

# Sunday Brunch



## RISE AND SHINE LIBATIONS

### Mimosa

with fresh squeezed oj.  
glass 4 or endless 10

### Citrus Basil Sangria

white wine, lemon, strawberry,  
tangerine, fresh basil. 7

### Sangria Roja

traditional red wine sangria,  
lemon, lime, OJ. 7

### El Diablo

jalapeño infused tequila, fresh blackberries,  
ginger beer, fresh lime juice. 6

### Berry Inferno Lemonade 7

Ketel One vodka, house-made habanero simple syrup,  
fresh blackberries and squeezed lemons

### Citrus Margarita

milagro silver tequila, fresh squeezed OJ,  
house sour mix. 8

### The Three Bloodys

housemade roasted tomato bloody mary mix, brown  
sugar bacon rim, slice of bacon, peppers & olives.

• **house bloody mary** 8 / • **spicy jalapeño bloody** 8  
• **the bloody maria** 100% blue agave tequila 8

### The Three Mules

• **mexican mule** tequila, lime, ginger beer 7  
• **mezcal mule** mezcal, cucumber, lime, ginger beer 7  
• **moscow mule** vodka, lime, ginger beer 7

## BRUNCH PLATES

### Huevos Rancheros ❖

cheese quesadillas, sunny side up eggs, black beans,  
pico de gallo, sour cream, red chile sauce, queso fresco.  
with chorizo 10 • with steak 12

### SOL Potato Hash Plates ❖

Choose your favorite below to be served atop  
our adobo brunch potatoes, salsa fresca,  
two over easy eggs and green chile hollandaise:

- **spicy carnitas pork** 10
- **chicken, chorizo & avocado** 11
- **steak with roasted peppers & caramelized onions** 12

### Avocado Toast

toasted jalapeño bread, smashed avocado, spinach,  
sunny side up eggs, smokey red pepper sauce. 10

### Banana Cream French Toast

thick cut brioche, fresh bananas, caramel sauce,  
vanilla pastry cream, maple syrup. 10

### Shrimp & Grits

sautéed shrimp, creamy chipotle sauce,  
roasted poblano & smoked gouda grit cakes. 17

### Chicken & Grits

crispy fried chicken breast, spicy agave syrup,  
four pepper relish, roasted poblano &  
smoked gouda grits. 13

### Brunch Salmon ❖

red chile glazed salmon, tomato bacon relish,  
sliced avocado. served over roasted poblano  
& smoked gouda grits. 17

### Steak & Eggs Tacos ❖

scrambled eggs, marinated flank steak, queso blanco,  
salsa fresca. with gouda grits or brunch potatoes. 11

### Avocado Egg White Tacos

whole grain tortillas, fluffy egg whites, fresh avocado,  
pico de gallo, avocado cream. served with fresh fruit. 9

### Smothered Cowboy Bison Burrito ❖

scrambled eggs, ground bison, brunch potatoes,  
black beans, salsa fresca, red chile sauce,  
queso blanco, guacamole. 15

### Fried Green Tomato BLT

applewood smoked bacon, bibb lettuce,  
green chile mayo, grilled jalapeño bread.  
with gouda grits or brunch potatoes. 10

## BRUNCH SIDES

**Extras à la carte** 3 per

applewood smoked bacon | fresh fruit | brunch potatoes | roasted poblano & smoked gouda grits | chorizo & potato quiche

## LUNCH PLATES

### Housemade Salsas 5 each

house red salsa • roasted tomatillo salsa  
charred corn and black bean salsa  
hot habanero salsa • grilled pineapple salsa

### SOL Trio

guacamole, queso and your choice of salsa. 14

### Firecrackers

grilled jalapeños, cream cheese stuffed,  
wrapped in applewood smoked bacon. 9

### Green Chile Chicken Nachos

grilled chicken, salsa fresca, fresh jalapeños,  
queso blanco, green chile, sour cream. 12

### Tuna Lollipops ❖

sushi-grade tuna, tortilla breaded, spicy ponzu,  
creamy ginger cilantro sauce. 4pc 12 / 6pc 15

### Flank Steak Quesadilla ❖

roasted peppers, caramelized onions,  
chihuahua cheese, avocado cream. 14

### Chipotle Chicken Quesadilla

black beans, roasted corn,  
smoked gouda, sour cream. 11

### Lobster & Roasted Corn Quesadilla ❖

spinach, smoked gouda, avocado cream. 16

### Shrimp & Jalapeño Bisque cup 5 / bowl 8

with tequila lime crema & salsa fresca

### Posole with Chicken & Tomatillos bowl 8

served with shredded cabbage, diced avocado,  
pico de gallo, sour cream, cheese quesadillas.

### Kitchen Side Salad

radish, cucumber, carrots, cherry tomato,  
chile vinaigrette. 5

### The Wedge

avocado, applewood smoked bacon, tomato,  
spicy chipotle buttermilk dressing. 8

### Grilled Romaine Salad

grilled romaine heart, red chile croutons,  
caesar vinaigrette, cotija cheese. 6

### SOL Salad

grilled vegetables, broccolini, avocado, bacon, queso  
fresco, lime or chile vinaigrette. 10

\* **Add grilled protein to salads above:**

chicken 5 • shrimp 8 • steak 7 ❖ • salmon 8 ❖

### Adobo Seared Tuna & Avocado Salad ❖

seared rare, fresh avocado, seasonal citrus,  
toasted pine nuts, lime vinaigrette. 15

### Chicken Enchiladas

roasted vegetables, chihuahua cheese, poblano cream.  
choose your chile sauce: red, green or christmas. 12

### Chicken Chimichanga

black beans, queso blanco, salsa fresca and  
sour cream over red and green chile sauce. 13

### Red Chile Bison Enchiladas ❖ 🌮

ground bison, fresh jalapeño, caramelized  
onions, chihuahua cheese, red chile sauce. 16

### Texas BBQ Bacon Cheeseburger ❖ 🌮

fried shallots, smoked gouda, mayo. 12

### Avocado Chicken Salad Sandwich

jalapeño bread, bibb lettuce, creamy avocado &  
grilled chicken salad, green chile mayo. 10

### Tuna Tacos ❖ 🌮

chile-rubbed, seared rare, jalapeño crema,  
shredded cabbage, pineapple salsa. 12

### Chicken Tacos 🌮

tomato bacon relish, manchego cheese,  
creamy chipotle sauce, shredded cabbage. 10

### Margarita Shrimp Tacos 🌮

grilled citrus marinated shrimp, salsa fresca,  
shredded lettuce, tequila-lime crema. 11

🌮 burgers served with seasoned adobo fries.

🌮 two tacos served with black beans & rice.  
choose corn, flour or whole grain tortillas.

❖ This item may be served undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.