



SOUTHWEST KITCHEN & TEQUILA BAR

From The Bar

fresh juice margaritas & hand-crafted cocktails

Cranberry Spiced Margarita

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 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 availability...

bottle beer

Corona/Corona Light 4.75

SOL Cerveza, 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 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 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

Sorry.....no substitutions on happy hour menu

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

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

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

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

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

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

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

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.