



# Brunch

## BRUNCH COCKTAILS

### Spiked Cold Brew

Signature Nitro cold brew infused with Cappuccino flavored rum.  
\$10

### Brunch Bowl

\*Minimum of 2 people\*  
House made berry coulis puree and coconut cream infused with whiskey and mezcal topped with pop rocks.  
\$29

### B.Y.O. Bloody Mary Bar

Tito's on the rocks, the rest is up to you.  
\$11

### Brunch Punch

Light and dark Rum, Orange Juice, Pineapple and grenadine.  
\$9

## TO SHARE OR NOT TO SHARE

### Bacon Glazed Donuts

Cinnamon cream cheese icing, bacon bits.  
\$6.99

### Breakfast Bruschetta

Greek yogurt and pesto paste over sourdough with runny eggs and chili crisp.  
\$7.49

### Smoked Gouda Hashbrowns

Creamy delicious goodness!  
\$8.49

### French Fries for The Table

Served with three housemade sauces.  
**Load 'em up! +\$4.99**  
\$8.99

### Seasonal Fruit

Melons, grapes, grannysmith apples, mint, agave, yogurt, lime zest.  
\$7.49

### Mixed Berries

Wildberries, coulis, granola, powdered sugar.  
\$7.99

### Avocado Toast

Grilled asparagus, fried egg, roasted tomato, feta, sesame seeds.  
\$8.99

### Guacamole

Roasted corn, cilantro, and sesame seeds. Served with chips and house salsa.  
\$9.49

## SALADS

### Caesar Salad

Romaine, heritage blend, parmesan, crouton crumble, bacon, pickled onions.  
\$9.49

### Cobb Bowl

Roasted corn, Granny Smith apples, tomato, avocado, bacon, eggs, house ranch dressing.  
\$10.99

**Add Chicken: +\$5.49 X Salmon: +\$7.99 X Shrimp: +\$8.49 X Lobster: +\$17.99**

## ENTREES

### Brisket Burrito Bowl

Crispy ends, scrambled eggs, The Spot hash, black beans, jack cheddar, green salsa.  
\$14.99

*THE Spot Signature*

### Arcadia Burger

Double Patty, American cheese, mustard aioli, pickles, onion, with chips or fries.

**Add Donut Bun: +\$.99 X Egg: +\$.99 X Pork Belly: +\$2.99**  
\$15.49

### Steak & Eggs

6 oz. flat iron steak, eggs your way, The Spot hash.  
\$23.99

### Crispy Chicken Bowl

Crispy chicken, french toast, fried egg and syrup.  
\$14.99

### Breakfast Bowl

Brown rice, quinoa, guacamole, plantains, onion, fried egg, black beans and salsa.  
\$15.49

### Breakfast Sandwich

Sausage patty, scrambled eggs, jack cheddar, donut bun, fruit.  
\$13.99

### Grilled Chicken Sandwich

Chicken breast marinated in house made teriyaki topped with shredded lettuce, tomato, red onion, pickled carrots, radish and honey dijon aioli.  
\$14.99

### Denver Scramble

Scrambled eggs, peppers mix, jack cheddar, ham, The Spot hash, sourdough.  
\$13.49

### French Toast

*\*Served Two Ways\**

**Option One** x Wild berry coulis and powdered sugar  
**Option Two** x Praline walnut sauce.  
\$13.49

### All Arcadia Breakfast

Two eggs your way, The Spot Hash, bacon or sausage and sourdough toast.  
\$12.99

### Chilaquiles

House corn tortilla chips mixed with our house salsa verde. Garnished with sour cream, avocado and egg your way.  
\$12.99

## SIDES

### Pancakes

\$6.49

### Pork Sausage

\$4.99

### Turkey Sausage

\$4.99

### Bacon

\$4.99

### Two Eggs Your Way

\$3.99

### The Spot Hash

\$3.99



# Signature COCKTAILS

## Arcadia Monsoon

Frozen mandarin vodka with tropical citrus flavors.

\$14

THE *Spot Signature*

### First & Final

Two Espresso Martinis - vanilla vodka, espresso liqueur and nitro cold brew.

\$25

### Dirty Chai Martini

Chai Tea, Nitro cold brew, Absolute vanilla and a dash of cinnamon.

\$12

### Tropical Mojito

House made melon puree mojito.

\$12

### Relaxation Combination

Tito's, cucumber and CBD sparkling water.

\$12

### Skinny Coco Mule

Coconut infused tequila mule.

\$14

### Booze Cruise Bowl

\*Minimum of 2 people\*

Rum, vodka, coconut cream and pineapple juice topped with pop rocks.

\$29

### Mango Margarita

Fresh mango juice margarita with Three Amigos tequila.

\$12

### Pretty & Pink

Hibiscus infused tequila with grapefruit and soda.

\$12

### One In A Mellon<sup>GF</sup>

Tito's with watermelon puree and basil over ice.

\$12

### Rose Sangria

Tropical fruit forward rose with a hint of brandy.

\$12

## Wine

### BY THE GLASS

#### Avisi Prosecco

Italy \$9/36

#### Domaine Ste Michelle Sparkling

Washington \$8/32

#### Santa Cristina Pinot Grigio

Italy \$8/32

#### Echo Bay Sauvignon Blanc

New Zealand \$10/40

#### Joel Gott Unoaked Chardonnay

California \$13/52

#### Michael-David Chardonnay

California \$9/36

#### Hampton Water Rose

France \$10/40

#### Christopher Michael Pinot Noir

Oregon \$10/40

#### Meiomi Pinot Noir

California \$14/56

#### Conundrum Red Blend

California \$10/40

#### Earthquake Cabernet Sauvignon

California \$14/56

### BY THE BOTTLE

**Faire la Fete Brut**, France \$50

**Faire la Fete Brut Rose**, France \$60

**Daou Rose**, California \$65

**Domaine Ott Rose**, France \$65

**Neyers Chardonnay**, California \$70

**Caymus Cabernet Sauvignon**, California \$140

**Prisoner Red Blend**, California \$100

**Austin Hope Cabernet Sauvignon**, California \$85

## Beers

### ON TAP

805 \$7

Coors Light \$7

Michelob Ultra \$7

Alaskan Amber \$8

Dos Equis XX Lager \$8

Four Peaks Kilt Lifter \$8

Huss Scottsdale Blonde \$8

Lagunitas IPA \$8

Modelo Especial \$8

VooDoo Ranger Juicy IPA \$8

Papago Orange Blossom \$8

Leinenkugel Summer Shandy \$8

San Tan Hefeweizen \$8

Tower Station \$9

Church Music \$9

Guinness \$9

### CANS & BOTTLES

Bud Light \$6

Budweiser \$6

Coors Light \$6

Corona Premier \$6

Miller Lite \$6

Stella Artois \$7

Holidaily Blonde IPA<sup>GF</sup> \$7

Angry Orchard \$7

Heineken \$7

Heineken N/A \$7

## Seltzers

### HARD & SPIKED

\$9

Casa Azul Tequila Soda

High Noon

White Claw