



SOUTHWEST KITCHEN
& TEQUILA BAR

Sunday Brunch Bar Menu

fresh juice margaritas & hand-crafted cocktails

Brunch Mimosa

champagne & fresh squeezed oj *4.5 glass / 16 cafe*

Blood Orange Jalapeno Margarita

jalapeno infused tequila, lime juice,
agave nectar, lime sugar rim *8*

SOLarita

milagro silver, fresh juice margarita mix, cointreau *8*

The Perfect Margarita

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*

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

milagro reposado, fresh lime, grapefruit,
agave, club soda *7*

Skinny Blackberry Limeade

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

bubbles

Marqués de Cáceres Brut Cava *8/27*

La Marca Proseco *8/27*

Riondo Sparkling Rose *8/27*

white

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 *4.75*

Corona Light *4.75*

SOL Cerveza *4.75*

Pacifico *4.75*

Modelo *4.75*

Modelo Negra *4.75*

Miller Lite *3.75*

Budweiser *3.75*

Bud Light *3.75*

Mich Ultra *3.75*

Coors Light *3.75*

Yuengling *3.75*

Odouls *3.75*

Amstel Light *3.75*

draft beer

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



Sunday Brunch Menu

10:30am -2:00pm

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, salsa 15

chicken nachos

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

carne asada fries*

adobo fries, queso blanco, marinated grilled steak, pico, sour cream, guacamole, cilantro 14

street corn

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

firecrackers

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

tuna lollipops*

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

quesadillas

chipotle chicken quesadilla

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

steak quesadilla*

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

lobster quesadilla

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

brunch plates

huevos rancheros

cheese quesadillas, sunny side up eggs, black beans, pico, sour cream, red chile sauce, avocado, queso fresco with chorizo 10 • with steak 13* with adobo chicken 11

banana cream french toast

thick cut brioche, fresh bananas, caramel sauce, vanilla pastry cream, maple syrup 11

chicken & grits

crispy fried chicken, spicy agave syrup, four pepper relish, roasted poblano & smoked gouda grits 12

brunch salmon*

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

avocado toast

smashed avocado on toasted brioche, spinach, lime vinaigrette, radish, sunny side up eggs 11

SOL brunch bowl

adobo brunch potatoes, pico de gallo, fresh avocado, sunny side up eggs, green chile hollandaise.

- chicken & chorizo 12
- steak & roasted peppers* 14
- spicy carnitas pork 13

chipotle shrimp & grits

sautéed shrimp in a creamy chipotle sauce, (sauce contains pork).

served over roasted poblano & smoked gouda grit cakes 18

steak & eggs tacos*

scrambled eggs, marinated steak, queso blanco, salsa fresca. served with gouda grits, fruit, or brunch potatoes 12

cowboy burrito*

scrambled eggs, adobo beef, brunch potatoes, black beans, pico de gallo, guajillo red chile sauce, queso blanco, guacamole 12

sol favorites

chicken enchiladas

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

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

SOL salad

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

lime or chile vinaigrette 10

add: chicken 5 salmon 8* steak 7* shrimp 8

the kitchen's chicken sandwich

crispy fried chicken, jalapeno slaw, spicy mayo, brioche bun. served with adobo fries 11

texas bbq bacon burger*

apple-wood smoked bacon, gouda cheese, sol bbq sauce crispy shallots, mayo. adobo fries 13

sides

brunch potatoes 3

fresh fruit 3

bacon two slices 3

black beans & rice 3

grilled veg 3

gouda grits 3

jalapeno slaw 2

grilled sweets 3

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