

STARTERS

- SMOKED ROMESCO & GLAZED CAULIFLOWER** 15
roasted cauliflower, smoked almond romesco, hot honey glaze, bleu cheese crumbles, cashew, mint
- O.H.S.O. BUFFALO CHICKEN DIP** 16
shredded chicken, cream cheese, buffalo sauce, bleu cheese crumbles, green onion, tortilla chips
- GUACAMOLE & CHIPS** 14
cotija, roasted corn, pico de gallo, pumpkin seed
» add salsa +3 | add queso +4
- FRIDA'S QUESO & CHIPS** 12
queso, pico, chipotle, red pepper, spinach, cotija, cilantro
» add salsa +3
- BREWHOUSE WINGS** 17
w/ carrot, celery, ranch
» choice of Carolina Gold BBQ, buffalo, or hot honey
- STREET TOSTADAS** 15
pork carnitas, charro black beans, monterey jack, tangy coleslaw, corn tortilla, cotija, cilantro
- STEAK & FRIES*** 18
skirt steak over garlic fries, cotija cheese, green onion, poblano aioli
» topped with queso +4
- MONSTER PRETZEL & DIPS** 15
IPA mustard, queso dip
» add smoked sausage +4
- TLC (TENDER LOVIN' CHICKEN)** 16
buttermilk brined & breaded chicken tenders, fries, w/ ranch
- HUMMUS BOWL** 14
garlic hummus, cucumber, tomato, pickled onion, toasted chickpea, chopped olives, chile oil, parsley, za'atar, pita
» add chicken +6
- POTSTICKERS** 15
pan fried pork potstickers, peanut slaw, house ponzu, green onion, toasted sesame seed
- POKE NACHOS*** 18
poke tuna, avocado, pineapple, cucumber, spicy aioli, sweet soy, sesame, wonton crackers

SALADS

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

- ENSALADA DEL SOL** 17
chile-rubbed chicken, mixed greens, cucumber, avocado, corn, pico, tortilla strips, cotija, cilantro dressing
- ITALIAN CHOPPED** 16
Genoa salami, pepperoni, smoked gouda, mixed greens, romaine, heirloom tomato, red onion, pepperoncini, cucumber, chopped olives, parmesan, oregano, red wine vinaigrette
- ASIAN CHICKEN SALAD** 17
shaved chicken, red cabbage, carrot, red bell pepper, edamame, cashew, toasted sesame seed, cilantro, mint, peanut dressing
- STONE-GROUND CAESAR** 14
romaine, parmesan, crouton, parsley, evoo, house Caesar dressing w/ stone-ground mustard

*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.

MAINS

- HOT HONEY SALMON*** 25
hot honey salmon, broccolini, roasted red bell pepper, roasted corn, edamame, quinoa, couscous, black sesame, cilantro
- HATCH GREEN CHILE ENCHILADAS*** 18
green chile pork, monterey jack, green chile sauce, charro black beans, house rice, cotija, cilantro, corn tortillas
- BEER BATTERED FISH & CHIPS*** 19
Atlantic white fish, O.H.S.O. beer batter, tartar sauce, fries, coleslaw
- SOUTHERN SAMPLER*** 29
smoked brisket, pork butt, smoked sausage, mac & cheese, baked beans, cornbread, pickle chips, onion, Carolina Gold BBQ & house BBQ
- SOUTHEAST ASIAN FRIED RICE*** 19
shrimp, garlic, green onion, peas, carrot, corn, broccolini, house rice, soy sauce, sambal, cashew, sunny-side-up egg, garlic chile oil
- TUSCAN PESTO CHICKEN CAVATAPPI** 19
cavatappi pasta, boursin cream sauce, shaved chicken, basil pesto, parmesan, toasted pine nut, parsley
- SPICY RIGATONI ALLA VODKA** 17
rigatoni pasta, spicy #vodka sauce, ricotta, oregano, basil
- BRISKET MAC*** 19
cavatappi, chopped brisket, roasted red pepper, BBQ sauce, crispy onion strings, scallion, panko, boursin sauce
- SAVORY SHRIMP TACO BOARD*** 18
blackened shrimp topped w/ creamy Tapatio sauce, served w/ tangy cabbage slaw, roasted salsa, fresh guacamole, pico de gallo, lime, flour or corn tortillas
- CARNE ASADA TACO BOARD*** 18
grilled carne asada topped w/ chimichurri sauce, served w/ tangy cabbage slaw, roasted salsa, fresh guacamole, pico de gallo, lime, flour or corn tortillas

BURGERS

Served w/ fries. Sub side for +2 or crispy onion rings +4.

- AZ BURGER*** 19
jalapeño cream cheese, poblano aioli, crispy onion strings
- MUSHROOM SWISS*** 19
double stack ¼ lb. patties, caramelized onion, swiss, roasted cremini mushroom, swiss cheese, garlic aioli
- BBQ BURGER*** 18
double stack ¼ lb. patties, cheddar, bacon, crispy onion strings, BBQ sauce
- COWBOY BURGER*** 18
double stack ¼ lb patties, pepper jack, bacon, garlic aioli, A-1 sauce, crispy onion strings
- ARCADIA VEGGIE BURGER** 17
guacamole, mixed greens, pico de gallo, O.H.S.O. sauce
- CLASSIC AMERICAN*** 17
double stack ¼ lb. patties, American cheese, iceberg lettuce, tomato, pickle chips, mayo, mustard aioli
» add bacon \$3

HANDHELDS

Served w/ fries. Sub side for +2 or crispy onion rings +4.

- CAROLINA BBQ PULLED PORK SANDWICH** 17
smoked pulled pork, Carolina gold BBQ, coleslaw, pickle chips
- THE BRISKET** 18
smoked beef brisket, BBQ, queso, crispy onion strings
- SALMON BLT WRAP*** 19
salmon filet, flour tortilla, mixed greens, tomato, bacon, lemon dill aioli
- THE FIREBIRD** 18
crispy chicken, buffalo sauce, garlic aioli, tomato, celery & blue cheese slaw, pickle chips, sweet bun
- PHILLY CHEESESTEAK SUB** 19
shaved beef, American cheese, queso, green bell pepper, caramelized onion, hoagie roll
- ITALIAN GRINDER** 18
Genoa salami, pepperoni, mortadella, smoked gouda, tomato, lettuce, red wine vinaigrette, garlic aioli, Calabrian chile, oregano
- SMOKED TURKEY & AVOCADO** 17
turkey, bacon, smashed avocado, tomato, cheddar, mixed greens, garlic aioli, Texas toast

SIDES

- FRIES | SWEET POTATO FRIES | SAUTÉED VEGETABLES | SALAD 6
CRISPY ONION RINGS 8

SOUPS

- FRENCH ONION SOUP** 10
slow simmered, swiss, crouton
- CLAM CHOWDER** cup 6 / bowl 9
bacon, potato, parsley
» Chowder only available on the weekends and served 'til gone!

DESSERTS

Pies & cake baked locally by Pie Snob

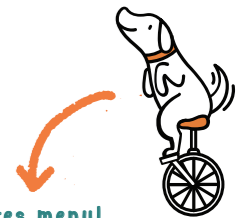
- BANANA CREAM PIE** 9
fresh banana, vanilla cream, chocolate ganache, traditional crust, strawberry
- FLOURLESS CHOCOLATE CAKE** 9
chocolate ganache
- CARAMEL APPLE PIE** 9
vanilla ice cream
- MINI CHURROS** 7
mini churros, cinnamon sugar, caramel sauce

TRAINING WHEELS \$8

Kids 12 yrs or under w/beverage. *adults charged double*

- CORNDOG BITES** w/ fruit or fries
- CHEESEBURGER** w/ fruit or fries
- CHICKEN TENDERS** w/ fruit or fries
- HOUSE MAC & CHEESE** w/ fruit or fries
- BROWNIE ICE CREAM SUNDAE** \$5

Does your child have 4 legs? Ask for our Bark Bites menu!



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