



# Sunday Brunch Bar Menu

## fresh juice margaritas & hand-crafted cocktails

### Brunch Mimosa

champagne & fresh squeezed oj *4.5 glass / 16 carafe*

### Blood Orange Jalapeno Margarita

jalapeno infused tequila, lime juice,  
agave nectar, lime sugar rim *8*

### SOLarita

lunazul silver, fresh juice margarita mix, cointreau *8*

### The Perfect Margarita

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

### Jalapeno Cucumber Margarita

lunazul silver, fresh lime, jalapeno-cucumber *8*

### Skinny Margarita

lunazul silver, fresh lime, organic agave *8*

### Fresh Berry Margaritas

lunazul 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

lunazul 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*

## red

Hayes Ranch Cabernet, California *7/27*

Montes Alpha Cabernet, Argentina *8/31*

Mark West Pinot Noir, California *8/31*

Sokol Blosser Pinot Noir, Oregon *10/39*

Alamos 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

## 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*

Radiohaze IPA *7*



# Sunday Brunch Menu

10:30am -2:00pm

## 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

## small plates & shareables

### sol trio

queso, guacamole, salsa 15

### chicken nachos

green chile tomatillo sauce, queso, salsa fresca, sour cream, jalapenos 13

### carne asada fries\*

adobo fries, queso blanco, marinated grilled steak, pico, sour cream, guacamole, cilantro 14

### street corn

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

### firecrackers

cheese stuffed jalapenos, wrapped in bacon 4pc 9 6pc 12

### tuna lollipops\*

sushi grade tuna, tortilla crusted, flash fried rare. ginger sauce, spicy ponzu 4pc 10 6pc 14

## quesadillas

### chipotle chicken quesadilla

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

### steak quesadilla\*

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

### lobster quesadilla

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

## brunch plates

### 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

### SOL brunch bowl

adobo brunch potatoes, pico de gallo, fresh avocado, sunny side up eggs, green chile hollandaise.

- chicken & chorizo 12
- steak & roasted peppers\* 14
- spicy carnitas pork 13

### 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

### cowboy burrito\*

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

## sol favorites

### chicken enchiladas

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

### 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

### SOL salad

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

lime or chile vinaigrette 10

add: chicken 5 salmon 8\* steak 7\* shrimp 8

### 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. adobo fries 13

## sides

brunch potatoes 3

fresh fruit 3

bacon two slices 3

black beans & rice 3

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.