



# GLUTEN-FREE MENU

## Starters SHARING FOR TWO

**BREWER'S BOARD** brie cheese, fig jam, andouille sausage, proscuitto, homemade beef jerky, almonds, roasted tomato, IPA mustard... 18 add'l cheeses... 4/ea

**HUMMUS BOARD** garlic hummus, carrots, cucumbers, radish, basil pesto, honey... 11 add chicken... 5

**CHIPS & GUACAMOLE** bacon, cotija cheese, roasted corn, pico de gallo, pumpkin seeds, tortilla chips... 12 add salsa bowl... 3

**BUFFALO CAULIFLOWER** crispy cauliflower florets, buffalo sauce, shredded carrot, bleu cheese crumbles, choice of sauce... 11

## Salads Add chicken \$5, skirt steak \$6, garlic shrimp \$7 or salmon \$7

**ASIAN CHICKEN** spring mix, almond, carrot, mandarin orange, cilantro, mint, peanut dressing... 14

**KALE & PEAR** baby kale, goat cheese, diced pear, candied walnuts, citrus vinaigrette... 12

**COBB** spring mix, bacon, baby tomato, avocado, corn, bleu cheese crumbles, egg, cucumber, citrus vinaigrette... 13

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

**GREEN CHILE BURGER\*** ½ pound beef patty, hatch chiles, lettuce, tomato, provolone cheese, chipotle ketchup... 15

**BURGER & CHEESE\*** ½ pound beef patty, bacon, gouda, O.H.S.O. sauce, lettuce, tomato... 14

**AZ BURGER\*** ½ pound beef patty, jalapeño cream cheese, tomato, poblano aioli... 15

## Brunch

**AVOCADO TOAST\*** gluten-free bread, smashed avocado, sliced tomato, over easy eggs, bacon, w/fruit... 13

**O.H.S.O. CLASSIC** scrambled eggs, bacon, gluten-free bread, w/fruit... 12

**CHORIZO EGG SKILLET** chorizo, scrambled egg, roasted tomato salsa, cotija cheese, onion, cilantro, corn tortillas... 13

**BREAKFAST SANDWICH** gluten-free bun, pork country sausage, provolone cheese, scrambled egg, tomato aioli, w/fruit... 13

**SALMON AVOCADO TOAST\*** cold smoked salmon, gluten-free bread, cucumber, pepitas, avocado, goat cheese, pickled onion, w/ kale salad... 14

## On the side

**BACON**... 4

**TWO EGGS\***... 4

**GF TOAST**... 2

**FRENCH FRIES**... 5

**SWEET POTATO FRIES**... 5

**GREEN SALAD**... 5

**SEASONAL VEGETABLES**... 5

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 inform your Server of any dietary restrictions.

## Dessert

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

## VEGAN FRIENDLY MENU

**HUMMUS BOARD** garlic hummus, carrots, cucumbers, radish... 11

**CHIPS + GUACAMOLE** roasted corn, pico de gallo, pumpkin seeds, tortilla chips... 12 add salsa bowl... 3

**BUFFALO CAULIFLOWER** crispy cauliflower florets, buffalo sauce, shredded carrot, choice of sauce... 11

**COBB SALAD** spring mix, heirloom tomato, avocado, cucumber, roasted corn, citrus vinaigrette... 13

**KALE + PEAR SALAD** baby kale, candied walnuts, citrus vinaigrette... 12

**ARCADIA VEGGIE BURGER** guacamole, spring mix, pico de gallo, w/choice of side... 13

**AVOCADO TOAST {BRUNCH ONLY}** garlic toast, cucumber, pepitas, avocado, pickled onion, w/ kale salad... 13

\*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.