GLUTEN-FREE



VEGAN FRIENDLY

Starters

radish, basil pesto, honey

add chicken +6

BUFFALO CAULIFLOWER cauliflower florets, buffalo sauce, 14
shredded carrot, bleu cheese crumbles, choice of sauce

* SHRIMP & CRAB CEVICHE* cucumber, tomato, chiles, carrots, avocado, hearts of palm, cilantro, lime, shrimp, and crab served with tortilla chips

* HUMMUS BOARD garlic hummus, carrots, cucumbers,

+ GUACAMOLE & CHIPS cotija cheese, roasted corn, pico de gallo, pumpkin seeds, tortilla chips add salsa bowl +3

Salads

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

LITTLE O's CHOPPED* cold smoked salmon, romaine, roasted corn, pepitas,quinoa, tomato, cucumber, bleu cheese, chile lime dressing

COBB spring mix, bacon, heirloom tomato, avocado, corn, bleu cheese crumbles, egg, cucumber, citrus vinaigrette

* ASIAN CHICKEN shaved chicken, napa cabbage, spring mix, almond, carrot, mandarin orange, cilantro,

Handhelds

mint, peanut dressing

pico de gallo. O.H.S.O. sauce

Served on Gluten Free bun.
Gold Canyon Angus burgers 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

* GREEN CHILE BURGER* hatch chiles, lettuce, tomato, jack cheese, chipotle ketchup

* AZ BURGER* jalapeño cream cheese, poblano aioli, gluten free bun

HOT PASTRAMI pickle & pepper mix, mustard aioli, provolone, grilled onion, Italian dressing

* ARCADIA VEGGIE BURGER quacamole, spring mix, 17

Little O's Pizza

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

17 * CHEESE PLEASE four cheese blend, mozzarella, red sauce, cauliflower crust 18 MY MARGHERITA fresh mozzarella, basil, heirloom tomatoes, spicy pizza sauce, cauliflower crust 20 * MEAT ME four cheese blend, spiced pepperoni, crumbled Italian sausage, cauliflower crust 18 FARMHOUSE vegan cheese, red sauce, artichokes, corn, caramelized onion, spinach, cauliflower crust 19 * GREEN MACHINE four cheese blend, sliced heirloom tomatoes, artichokes, caramelized red onion, pesto, spinach, cauliflower crust

Desserts

FLOURLESS CHOCOLATE CAKE raspberry sauce, berries

···· GF \$17 Boozy Brunch

Sat & Sun: 9am-2pm Brunch Entrées include MONSTER Mimosa or 12oz AZ Beer

THE CLASSIC scrambled eggs, bacon, gluten-free bread, served w/fruit

CHORIZO EGG SKILLET chorizo, scrambled egg, roasted tomato salsa, cotija cheese, onion, cilantro, corn tortillas

AVOCADO TOAST* gluten-free bread, smashed avocado, sliced heirloom tomatoes, over easy eggs, bacon, w/fruit. add garlic shrimp \$8

Lunch Items

* Available During Brunch

items marked are also available during brunch hours

Starters

* HUMMUS BOARD garlic hummus, carrots, cucumbers, radils	
BUFFALO CAULIFLOWER cauliflower florets, buffalo sauce, shredded carrot	14
* GUACAMOLE & CHIPS roasted corn, pico de gallo, tortilla chips	14
Salads	
VEGAN BEET gold & red beets, pistachios, orange segments, avocado, kale, baby arugula, white balsamic	15
COBB SALAD spring mix, heirloom tomato, avocado, cucumber, roasted corn, citrus vinaigrette	15
VEGAN LITTLE O'S CHOPPED romaine hearts, roasted corn, toasted pepitas, farro, quinoa, tomato, cucumber, vegan cheese, chile-lime dressing	16
Little O's Pizza	
FARMHOUSE vegan cheese, red sauce, artichokes, corn, caramelized onion, spinach	15
Handhelds	
+ ARCADIA VEGGIE BURGER guacamole, spring mix, pico de gallo	17
••••• Vegan \$17 Boozy Brunch •••• Sat & Sun, 9am-2pm	•••
Brunch Entrées include MONSTER Mimosa or 12oz AZ Beer	
VEGAN BREAKFAST BOWL breakfast potatoes, vegan eggs, vegan cheese, pico de gallo, guacamole	16

Lunch Items

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VEGAN BREAKFAST PIZZA red sauce, vegan cheese,

VEGAN AVOCADO TOAST country loaf, smashed

eggs, parsley, served with potatoes

avocado, arugula, citrus oil, heirloom tomatoes, vegan

vegan eggs, potatoes, heirloom tomatoes, avocado puree

16

16

17

^{*}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.