



TO SHARE OR NOT TO SHARE

Baja Chicken Wings

Buttermilk marinated then flash fried and tossed in house buffalo. Topped with cilantro, green onions, sesame seeds and served with house ranch.
\$15.49

Brussels Sprouts

Fried and tossed lightly in house buffalo sauce, bacon and parmesan. Topped with a balsamic reduction.
\$10.99

Hummus

Red pepper hummus topped with walnuts, chiles, and feta. Served with grilled bread, assorted vegetables and garlic aioli.
\$9.99

Jerk Chicken Fondue

Grilled marinated chicken, grapes, apples, grilled bread and gouda dipping sauce.
\$13.99

Guacamole

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

French Fries for The Table

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

PIZZAS

X **Gluten Free Crust: + \$2.00** X

BBQ Brisket

Smoked brisket, cheese and caramelized onion with Asian BBQ.
\$16.49

Chicken Bacon Ranch

Chicken, bacon, peppers, housemade buffalo ranch.
\$15.99

Caprese

Cherry tomatoes, mozzarella, red onion and fresh basil topped with a balsamic reduction over pesto base.
\$14.49

Three Amigos

Pepperoni, sausage and bacon over marinara and mozzarella.
\$16.49

Sweet Dreams

Pepperoni, goat cheese, spicy agave, parmesan and red pepper flakes over marinara.
\$15.49

Blanco

Cheese pizza over white garlic sauce. (available with marinara)
\$13.99

SALADS

Mediterranean

Mixed Greens, tomatoes, olives, feta, onions, cucumber, hummus, vegan aioli, herb dressing.
\$10.99

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

Kale & Quinoa

Baby kale, red quinoa, grapes, walnuts, goat cheese, house vinaigrette.
\$9.49

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

ENTREES

Lobster Roll

Maine Style, Claw and Knuckle meat, aioli, lettuce, tomato served on a Brioche bun.
\$24.99

THE Spot Signature

BBQ Brisket Platter

BBQ Brisket smoked in house with choice of two sides (fries, coleslaw, black beans, rice or mac & cheese).
\$19.99

Island Shrimp Tacos

Marinated shrimp, house slaw, jalapeños, cilantro, flour tortilla, red salsa.
\$16.99

Arcadia Burger

Double patty, American cheese, mustard aioli, pickles, onion.

Add Egg: +\$0.99 X Pork Belly: +\$2.99 X Sub Black Bean Patty
\$15.49

Grilled Chicken Sandwich

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

Pork Belly Sandwich

Banh mi style pork belly topped with Hoisin BBQ and cilantro aioli with fresh cilantro, pickled cabbage, carrots and radish.
\$15.99

Flat Iron Steak

Marinated 6 oz. cut served on house rice and beans with brussels sprouts on the side.
\$23.99

Asian Salmon Tacos

Pan-seared salmon, house BBQ, slaw, pickled red onions, jalapeño, cilantro, green salsa.
\$15.49

Southwestern Burger

Double Patty, pepperjack cheese, BBQ aioli, jalapeño, caramelized & pickled onion and lettuce.

Add Egg: +\$0.99 X Pork Belly: +\$2.99
\$16.49

Crispy Chicken Sandwich

Fried chicken breast, spicy aioli, guacamole, pickled onions, lettuce, tomato.
\$14.99

Camelback Mac

Four cheese sauce, crouton crumble, parsley.
Add Chicken: +\$5.49 X Salmon: +\$7.99 X Smoked brisket: +\$7.99
Shrimp: +\$8.49 X Lobster: +\$17.99
\$9.99

X **All sandwiches served with chips, fries or side salad.** X
X **Gluten Free Bun: + \$2.00** X

DESSERTS

The Split

Flash fried plantains topped with ice cream, walnuts, caramel, chocolate syrup, whipped cream and cherries.
\$15.99

Bread Pudding a la Mode

Housemade bread pudding topped with vanilla ice cream and sweet cream caramel sauce.
\$9.99

Apple Calzone

Cinnamon apple filled crust topped with cream cheese icing and powdered sugar.
\$13.99

Ice Cream Scoop

Assorted Flavors.
One Scoop \$4.00 X Two Scoops \$6.00
Toppings Available + \$2.50



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^{GF}

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^{GF} \$7

Angry Orchard \$7

Heineken \$7

Heineken N/A \$7

Seltzers

HARD & SPIKED

\$9

Casa Azul Tequila Soda

High Noon

White Claw