

CHSO GLUTEN-FREE MENU

Starters SHARING FOR TWO

GARLIC PESTO HUMMUS garlic hummus, carrot, cucumber, pico de gallo, basil pesto... 10.5

STEAK & FRIES* skirt steak over garlic fries, cotija, micro greens, poblano aioli... 15.5

CHIPS & GUAC roasted corn, bacon, pico de gallo, pumpkin seeds, cotija, tortilla chips... 11.5

Salads Add chicken \$5, seared ahi \$7, steak \$6, garlic shrimp \$7 or salmon \$7

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

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

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

Burgers & Sandwiches Served on a gluten free bun with french fries or any other side \$1.5 more.

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

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

GREEN CHILE BURGER* hatch chiles, lettuce, tomato, jack cheese, chipotle ketchup... 14.5

BBQ BURGER* cheddar, lettuce, tomato, bacon, BBQ sauce... 14.5

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

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

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

Mains

BLACKENED SALMON* aloha rice, seasonal vegetables, lemon butter sauce... 19

GREEN CHILE PORK SKILLET hatch green chiles, pulled pork, roasted corn, aloha rice, cotija, poblano aioli, pickled red onion... 14.5

CARNE ASADA TACOS marinated skirt steak... 15.5

SHRIMP TACOS sauteed garlic jumbo shrimp... 14.5

SALMON TACOS rubbed with blackening spices... 15.5

COCHINITA PIBIL TACOS slow-roasted pulled pork... 14.5

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

{ **FLOURLESS CHOCOLATE CAKE** raspberry sauce, fresh berries... 7 }

While we offer gluten-free menu options, we are not a gluten-free kitchen or brewery. We practice serious caution in preparing our gluten-free items and do our best to ensure a gluten-free product. However, normal kitchen operations involve shared cooking and preparation areas, and cross-contact with other allergen containing foods may occur during preparation. We are unable to guarantee that any menu item is completely free from any particular allergen, and we assume no liability for the accuracy of the information provided or responsibility for guests with food allergies or sensitivities.

We will do our best to accommodate your needs.

Please alert your Server with any dietary restrictions.

VEGAN FRIENDLY MENU

GARLIC HUMMUS pico de gallo, carrot, cucumber... 10.5

CHIPS + GUAC roasted corn, pico de gallo, pumpkin seeds, tortilla chips... 11.5 add roasted salsa 3.5

COBB SALAD spring mix, heirloom tomato, avocado, cucumber, roasted corn, citrus vinaigrette... 12.5

KALE + PEAR SALAD baby kale, candied walnuts, citrus vinaigrette... 12.5

ARCADIA VEGGIE BURGER guacamole, spring mix, pico de gallo, w/fries, or any other side for a \$1.5 more... 12.5

*These items may be raw or cooked to order, consuming raw or undercooked meat, eggs, poultry or seafood may increase your risk of food born illness.