
gold & red beets, pistachios, orange segments, avocado, kale, baby arugula, white balsamic

ASIAN CHICKEN 17
shaved chicken, red cabbage, carrot, red bell pepper, edamame, cashew, toasted sesame seed, cilantro, mint, peanut dressing

Gluten-Free & Vegan Menu

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



OHSO
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, Kahlúa, 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 w/ fries. Sub sweet potato fries or salad for +\$2.
Veggie patty substitution available.

AZ BIG BURGER* 19
double stack ¼ pound patties, jalapeño cream cheese, pepper jack, poblano aioli, crispy onion strings

ITALIAN GRINDER 18
Genoa salami, pepperoni, mortadella, smoked gouda, tomato, lettuce, red wine vinaigrette, garlic aioli, Calabrian chile, oregano

CLASSIC AMERICAN* 17
double stack ¼ lb. patties, American cheese, iceberg lettuce, tomato, pickle chips, mayo, mustard aioli
add bacon +3

ARCADIA VEGGIE BURGER 17
guacamole, mixed greens, 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, artichoke, heirloom tomato, caramelized red onion, spinach, pesto (nut-free)

Sides

BACON 6

POTATOES 5

BISCUIT & GRAVY 5

2 SAUSAGE PATTIES 5

2 EGGS* 4

FRIES 6

SWEET POTATO FRIES 6

SALAD 6

Desserts

cakes & pies baked locally by Pie Snob

CARAMEL APPLE PIE w/ vanilla ice cream 9
baked locally by Pie Snob

FLOURLESS CHOCOLATE CAKE 9
gluten-free, raspberry sauce, fresh berries

SEASONAL CHEESECAKE 9

MINI CHURROS 7
mini churros, cinnamon sugar, caramel sauce

Kids \$8

kids 12 & under, drink included *adults will be charged double*

EGGS + BACON* w/ fruit

FRENCH TOAST w/ berries, syrup, powdered sugar

WAFFLE w/ bacon, syrup, berries, powdered sugar

HOUSE 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.

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	\$5.25 \$6.25
NITRO COLD BREW	\$6.25 / 16 oz.
ESPRESSO	\$3
DRIP COFFEE	\$2 \$2.75
AMERICANO	\$4.25 \$4.75

Little O's CLASSICS

HOT: S \$4.75 | M \$5.50 or ICED: S \$5.50 | M \$6.25

THE MORNING BREW

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

THE NOTARY

espresso, Irish cream, milk, four shots of espresso

THE ARBOR LATTE

espresso, caramel, coconut, chocolate, milk

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

S | \$4.75 M | \$5.75 L | \$6.50

O.H.S.O. ENERGY

energy drink w/ flavors of your choice

GOLDEN RETRIEVER

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	
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	

O.H.S.O. Deals

\$14 LUNCH SPECIAL

any half pizza with any half salad

Weekdays 11am-3pm

HAPPY HOUR

\$3 Dips & \$3 Pints of O.H.S.O. Brite (plus more discounted food items)

Weekdays 3pm-6pm

\$17 BOOZY BRUNCH

Entrée + MONSTER Mimosa or AZ Beer

Sat & Sun 9am-2pm

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, Kahlúa, espresso	
Substitute 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 Jalapeño 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	11 glass / 40 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



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	
MOËT IMPÉRIAL	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

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

ALL DAY DEAL

M-F 11AM-6PM

DRINKS

\$8 AZ pitchers • cocktails • wine