



Sunday Brunch Limited Bar Menu

sorry.....same fresh juice & ingredients
but no garnish for now. be back soon.

fresh juice margaritas & hand-crafted cocktails

Brunch Mimosa

champagne & fresh squeezed orange juice 4.5

SOLarita

camarena silver, fresh juice
margarita mix, cointreau 8

The Perfect Maragrita

camarena reposado, fresh lime juice, organic
agave nectar, plus a grand mariner floater 13

Jalapeno Cucumber Margarita

camarena silver, fresh lime, jalapeno, cucumber 8

Skinny Margarita

camarena silver, fresh lime, organic agave 8

Fresh Berry Margaritas

camarena 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

camarena reposado, fresh lime, grapefruit,
agave, club soda 7

Skinny Blackberry Limeade

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

bubbles

Jaume Serra Cristalino Brut 7/25

Villa Sandi Prosecco 7/27

white

Natura Chardonnay, Chile 9/35

Sonoma Simi Chardonnay, California 10/32

Bonterra Sauvignon Blanc 9/35

Villa Puzzi Pinot Grigio, Italy 7/27

Shelton Vineyards Riesling, NC 7/27

Lo Nuevo Covello Albarino, Spain 7/27

red

Hayes Ranch Cabernet, California 7/27

Montes Alpha Cabernet, Argentina 8/31

Woodwork Pinot Noir, California 8/31

Sokol Blosser Pinot Noir, Oregon 10/39

Kaiken Malbec, Argentina 8/31

Palacio Rojo, Spain 10/39

bottle beer

Corona 4.50

Corona Light 4.50

SOL Cerveza 3.50

Pacifico 4.50

Modelo Especial 4.50

Modelo Negra 4.50

Estrella Jalisco 4.50

Miller Lite 3.50

Budweiser 3.50

Bud Light 3.50

Mich Ultra 3.50

Amstel Light 4.50

Yuengling 3.50

Sweetwater 420 4.50

draft beer

Birdsong Jalapeno Pale Ale 7

Bold Rock Hard Cider 6

Catawba White Zombie White Ale 8

Dos Equis Amber 6

NoDa Hop, Drop & Roll IPA 8

NoDa Jam Session Pale Ale 8

OMB Captain Jack Pilsner 7

OMB Copper "Altbier" Amber Ale 7

Sugar Creek Pale Ale 7

Legion Juicy Jay IPA 7



Sunday Brunch Menu

10:30am -3:00pm

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
- with chipotle & bacon 10

small plates & shareables

sol trio

queso, guacamole, salsa 14

chicken nachos

green chile tomatillo sauce, queso, salsa fresca, sour cream, jalapenos 12

carne asada fries*

adobo fries, queso blanco, marinated grilled steak, pico, sour cream, guacamole, cilantro 12

street corn

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

firecrackers

cheese stuffed jalapenos, wrapped in bacon 4pc 9 6pc 11

tuna lollipops*

sushi grade tuna, tortilla crusted, flash fried rare. ginger sauce, spicy ponzu 4pc 10 6pc 13

chipotle chicken quesadilla

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

steak quesadilla*

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

roasted vegetable quesadilla

chimichurri roasted vegetables, smoked gouda poblano crema 14

brunch plates & bowls

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

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

SOL salad

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

add:

chicken 5 salmon 8* steak 7* shrimp 8

southwest tuna salad

chile-rubbed tuna seared rare, fresh greens, charred corn, pickled red onions, black beans, avocado, roasted pepitas, chile vinaigrette 15

brunch bowls

adobo brunch potatoes, pico, black beans, fresh avocado, sunny side up eggs, green chile hollandaise

chicken & chorizo 12

steak & roasted peppers* 13

spicy carnitas pork 12

cowboy burrito*

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

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. served with adobo fries 13

sides

brunch potatoes 3

fresh fruit 3

bacon two slices 3

black beans & rice 2

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.