

Sunday Brunch



RISE AND SHINE LIBATIONS

Mimosa

with fresh squeezed oj.
glass 4

Citrus Basil Sangria

white wine, lemon, strawberry,
tangerine, fresh basil. 7

Sangria Roja

traditional red wine sangria,
lemon, lime, OJ. 7

El Diablo

jalapeño infused tequila, fresh blackberries,
ginger beer, fresh lime juice. 8

Strawberry Basil Smash

vodka, fresh strawberries, "just squeezed"
lemon & lime juice, fresh basil, crushed ice 8

Citrus Margarita

camarena silver tequila, fresh squeezed OJ,
house sour mix. 9

The Three Bloodys

housemade roasted tomato bloody mary mix, brown
sugar bacon rim, slice of bacon, peppers & olives.

- **house bloody mary** 8 / • **spicy jalapeño bloody** 8
- **the bloody maria** 100% blue agave tequila 8

The Three Mules

- **mexican mule** tequila, lime, ginger beer 8
- **mezcal mule** mezcal, cucumber, lime, ginger beer 8
- **moscow mule** vodka, lime, ginger beer 8

BRUNCH PLATES

Huevos Rancheros ❖

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

SOL Potato Hash Plates ❖

Choose your favorite below to be served atop
our adobo brunch potatoes, salsa fresca,
two over easy eggs and green chile hollandaise:

- **spicy carnitas pork** 12
- **chicken, chorizo & avocado** 12
- **steak with roasted peppers & caramelized onions** 13

Avocado Toast

toasted jalapeño bread, smashed avocado, spinach,
sunny side up eggs, smokey red pepper sauce. 10

Banana Cream French Toast

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

Shrimp & Grits

sautéed shrimp, creamy chipotle sauce,
roasted poblano & smoked gouda grit cakes. 18

Chicken & Grits

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

Brunch Salmon ❖

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

Steak & Eggs Tacos ❖

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

Avocado Egg White Tacos

whole grain tortillas, fluffy egg whites, fresh avocado,
pico de gallo, avocado cream. served with fresh fruit. 9

Smothered Cowboy Bison Burrito ❖

scrambled eggs, ground bison, brunch potatoes,
black beans, salsa fresca, red chile sauce,
queso blanco, guacamole. 15

Fried Green Tomato BLT

applewood smoked bacon, bibb lettuce,
green chile mayo, grilled jalapeño bread.
with gouda grits or brunch potatoes. 11

BRUNCH SIDES

Extras à la carte 3 per

applewood smoked bacon | fresh fruit | brunch potatoes | roasted poblano & smoked gouda grits | chorizo & potato quiche

LUNCH PLATES

Housemade Salsas 5 each

house red salsa • hot habanero salsa
charred corn and black bean salsa
salsa verde • grilled pineapple salsa

SOL Trio

guacamole, queso and your choice of salsa. 15

Firecrackers

grilled jalapeños, cream cheese stuffed,
wrapped in applewood smoked bacon. 9

Green Chile Chicken Nachos

grilled chicken, salsa fresca, fresh jalapeños,
queso blanco, green chile, sour cream. 12

Tuna Lollipops ❖

sushi-grade tuna, tortilla breaded, spicy ponzu,
creamy ginger cilantro sauce. 4pc 12 / 6pc 15

Flank Steak Quesadilla ❖

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

Chipotle Chicken Quesadilla

black beans, roasted corn,
smoked gouda, sour cream. 11

Lobster & Roasted Corn Quesadilla ❖

spinach, smoked gouda, avocado cream. 16

Posole with Chicken & Tomatillos bowl 8

served with shredded cabbage, diced avocado,
pico de gallo, sour cream, cheese quesadillas.

The Wedge

avocado, applewood smoked bacon, tomato,
spicy chipotle buttermilk dressing. 8

Grilled Romaine Salad

grilled romaine heart, red chile croutons,
caesar vinaigrette, cotija cheese. 6

SOL Salad

grilled vegetables, avocado, radish, bacon,
queso fresco, lime or chile vinaigrette. 10

* Add grilled protein to salads above:

chicken 5 • shrimp 8 • steak 7 ❖ • salmon 8 ❖

Adobo Seared Tuna & Avocado Salad ❖

seared rare, fresh avocado, seasonal citrus,
toasted pine nuts, lime vinaigrette. 15

Marinated Flank Steak Salad ❖

bibb lettuce, charred corn, cherry tomatoes, avocado,
cotija cheese, crispy shallots, chile vinaigrette. 15

Chicken Enchiladas

roasted vegetables, chihuahua cheese, poblano cream.
choose your chile sauce: red, green or christmas. 12

Chicken Chimichanga

black beans, queso blanco, salsa fresca and
sour cream over red and green chile sauce. 13

Red Chile Bison Enchiladas ❖

ground bison, fresh jalapeño, caramelized
onions, chihuahua cheese, red chile sauce. 16

Texas BBQ Bacon Cheeseburger ❖ 🍔

fried shallots, smoked gouda, mayo. 12

Avocado Chicken Salad Sandwich 🍔

jalapeño bread, bibb lettuce, creamy avocado &
grilled chicken salad, green chile mayo. 10

Tuna Tacos ❖ 🌮

chile-rubbed, seared rare, jalapeño crema,
shredded cabbage, pineapple salsa. 12

Chicken Tacos 🌮

tomato bacon relish, manchego cheese,
creamy chipotle sauce, shredded cabbage. 10

Margarita Shrimp Tacos 🌮

grilled citrus marinated shrimp, salsa fresca,
shredded lettuce, tequila-lime crema. 11

🍔 burgers served with seasoned adobo fries.

🌮 two tacos served with black beans & rice.
choose corn, flour or whole grain tortillas.

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