BURGERS & SANDWICHES

Housmade Salsas 8 each
- house red salsa
- roasted tomatillo salsa
- charred corn and black bean salsa
- hot habanero salsa
- grilled pineapple salsa

Salsa Sampler, choose any three salsas 10

Guacamole
- avocado, onion, cilantro, jalapeño, fresh lime 8

Queso Blanco
- with warm tortilla chips 6 / with chorizo 8

SOL Trio
- guacamole, queso and your choice of salsa 15

Wood Fire Grilled Street Corn
- chipotle butter, roasted poblano street sauce, adobo seasoning, cotija, queso fresco, cilantro 6

Green Chile Chicken Nachos
- grilled chicken, salsa fresca, fresh jalapeños, queso blanco, green chile, sour cream 12

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

Lola’s Steak Skewers
- grilled tenderloin skewers with housemade chimichurri 11

South by Southwest Shrimp
- chipotle shrimp, fried green tomatoes, four pepper relish, spicy agave syrup, smoked gouda grits 12

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

SOUPS & SALADS

Posole with Chicken & Tomatillos 9
- served with shredded cabbage, diced avocado, pico de gallo, sour cream, cheese quesadillas

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, avocado, radish, bacon, queso fresco, lime or chile vinaigrette 10
- Add grilled protein to salads above: chicken 6 / shrimp 8 / steak 7 / salmon 8

Adobo Seared Tuna & Avocado Salad
- seared rare, fresh avocado, seasonal citrus, toasted pine nuts, lime vinaigrette 15

Marinated Flank Steak Salad
- bibb lettuce, charred corn, cherry tomatoes, avocado, cotija cheese, crispy shallots, chile vinaigrette 15

ENCHILADAS

served with organic black beans and brown rice

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

Red Chile Bison Enchiladas
- ground bison, fresh jalapeño, caramelized onions, chihuahua cheese, red chile sauce 16

Shrimp & Spinach Enchiladas
- red pepper sauce, aged jack cheese, sour cream 17

Stacked Vegetable Enchilada
- roasted vegetables, chihuahua cheese, black beans, red chile sauce, sour cream 16

TACOS

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

Chimichanga
- chicken chimichanga
- served over smoked gouda grits 17

Sea Bass
- chile rubbed, zippy sauce, pineapple salsa, grilled vegetables, ancho rice 17

Salmon
- red chile glaze, tomato bacon relish, fresh avocado, served over smoked gouda grits 17

Chipotle Shrimp & Grits
- creamy chipotle shrimp over roasted poblano & smoked gouda grit cake 18
- Sauce contains bacon

QUESADILLAS

Flank Steak Quesadilla
- roasted peppers, caramelized onions, chihuahua cheese, avocado cream 14

Chipotle Chicken Quesadilla
- black beans, roasted corn, smoked gouda, sour cream 11

Wild Mushroom Quesadilla
- shiitake & oyster mushrooms, smoked gouda, sour cream 11

Lobster & Roasted Corn Quesadilla
- spinach, smoked gouda, avocado cream 16

SOUTHWEST SIDES

Served à la carte 3 per
- served adobo fries
- grilled sweet potato wedges
- cheddar & potato pin
- roasted poblano & smoked gouda grits
- wood fire grilled vegetables
- jalapeño slaw
- organic black beans & brown rice
- wood fire grilled street corn 6

Side Salad
- radish, cucumber, carrots, cherry tomato, chile vinaigrette 5

Sustainability

SOL proudly sources humane, certified, antibiotic, and hormone free proteins.
Serving organic black beans and rice, organic chicken, wild caught East Coast domestic shrimp and sustainable seafood.

With every purchase of these items we will donate $1 to the Kitchen Karma charity of the month.

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