




CHIPS, DIPS & STARTERS

Housemade Salsas 5 each
house red salsa • roasted tomatillo salsa
charred corn and black bean salsa
hot habanero salsa • grilled pineapple salsa

Salsa Sampler choose any three salsas. 10

Guacamole
avocado, onion, cilantro, jalapeño, fresh lime. 8

Queso Blanco
with warm tortilla chips. 6 / with chorizo. 8

 **SOL Trio**
guacamole, queso and your choice of salsa. 15

Wood Fire Grilled Street Corn
chipotle butter, roasted poblano street sauce,
adobo seasoning, cotija, queso fresco, cilantro. 6

SOUPS & SALADS

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

BURGERS & SANDWICHES

all served with seasoned adobo fries.

Green Chile Bison Burger ♦
green chile relish, caramelized onions,
manchego cheese, green chile mayo. 16

Texas BBQ Bacon Cheeseburger ♦
fried shallots, smoked gouda, mayo. 12

The Kitchen's Chicken Sandwich
crispy fried chicken, jalapeño slaw, spicy mayo. 11

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

Green Chile Chicken Nachos
grilled chicken, salsa fresca, fresh jalapeños,
queso blanco, green chile, sour cream. 12

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

Lola's Steak Skewers ♦
grilled tenderloin skewers with
housemade chimichurri. 11

South by Southwest Shrimp
chipotle shrimp, fried green tomatoes,
four pepper relish, spicy agave syrup,
smoked gouda grits. 12

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

ENCHILADAS

served with organic black beans and brown rice.

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

Red Chile Bison Enchiladas ♦
ground bison, fresh jalapeño, caramelized
onions, chihuahua cheese, red chile sauce. 16

Shrimp & Spinach Enchiladas
red pepper sauce, aged jack cheese, sour cream. 17

Stacked Vegetable Enchilada
roasted vegetables, chihuahua cheese,
black beans, red chile sauce, sour cream. 10

TACOS

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

Flank Steak ♦
caramelized onions, fresh jalapeños,
sour cream, shredded lettuce. 11

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

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

Carnitas Pork
green chile sauce, pickled red onions,
queso fresco. 11

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

Roasted Vegetable
cabbage shreds, avocado cream, queso fresco. 9

QUESADILLAS

Flank Steak Quesadilla ♦
roasted peppers, caramelized onions,
chihuahua cheese, avocado cream. 14

Chipotle Chicken Quesadilla
black beans, roasted corn,
smoked gouda, sour cream. 11

Wild Mushroom Quesadilla
shiitake & oyster mushrooms,
smoked gouda, sour cream. 11

Lobster & Roasted Corn Quesadilla ♦
spinach, smoked gouda, avocado cream. 16

SOL PLATES

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

Carnitas Napoleon
fried corn tortillas layered with carnitas pork,
salsa fresca, green chile and queso fresco. 13

Skirt Steak ♦
9oz, citrus-soy marinade, grilled vegetables. 25

Steak Fritas ♦
16oz ribeye, SOL seasoned,
house steak sauce, adobo fries. 26

Sea Bass
chile rubbed, zippy sauce, pineapple salsa,
grilled vegetables, ancho rice. 17

Salmon ♦
red chile glaze, tomato bacon relish, fresh avocado,
served over smoked gouda grits. 17

Chipotle Shrimp & Grits
creamy chipotle shrimp over roasted poblano &
smoked gouda grit cake. 18 *Sauce contains bacon.

SOUTHWEST SIDES

Served à la carte 3 per
* seasoned adobo fries
* grilled sweet potato wedges
* chorizo & potato pie
* roasted poblano & smoked gouda grits
* wood fire grilled vegetables
* jalapeño slaw
* organic black beans & brown rice
* wood fire grilled street corn 6 (Serves 2)

Side Salad radish, cucumber, carrots,
cherry tomato, chile vinaigrette. 5

Kitchen  **KARMA**
SOL GIVING BACK.

With every purchase of these items we will donate
\$1 to the Kitchen Karma charity of the month.

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



Sustainability

37Sol proudly sources humane, certified,
antibiotic, and hormone free proteins.
Serving organic black beans and rice,
organic chicken, wild caught East Coast
domestic shrimp and sustainable seafood.