

LUNCH

STARTERS

- DONUT HOLES** *sweet start* 6
cinnamon sugar donut holes, chocolate drizzle
- HUMMUS BOWL** 14
garlic hummus, cucumber, tomato, pickled onion, toasted chickpea, chopped olives, chile oil, parsley, za'atar, pita | add chicken +6
- GUACAMOLE & CHIPS** 14
cotija, roasted corn, pico, pumpkin seed
add salsa +3 | add queso +4
- O.H.S.O. BUFFALO CHICKEN DIP** 16
shredded chicken, cream cheese, buffalo sauce, bleu cheese crumbles, green onion, tortilla chips
- POKE NACHOS*** 18
poke tuna, avocado, pineapple, cucumber, spicy aioli, sweet soy, sesame, wonton crackers
- POTSTICKERS** 15
pan fried pork potstickers, peanut slaw, house ponzu, green onion, toasted sesame seed
- STEAK & FRIES*** 18
skirt steak over garlic fries, cotija cheese, green onion, poblano aioli
add queso on top +4 | add egg +2

SALADS

- Add chicken *6, skirt steak *9, garlic shrimp *8 or salmon *10
- ITALIAN CHOPPED** 16
Genoa salami, pepperoni, smoked gouda, mixed greens, romaine, heirloom tomato, red onion, pepperoncini, cucumber, chopped olives, parmesan, oregano, red wine vinaigrette
- STONE-GROUND CAESAR** 14
romaine, parmesan, crouton, fresh parsley, house Caesar dressing w/ stone-ground mustard
- ENSALADA DEL SOL** 17
chile-rubbed chicken, mixed greens, cucumber, corn, avocado, pico, tortilla strips, cotija, cilantro dressing

MAINS

- HOT HONEY SALMON*** 25
hot honey salmon, broccolini, quinoa, couscous, roasted red bell pepper, roasted corn, edamame, black sesame, cilantro
- BEER BATTERED FISH & CHIPS*** 19
Atlantic white fish, O.H.S.O. beer batter, tartar sauce, fries, coleslaw
- HATCH GREEN CHILE ENCHILADAS*** 18
green chile pork, monterey jack, green chile sauce, charro black beans, house rice, cotija, cilantro, corn tortillas
- HANDHELDS** *Served w/ fries.* **ADD EGG +2** 
Sub sweet potato fries or salad for +\$2. Sub veggie or turkey patty
- AZ BIG BURGER*** 19
double stack ¼ lb. patties, pepper jack, poblano aioli, jalapeño cream cheese, crispy onion strings
- SALMON BLT WRAP*** 19
salmon filet, mixed greens, tomato, bacon, lemon dill aioli, flour tortilla
- THE BRISKET** 18
smoked beef brisket, house BBQ, queso, crispy onion strings
- 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, O.H.S.O. sauce

DESSERTS \$9 *baked locally by Pie Snob*

- CARAMEL APPLE PIE** w/ vanilla ice cream
- FLOURLESS CHOCOLATE CAKE**
- BANANA CREAM PIE** banana, vanilla cream, chocolate ganache, traditional crust, strawberry

- KIDS \$8** *kids 12 & under includes drink *adults charged double**
- FRENCH TOAST** berries & syrup
- KID'S WAFFLE** berries, syrup, bacon
- EGGS & BACON** potatoes, toast
- BROWNIE SUNDAE** vanilla ice cream \$5

BOOZY BRUNCH SAT & SUN 9am-2pm

CHOOSE YOUR BOOZE
MONSTER Mimosa or 12oz. AZ Beer

\$17

PICK YOUR PLATE
ANY Brunch Entree Below

HOT CHICKEN & BISCUITS
crispy chicken breast, buttermilk biscuits, spicy sausage & O.H.S.O. beer gravy, buffalo sauce

CARNITAS WRAP
pork carnitas, scrambled eggs, pico de gallo, guajillo sauce, cheese blend, sour cream, flour tortilla, w/ fruit cup

CHICKEN & WAFFLES
crispy chicken breast, Belgian waffles, spicy maple syrup, bacon, maple butter

AVOCADO TOAST*
smashed avocado, bacon, over-easy eggs, arugula, sliced heirloom tomato, country toast, w/ potatoes
add garlic shrimp +8

BREAKFAST TOSTADA*
chile-marinated pork carnitas, over-easy eggs, avocado crema, charro black beans, chipotle aioli, shredded iceberg lettuce, cotija, cilantro, chile dust, crisp corn tortillas

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

EGG WHITE FRITTATA*
egg whites, charred broccolini, roasted corn, blistered cherry tomato, spinach, paprika, cotija, cilantro, smoked almond romesco, dressed greens
add garlic shrimp + 8 | skirt steak +9

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

BRISKET SKILLET*
beef brisket, over-medium eggs, potatoes, peppers, green chile sauce, crispy onion strings, sour cream, pico de gallo

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

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

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

BACON, EGG & CHEESE SANDWICH*
fried egg, cheddar, bacon, sweet bun, w/ crispy potatoes

FRUITY PEBBLE FRENCH TOAST
French toast, lemon mascarpone drizzle, Fruity Pebbles, fresh berries

HOT TIP *order this as an appetizer for an extra brunch drink!* 

- SIDES** BACON 6 | TWO EGGS 4 | BISCUITS & GRAVY 5
POTATOES 5 | TWO WAFFLES 5 | SAUSAGE PATTIES 5
FRIES 6 | SWEET POTATO FRIES 6 | SALAD 6

*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.

SIGNATURE COCKTAILS

Made with O.H.S.O. Spirits



- O.H.S.O. MULE** 14
freshly juiced ginger (we actually make it), simple syrup, lime
» Choice of O.H.S.O. Spirits: #vodka | #gin
Arcadia Jalapeño | Arcadia Cucumber | Arcadia Ginger | D.i.C.K. Whiskey
- 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
- CATCH ME IF YOU CRAN** 13
Arcadia Cranberry Vodka, Arcadia Rosemary Vodka, simple, cranberry, lemon
- MELON MIRAGE** 14
#rum, melon liqueur, Giffard peach liqueur, pineapple juice
- JALAPEÑO BIZZNESS** 13
Arcadia Jalapeño Vodka, Arcadia Meyer Lemon Vodka, simple, lime, bitters, soda
- O.H.S.O. GREEN TEA** 14
D.i.C.K. peach whiskey, lemon, lime, agave syrup, topped w/ Sprite
- POBLANO MARGARITA** 13
#blanco, poblano liqueur, agave, lime
- ESPRESSO MARTINI** 14
Arcadia Coffee Vodka, Kahlúa, espresso cold brew
- STRAWBERRY BASIL MARGARITA** 14
O.H.S.O. Reposado, margarita mix, strawberry purée, basil, lime
- 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
- HOMEMADE SANGRIA** 11 glass / 40 pitcher
» Choose red or white
- MONSTER MIMOSA** 9 glass / 23 pitcher

O.H.S.O. DEALS

\$8 ALL DAY DRINK DEALS

\$8 AZ Pitchers • House Cocktails • Wine

Weekdays 11am–6pm

HAPPY HOUR & LATE NIGHT

\$3 Dips & \$3 Pints of O.H.S.O. Brite

(plus more discounted food items)

Weekdays 3pm–6pm | Fri–Sat 10pm–12am

\$17 BOOZY BRUNCH

Entree + MONSTER Mimosa or AZ Beer

Sat & Sun 9am–2pm

HOUSE SPIRITS

Made at O.H.S.O. Distillery in North Scottsdale

Purchase bottles at O.H.S.O. North Scottsdale, Arcadia, Gilbert, Total Wine, & Local Liquor & Grocery Stores

#SPIRITS

#vodka • #rum • #gin • #blanco

ARCADIA FLAVORED VODKAS

grapefruit • meyer lemon • cranberry • rosemary
jalapeño • horseradish • cucumber • coffee • ginger

O.H.S.O. REPOSADO agave spirit aged in bourbon barrels

D.i.C.K. WHISKEY peach flavored whiskey

J.a.N.E. WHISKEY apple cinnamon flavored whiskey

NOTARY BOURBONS years & styles vary

SAILOR G's navy strength gin

DISTILLERY TOUR book online—includes a bottle



WINE & BUBBLES

gl/btl

Bubbles

- CLARO** 13 / 48
Sparkling Rosé | Chile | strawberries, raspberries, rose petals
- LA MARCA** 12 split
Prosecco | Italy | citrus, honeysuckle, green apple
- FABRE** 14 / 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
- SNAP DRAGON** 14 / 52
Riesling | California | ripe peach, yellow nectarine, rose petal
- FERNLANDS** 15 / 56
Sauvignon Blanc | Marlborough, NZ | bright, zesty, citrus
- SYCAMORE LANE** 13 / 48
Chardonnay | California | creamy apple, citrus, peach
- 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
- CAMPO VIEJO RIOJA** 14 / 52
Tempranillo | Spain | cherry, plum, vanilla
- BONFANTI** 14 / 52
Malbec | Argentina | strawberry, tobacco, earthy
- NEXT** 13 / 48
Red Blend | Oregon | cassis, plum, tobacco leaf
- M.A.N.** 13 / 48
Merlot | South Africa | plum, cherries, spices
- SYCAMORE LANE** 13 / 48
Cabernet Sauvignon | California | cherries, oaky, herbal