BURGERS & SANDWICHES
Housemade Salsas 6 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 / 8 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. 8

SOUPS & SALADS
Posole with Chicken & Tomatillos
beef 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 5 • shrimp 8 • steak 7
Adobo Seared Tuna & Avocado Salad
seared rare, fresh avocado, seasonal citrus, toasted pine nuts, lime vinaigrette. 15
Marinated Flank Steak Salad
bib 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. 10

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

Flank Steak
- caramelized onions, fresh jalapeños, sour cream, shredded lettuce. 11
Chicken
chili-rubbed, seared rare, jalapeño crema, shredded cabbage, pineapple salsa. 10
Carnitas Pork
chili bacon relish, manchego cheese, creamy chipotle sauce, shredded cabbage. 10
Sea Bass
green chile sauce, pickled red onions, queso fresco. 11
Margarita Shrimp
gilled citrus marinated shrimp, salsa fresca, green chile and queso fresco. 13

TEXAS SIDES
Side Salad
radish, cucumber, carrots, tomato, chile vinaigrette. 6

TEXAS SIDES
Served a la carte - 3 per
- seasoned adobo fries
- grilled sweet potato wedges
- cheddar & potato pils
- roasted poblano & smoked gouda grits
- wood fire grilled vegetables
- jalapeño slaw
- organic black beans & brown rice
- wood fire grilled street corn. 6 (Choice 2)

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.

CHIPS, DIPS & STARTERS
Housemade Salsas 6 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 / 8 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. 8

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 Stewees
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

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

SOL PLATES
Chicken Chimichanga
black beans, queso blanco, salsa fresca and sour cream over red and green chile sauce. 13
Carnitas Napoleon
fried corn tortillas layered with carnitas pork, salsa fresca, green chile and queso fresco. 15
Skirt Steak
6oz, citrus-soy marinade, grilled vegetables. 25
Steak Fritas
16oz ribeye, SOL seasoned, house steak sauce, adobo fries. 26
Sea Bass
green chile sauce, pickled red onions, grilled vegetables, ancho rice. 17
Salmon
green 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

SOUTHWEST SIDES
Carnitas Pork
chili-rubbed, seared rare, jalapeño crema, shredded cabbage, pineapple salsa. 10

Roasted Vegetable
- cabbage shreds, avocado cream, queso fresco. 9

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

Wild American Shrimp

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

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Southwest Salad
Red romaine, red and green chile, cilantro, cotija cheese, vinaigrette. 5

Sustralian Shrimp

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.