

STARTERS

- SMOKED ROMESCO & GLAZED CAULIFLOWER** 15
roasted cauliflower, smoked almond romesco, hot honey glaze, bleu cheese crumbles, cashews, mint
- STEAK & FRIES*** 18 skirt steak over garlic fries, cotija cheese, green onion, poblano aioli
topped with queso +4
- DEVILED EGGS** 10 deviled eggs, bacon marmalade, crushed red pepper, green onions, paprika, chile oil
- SHRIMP & CRAB CEVICHE*** 16 shrimp, crab, cucumber, tomato, chile, carrot, avocado, hearts of palm, cilantro, lime, w/ wonton crackers
- HUMMUS BOWL** 14 garlic hummus, cucumber, tomato, pickled onion, toasted chickpea, chopped olives, chile oil, parsley, za'atar, pita
add chicken +6
- TLC (TENDER LOVIN' CHICKEN)** 16 buttermilk brined & breaded chicken tenders, fries, w/ ranch
- GUACAMOLE & CHIPS** 14 cotija, roasted corn, pico de gallo, pumpkin seed
add salsa +3 | queso +4
- FRIDA'S QUESO & CHIPS** 12 queso, pico, chipotle, red pepper, jalapeño, spinach, cotija, cilantro
add salsa +3
- O.H.S.O. BUFFALO CHICKEN DIP** 16 shredded chicken, cream cheese, buffalo sauce, bleu cheese crumbles, green onion, tortilla chips
- PRETZEL BITES** 13 w/ Frida's queso

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
- ASIAN CHICKEN** 17 shaved chicken, red cabbage, carrot, red bell pepper, edamame, cashew, toasted sesame seed, cilantro, mint, peanut dressing
- ITALIAN CHOPPED** 16 Genoa salami, pepperoni, smoked gouda, mixed greens, romaine, heirloom tomato, red onion, pepperoncini, cucumber, chopped olives, parmesan, oregano, red wine vinaigrette
- COBB** 15 mixed greens, bacon, baby tomato, avocado, corn, bleu cheese crumbles, egg, cucumber, citrus vinaigrette
- VEGAN BEET** 15 gold & red beets, pistachios, orange segments, avocado, kale, baby arugula, white balsamic

HANDHELDS

Served w/ fries. Sub side for +\$2 or sub crispy onion rings for +\$4. Turkey or veggie patty available (single).

- AZ BURGER*** 18 jalapeño cream cheese, poblano aioli, crispy onion strings
- CLASSIC AMERICAN*** 17 double stack ¼ lb. patties, American cheese, iceberg lettuce, tomato, pickle chips, mayo, mustard aioli
add bacon +3
- MUSHROOM SWISS*** 19 double stack ¼ lb. patties, swiss, caramelized onion, roasted cremini mushroom, garlic aioli
- THE FIREBIRD** 18 crispy chicken, buffalo sauce, garlic aioli, tomato, celery & blue cheese slaw, pickle chips, sweet bun
- ITALIAN GRINDER** 18 Genoa salami, pepperoni, mortadella, smoked gouda, tomato, lettuce, red wine vinaigrette, garlic aioli, Calabrian chile, oregano
- CHICKEN CAPRESE** 19 roasted chicken breast, herbed focaccia, fresh mozzarella, pesto aioli, balsamic tomato spread
- ARCADIA VEGGIE BURGER** 17 guacamole, mixed greens, pico de gallo, O.H.S.O. sauce
- SHORT RIB MELT** 22 Lost Viking beer braised short rib, four cheese blend, caramelized onions, sourdough, w/ au jus

SOUP

- FRENCH ONION SOUP** 10 slow simmered, swiss, crouton
- CLAM CHOWDER** 9 bacon, potato, parsley cup 6 / bowl 9
Chowder only available Fri-Sun and served 'til gone!

SIDES

- FRIES | SWEET POTATO FRIES | SAUTÉED VEGETABLES | SALAD** 6
- CRISPY ONION RINGS** 8

LITTLE O'S PIZZA

CHOOSE 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
- MY MARGHERITA** 15 fresh mozzarella, basil, heirloom tomato, spicy red sauce
- NEIGHBORHOOD PIE** 17 four cheese blend, pepperoni, Italian sausage, spinach, mushroom, caramelized red onion, white sauce
- GREEN MACHINE** 16 four cheese blend, artichoke, heirloom tomato, caramelized red onion, spinach, pesto (nut-free)
- HOT HONEY PIZZA** 17 four cheese blend, hot honey, pepperoni, ricotta, crushed meatballs, caramelized onions, basil pesto, crushed red pepper, fresh basil, white sauce
- FARMHOUSE** 16 vegan cheese, artichokes, corn, caramelized onion, spinach, red sauce

ask about our pizza of the month

◆ ◆ MAINS ◆ ◆

- O.H.S.O. BEER BRAISED SHORTRIB** 26 short rib, garlic mashed potatoes, porter demi sauce, seasonal vegetables
- HOT HONEY SALMON*** 25 hot honey salmon, broccolini, roasted corn, roasted red bell pepper, edamame, quinoa, couscous, black sesame, cilantro
- HATCH GREEN CHILE ENCHILADAS*** 18 green chile pork, monterey jack, green chile sauce, charro black beans, house rice, cotija, cilantro, corn tortillas
- TUSCAN PESTO CHICKEN CAVATAPPI** 19 cavatappi pasta, shaved chicken, boursin cream sauce, basil pesto, parmesan, toasted pine nut, parsley
- SPICY RIGATONI ALLA VODKA** 17 spicy #vodka sauce, ricotta, oregano, basil, rigatoni pasta
add shaved chicken +6 | garlic shrimp +8
- BEER BATTERED FISH & CHIPS*** 19 Atlantic white fish, O.H.S.O. beer batter, tartar sauce, fries, coleslaw
- SAVORY SHRIMP TACO BOARD*** 18 blackened shrimp tacos topped w/ creamy Tapatío sauce, served with tangy slaw, roasted salsa, fresh guacamole, pico de gallo, lime, choice of flour or corn tortillas
- CARNE ASADA BOARD*** 18 grilled carne asada topped w/ chimichurri sauce, served w/ tangy cabbage slaw, roasted salsa, fresh guacamole, pico de gallo, lime, flour or corn tortillas

DESSERTS

Pies & cakes baked locally by Pie Snob.

- MINI CHURROS** 7 mini churros, cinnamon sugar, caramel sauce
- FLOURLESS CHOCOLATE CAKE** 9 raspberry sauce, fresh berries
- SEASONAL CHEESECAKE** 9 ask your server
- CARAMEL APPLE PIE** 9 vanilla ice cream
- BANANA CREAM PIE** 9 fresh banana, vanilla cream, chocolate ganache, strawberry, traditional crust

KIDS \$8 12 & under, includes drink

adults will be charged double

- HOUSE 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

GLUTEN-FREE & VEGAN

Scan to view menus. 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.

\$14 LUNCH SPECIAL
weekdays 11am-3pm

Any Half Pizza
with Any Half Salad

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