



SOUTHWEST KITCHEN  
& TEQUILA BAR

## From The Bar

### fresh juice margaritas & hand-crafted cocktails

#### Cranberry Spiced Maragrita

milagro silver, cointreau, fresh cranberries, lime juice, holiday spice, agave nectar, lime sugar rim 8

#### 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

#### Old Fashioned Holiday Mule

bulliet bourbon, lime juice, fresh cranberries, holiday spice, ginger beer 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

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

### bottle beer

Corona, Corona Light, SOL Cerveza,

Pacifico, Modelo, Modelo Negra 4.75

Miller Lite, Budweiser, Bud Light,

Mich Ultra, Coors Light, Odouls 3.75

**draft beer** see server for current availability

### happy hour bites & bar specials | m-f 4pm-6pm

#### happy rita

tequila, fresh lime juice, agave 5

#### happy paloma

tequila, fresh grapefruit & lime juice, agave, club soda 5

#### happy diablo

jalapeno infused tequila, lime juice, blackberries, ginger beer 5

#### wine

select white & red 6

#### beer

domestic bottles 3 / mexican bottles 4 / dos xx draft 4

#### taco nachos

queso blanco, pico, black beans, sour cream, shredded lettuce 7 **beef, chicken, or vegetable**

#### avocado fries

crunchy tortilla breading, chipotle buttermilk 6

#### spicy tuna tostadas

chile rubbed tuna seared rare, sol habanero sauce, avocado relish 7

#### sol duo

queso & choice of salsa (*house, habanero, pineapple*) 7

### 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* 6

Herradura *tangerine* 6

Milagro *spice, mint* 6

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, fruit* 10

Casamigos *caramel, vanilla, spice* 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 Barrel Select *caramel, pepper* 11

Partida *citrus, hint of vanilla* 10

Patrón *slight agave, caramel* 11

Tres Gen *buttery, agave, oak* 10

ask for "el vocho" with your tequila...it's our "house made" tequila chaser made with pineapple juice, fresh mint, jalapeno & cilantro.



## 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

## small plates & shareables

### sol trio

queso, guacamole, choice of salsa 15

### chicken nachos

green chile tomatillo sauce, queso, salsa fresca, sour cream, jalapenos 13

### 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 14

### tuna lollipops\*

sushi grade tuna, tortilla crusted, flash fried rare. ginger sauce, spicy ponzu 4pc 10 6pc 14

### firecrackers

cheese stuffed jalapenos, wrapped in bacon, chipotle dressing 4pc 9 6pc 12

### bang-bang tequila shrimp

fried shrimp, spicy bang-bang tequila sauce, shredded lettuce, cilantro 11

### 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 16

### spicy tuna rice bowl\*

chile rubbed tuna seared rare, habanero crema, black beans, cabbage, pickled red onions, avocado 15

### adobo chicken & rice bowl

black beans, pico, guacamole, queso fresco, poblano crema, cilantro 13

### bang bang shrimp & rice bowl

fried shrimp, spicy tequila bang bang sauce, grilled corn, salsa fresca, avocado, green onions, citrus crema, cotija 15

### grilled salmon & rice bowl\*

red chile glaze, citrus crema, black beans, radish, corn, avocado 15

### 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

## wood-fire grilled steaks & seafood

### chile-rubbed sea bass\*

citrus crema, pineapple salsa. rice & grilled vegetables 17

### wood-fire grilled salmon\*

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

### grilled chipotle shrimp

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

### 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 napoleon 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

### surf & turf fajitas\*

grilled fajita skirt steak & shrimp. served "sol style" with grilled vegetables, flour tortillas, shredded lettuce, sour cream, guacamole, pico, black beans & rice 25

### steak fritas\*

16oz ribeye, chipotle butter, house steak sauce. adobo fries 29

### skirt steak\*

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

## 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

### marinated steak\*

caramelized onions, jalapeno, shredded lettuce, sour cream 5

### chipotle chicken

organic chicken, chipotle sauce, tomato bacon relish, chihuahua cheese, shredded cabbage 4.5

### 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 4.5

### bang-bang tequila shrimp

crispy fried shrimp, spicy tequila cream sauce, charred corn, citrus crema, shredded lettuce, avocado, cotija 5.5

### adobo ground beef\*

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

### margarita shrimp

sautéed shrimp, tequila-lime crema, pico de gallo, shredded lettuce 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

## sides

black beans & rice 3

grilled vegetables 3

grilled sweet potatoes 3

gouda grits 3

jalapeno slaw 2

kitchen side salad 5

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