

Lunch Served All Day

Panini Sandwiches - 9.75

(Vegetarian & Vegan Available) Combo 13.75

Flavorfully crafted sandwiches served hot off the Press

Buffalo

Chicken, Pepper Jack cheese, Red Onion, Tomato, Fresh Cilantro, Grilled Squash drizzled in spicy Buffalo Sauce

Tuna Melt

Our famous Tuna served with Spinach, Tomatoes & melted Swiss Cheese

Mozzarella & Basil

Prosciutto & Fresh Mozzarella with Tomato and Basil drizzled with Balsamic Vinaigrette Reduction

Green Mole

Chicken with Roasted Zucchini, Red Onion, Jalapeno, Radish, Green Cabbage and Queso Fresco in homemade Green Mole

Brie & Blue

Chicken, Blue & Brie Cheese, Spinach, Apple, Toasted Pepita Seeds Topped with Raspberry Glaze on our Cranberry Walnut Batard

Italiano

Prosciutto, Salami & Pepperoni with Provolone, Olives, Red Bell Peppers, Tomato, Banana Peppers, Onion and drizzled with Pesto

Pineapple Chipotle

Chicken, Grilled Pineapple Slices, Red Bell Pepper, Muenster Cheese, Tomato with a Chipotle Glaze

El Cubano

Ciabatta with our secret Hickory Smoked Caramelized Onion Mustard Spread; Pastrami, Black Beans in Mojo & Plantains with Ham, Pickles, Tomato & Swiss

The Beef Special (15-minute Prep Time)

Slow-roasted Carne Deshebrada (Chuck Roast) sautéed in Chimichurri Sauce with Mushrooms & Onions in Sourdough Garlic Toast with Pepper Jack Cheese.

Wraps - 9.75

Cilantro-Lime

Lettuce, Chicken, Cucumber, Tomato, Carrot, Red Bell Pepper, Banana Peppers, Fresh Cilantro, Queso Seco and our Cilantro Lime Sauce

Poblano

Spinach, Chicken, Roasted Zucchini & Poblano Strips, Tomato, Red Bell Pepper, Roasted Corn, Queso Fresco and our Roasted Pasilla Spread. Served Grilled.

Honey Mustard

Lettuce, Spinach, Chicken, Carrot, Red Bell Pepper, Cucumber, Tomato, Alfalfa Sprouts and our Honey Mustard Sauce.

Pita Pockets - 9.75

Two (2) Pita Pockets per order. Vegan/Vegetarian Available

Red Curry & Mango

Lettuce, Chicken, Carrot, Jicama, Red Bell Pepper, Mango Chunks, Cucumber, Red Onion, and Dried Cranberries with a Red Curry Vinaigrette

Chimichurri

Lettuce, Chicken, Tomato, Red Bell Pepper, Cucumber, Red Onion, Radish, Queso Seco and Chimichurri Sauce

Pollo Adobado

Lettuce, Chicken, Tomato, Cucumber, Red Onion, Roasted Pepita Seeds, Queso Fresco and Adobo de Achiote

Gourmet Sandwiches - 9.00

Create-your-own Sandwich. Vegan & Vegetarian Available.

Bread

Ciabatta (Plain, Herb or Multigrain) • Tomato Focaccia • Croissant Bagel (Plain, Wheat, Everything, Jalapeno & Cheese, Pizza)

Protein (select one)

Ham • Turkey • Tuna • Chicken • Salami • Pepperoni Pastrami (add \$1) • Turkey Bacon • Hummus

Cheese (select one)

American • Swiss • Pepper Jack • Muenster • Provolone

Veggies

Lettuce • Tomato • Cucumber • Red Bell Pepper • Onion Pickles • Banana Peppers • Jalapeños • Olives • Alfalfa Sprouts

Spreads (select one)

Avocado-Jalapeno • Cilantro-Lime • Creamy Chipotle Roasted Red Pepper • Pasilla • Mayo • Mustard

Arctic Tostadas - 9.75

Southwest

Peruano Bean Spread, topped with Chicken, Lettuce, Sour Cream, Roasted Corn, Black Bean, Queso Seco, Chipotle Sauce, Tomato and Cucumber

Salsa Verde

Peruano Bean Spread, topped with Chicken, Lettuce, Salsa Verde, Sour Cream, Queso Seco, Pickled Onion, Tomato & Cucumber

Street Style

Peruano Bean Spread, Cueritos (Pickled Pork Rinds), Green Cabbage, Salsa Verde, Sour Cream, Cotija Cheese, Takis® & Cilantro

Tuna Salad

Our very popular Tuna Salad on a crispy tostada topped with Lettuce, Carrots, Green & Purple Cabbage, Tomato, Cucumber and Cilantro Lime Sauce

Combo Items include a 12oz Beverage & Side Dish (see store for details)

Arctic Nachos

Chicken - 12.00 Pastrami - 13.00

Crispy Tortilla chips topped with Cheddar Cheese sauce, Lettuce, Tomato, Red Onion, Jalapeños, Sour Cream, choice of Chicken or Pastrami and our Avocado-Jalapeno Sauce

Salads - 11.50

All salads served with Oven Roasted Chicken. 2oz dressing on the side

Caesar

A classic with Chicken, Homemade Croutons, Parmesan Cheese & Caesar Dressing

Chinese Salad

Purple & Green Cabbage, Lettuce, Carrot, Bell Peppers, Cucumber, Mandarin Segments, Chicken topped with Crispy Wonton Strips, Dry Sesame Mix and our special Sesame Dressing

California Cobb

Mixed Greens with Egg, Tomato, Chicken, Bacon, Crumbled Blue Cheese, Avocado, Olives and Herb Vinaigrette

Strawberry, Mozzarella & Balsamic

Mixed Greens, Chicken, Purple Cabbage, Jicama, Carrot, Strawberries, Fresh Mozzarella with Balsamic Vinaigrette and Candied Walnuts

Fiesta Salad

Lettuce with Chicken, Peruano Beans, Tomato, Cucumber, Bell Pepper, Queso Seco, Tortilla Strips, Sour Cream and Salsa Verde

Blue Cheese & Candied Walnut

Mixed Greens with Chicken, Crumbled Blue Cheese, Carrot, Candied Walnuts, Apple, Dried Cranberries, Cucumber, Bell Pepper and Herb Vinaigrette

Greek Salad

Mixed Greens with Chicken, Olives, Bell Peppers, Cucumber, Cherry Tomatoes, Red Onion, Pepperoncini, Feta Cheese and Herb Vinaigrette

Sweets & Treats

Selection of tasty sweets & desserts, all made in-house. Stop by for more varieties including Vegan, Gluten-free & Keto

Loaf Slices

Red Velvet • Mexican Mocha • Zucchini Walnut • Mazapan® Pan de Elote • Carrot & Cheese • Japanese Cheesecake

Cakes

Cheesecake Flan • Triple Chocolate Mousse Dulce de Leche Tiramisu

Fruit Tarts, Cake Pops, Bars, Seasonal Items & More!

A LITTLE BIT ABOUT ARCTIC HOTSPOT...

Our story is a testimony that speaks about the power of faith and of God's faithfulness. A yearlong struggle to open our doors taught us to trust and believe in His promises and showed us that 'we can do all things through Christ that strengthens us'. Stop by and we'll share more!



Take-out Menu



Hours

Monday-Friday: 8am-4:30pm

Saturday: 9am-3pm

Closed Sunday

2509 E 4th Street
Los Angeles, CA 90033
323.264.7912

www.arctichotspot.com

Philippians 4:13

To preserve our flavor experience, Substitutions & Special Preparations are available only for some menu items.

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Coffee

Regular / Decaf
Regular - 3.00 Large - 3.50
Regular - 4.75 Large - 5.25 XL - 6.25
Gallon \$20 Traveler (96oz) \$18
Café de Olla
Our Best Seller! Brewed Daily following an old family recipe
Regular - 4.75 Large - 5.25
Regular - 5.75 Large - 6.25 XL - 7.00
Gallon \$26 Traveler (96oz) \$24

Penguin Brew™
Our Cafe de Olla infused with a secret Sweet Cream
Regular - 5.75 Large - 6.25
Regular - 5.75 Large - 6.25 XL - 7.00

Americano
Regular - 4.00 Large - 4.50
Regular - 5.25 Large - 5.75 XL - 7.00

Café con Leche
Regular - 5.00 Large - 5.25

Lattes

Caffé Latte
Regular - 5.50 Large - 5.75
Regular - 5.50 Large - 5.75 XL - 6.00

Mocha • Vanilla • Banana Caramella™
Caramel • White Chocolate Mocha
French Vanilla • Toasted Coconut • French Nut
Regular - 5.75 Large - 6.00
Regular - 5.75 Large - 6.00 XL - 7.00

Specialty Lattes

Try our tasty Specialty Lattes, hot or cold!

Horchata • Tres Leches • Dulce de Leche
Mexican Mocha • Mazapan®
Regular - 6.25 Large - 6.75 XL (Iced) - 8.50

Tea

Penguin Wellness™ Tea
A soothing blend of Lemon-Ginger and Mint Tea with Honey-Ginger Pulp
200z - 5.25

Assorted Flavors
Regular - 3.25 Large - 3.50

Alternate milk available for some items.
Price subject to change without prior notice. Items subject to availability.

Hot Cocoa

Old Fashioned Hot Cocoa with Dark Chocolate & Whip
Chocolate Casero
Steamed Milk & Imported Mexican Chocolate con Canela

Regular - 5.75 Large - 6.00

Frappes

Coconut Creme • White Chocolate • Vanilla
Mocha Brownie • Banana Hazelnut • Mocha
Caramel
Regular - 6.00 Large - 6.50 XL - 8.00

Iced Milk Teas

Taro • Jasmine • Thai • Matcha
Coconut • Almond • Chai
Regular - 6.00 Large - 6.50 XL - 8.00
Add Boba - 1.00

Traditional Shakes

Vanilla • Chocolate • Strawberry • Oreo®
ChocoBanana • Peanut Butter Mudslide™
Regular - 6.00 Large - 6.50 XL - 8.00

Boba & Jelly

Add your choice of Boba, Popping Boba, Fruit Jelly or Lychee Jelly
Raspberry • Cantaloupe • Peach • Blueberry Strawberry • Mango
Passion Fruit • Honeydew • Watermelon

Regular - 6.00 Large - 6.50 XL - 8.00

Lemonades & Iced Teas

Fresh Squeezed from 100% real lemons!
Traditional Lemonade
Regular - 5.00 Large - 5.50 XL - 6.75
Flavored Lemonade
Regular - 5.50 Large - 6.00 XL - 7.00

Smoothies

Citrus Blitz™ Pineapple, Orange, Tangerine Grapefruit & Lime	Tropical Igloo™ Peach, Mango, Orange, Lime & Passion fruit	Strawberry Hoola™ Strawberry, Banana & Pineapple
Berry Penguinlicious™ Raspberry, Strawberry, Cranberry, Blackberry & Blueberry	Strawberry-Banana • •Pina Colada • • Mango •	
Regular - 5.50 Large - 6.00 XL - 7.00		

Natural Juices

Simple Delight™
Carrot & Orange

Penguin Garden™
Broccoli, Celery, Spinach,
Mango, Apple & Orange

Tropical Snowfall™
Carrot, Orange, Celery,
Beet, Pineapple

Frozen Lava™
Kiwi, Lime, Beet, Orange &
Strawberry

Arctic Mojito™
Orange, Banana, Strawberry, Lime & Mint
24oz - 7.00 32oz - 9.00

Breakfast

Served 8am-2pm Monday-Friday; All-day on Saturday



Chorizo & Papa Panini

Bagel Club - 9.25
Toasted Bagel with Egg, Cheese,
Bacon, Ham, Turkey, Spinach,
Tomato & Red Onion with
Avocado-Jalapeno Spread

Sunny Croissant™ 9.25
Croissant with Egg, Ham, Cheese,
Spinach, Tomato & Red Onion with
Avocado-Jalapeno Spread

“Wrap-up-my-morning”™ - 9.75
Egg, Cheese, Turkey Bacon, Ham,
Turkey, Spinach, Mushroom, Tomato,
Red Peppers, Red Onion &
Avocado-Jalapeno Spread

Chorizo & Papa Panini - 10.00
Egg, Muenster Cheese, Spinach, Red Bell Pepper, Onion,
Ham, Potato, Soy Chorizo & Creamy Chipotle Sauce

Nutella Panini - 7.50
Ciabatta Bread with Sweet Nutella Spread filled with choice of
Banana or Strawberry Slices and served Hot

Chilaquiles - 13.00
Crispy Tortilla Chips bathed in your choice of Salsa Quemada, Salsa
Verde or Mole Poblano served with Peruano Beans and Two Eggs
any style, topped with Cilantro, Queso Fresco & Sour Cream

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are available only for some menu items.

Breakfast (continued)

Stuffed French Toast - 12.00
Filled with choice of Fig & Cheese, Nutella, Strawberry &
Cheese or PB&J. Served with Seasonal Fruits

Montecristo Sandwich - 13.00
Pan-seared Brioche with Fig Jam,
Ham, Turkey, Swiss & Brie Cheese.
Served with Seasonal Fruit.



Montecristo Sandwich

Zucchini Pancakes (25 minute prep time) - 12.00
A mixture of two special batters with freshly-shredded zucchini,
made in Cast Iron Skillets with Caramelized Butter. Stack of Three (3)

Old Fashioned Pancakes - 10.00
A good ol' classic made with our homeade batter and prepared in
Cast Iron Skillets with Caramelized Butter. Stack of Three (3).
Add Bananas, Blueberries, Strawberries or Chocolate Chips - \$1.25/ea

Lox & Bagel - 16.00
Toasted Plain Bagel with Smoked Alaskan Salmon, Herb Cream
Cheese, Tomatoes, Onions & Capers with small side of
Mixed Greens and Roasted Red Bell Pepper Spread
Add a Hard-boiled Egg \$1.00

Open Faced Batard - 13.00
Two slices of Multigrain Batard with Herb Cream Cheese, Hard-boiled
Egg, Tomatoes, Spinach, Onions Alfalfa Sprouts & Avocado Slices
and drizzled with our homemade Pesto

Boyle Heights Scramble - 12.75
Three Eggs Scrambled with Peppers, Onions, Spinach & Mushrooms;
side of Home Potatoes topped with cheese
and a slice of Toast (Multigrain, Sourdough or Cranberry Walnut)

Huevos Rancheros - 12.50
Two crispy tostadas with Bean Spread, Seared Ham and Egg, drizzled
with your choice of Salsa Quemada or Salsa Verde.
Topped with Sour Cream, Cotija Cheese & Cilantro

Creme Brûlée French Toast - 15.00
(15 minute Prep-time)

French Baguette Medallions
filled with Creme Brulee
and seared in Caramelized
Butter, topped with Blueberry
Flambe



Creme Brûlée French Toast

Food Allergy Advisory:
Food, Pastries and certain Beverages may contain nut products or may have been processed in
equipment through which nut products have been handled. Please inform us if you have an
allergy and accommodations will be made if possible and within reason.