

JUST JUICED MARGARITAS

Simple, fresh, made to order...
and not a bottled margarita mix in sight.
Our handcrafted cocktails blend freshly
squeezed citrus juices, SOL sour mix
and deliciously simple ingredients.

SOL BARREL RESERVE MARGARITA

Single barrel reposado tequila selected exclusively for SOL,
aged for 10 months in charred bourbon barrels, fresh lime
juice, organic agave nectar, smoked ancho salt rim 11

SOLARITA

Milagro Silver, fresh juice margarita mix, cointreau 8

BLACKBERRY MARGARITA

Milagro Silver tequila, fresh blackberry puree,
SOL sour mix 8

STRAWBERRY MARGARITA

Milagro Silver tequila, fresh strawberries,
SOL sour mix 8

MEZCALITA

Banhez mezcal, fresh lime and orange juice,
organic agave nectar, smoked ancho salt rim 8

JALAPEÑO CUCUMBER MARGARITA

Milagro Silver, fresh lime, jalapeño-cucumber 8

SKINNY MARGARITA

Milagro Silver, fresh lime, organic agave 8

CITRUS MARGARITA

Milagro Silver tequila, fresh squeezed OJ,
SOL sour mix 8

HABANERO GRAPEFRUIT MARGARITA

Milagro Silver tequila, fiery hot habanero,
fresh squeezed grapefruit, habanero salt rim 8



For every Kitchen Karma drink purchased from Sep. 20th through
Oct. 31st, we will donate \$1 to SOS Lowcountry.

PRICKLY PEAR MARGARITA

Milagro Silver, cointreau, fresh prickly pear, lime juice,
organic agave, lime salt rim 8

HOT PINK LEMONADE

Milagro Silver, fresh lemon juice, house-made jalapeño
cucumber simple syrup, fresh prickly pear 8



HAND-CRAFTED COCKTAILS

EL DIABLO

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

PALOMA

Reposado tequila, fresh lime, grapefruit,
agave, club soda 8

STRAWBERRY BASIL SMASH

Vodka, fresh strawberries, basil, lemon, lime 8

SOL MULE

Vodka, fresh lime juice, ginger beer 7

MEZCAL MULE

Mezcal, cucumber, fresh lime, ginger beer 8

SKINNY BLACKBERRY LIMEADE

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

CITRUS BASIL SANGRIA

House-made with white wine, fresh fruit, basil 8

HAPPY HOUR BITES AND BAR SPECIALS

Monday-Friday | 4pm-6pm | Dine-in Only
– No substitutions on happy hour menu –

SELECT FRESH JUICE MARGARITAS

SOLarita | Blackberry | Strawberry | Skinny
Jalapeño Cucumber | Habanero Grapefruit 5

ALL DRAFT BEER

16oz pour. See server for current selection 4

SELECT WINE

Santa Emma Cab | Cavaliere Pinot Grigio 6

TACO NACHOS

Queso blanco, pico, black beans, sour cream,
shredded lettuce (beef, chicken, or vegetable) 8

AVOCADO FRIES

Crunchy tortilla breading, chipotle buttermilk 7

SOL DUO

Queso & choice of salsa 7

TEQUILA

SILVER | WHITE | PLATINUM

Tequila in its purest form. Clear in color. Unaged.

TEQUILA	FLAVOR PROFILE	PRICE
1800	Smoked citrus	7
Avion	Black pepper, grapefruit	9
Cabo Wabo	Caramelized fruit	7
Casamigos	Smooth, hint of vanilla	9
Don Julio	Wild flowers	10
Espolon	Pure agave flavor	6
Herradura	Tangerine	8
Milagro	Spice, mint	6
Milagro Select Barrel Reserve	Spicy, vanilla	10
Partida	Spearmint, peppery finish	10
Patrón Silver	Smooth	10
Tequila Ocho	Black pepper, mint, tropical fruit	12
Tres Gen Silver	Smooth, clean	9

REPOSADO TEQUILA | RESTED TEQUILA

Aged for 2-12 months. Mellow flavors with smooth finish.

TEQUILA	FLAVOR PROFILE	PRICE
1800	Smoky, agave	9
Avion	Cherry, peach	11
Cabo Wabo	Dill, oak	9
Casamigos	Vanilla and caramel	11
Don Julio	Dry clean finish	11
Espolon	Spicy hint of oak	7
Herradura	Sweet oak, peppery	9
Milagro	Caramel, toast, slight spice	7
Milagro Select Barrel Reserve	Vanilla, white pepper, cinnamon	13
Partida	Citrus, mint, whiskey finish	11
Patrón	Cinnamon spice	11
Tequila Ocho	Grapefruit, white pepper, chocolate	12
Tres Gen	Oak, herbs	10

ANEJO | AGED TEQUILA

Tequila has been aged for 1-3 years.

TEQUILA	FLAVOR PROFILE	PRICE
1800	Brown spice, toffee	10
Avion	Vanilla, oak, maple	12
Cabo Wabo	Agave, vanilla, fruit	11
Casamigos	Caramel, vanilla, hint of spice	12
Don Julio	Very sweet vanilla	13
Herradura	Fruity sweetness	11
Milagro	Vanilla, oak, spice	9
Milagro Select Barrel Reserve	Caramel, butterscotch	20
Partida	Citrus, hint of vanilla	13
Patrón	Slight agave, caramel	13
Tequila Ocho	Honey, butter, vanilla	14
Tres Gen	Buttery, agave, oak	11

UNIQUE OFFERINGS

SOL BARREL RESERVE TEQUILA

Limited release tequila by Partida bottled exclusively for SOL. Aged for 10 months in charred oak bourbon barrels. Served neat with a smoked ancho salt rim and an orange slice. Sip Don't Slam 9

RESERVES | ULTRA AGED

High end tequilas. Aged for at least 3 years.

TEQUILA	FLAVOR PROFILE	PRICE
Don Julio 1942	Caramel, wood,	29
Don Julio Real	Buttery, smooth	80
Gran Patrón Piedra	Smooth, agave, vanilla	75
Herradura Selección	Cherry	65
Patrón Gran Platinum	Smooth sipping tequila	39

MEZCAL

Distinctive Smoky Flavor

MEZCAL VAGO ELOTE

Espadin agave. Triple distilled with roasted corn 11

MONTELOBOS

Organic Espadin agave. Citrus, honey, nutty 9

BANHEZ ENSEMBLE

90% Espadin and 10% Barril agaves. Mild, floral and fruity 7

TEQUILA FLIGHTS

Three 1oz pours served with limes, lemon & oranges, plus el vocho: our housemade chaser made with pineapple juice, fresh mint, jalapeño and cilantro.

SILVER FLIGHT

Espolon, Tres Generaciones, Milagro Select Barrel Reserve 18

REPOSADO FLIGHT

Milagro, Herradura, Patron 19

ANEJO FLIGHT

1800, Partida, Don Julio 25

HOLLYWOOD FLIGHT

Cabo Silver, Avion Reposado, Casamigos Anejo 21

SINGLE ESTATE ARTISANAL FLIGHT

Tequila Ocho Plata, Tequila Ocho Reposado, Tequila Ocho Anejo 30

MEZCAL FLIGHT

Mezcal Vago Elote, Montelobos, Banhez 21

BUBBLY + VINO

BUBBLES & WHITE WINES	GLASS	BTL
Marqués de Cáceres Brut Cava, Spain	8	27
La Marca Prosecco, Italy	8	27
La Marca Sparkling Rosé, Italy	8	27
Cambria Katherine's Vineyard Chardonnay, California	9	30
Contempo Chardonnay, Chile	7	25
Crowded House Sauvignon Blanc, New Zealand	7	25
Cavaliere D'oro Campanile Pinot Grigio, Italy	7	25
Frisk Riesling, Australia	7	25
Rosehaven Rosé, California	7	27

RED WINES	GLASS	BTL
Storypoint Cabernet Sauvignon, California	9	30
Santa Ema Cabernet Sauvignon, Chile	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

BOTTLED BEERS

BEER	\$\$\$	BEER	\$\$\$
Corona	4.75	Miller Lite	3.75
Corona Light	4.75	Budweiser	3.75
SOL Cerveza	4.75	Bud Light	3.75
Pacifico	4.75	Mich Ultra	3.75
Modelo	4.75	Coors Light	3.75
Modelo Negra	4.75	O'Doul's	4.00
Blue Moon	4.75	Lagunitas IPA	4.75
Angry Orchard	4.75	Yuengling	4.00

ASK YOUR SERVER
FOR OUR CURRENT DRAFT LIST

DESSERT SELECTIONS

FLOURLESS CHOCOLATE CAKE

Rich and dense chocolate cake with a chocolate ganache layer on top, served with fresh whipped cream 7

SALTED CARAMEL CHEESECAKE

Shortbread crust, homemade caramel, pink himilayan salt 8

BANANA PUDDING

Vanilla pastry cream, gingersnap cookies, fresh bananas 6

APPLE EMPANADA

Flaky cinnamon sugar empanada crust, granny smith apples, caramel sauce, whipped cream 6

TEQUILA SIPPING

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SIGN UP FOR A BLACK AND BLUE LOYALTY CARD

For every \$200 you spend, you'll automatically receive a \$20 reward to use on your next visit. Ask your server or bartender for a new card today and register it on our website. The card can be used at SOL and our sister restaurant Eleven81. Earn and spend at both locations!

solsouthwestkitchen.com
eatateleven81.com