



# Bar Menu

## fresh juice margaritas & hand-crafted cocktails

### 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*

### Habanero Citrus Margarita

lunazul silver, fresh orange juice, spicy habanero simple syrup, habanero salt rim 8

### El Diablo

jalapeno infused tequila, fresh lime juice, blackberries, ginger beer 7

### Paloma

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

### SOL Mule

vodka, fresh lime juice, ginger beer 7

### Mezcal Mule

mezcal, cucumber, fresh lime, ginger beer 7

### Blood Orange Lemonade

vodka, fresh blood orange juice, lemon and lime 8

### Strawberry Basil Smash

vodka, fresh strawberries, basil, lemon, lime 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 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

Radiohaze 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

## small plates & shareables

### sol trio

queso, guacamole, choice of salsa 15

### chicken nachos

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

### 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 14

## 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

### southwest tuna salad

chile-rubbed tuna seared rare, charred corn, pickled red onions, black beans, avocado, roasted pepitas, lime vinaigrette 16

## 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

## wood-fire grilled steaks & seafood

### chile-rubbed sea bass\*

citrus crema, pineapple salsa. rice & grilled vegetables 17

### wood-fire grilled salmon\*

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

### grilled chipotle shrimp

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

### tuna lollipops\*

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

### firecrackers

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

### bang-bang tequila shrimp

fried shrimp, spicy bang-bang tequila sauce, shredded lettuce, cilantro 11

### steak skewers\*

grilled tenderloin, chimichurri 11

### spicy tuna rice bowl\*

chile rubbed tuna seared rare, habanero crema, black beans, cabbage, pickled red onions, avocado 15

### adobo chicken & rice bowl

black beans, pico, guacamole, queso fresco, poblano crema, cilantro 13

### bang bang shrimp & rice bowl

fried shrimp, spicy tequila bang bang sauce, grilled corn, salsa fresca, avocado, green onions, citrus crema, cotija 15

### grilled salmon & rice bowl\*

red chile glaze, citrus crema, black beans, radish, corn, avocado 15

### carne asada steak & rice bowl\*

marinated steak, charred corn, black beans, four pepper relish, avocado, chipotle sauce, queso fresco 14

### 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

### surf & turf fajitas\*

grilled fajita skirt steak & shrimp. served "sol style" with grilled vegetables, flour tortillas, shredded lettuce, sour cream, guacamole, pico, black beans & rice 25

### steak fritas\*

16oz ribeye, chipotle butter, house steak sauce. adobo fries 29

### skirt steak\*

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

## 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*

### marinated steak\*

caramelized onions, jalapeno, shredded lettuce, sour cream 5

### chipotle chicken

organic chicken, chipotle sauce, tomato bacon relish, chihuahua cheese, shredded cabbage 4.5

### 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 4.5

### bang-bang tequila shrimp

crispy fried shrimp, spicy tequila cream sauce, charred corn, citrus crema, shredded lettuce, avocado, cotija 5.5

### adobo ground beef\*

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

### margarita shrimp

sautéed shrimp, tequila-lime crema, pico de gallo, shredded lettuce 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 3 grilled vegetables 3  
grilled sweet potatoes 3/adobo fries 3  
gouda grits 3/jalapeno slaw 2/side salad 5

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