



STARTERS

GUACAMOLE & CHIPS	cotija cheese, roasted corn, pico de gallo, pumpkin seeds, tortilla chips	14
	add salsa bowl +3	
STEAK & FRIES*	skirt steak over garlic fries, cotija cheese, green onions, poblano aioli	18
	add smothered w/cheese sauce +3	
DEVILED EGGS	deviled eggs, bacon marmalade, crushed red pepper, green onions, paprika, chili oil	10
BUFFALO CAULIFLOWER	cauliflower florets, buffalo sauce, shredded carrot, blue cheese crumbles, choice of sauce	14
SHRIMP & CRAB CEVICHE	shrimp, crab, cucumber, tomato, chiles, carrots, avocado, hearts of palm, cilantro, lime, w/wonton crackers	16
HUMMUS BOARD	garlic hummus, carrots, cucumbers, radish, basil pesto, honey drizzle, pita bread	15
	add chicken +6	
O.H.S.O. BUFFALO CHICKEN DIP	shredded chicken, cream cheese, buffalo sauce, bleu cheese crumbles, green onion, tortilla chips	16
BAVARIAN BITES	pretzel bites served with green chile cheese sauce	13

SALADS

Add chicken \$6, 5oz. skirt steak \$9, garlic shrimp \$8 or 6oz. salmon filet \$10

ENSALADA DEL SOL	chili rubbed chicken, mix greens, cucumber, avocado, corn, pico, tortilla strips, cotija, cilantro dressing	17
LITTLE O'S CHOPPED*	cold smoked salmon, romaine, roasted corn, pepitas, farro, quinoa, tomato, cucumber, bleu cheese, chile lime dressing	16
ASIAN CHICKEN	shaved chicken, spring mix, napa cabbage, almond, carrot, mandarin orange, wonton strips, cilantro, mint, peanut dressing	17
COBB	spring mix, bacon, baby tomato, avocado, corn, bleu cheese crumbles, egg, cucumber, citrus vinaigrette	15
VEGAN BEET	gold & red beets, pistachios, orange segments, avocado, kale, baby arugula, white balsamic	15

HANDHELDS

Served with french fries. Sub any side for \$2 more. Veggie patty substitution available.		
BURGER & CHEESE*	bacon, muenster, lettuce, tomato, O.H.S.O. sauce	17
AZ BURGER*	jalapeño cream cheese, poblano aioli, crispy onion strings	18
GREEN CHILE BURGER*	hatch chiles, lettuce, tomato, pepper jack cheese, chipotle ketchup	17
ARCADIA VEGGIE BURGER	guacamole, spring mix, pico de gallo, O.H.S.O. sauce	17
CHICKEN CAPRESE	roasted chicken breast, herbed focaccia, fresh mozzarella, pesto aioli, balsamic tomato spread	19
HOT PASTRAMI	provolone, pickle & pepper mix, grilled onion, mustard aioli, Italian dressing, on hawaiian bun	16
ANGRY BIRD	fried chicken, buffalo sauce, bleu cheese dressing & crumbles, spring mix, and pickled apple on hawaiian bun	17
SHORT RIB MELT	Lost Viking beer braised short rib, four cheese blend, carmalized onions, sourdough, served w/au jus	22

SIDES

FRENCH FRIES	6
SWEET POTATO FRIES	6
GREEN SALAD	6
SEASONAL VEGETABLES	6
TOMATO BASIL SOUP	cup 6 / bowl 8
	bowl served with herbed focaccia

GLUTEN FREE & VEGAN MENUS

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



*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.

LITTLE O'S PIZZA

CHOOSE DIPPING SAUCE: ranch, jalapeño pesto, chipotle peach		
BBQ SUB GF crust +\$3 SUB Vegan Cheese +\$3		
CHEESE PLEASE	four cheese blend, mozzarella, red sauce	14
ELOTE PIZZA	four cheese blend, corn, cotija cheese, cilantro, chipotle white sauce, elote sauce	16
MY MARGHERITA	fresh mozzarella, basil, heirloom tomatoes, spicy red sauce	15
MEAT ME	four cheese blend, spiced pepperoni, crumbled Italian sausage, crushed spicy meatballs, red sauce	17
NEIGHBORHOOD PIE	four cheese blend, pepperoni, Italian sausage, spinach, mushrooms, caramelized red onion, white sauce	17
GREEN MACHINE	four cheese blend, artichokes, heirloom tomatoes, caramelized red onion, spinach, pesto *nut free*	16
HOT HONEY PIZZA	four cheese blend, hot honey, pepperoni, ricotta, crushed meatballs, caramelized onions, basil pesto, crushed red pepper, fresh basil, white sauce	17
FARMHOUSE	vegan cheese, red sauce, artichokes, corn, caramelized onion, spinach	15

ask about our pizza of the month

♦ ♦ MAINS ♦ ♦

O.H.S.O. BEER BRAISED SHORTRIB	short rib, garlic mashed potatoes, porter demi sauce, seasonal vegetables	24
HATCH GREEN CHILE PORK	hatch chiles, pulled pork, corn, aloha rice, cotija, poblano aioli, pickled onion, w/tortillas	17
BLACKENED SALMON*	aloha rice, seasonal vegetables, lemon butter sauce	24
MAC DEL MAR	cavatappi, shrimp, jalapeño, panko, bacon, boursin sauce	19
TLC (TENDER LOVIN' CHICKEN)	buttermilk brined & breaded chicken tenders, fries, ranch dressing	16
SAVORY SHRIMP TACO BOARD	blackened shrimp tacos topped w/creamy Tapatio sauce, served with tangy slaw, roasted salsa, fresh guacamole, pico de gallo, lime, choice of flour or corn tortillas	18
CARNE ASADA TACO BOARD*	carne asada, served with tangy slaw, roasted salsa, fresh guacamole, pico de gallo, chimichurri sauce, lime, choice of flour or corn tortillas	18

DESSERTS

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

KIDS \$8 12 & under, includes drink

-adults will be charged double-		
KRAFT MAC & CHEESE	w/ fruit or fries	
CHICKEN TENDERS	w/fruit or fries	
GRILLED CHEESE	w/fruit or fries	
CHEESEBURGER	w/fruit or fries	
PIZZA	cheese or pepperoni	
BROWNIE ICE CREAM SUNDAE	\$5	

\$17



BOOZY BRUNCH
Brunch includes MONSTER Mimosa or 12oz AZ Beer
weekends 9am-2pm



\$14 LUNCH SPECIAL
weekdays 11am-3pm



Any Half Pizza
with Any Half Salad

COFFEE

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
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