

Sunday Brunch



EYE OPENERS

BRUNCH MIMOSA

champagne & fresh squeezed oj
7 glass | 22 carafe

THE BRUNCH BLOODY MARY

vodka, house-made bloody mary mix,
bacon slice, pepperoncini, olives,
chile-lime salt rim 10

MIMOSA MARGARITA

100% blue agave tequila, fresh oj, lime,
citrus salt rim, champagne floater 12

THE SOL MICHELADA

jalapeño infused tequila, fresh lime juice,
house-made bloody mary mix,
dos equis amber, tahin rim 10

TEQUILA SUNRISE MARGARITA

100% blue agave tequila, fresh lime,
oj, cointreau, citrus salt rim 12

SUNDAY SPRITZ

100% blue agave tequila, aperol,
fresh orange juice, club soda, prosecco 12

MEXI-MOSA MULE

jalapeño infused tequila, fresh lime,
oj, ginger beer, champagne 12

BRUNCH PALOMA

camarena reposado, grapefruit,
lime, champagne 12

CITRUS BASIL SANGRIA

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

BRUNCH PLATES

HUEVOS RANCHEROS

cheese quesadillas, sunny side up eggs,
black beans, pico, sour cream, avocado,
red chile sauce, queso fresco
with chorizo 15 • with steak 18 ♦
with adobo chicken 15

BANANA CREAM FRENCH TOAST

thick cut brioche, fresh bananas,
caramel sauce, vanilla pastry cream,
maple syrup 12

CHICKEN & GRITS

crispy fried chicken, spicy agave syrup,
four pepper relish, roasted poblano &
smoked gouda grits 15

CARNITAS HASH PLATE

adobo brunch potatoes, spicy carnitas pork,
pico, green chile hollandaise, avocado,
sunny side up eggs, queso fresco 18

STEAK & EGGS TACOS ♦

scrambled eggs, marinated steak,
queso blanco, salsa fresca.
served with gouda grits, fruit,
or brunch potatoes 16

SMOTHERED BRUNCH BURRITO ♦

scrambled eggs, chorizo, brunch potatoes,
black beans, guajillo red chile sauce,
queso blanco, pico, guacamole 15

SOUTH BY SOUTHWEST SHRIMP & GRITS

sautéed shrimp in a creamy chipotle sauce,
(sauce contains pork). served over roasted
poblano & smoked gouda grit cakes 22

AVOCADO TOSTADA HASH

smashed avocado on crispy tostada with
roasted vegetable & spinach potatoes,
sunny side up eggs, roasted pepitas,
green chile hollandaise, queso fresco 15

BRUNCH SALMON*

red chile glazed, tomato bacon relish,
sliced avocado. served over roasted
poblano & smoked gouda grits 22

SOL FAVORITES

CHIPS AND DIPS

FRESH SALSAS 6 chunky house | habanero | grilled pineapple

HOUSE QUESO 7 with chorizo or adobo beef 10

GUACAMOLE 9 with corn & cotija 11 • with toasted pepitas 10

SOL TRIO queso, guacamole, choice of salsa 17

GREEN CHILE CHICKEN NACHOS

grilled chicken, green chile tomatillo sauce,
queso, salsa fresca, sour cream, jalapeños 17

STARTERS

CARNE ASADA FRIES ♦

adobo fries, queso blanco, marinated grilled steak, pico,
sour cream, guacamole, cilantro 19

TUNA LOLLIPOPS ♦

sushi grade tuna, tortilla crusted, flash fried rare.
five pops served with ginger sauce and spicy ponzu 18

FIRECRACKERS

five cheese stuffed jalapeños, wrapped in bacon, chipotle dressing 15

ENTREES

SOUTHWEST FIESTA SALAD

mixed greens, grilled corn, black beans, pickled red onions, queso fresco,
avocado, pepitas, crispy tortilla strips. agave lime or chile vinaigrette 11

*ADD GRILLED PROTEIN TO SALAD:

chicken 7 • salmon 10 ♦ • tuna 10 ♦ • steak 9 ♦ • shrimp 9

TEQUILA BRAISED BEEF ENCHILADAS ♦

tequila braised ground beef with corn, onions, poblano peppers,
chihuahua cheese, guajillo red chile sauce, tequila lime crema.
served with black beans & rice 17

CHICKEN CHIMICHANGA

crispy flour tortilla, filled with our housemade chicken-chimi mixture.
served with red and green chile, sour cream, queso, salsa fresca 16

TEXAS BBQ BACON CHEESEBURGER ♦

crispy shallots, gouda cheese, mayo served with adobo fries 16

SOUTHWEST SIDES

* brunch potatoes 3

* fresh fruit 3

* bacon two slices 3

* black beans & rice 3

* gouda grits 4

* adobo fries 5