



BRUNCH MENU



NYC Jan 16–Feb 4
RESTAURANT
WEEK®



2-course brunch

\$30 per person

served 10am-3pm

for the table

fried tostadas, homemade borracho black bean dip & salsa

first course, entrée

HUEVOS RANCHEROS*

3 eggs over easy, corn tortillas, refried black beans, roasted poblano chiles, cotija cheese, queso fresco & avocado

SOL CHILAQUILES VERDE

corn tortillas sautéed in medium-spicy tomatillo salsa, queso fresco, topped with huevos Mexicanos, crema, cotija cheese, onion & cilantro

BREAKFAST TORTA*

garlic-toasted torta with Mexican cheeses, smoked ham, sautéed tomato, cilantro, crispy bacon, 2 eggs & chipotle sauce. served with a side of borracho black beans

CHILE VERDE EGGS & JALAPEÑO CORNBREAD*

cazuela of our chile verde pork topped with melted cheese, crema, 2 eggs, avocado, tequila-pickled jalapeño, cilantro, guajillo chile & jalapeño cornbread on the side

SOUFFLÉ CARLOTTA

bread pudding spiked with Patrón Citrónge & lemon zest, butter-sautéed & drizzled with agave syrup, topped with mango, berries, vanilla whipped cream, almonds & powdered sugar

CHORIZO & POTATO SCRAMBLE

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

LA VIDA QUINOA BOWL

quinoa & barley with sautéed poblano chiles, caramelized onion, cherry tomatoes, squash, kale, salsa verde, almonds & avocado. served with a fried egg* or chipotle-garlic seitan

second course, dessert

TRES LECHEs CAKE

white cake, vanilla & toasted coconut

ROSCA DE CHURRO

churro, vanilla ice cream, dulce de leche, chocolate & toasted almonds

BLONDIE

'blondie' with white chocolate, pecans, vanilla ice cream & cajeta envinada

**Consuming raw or undercooked meats, poultry, seafood, shellfish or egg may increase your risk of foodborne illness, especially if you have certain medical conditions.*



cocktails

sold separately

WATERMELON MARGARITA

Herradura silver, muddled watermelon & lime juice
Regular – 17 Grande – 19

THE FRO-MO

SOL's frozen margarita, fresh-squeezed orange juice
& sparkling wine – 16

SOL'S BLOODY MARY

house-made with Tito's Vodka – 17

FROZÉ

SOL's frozen margarita, Hampton Water rosé
& pink guava nectar – 18

MICHELADA

Mexican beer, Clamato, lime juice, Mexican spices
& chile con limón rim – 13

COLD BRUNO MARTINI

SelvaRey Chocolate rum, cold brew, coffee liqueur – 18

TABLESIDE MIMOSA

a chilled bottle of sparkling wine paired with a carafe
of fresh-squeezed orange juice – 24

TROPICAL TABLESIDE MIMOSA

a chilled bottle of sparkling wine paired with
a choice of four juices – 28

*see the drink menu for the full list of cocktails, wines
& alcoholic beverages*



