

Starters - SHARING FOR TWO -

PRETZEL BOARD

pretzel sticks, peppered salami, corn nuts, pickles, IPA mustard, green chile cheese dip... 14.5
add smoked sausage... 3

CHIPS & GUAC

roasted corn, bacon, pico de gallo, pumpkin seeds, cotija, tortilla chips... 11.5 add roasted salsa... 3.5

ARTICHOKE DIP

baby kale, cheese blend, sweet bacon relish, onion, bread crumbs, tortilla chips, pita bread... 12.5

PORK WINGS

bone-in pork shank, carrot & celery sticks, pacific BBQ dipping sauce... 14.5

GARLIC PESTO HUMMUS

garlic hummus, carrot, cucumber, pico de gallo, basil pesto, pita bread... 10.5 add chicken... 5

BREWER'S BOARD

mini brie, iberico cheese, peppered salami, fig jam, almond, roasted tomato, IPA mustard, apricot, garlic bread... 18.5 add smoked sausage... 3

AHI & CALAMARI*

spicy seared ahi, sweet chili sauce, spring salad, peanut & wasabi dressings... 17.5

STEAK & FRIES*

skirt steak over garlic fries, cotija, micro greens, poblano aioli... 15.5 smothered w/cheese sauce... 3

MAINS

BEER BRAISED SHORTRIBS

24-hr braised beef short rib, horseradish mashed potatoes, "Lost Viking" baltic porter demi sauce, seasonal vegetables... 23

CRISPY PORK BELLY

jalapeño polenta, pineapple gastrique, seasonal vegetables... 19

BLACKENED SALMON*

aloha rice, seasonal vegetables, lemon butter sauce... 19

BRISKET MAC

beef brisket, roasted red pepper, BBQ sauce, crispy onion strings, green onion, bread crumb, boursin sauce... 15.5

MAC DEL MAR

crab, shrimp, jalapeño, bread crumb, bacon, boursin sauce... 16.5

GREEN CHILE PORK SKILLET

hatch green chiles, pulled pork, roasted corn, aloha rice, cotija, poblano aioli, pickled red onion, grilled bread... 14.5

CHICKEN & WAFFLES

crispy chicken, maple waffles, spicy syrup, maple butter, bacon... 15

CARNE ASADA TACOS marinated skirt steak... 15.5

SHRIMP TACOS sauteed garlic jumbo shrimp... 14.5

SALMON TACOS rubbed with blackening spices... 15.5

PORK CARNITAS TACOS slow-roasted pulled pork... 13.5

Tacos served with honey jalapeño slaw, roasted salsa, fresh guacamole, with flour or corn tortillas

Salads

Add chicken \$5, seared ahi \$7, steak \$6, garlic shrimp \$7 or salmon \$7 to any salad

ASIAN CHICKEN SALAD spring mix, almond, carrot, mandarin orange, wonton strips, cilantro, mint, peanut dressing... 13.5

KALE & PEAR SALAD baby kale, goat cheese, diced pear, candied walnuts, citrus vinaigrette... 12.5

STRAWBERRY SPINACH roasted almond, strawberry, mint, goat cheese, cilantro, golden balsamic vinaigrette... 11.5

COBB SALAD spring mix, bacon, baby tomato, avocado, corn, bleu cheese crumbles, egg, cucumber, citrus vinaigrette... 12.5

ENSALADA DEL SOL chili rubbed chicken, cucumber, avocado, corn, pico, tortilla strips, cotija, cilantro dressing... 14.5

Sandwiches

Served with french fries or any other side \$1.5 more

SALMON BLT* 6oz. salmon filet, wheat bun, spring mix, tomato, bacon, lemon dill aioli... 16.5

ANGRY BIRD fried chicken, buffalo sauce, bleu cheese crumbles & dressing, spring mix, pickled apple, onion bun... 13.5

THE BRISKET smoked beef brisket, BBQ sauce, green chile cheese sauce, crispy onion strings... 13.5

THE PILGRIM shaved turkey, tomato, bacon, cranberry aioli, gouda, sprouts, butter croissant... 12.5

GRILLED CHEESE tomato jam, diced prosciutto, mozzarella, gouda, sourdough... 12.5

HOT PASTRAMI pickle & pepper mix, mustard aioli, fontina, grilled onion, italian dressing... 13.5

Burgers

Served with french fries or any other side \$1.5 more

Turkey or Veggie patty substitution available on any burger

AZ BURGER* jalapeño cream cheese, lettuce, tomato, poblano aioli, crispy onion strings... 14.5

BBQ BURGER* cheddar, lettuce, tomato, bacon, crispy onion strings, BBQ sauce... 14.5

DIABLO BURGER* hatch green chiles, lettuce, tomato, jack cheese, chipotle ketchup... 14.5

BURGER & CHEESE* bacon, gouda, O.H.S.O. sauce, lettuce, tomato... 13.5

ARCADIA VEGGIE BURGER guacamole, spring mix, pico de gallo, O.H.S.O. sauce... 12.5

THE GOBBLER turkey burger, pear compote, bacon, spring mix, tomato... 13.5

Sides

French Fries

Sweet Potato Fries

Seasonal Vegetables

Jalapeño Polenta

Chicken & Kale Soup

Green Salad

Dessert

CARAMEL APPLE PIE MADE LOCAL BY PIE SNOB vanilla ice cream... 7

FLOURLESS CHOCOLATE CAKE raspberry sauce, fresh berries... 7

STOUT BROWNIE SKILLET stout beer, walnuts, candied bacon, diced strawberry, vanilla ice cream... 8

Training Wheels

Kids 12 years or younger
w/beverage, and fruit or fries... 6.5

MAC & CHEESE
PRETZEL HOT DOG
CHICKEN TENDERS
GRILLED CHEESE
CHEESEBURGER

Many of our menu items can be modified to meet
your Food Allergen, Gluten-Free and
Vegetarian requests.

Please inform your server with any food allergies.

COCKTAILS

SPIRITS MADE AT O.H.S.O.

PEACH SMASH

whiskey / lemon / simple syrup / peach nectar / mint... 13

SUMMERTIME

citrus vodka / lime / simple syrup / basil... 10

THE ARCADIA

#Gin martini / lime / simple syrup / mint / bubbles... 12

THE CAMELBACK

rye whiskey / cherry / orange / bitters... 11

48TH STREET FIZZ

orange vodka / pineapple / elderflower / framboise / lemon juice... 11

ARCADIA BREEZE

lemon vodka / Brite beer / simple syrup / basil / lemon juice... 11

THE MULE

#Vodka / fresh juiced ginger / simple syrup / lime juice... 11

O.H.S.O. BLOODY MARY

#Vodka / homemade beef jerky / spicy bloody mary mix... 10

BERRY FRESH MARTINI

#Gin / elderflower / strawberry / basil / honey / bubbles... 13

MOUNTAINSIDE MOJITO

#Rum / apple pucker / mint / lime / pineapple / cranberry... 11

GILA MONSTER

tequila / elderflower / grapefruit / lime / simple syrup / jalapeño... 12

#SHANDY

#Vodka / hefeweizen / lemon / lime / simple syrup... 11

WHISK[e]Y

Whiskey Served Neat- 2oz pour

Additional Whiskey selections are available.

-ARIZONA WHISKEY-

Copper City / AZ 13

Cave Creek / AZ 11

Thumb Butte 'Bloody Basin' / AZ 14

-BOURBON WHISKEY-

Bulleit [1.5oz] Kentucky 9

Buffalo Trace / Kentucky 12

Maker's Mark [1.5oz] Kentucky 8

Basil Hayden's / Kentucky 14

Hudson Baby / New York 23

Blantons / Kentucky 17

Four Roses / Kentucky 11

-JAPANESE WHISKY-

Hibiki Harmony / Hakushu 18

Kikori / Kumamoto 19

Nikka Taketsuru / Miyagikyo 20

Nikka Coffey Grain / Miyagikyo 19

Build Your Own Whiskey Flight

choose any 3 (1oz pours)
priced at 1/2 off listed price

-RYE WHISKEY-

Slow & Low [1.5oz] Pennsylvania 10

Bulleit Rye [1.5oz] Kentucky 9

Whistle Pig Rye / Vermont 20

-IRISH WHISKY-

Tullamore Dew [1.5oz] Ireland 9

Jameson "Cask Mates" / Cork 13

-SCOTTISH SINGLE MALT-

Macallan 12 / Scotland 14

Oban 14 / Western Highlands 21

Glenmorangie 10 / Highlands 17

Springbank 15 / Campbelltown 29

Talisker Storm / Isle of Skye 18

Laphroaig / Islay 17

-SCOTTISH BLENDED-

Dewar's [1.5oz] Scotland 8

Monkey Shoulder / Speyside 10

J.W. Blue / Kilmarnock 41

\$10 LATE NIGHT

Starts at 10pm Every Night

BURGER + CHEESE*

BBQ BURGER*

VEGGIE BURGER

STEAK + FRIES*

ENSALADA DEL SOL

PRETZEL BOARD

\$3 SMALL BITES

3pm-6pm Mon-Fri & 10pm-Midnight Every Night

PRETZEL & CHEESE DIP

DEVILISH EGG DIP

THAI PEANUT HUMMUS

CRAB WONTONS

SPICY SNACK MIX

\$7 HAPPY HOUR

Open-6pm Mon-Fri

Any glass of wine,
signature cocktail or
pitcher of AZ beer

WINE

1/2 OFF BOTTLES OF WINE AFTER 10PM

SANGRIA (Red or White) 9/34

MONSTER MIMOSA fresh orange juice 8/22

Bubbly & Rosé

MUMM NAPA Sparkling Wine
citrus, apple, stone fruit / Napa Valley, CA -split- 10

CHANDON ROSÉ Sparkling Rosé
berry, melon, cherry / Napa Valley, CA -split- 11

HOGWASH Still Rosé
watermelon, currant, cherry / Napa Valley, CA 13/50

LUC BELAIRE Sparkling Rosé
blackberry, cherry blossom / Provence, France 50

TAITTINGER Champagne
peach, almond / Reims, France 60

MÖET Champagne
yellow peach, plum, brioche / Reims, France 86

White Wine

LA PERLINA Moscato
honeycomb, peach, nectarine / Puglia, Italy 11/42

GRACE LANE Riesling
green apple, white peach / Yakima Valley, WA 12/46

RAIMAT Albariño
melon, grapefruit / Costers del Segre, Spain 10/38

GROONER Grüner Veltiner
apple, citrus, fresh / Niederösterreich, Austria 11/42

ZACA MESA Viognier
melon, lychee, apricot / Santa Ynez Valley, CA 11/42

CIVELLO White Blend
honeysuckle, peach, citrus / Napa Valley, CA 11/42

BOLLINI Pinot Grigio {Nicole's Favorite}
mineral, pear, crisp / Trentino, Italy 12/46

CHLOE Pinot Grigio
peach, honeysuckle, melon / Valdadige, Italy 11/42

JOEL GOTT Sauvignon Blanc
pineapple, stone fruit, citrus / Napa, California 12/46

WHITEHAVEN Sauvignon Blanc
passionfruit, gooseberry / Marlborough, NZ 13/50

CALDORA Chardonnay
unoaked, fruity, tropical fruit / Abruzzo, Italy 12/46

ARSONIST Chardonnay
vanilla, spice, creamy / Dunnigan Hills, CA 14/54

Red Wine

SMASHBERRY Red Blend
boysenberry, cacao / Central Coast, CA 11/42

UNDERWOOD Pinot Noir
cherry, plum, bacon / Umpqua Valley, OR 12/46

STEPHEN VINCENT Pinot Noir
cherry, clove, herbal / Sonoma County, CA 13/50

FANTINI Sangiovese
strawberry, cherry, balanced / Abruzzo, Italy 10/38

AMALAYA Malbec
blackberry, strawberry / Salta, Argentina 12/46

BREA Cabernet Sauvignon
ripe raspberry, cedar, bright/ Lodi, CA 11/42

ZUCCARDI Q Cabernet Sauvignon
blueberry, cassis, pepper / Mendoza, Argentina 14/54

ASYLUM Zinfandel {Nicole's Favorite}
blackberry, rich, red roses / Lodi, CA 13/50

HAHN Merlot
black cherry, cassis, plum / Central Coast, CA 12/46

YANGARRA Grenache
floral, cherry / McLaren Vale, Australia 14/54

KITCHEN OPEN 'TIL MIDNIGHT