



SOUTHWEST KITCHEN  
& TEQUILA BAR

# Summerville Limited Menu

sorry.....same fresh juice & ingredients  
but limited garnish for now. be back soon.

## fresh juice margaritas & hand-crafted cocktails

### SOLarita

milagro silver, fresh juice  
margarita mix, cointreau 8

### The Perfect Maragrita

milagro reposado, fresh lime juice, organic  
agave nectar, plus a grand mariner floater 13

### Jalapeno Cucumber Margarita

milagro silver, fresh lime, jalapeno-cucumber 8

### Skinny Margarita

milagro silver, fresh lime, organic agave 8

### Fresh Berry Margaritas

milagro silver, seasonal berries, fresh juice  
sour mix 8 *blackberry or strawberry*

### Habanero Citrus Margarita

milagro silver, fresh orange juice, spicy  
habanero simple syrup, habanero salt rim 8

### El Diablo

jalapeno infused tequila, fresh lime juice,  
blackberries, ginger beer 7

### Strawberry Basil Smash

vodka, fresh strawberries, basil, lemon, lime 7

### SOL Mule

vodka, fresh lime juice, ginger beer 7

### Mezcal Mule

mezcal, cucumber, fresh lime, ginger beer 7

### Paloma

reposado tequila, fresh lime, grapefruit,  
agave, club soda 7

### Skinny Blackberry Limeade

vodka, fresh blackberry & lime, agave, club soda 8

## bubbles & white wine

Marqués de Cáceres Brut Cava 8/27

La Marca Proseco 8/27

Riondo Sparkling Rose 8/27

Cambria Chardonnay, California 9/30

Contempo Chardonnay, Chile 7/25

Crowded House Sauvignon Blanc 7/25

Cavaliere Pinot Grigio, Italy 7/25

Frisk Riesling, Australia 7/25

Rosehaven Rose, California 7/27

## red

Storypoint Cabernet, California 9/30

Santa Emma Cabernet, Argentina 7/25

De Loach Pinot Noir, California 8/27

Evolution Pinot Noir, Oregon 9/30

Crios Malbec, Argentina 7/25

Edna Valley Merlot, California 8/27

## draft beer

ask your server for current rotations  
& availability.....16oz only

## bottle beer

Corona/Corona Light 4.75

SOL Cerveza 4.75

Pacifico 4.75

Modelo /M. Negra 4.75

Yuengling 3.75

Miller Lite 3.75

Bud/Bud Light 3.75

Mich Ultra 3.75

Coors Light 3.75

Odouls 3.75

## tequila

*We have temporarily reduced prices on all of the tequila listed below by 15%-20%.*

*Remember; enjoy your tequila, "sip...don't slam" and be sure to ask for "el vocho" with your  
tequila...it's our "house made" tequila chaser made with pineapple juice, fresh mint, jalapeno & cilantro.*

### silver tequila

Avion pepper, grapefruit 7

1800 smoked citrus 7

Cabo Wabo caramelized fruit 6

Centinela cinnamon, pepper 6

Casamigos hint of vanilla 7

Don Julio wild flowers 8

El Mayor crisp, floral, pepper 6

Espolon pure agave flavor 5

Herradura tangerine 6

Milagro spice, mint 5

Partida spearmint, pepper 7

Patrón fruits & citrus 7

Tres Gen citrus, sweet floral 7

### reposado tequila

1800 smoky, agave 7

Avion cherry, peach 9

Cabo Wabo dill, oak 7

Casamigos vanilla, caramel 9

Centinela cinnamon, spicy 6

Don Julio dry, clean 9

El Mayor vanilla, spice, caramel 6

Espolon spicy hint of oak 6

Herradura sweet oak, peppery 7

Milagro caramel, toast, spice 6

Partida citrus, mint, oak 8

Patrón cinnamon, spice 9

Tres Gen oak, herbs 9

### anejo tequila

1800 brown spice, toffee 8

Avion vanilla, oak, maple 10

Cabo Wabo agave, vanilla 10

Casamigos caramel, vanilla 11

Centinela fruity, smoky oak 7

Don Julio very sweet vanilla 10

El Mayor caramel, fruit, spice 7

Herradura fruity sweetness 9

Milagro vanilla, oak, spice 7

Milagro Select caramel, pepper 11

Partida citrus, hint of vanilla 10

Patrón slight agave, caramel 11

Tres Gen buttery, agave, oak 10

## Happy Hour Drinks & Bites

Monday – Friday 4pm – 6pm

### Select Fresh Juice Margaritas \$5

SOLarita, Blackberry, Strawberry, Skinny,  
Jalapeno Cucumber, Habanero Citrus.

### All Draft Beer \$4

16oz pour. See server for current selection

### Select Wine \$5

Santa Emma Cab / Cavaliere Pinot Grigio

### Happy Hour Taco Nachos \$6

Choose Adobo Ground Beef, Roasted Veggie,  
or Adobo Chicken. All topped with, queso,  
pico, shredded lettuce, sour cream, jalapenos

### Avocado Fries \$6

crunchy tortilla breading, chipotle buttermilk

**Salsa Duo \$4** choice of two salsa



## chips & dips

### fresh salsas 5

- chunky house
- habanero
- grilled pineapple

### house queso 6

- with chorizo 8
- with adobo beef 8
- with pico & sour cream 7

### guacamole 8

- with corn & cotija 10
- with toasted pepitas 9
- with chipotle & bacon 10

## small plates & shareables

### sol trio

queso, guacamole, choice of salsa 14

### chicken nachos

green chile tomatillo sauce, queso, salsa fresca, sour cream, jalapenos 12

### street corn

wood-fire grilled, creamy street corn sauce, cotija, queso fresco, cilantro 7

### carne asada fries\*

adobo fries, queso blanco, marinated grilled steak, pico, sour cream, guacamole, cilantro 12

### tuna lollipops\*

sushi grade tuna, tortilla crusted, flash fried rare. ginger sauce, spicy ponzu 4pc 10 6pc 13

### firecrackers

cheese stuffed jalapenos, wrapped in bacon, chipotle dressing 4pc 9 6pc 11

### bang-bang tequila shrimp

fried shrimp, spicy bang-bang tequila sauce, shredded lettuce, cilantro 10

### steak skewers\*

grilled tenderloin, chimichurri 11

## soup, salads & rice bowls

### mexican street corn soup

chipotle cream, charred corn, cotija, cilantro 6 (soup contains bacon)

### grilled romaine salad

red chile croutons, cotija cheese, sol caesar 6

### SOL salad

grilled vegetables, avocado, bacon, queso fresco, radish.

lime or chile vinaigrette 10

### add to any salad above:

chicken 5 salmon 8\* steak 7\* shrimp 8

### southwest tuna salad

chile-rubbed tuna seared rare, charred corn, pickled red onions, black beans, avocado, roasted pepitas, lime vinaigrette 15

### grilled salmon & rice bowl\*

red chile glaze, citrus crema, black beans, radish, corn, avocado 13

### carne asada steak & rice bowl\*

marinated steak, charred corn, black beans, four pepper relish, avocado, chipotle sauce, queso fresco 14

## sol plates & southwest favorites

### chicken enchiladas

organic chicken, roasted vegetables, chihuahua cheese, poblano crema. served with black beans & rice. red chile, green chile or christmas 12

### red chile beef enchiladas\*

adobo ground beef, guajillo red chile sauce, chihuahua cheese. topped with poblano crema, lettuce, jalapeno, radish. served w/ black beans & rice 12

### roasted vegetable enchiladas

red or green chile sauce, chihuahua cheese, sour cream, avocado. served with black beans & rice 9

### chicken chimichanga

crispy flour tortilla, filled with chicken, black beans, pico de gallo, cheese. served with red & green chile, sour cream, queso, salsa fresca 13

### carnitas pork tower

fried corn tortillas stacked & layered with spicy carnitas pork, green chile tomatillo sauce, pico, queso fresco 12

### chipotle shrimp & grits

sautéed shrimp in a creamy chipotle sauce, (sauce contains pork). served over roasted poblano & smoked gouda grit cakes 18

## wood-fire grilled steaks & seafood

### surf & turf fajitas\*

grilled fajita steak & shrimp, grilled vegetables, flour tortillas, sour cream, guacamole, pico, served with black beans & rice 22

### skirt steak\*

9oz citrus-soy marinated, served with grilled vegetables 25

### steak fritas\*

16oz ribeye, chipotle butter, house steak sauce. adobo fries 28

### red-chile glazed salmon\*

tomato bacon relish, avocado. served over roasted poblano & smoked gouda grits 17

### chile-rubbed sea bass\*

citrus crema, pineapple salsa. rice & grilled vegetables 17

### grilled chipotle shrimp

grilled east coast domestic shrimp, chipotle butter. adobo fries & jalapeno slaw 18

## quesadillas

### lobster & roasted corn\*

sweet cold-water lobster tail, corn, spinach, gouda, avocado cream 16

### chipotle chicken

black beans, corn, gouda, creamy chipotle cheese, sour cream 11

### steak\*

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

### roasted vegetable

roasted vegetables, smoked gouda, poblano crema 9

## tacos

single tacos served on choice of soft flour, corn or whole grain tortilla

\*side of black beans & rice 2

### marinated steak\*

caramelized onions, jalapeno, shredded lettuce, sour cream 4.5

### chipotle chicken

organic chicken, chipotle sauce, tomato bacon relish, chihuahua cheese, shredded cabbage 4

### blackened tuna\*

sushi grade seared rare, poblano crema, pineapple salsa, shredded cabbage 5

### verde pork

spicy carnitas pork, green chile tomatillo sauce, pickled red onions, queso fresco 4

### bang-bang tequila shrimp

crispy fried shrimp, spicy tequila cream sauce, charred corn, citrus crema, avocado, cotija 5

### adobo ground beef\*

poblano crema, chihuahua cheese, lettuce, four pepper relish 4

### margarita shrimp

grilled shrimp, citrus butter, tequila-lime crema, pico de gallo, shredded lettuce 4.5

### roasted vegetable

avocado cream, cabbage, queso fresco 4

## burgers & sandwiches

all served with adobo fries

### green chile bison burger\*

caramelized onions, green chile relish, chihuahua cheese, green chile mayo 16

### texas bbq bacon burger\*

crispy shallots, smoked gouda, mayo 12

### the kitchen's chicken sandwich

fried chicken, jalapeno slaw, spicy mayo 11

### bbq carnitas pork sandwich

spicy pulled carnitas pork, sol bbq sauce, jalapeno slaw, crispy shallots 12

## sides

black beans & rice 2

grilled vegetables 3

gouda grits 3

jalapeno slaw 2

grilled sweet potatoes 3

### kitchen side salad

greens, radish, tomato, cucumbers, carrots, chile vinaigrette 5

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