

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

CHILE VERDE STEAK & EGG BURRITO

shaved beef, pepper jack, scrambled eggs, potatoes, green chile sauce, flour tortilla, served w/ crispy potatoes

CHICKEN & WAFFLES

crispy chicken breast, Belgian waffles, spicy maple syrup, bacon, maple butter

AVOCADO TOAST*

smashed avocado, bacon, over-easy eggs, heirloom tomatoes, lemon arugula, country toast w/ crispy 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

CROQUE MADAME*

shaved ham, swiss cheese, Frida's queso, sunny-side up egg, heirloom tomatoes, lemon arugula, Texas toast

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

QUICHE LORRAINE & SPINACH SALAD

ham, bacon & swiss quiche, basil pesto, spinach salad w/ strawberries, blueberries, toasted pine nuts, citrus vinaigrette

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, American cheese, bacon, English muffin, w/ crispy potatoes

FRUITY PEBBLE FRENCH TOAST

French toast, lemon mascarpone drizzle, Fruity Pebbles, fresh berries

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. Vodka: #vodka Arcadia Jalapeño Arcadia Cucumber	
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	
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
house reposado, margarita mix, strawberry purée, basil, lime	
O.H.S.O. BLOODY MARY	12
bloody mary mix, celery, olive, lemon, lime, w/ homemade beef jerky	
» Choice of O.H.S.O. Vodka: #vodka Arcadia Horseradish Arcadia Jalapeño	
HOUSE RED OR WHITE SANGRIA	11 glass / 40 pitcher
MONSTER MIMOSA	9 glass / 23 pitcher

MOCKTAILS zero proof • full flavor

MANDARIN SQUEEZE	12
Lapo's NA Aperitivo, honey syrup, mandarin soda	
TROPIC GROVE	11
pineapple, orange, mango, lime, tajín rim	
RASP-ECT YOUR ELDERS	11
NA elderflower, raspberry, lemon, basil	
GINGER MINT SPRITZ	12
NA ginger, orgeat, fresh lime, mint	

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 Lager Time Pints

(plus more dicounted food)

Weekdays 3pm–6pm | Fri–Sat 10pm–12am

\$17 BOOZY BRUNCH

Entree + MONSTER Mimosa or AZ Beer

Sat & Sun 9am–2pm

TIKI PARADISE

exclusive to Paradise Valley location

PATIO PUNCH 14

spiced rum, peach schnapps, pineapple, orange, grenadine

#PARADISE 13

#rum, pineapple, lime, coconut

MAMA LYCHEE 13

overproof rum, #rum, velvet falernum, lime, lychee, soda

MAI SWEET SUMMER 14

#rum, dark rum, triple sec, orgeat, lime, pineapple

WINE & BUBBLES

	gl/btl
Bubbles	
CLARO	13 / 48
Sparkling Rosé Chile strawberries, raspberries, rose petals	
LA MARCA	13 split
Prosecco Italy citrus, honeysuckle, green apple	
FABRE	14 / 48
Still Rosé Argentina strawberry, raspberry, citrus	
MOËT IMPÉRIAL	68
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	
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	
SYCAMORE LANE	13 / 48
Cabernet Sauvignon California cherries, oaky, herbal	
CANNED NON-ALCOHOLIC	
LAPO'S NEGRONI (NA)	11
LAPO'S POMEGRANATE MULE (NA)	11