



Limited Bar Menu

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

fresh juice margaritas & hand-crafted cocktails

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*

Habanero Grapefruit Margarita

camarena silver, fresh grapefruit, habanero 8

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

tequila

we have temporarily reduced the prices on all of the tequila listed below by 15%-20%. this helps us move inventory & allows you the opportunity to try different tequilas at lower prices.

Remember; enjoy your tequila, "sip...don't slam".

silver tequila

Avion pepper, grapefruit 10

1800 smoked citrus 6

Cabo Wabo caramelized fruit 7

Casamigos hint of vanilla 9

Corazon pear, apple 6

Don Julio wild flowers 10

Herradura tangerine 8

Milagro spice, mint 7

Patrón fruits & citrus 10

Tres Gen citrus, sweet floral 7

reposado tequila

1800 smoky, agave 7

Avion cherry, peach 12

Cabo Wabo dill, oak 8

Casamigos vanilla, caramel 10

Corazon vanilla, almonds 6

DeLeon cinnamon, butterscotch 13

Don Julio dry, clean 11

Herradura sweet oak, peppery 10

Milagro caramel, toast, spice 8

Patrón cinnamon, spice 12

anejo tequila

1800 brown spice, toffee 8

Avion vanilla, oak, maple 13

Cabo Wabo agave, vanilla, fruit 9

Casamigos caramel, vanilla, spice 11

Espolon vanilla, butterscotch 8

Herradura fruity sweetness 12

Hornitos vanilla, hazelnut 6

Lunazul smoky oak, almonds 6

Maestro Dobel oak, smooth 12

Patrón slight agave, caramel 13

make sure you ask for "el vocho" with your tequila.....it's our "house made"
tequila chaser made with pineapple juice, fresh mint, jalapeno & cilantro.



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, choice of salsa 14

chicken nachos

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

street corn

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

carne asada fries*

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

tuna lollipops*

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

firecrackers

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

bang-bang tequila shrimp

fried shrimp, spicy bang-bang tequila sauce, shredded lettuce, cilantro 10

steak skewers*

grilled tenderloin, chimichurri 11

soup, salads & rice bowls

mexican street corn soup

chipotle cream, charred corn, cotija, cilantro 6 (soup contains bacon)

grilled romaine salad

red chile croutons, cotija cheese, sol caesar 6

SOL salad

grilled vegetables, avocado, bacon, queso fresco, radish.

lime or chile vinaigrette 10

add to any salad above:

chicken 5 salmon 8* steak 7* shrimp 8

tuna avocado salad*

adobo seasoned seared rare, avocado, seasonal citrus, toasted pepitas, lime vinaigrette 15

grilled salmon & rice bowl*

red chile glaze, citrus crema, black beans, radish, corn, avocado 13

chimichurri steak & rice bowl*

grilled tenderloin, chimichurri, charred corn, black beans, tomato, avocado, chipotle sauce, queso fresco 14

sol plates & southwest favorites

chicken enchiladas

organic chicken, roasted vegetables, chihuahua cheese, poblano crema. served with black beans & rice. red chile, green chile or christmas 12

red chile beef enchiladas*

adobo ground beef, guajillo red chile sauce, chihuahua cheese. topped with poblano crema, lettuce, jalapeno, radish. served w/ black beans & rice 12

roasted vegetable enchiladas

red or green chile sauce, chihuahua cheese, sour cream, avocado. served with black beans & rice 9

chicken chimichanga

crispy flour tortilla, filled with chicken, black beans, pico de gallo, cheese. served with red & green chile, sour cream, queso, salsa fresca 13

carnitas pork tower

fried corn tortillas stacked & layered with spicy carnitas pork, green chile tomatillo sauce, pico, queso fresco 12

chipotle shrimp & grits

sautéed shrimp in a creamy chipotle sauce, (sauce contains pork). served over roasted poblano & smoked gouda grit cakes 18

wood-fire grilled steaks & seafood

surf & turf fajitas*

grilled fajita steak & shrimp, grilled vegetables, flour tortillas, sour cream, guacamole, pico, served with black beans & rice 22

skirt steak*

9oz citrus-soy marinated, served with grilled vegetables 25

steak fritas*

16oz ribeye, chipotle butter, house steak sauce. adobo fries 28

red-chile glazed salmon*

tomato bacon relish, avocado. served over roasted poblano & smoked gouda grits 17

chile-rubbed sea bass*

citrus crema, pineapple salsa. rice & grilled vegetables 17

chipotle shrimp

grilled east coast domestic shrimp, chipotle butter. adobo fries & jalapeno slaw 18

quesadillas

lobster & roasted corn*

sweet cold-water lobster tail, corn, spinach, gouda, avocado cream 16

chipotle chicken

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

steak*

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

roasted vegetable

roasted vegetables, smoked gouda, roasted poblano crema 9

tacos

single tacos served on choice of soft flour, corn or whole grain tortilla

*side of black beans & rice 2

marinated steak*

caramelized onions, jalapeno, shredded lettuce, sour cream 4.5

chipotle chicken

organic chicken, chipotle sauce, tomato bacon relish, chihuahua cheese, shredded cabbage 4

blackened tuna*

sushi grade seared rare, poblano crema, pineapple salsa, shredded cabbage 5

verde pork

spicy carnitas pork, green chile tomatillo sauce, pickled red onions, queso fresco 4

bang-bang tequila*

crispy fried shrimp or lobster, spicy tequila cream sauce, charred corn, citrus crema, avocado, cotija. lobster 8/shrimp 5

adobo ground beef*

poblano crema, chihuahua cheese, lettuce, four pepper relish 4

margarita shrimp

grilled shrimp, citrus butter, tequila-lime crema, pico de gallo, shredded lettuce 4.5

roasted vegetable

avocado cream, cabbage, queso fresco 4

burgers & sandwiches

all served with adobo fries

green chile bison burger*

caramelized onions, green chile relish, chihuahua cheese, green chile mayo 16

texas bbq bacon burger*

crispy shallots, smoked gouda, mayo 12

the kitchen's chicken sandwich

fried chicken, jalapeno slaw, spicy mayo 11

grilled salmon blt*

red-chile glazed, applewood smoked bacon, tomato, lettuce, zippy sauce, brioche bun 13

sides

black beans & rice 2

grilled vegetables 3

gouda grits 3

jalapeno slaw 2

grilled sweet potatoes 3

kitchen side salad

greens, radish, tomato, cucumbers, carrots, chile vinaigrette 5

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