



CELEBRATE

PRIVATE DINING & EVENTS



SOLCOCINA.COM

DENVER | NEWPORT BEACH | PLAYA VISTA | SCOTTSDALE



FOR THAT SPECIAL OCCASION

¡Bienvenidos! Thank you for considering SOL Mexican Cocina in your search for the perfect venue for your private event. SOL is a unique restaurant and bar celebrating traditional Baja cuisine with a fresh, modern interpretation. Designed to echo the expansive sea, sky, and desert of the Baja peninsula, SOL offers a vibrant setting of modern Mexican design featuring original local art, open kitchen, indoor-outdoor patio, lively bar and fire pit, and welcoming friendly service.

We are happy to accommodate special requests with distinction and spirit. Whether you choose to dine on our patio or in our private dining room, we will treat your guests to a sophisticated & unique experience during their journey through our Baja coastal concept. We look forward to helping you create something special. SOL Mexican Cocina team.



AMOR DE SOL

\$55 PER PERSON

GUACAMOLE SOL

guacamole, mango, tequila, onions, goat cheese, pepitas & cilantro, served with house tostadas

MEXX CHOPP SALAD

avocado-caesar dressing, cheese, pico, nopales, sautéed almonds, black beans & avocado

CEVICHE SOL

sashimi-grade fish, fresh-squeezed lime juice, pico de gallo & serrano, sliced avocado & tostadas

COCONUT CALAMARI

toasted sesame, dried orange peel & spicy dipping sauce

CHOOSE THREE SPECIALTY TACOS

VIPER CHICKEN TACO

TACO VAMPIRO chicken or carne asada

FISH TACO GOBERNADOR

SHRIMP TACO DORADO

POBLANO, MUSHROOM & CORN TACO

plated with red rice & borracho black beans

BLONDIE BITES

with white chocolate & pecans, served warm with whipped cream & caramel sauce

BEVERAGES

coffee, tea & soda

Minimums may apply. Menu and prices are subject to change. Price does not include tax and service charge.



CLASICO DINNER

PLATED COURSE DINNER - \$65 PER PERSON

GUACAMOLE SOL

guacamole, mango, tequila, onions, goat cheese, pepitas & cilantro, served with house tostadas

GRILLED SWEET CORN

carved tableside, tossed with butter, lime, chiles, cotija cheese & chipotle drizzle

TJ CAESAR

romaine salad, cotija cheese, green olives, garlic toasts, avocado & TJ caesar dressing. plated for each guest.

CHOICE OF ENTRÉE

GRILLED ESTOFADO

grilled chipotle beef tossed with fajita vegetables, chimichurri, grilled jalapeño & avocado

PORK CARNITAS

with avocado, onion, tomatillo salsa & chicharrón

SHRIMP CHILE RELLENO

grilled poblano chiles, arroz verde, shrimp & cheese diablo sauce

CHICKEN 'DESMADRES'

chipotle-grilled chicken with arugula, tomato & avocado salad, cheese & grilled sweet peppers

GOAT CHEESE ENCHILADAS

goat & menonito cheeses, pico de gallo, salsa verde & crema

BLONDIE BITES

with white chocolate & pecans, served warm with whipped cream & caramel sauce. plated for each guest.

BEVERAGES

coffee, tea & soda

Minimums may apply. Menu and prices are subject to change. Price does not include tax and service charge.



EL ULTIMO DINNER

PLATED COURSE DINNER – \$85 PER PERSON

GUACAMOLE SOL

guacamole, mango, tequila, onions, goat cheese, pepitas & cilantro, served with house tostadas

GRILLED SWEET CORN

carved tableside, tossed with butter, lime, chiles, cotija cheese & chipotle drizzle

COCONUT CALAMARI

with toasted sesame, dried orange peel & dipping sauce

TJ CAESAR

romaine salad, cotija cheese, green olives, garlic toasts, avocado & TJ caesar dressing. plated for each guest.

CHOICE OF ENTRÉE

GRILLED WAGYU SKIRT STEAK

wagyu-style skirt steak, tomatillo salsa, cebollitas & avocado

WILD FISH ON ESQUITES

wild fish with almond-lemon crust, grilled corn esquites, tomato & basil, lime, avocado butter, scallions & cotija cheese

SHORTRIBS ‘BARBACOA’

with chiles, and guacamole, onion, cotija cheese & yams

CHICKEN ‘DESMADRES’

with arugula, tomato & avocado salad & grilled sweet pepper

GOAT CHEESE ENCHILADAS

goat cheese and menonito cheeses, salsa verde & crema

BLONDIE BITES

with white chocolate & pecans, served warm with whipped cream & caramel sauce. plated for each guest

BEVERAGES

coffee, tea & soda

Minimums may apply. Menu and prices are subject to change. Price does not include tax and service charge.



LUNCH AT SOL

AVAILABLE DAILY: 11 AM - 3 PM

\$38 PER PERSON

GUACAMOLE SOL

guacamole, mango, tequila, onions, goat cheese, pepitas & cilantro, served with house tostadas

MEXX CHOPP SALAD

avocado-caesar dressing, cheese, pico, nopales, sautéed almonds, black beans & avocado

GRILLED SWEET CORN

with butter, lime, chiles, cotija cheese & chipotle drizzle

CHOOSE THREE STREET TACO PLATES

CARNITAS

LEMON-MEZCAL CHICKEN

GRILLED FISH ZARANDEADO

BEER-BATTERED SHRIMP

BLACK BEAN & SWEET POTATO

plated with red rice & borracho black beans

BEVERAGES

coffee, tea & soda

LUNCH ENHANCEMENTS

ADD BLONDIE BITES | \$10 PER PERSON

with white chocolate & pecans, served warm
with whipped cream & caramel sauce

Minimums may apply. Menu and prices are subject to change.
Price does not include tax and service charge.



BRUNCH AT SOL

SATURDAY & SUNDAY ONLY: 11 AM - 3 PM

\$45 PER PERSON

GUACAMOLE SOL

guacamole, mango, tequila, onions, goat cheese, pepitas & cilantro, served with house tostadas

CHILAQUILES VERDE

corn tortillas in tomatillo salsa, queso fresco, Huevos Mexicanos, crema, cheese & onions

PAPAS 'PAPI'

potatoes & onions, cheese, crema, chorizo, bacon, serrano chiles, pico de gallo & onions

CHORIZO & POTATO SCRAMBLE

chorizo, red potatoes, onions, spinach, tomatoes, scrambled eggs with queso fresco & smoky crema

SOUFFLE CARLOTTA

rich & creamy bread pudding spiked with lemon zest, with agave syrup, berries, whipped cream & almonds

BEVERAGES

coffee, tea & soda

BRUNCH ENHANCEMENTS

ADD BOTTOMLESS MIMOSAS

\$20 PER PERSON

served one hour during food service.

All guests over 21 will be included in cost.

ADD FRESH FRUIT PLATTER

\$5 PER PERSON

Minimums may apply. Menu and prices are subject to change. Price does not include tax and service charge.



ENHANCEMENTS

Make your event that much more special with one of our enhancement options.

WELCOME MARGARITA | \$10 – 15 PER PERSON

Greet your guests with our signature margaritas. Choose from our House Margarita, Cadillac Margarita or Watermelon Margarita.

CHAMPAGNE TOAST | \$8 PER PERSON

To recognize or acknowledge an achievement, or any cause for celebration, a champagne toast is set for each guest with a 5 oz. pour of our house champagne.

ROSCA DE CHURRO DESSERT | \$9 PER PERSON

Celebrate with something sweet. Even if dessert is already included in your package, make the event even sweeter with one of our most popular desserts. Churros, vanilla ice cream drizzled with dulce de leche, chocolate & garnished with toasted almonds.



PLAYA VISTA

WE CAN ACCOMMODATE UP TO 300 GUESTS

ROOM / SPACE CAPACITY	SEATED	STANDING
PATIO	80	110
BAR	30	65
BARREL ROOM	16	-
TEQUILA ROOM	45	55
DINING ROOM	52	65
FULL RESTAURANT	225	300

VIRTUAL TOUR

Starts at the Bar

Click here to view: goo.gl/4SPj3m

AV CAPABILITIES

BAR

(1) 55" FLAT SCREEN

PATIO

(1) 55" FLAT SCREEN

BARREL ROOM

(1) 55" FLAT SCREEN

TEQUILA ROOM

(2) 55" FLAT SCREEN

FULL RESTAURANT

(5) 55" FLAT SCREEN



NEWPORT BEACH

WE CAN ACCOMMODATE UP TO 300 GUESTS

ROOM / SPACE CAPACITY	SEATED	STANDING
WATERFRONT PATIO	30	40
BAR	55	100
BAJA ROOM	30	40
DINING ROOM	90	110
FULL RESTAURANT	225	300
OUTDOOR DECK	40	50

AV CAPABILITIES

- BAR**
(2) 55" FLAT SCREEN
- BAJA ROOM**
(2) 55" FLAT SCREEN
- FULL RESTAURANT**
(4) 55" FLAT SCREEN

VIRTUAL TOUR

Starts on the Waterfront Patio

Click here to view: goo.gl/1bgnaz

Starts in the Baja Room

Click here to view: goo.gl/pZPYcq



SCOTTSDALE

WE CAN ACCOMMODATE UP TO 300 GUESTS

ROOM / SPACE CAPACITY	SEATED	STANDING
PATIO	55	75
BAR	46	60
SM PRIVATE ROOM	22	26
LG PRIVATE ROOM	55	75
DINING ROOM	60	75
FULL RESTAURANT	175	225

VIRTUAL TOUR

Starts at the Bar

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AV CAPABILITIES

BAR

(4) 36" FLAT SCREEN

PATIO

(2) 36" FLAT SCREEN

LG PRIVATE ROOM

(1) 36" FLAT SCREEN

FULL RESTAURANT

(5) 36" FLAT SCREEN



CHERRY CREEK

WE CAN ACCOMMODATE UP TO 300 GUESTS

ROOM / SPACE CAPACITY	SEATED	STANDING
BAR	55	100
SM PRIVATE ROOM	15	20
LG PRIVATE ROOM	60	100
DINING ROOM	70	100
FULL RESTAURANT	225	300

VIRTUAL TOUR

Starts at the Main Entrance

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AV CAPABILITIES

BAR

(2) 55" FLAT SCREEN

SM PRIVATE ROOM

(1) 55" FLAT SCREEN

LG PRIVATE ROOM

(1) 55" FLAT SCREEN

FULL RESTAURANT

(4) 55" FLAT SCREEN