

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 served w/ chips 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*** 19
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** *ADD EGG +2* 
Served w/ fries. Sub sweet potato fries or salad for +\$2.
- AZ BIG BURGER*** 19
double stack 1/4 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** 19
smoked beef brisket, house BBQ, queso, crispy onion strings
- CLASSIC AMERICAN*** 17
double stack 1/4 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 | add 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 | add 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 | add 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 as an appetizer for an extra drink!*



SIDES

- HOUSE MAC & CHEESE w/ fruit or fries
- CHICKEN TENDERS w/ fruit or fries
- CORNDOG BITES w/ fruit or fries
- CHEESEBURGER w/ fruit or fries

- BACON 6 | TWO EGGS 4 | BISCUITS & GRAVY 5
- POTATOES 5 | TWO WAFFLES 5 | SAUSAGE PATTIES 5
- FRENCH 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 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** 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