CELEBRATE

PRIVATE DINING & EVENTS

SOLCOCINA.COM
DELMER | 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 diabla 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

<table>
<thead>
<tr>
<th>ROOM / SPACE CAPACITY</th>
<th>SEATED</th>
<th>STANDING</th>
</tr>
</thead>
<tbody>
<tr>
<td>PATIO</td>
<td>80</td>
<td>110</td>
</tr>
<tr>
<td>BAR</td>
<td>30</td>
<td>65</td>
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<tr>
<td>BARREL ROOM</td>
<td>16</td>
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<tr>
<td>TEQUILA ROOM</td>
<td>45</td>
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<tr>
<td>DINING ROOM</td>
<td>52</td>
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<tr>
<td>FULL RESTAURANT</td>
<td>225</td>
<td>300</td>
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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 |

VIRTUAL TOUR
Starts at the Bar
Click here to view: goo.gl/4SPj3m
# Newport Beach

*We can accommodate up to 300 guests*

<table>
<thead>
<tr>
<th>Room / Space Capacity</th>
<th>Seated</th>
<th>Standing</th>
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<tbody>
<tr>
<td>Waterfront Patio</td>
<td>30</td>
<td>40</td>
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<tr>
<td>Bar</td>
<td>55</td>
<td>100</td>
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<tr>
<td>Baja Room</td>
<td>30</td>
<td>40</td>
</tr>
<tr>
<td>Dining Room</td>
<td>90</td>
<td>110</td>
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<tr>
<td>Full Restaurant</td>
<td>225</td>
<td>300</td>
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<tr>
<td>Outdoor Deck</td>
<td>40</td>
<td>50</td>
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**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](https://goo.gl/1bgnaz)

- Starts in the Baja Room
  - [Click here to view](https://goo.gl/pZPYcq)
SCOTTSDALE
WE CAN ACCOMMODATE UP TO 300 GUESTS

<table>
<thead>
<tr>
<th>ROOM / SPACE CAPACITY</th>
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<tbody>
<tr>
<td>PATIO</td>
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<td>DINING ROOM</td>
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<td>75</td>
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<tr>
<td>FULL RESTAURANT</td>
<td>175</td>
<td>225</td>
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AV CAPABILITIES

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<thead>
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<th>ROOM / SPACE CAPACITY</th>
<th>AV CAPABILITIES</th>
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<tbody>
<tr>
<td>BAR</td>
<td>(4) 36” FLAT SCREEN</td>
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<tr>
<td>PATIO</td>
<td>(2) 36” FLAT SCREEN</td>
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<tr>
<td>LG PRIVATE ROOM</td>
<td>(1) 36” FLAT SCREEN</td>
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<tr>
<td>FULL RESTAURANT</td>
<td>(5) 36” FLAT SCREEN</td>
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VIRTUAL TOUR
Starts at the Bar
Click here to view: goo.gl/qRPpJk
**CHERRY CREEK**

*WE CAN ACCOMMODATE UP TO 300 GUESTS*

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<th>ROOM / SPACE</th>
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<td>BAR</td>
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<td>SM PRIVATE ROOM</td>
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<tr>
<td>DINING ROOM</td>
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<tr>
<td>FULL RESTAURANT</td>
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**AV CAPABILITIES**

<table>
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<tr>
<th>ROOM</th>
<th>SCREEN SIZE</th>
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<tbody>
<tr>
<td>BAR</td>
<td>(2) 55” FLAT SCREEN</td>
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<td>SM PRIVATE ROOM</td>
<td>(1) 55” FLAT SCREEN</td>
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<tr>
<td>LG PRIVATE ROOM</td>
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**VIRTUAL TOUR**

Starts at the Main Entrance

[Click here to view: goo.gl/6m8FTB](https://goo.gl/6m8FTB)