

HAPPY HOUR & LATE NIGHT

✦ Weekdays 3pm-6pm | Fri & Sat 10pm-12am ✦

\$3 DIPS

choice of side: chips, veggies, or pita bread - ADD extra side +1.50

DILL PICKLE HUMMUS

garlic hummus, dill pickle, fresh dill

BROCCOMOLE

avocado, chopped broccolini, pico de gallo, lime

BRUSCHETTA DIP

tomato, basil, garlic, capers, lemon, house oil

CAESAR SALAD DIP

Caesar, sour cream, parmesan, romaine

SUN-DRIED TOMATO & CALABRIAN CHILE WHIP

ricotta, sun-dried tomato, Calabrian chile, lemon, parmesan

FRIDA'S QUESO DIP

queso, pico de gallo, chipotle, red pepper, spinach, jalapeño

\$3 PINT

O.H.S.O. Brite - light lager

HAPPY HOUR EATS

CRAB WONTONS

crab, cream cheese, sweet chili sauce, scallions

\$8

SMOKE FIRED VEGGIES

charred veggies, smoked almond romesco, queso fresco, aji amarillo aioli | add chicken skewers +4

\$9

JALAPENO CHEESE CURDS

with dill ranch

\$7

MAC DADDY BURGER ROLL (2)

ground beef, American cheese, pickle, onion, egg roll, w/ O.H.S.O. special sauce

\$11

PRETZEL BITES

served w/ Frida's queso

\$9

CRISPY FISH TACOS* (2)

tangy slaw, pico de gallo, lime crema, flour tortilla

\$10

CLASSIC AMERICAN BURGER & FRIES* (single patty)

American cheese, lettuce, tomato, pickle, mayo, mustard aioli

\$10

MAC & CHEESE

cavatappi, boursin cream sauce, monterey jack
add bacon +3 | chicken +6

\$10

BRISKET SLIDERS (3)

BBQ brisket, queso, crispy onion strings

\$12

BRUSCHETTA TOAST

garlic bread, ricotta, heirloom tomato, basil, house oil, balsamic

\$10

ASIAN CHICKEN SALAD

shaved chicken, red cabbage, carrot, red pepper, edamame, cashew, sesame seed, cilantro, mint, peanut dressing

\$11

CHICKEN SKEWERS

seared chicken breast, almond romesco, citrus arugula salad

\$12

STICKY ASIAN PORK RIBS

sweet soy glaze, garlic, chile flake, sesame

\$13

TUNA CARPACCIO*

tuna, capers, orange, meyer lemon oil, basil, pine nut

\$13

*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.

O.H.S.O. ALL DAY DRINK DEALS

Weekdays • 11am - 6pm

\$8

AZ BEER PITCHERS GLASSES OF WINE HOUSE COCKTAILS

O.H.S.O. MULE

freshly juiced ginger, simple syrup, lime

SUMMERTIME

Arcadia Cucumber Vodka, lime, simple, basil

THE ARCADIA

#gin martini, lime, simple, mint, bubbles

OASIS PUNCH

Arcadia Grapefruit Vodka, elderflower, simple, lemon, strawberry

CATCH ME IF YOU CRAN

Arcadia Cranberry Vodka, Arcadia Rosemary Vodka, simple, cranberry, lemon

MELON MIRAGE

#rum, melon liqueur, Giffard peach liqueur, pineapple juice

JALAPEÑO BIZZNESS

Arcadia Jalapeño Vodka, Arcadia Meyer Lemon Vodka, simple, lime, bitters, soda

O.H.S.O. GREEN TEA

D.i.C.K. peach whiskey, lemon, lime, agave syrup, topped w/ Sprite

POBLANO MARGARITA

#blanco, poblano liqueur, agave, lime

ESPRESSO MARTINI

Arcadia Coffee Vodka, Kahlúa, espresso cold brew

STRAWBERRY BASIL MARGARITA

O.H.S.O. Reposado, margarita mix, strawberry purée, basil, lime

O.H.S.O. BLOODY MARY

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

Choose red or white

MONSTER MIMOSA