



ANTOJITOS

NAKED GUACAMOLE

avocado, cilantro, lime, onion, serrano peppers & tomato – 12

GUACAMOLE GRANADA

guacamole, serrano peppers, pomegranate seeds, tart green apple & peanuts with red beet chips – 13

GUACAMOLE SOL

guacamole, mango, tequila, onion, goat cheese, pepitas, tomato & cilantro – 14

CHICKEN TORTILLA SOUP

chicken, tomatillo, chipotle, cheese, avocado, fried tortillas, carrots, onion, cilantro, lime & epazote – 9

COCONUT CALAMARI

toasted sesame, dried orange peel & spicy dipping sauce – 14

WARMED GOAT CHEESE

salted peanuts, sweet and spicy chipotle syrup & cilantro sprigs – 12

CHORIZO & MUSHROOMS CON QUESO

epazote, mexican cheeses, serrano peppers & scallions – 13

GRILLED SWEET CORN

tossed with butter, lime, chiles, cotija cheese & chipotle drizzle – 8

SHRIMP TAQUITOS (4)

shrimp, cheese, garlic, herbs, chipotle sauce & guacamole – 12

MARISCOS

Whether farm-raised or wild, our fish is responsibly sourced, sustainably produced & respectfully handled

SPANISH OCTOPUS

grilled octopus, sautéed fingerling potatoes, chorizo, garlic, smoked Spanish paprika, tomato, green olives, white wine & lemon – 14

CHILE CON LIMÓN SMOKED SALMON TOSTADA

house-smoked king salmon belly, chile con limón & lemon mojo, spicy roasted chile salsa, mango, onion, cilantro, shredded lettuce, lime, on a crispy blue corn tostada – 13

PEEL & EAT SHRIMP 'CUCARACHAS'

12 whole shrimp, pan-roasted in the shell with garlic, cotija cheese, lemon, scallions & chile – 14

CEVICHE SOL*

sashimi-grade fish, lime juice, pico de gallo, serrano peppers, sliced avocado & tostadas – 15

HOT & RAW TROPICAL CEVICHE*

habaneros, tropical fruit, citrus, avocado, cucumber, pico de gallo, sweet potato & red beet chips – 17

ENSALADAS

BEET & WATERMELON SALAD

roasted beets, watermelon cubes, arugula, red onion, tossed with queso fresco, pepita 'brittle' & citrus vinaigrette – 13

TJ CAESAR

romaine salad, cotija cheese, green olives, garlic toasts, avocado & TJ caesar dressing
shrimp – 17 chicken – 15

KING SALMON, KALE & QUINOA

king salmon, kale, spinach, arugula, quinoa, pepitas, cranberries, mango, beet and yam chips, cotija cheese & chia seed dressing – 19

SHRIMP SALAD ESQUITES

chipotle shrimp, grilled corn, arugula, lemon & cotija cheese – 14

MEXX CHOP BIG SALAD

cheese, pico de gallo, nopales, sautéed almonds, black beans, avocado & avocado-caesar dressing – 13

Add to Salad:

*grilled chicken - 6 | carnitas - 6
carne asada* - 7 | grilled fish - 7 | chipotle shrimp - 7
beer-battered shrimp - 7 | agave-grilled shrimp - 8
chipotle seitan - 6 | mushrooms & poblanos - 6
premium pan-roasted salmon - 10*

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

SPECIALTY TACOS

single taco, served a la carte  add borracho black beans & red rice – 3.75

VIPER TACO

grilled chicken, melted cheese, ghost chile–chipotle salsa, avocado & onion – 8

TACO VAMPIRO

double tortilla stuffed with melted cheese, serrano peppers, scallions, guacamole, pico de gallo, chipotle sauce & cotija cheese chicken – 8 carne asada* – 10

GRILLED AGAVE-CHILE SHRIMP

3 large shrimp, guacamole, creamy green salsa & pico de gallo – 11

BEER-BATTERED SHRIMP

Ensenada-style with creamy lime, pico de gallo & cabbage – 6

SHRIMP TACO DORADO

chipotle-garlic shrimp with jack cheese, mango salsa, guacamole & cilantro – 8

FISH TACO GOBERNADOR

wild fish, lemon, cheese, salsa gobernador, avocado & onion – 9

FILET & SHRIMP 'EL JEFE'*

grilled angus filet, 2 agave-chile shrimp, melted cheese, avocado & roasted green chile salsa – 13

GARLIC RIBEYE 'BISTEK'*

thinly pounded garlic ribeye steak, rajas poblanas & onion, 'dorado' with cheese & chimichurri – 12

SHORTRIBS & BLUE CORN

blue corn tortilla, cheese, lettuce, guacamole & pico de gallo – 11

'CDMX' QUESOTACO*

Mexico City-style taco with carne asada, fried Oaxaca cheese, caramelized onion, poblano rajas & roasted green chile salsa – 11

TACO BUFALADA*

the taquero's favorite - chicken, carne asada, carnitas, melted cheese, onion, guacamole & radish – 9

SPICE-ROASTED BUTTERNUT SQUASH

crispy onion, avocado, green chile & red pepper salsas – 8

POBLANO, MUSHROOM & CORN

epazote, queso fresco, cotija cheese, & salsa quemada – 7

SWEET POTATO & BLACK BEAN

roasted poblanos, caramelized onions, pico de gallo, cotija cheese & chipotle sauce – 7

'CANARDITAS' DUCK

deep-fried duck leg confit, tequila-laced blackberry-serrano salsa, citrus, onion & avocado (makes 3 tacos) – 14

SPICY 'POPCORN' CAULIFLOWER

cauliflower deep-fried in spicy beer batter, coconut-avocado salsa, pico de gallo, shredded cabbage, onions, cilantro & lime – 7

BBQ SEITAN

vegan seitan in smoky garlic marinade, spicy BBQ sauce, serrano chile aioli, slaw & crisp-fried onion – 9

TACO PLATES

choice of two sides: black beans, red rice, quinoa salad or spicy slaw

CARNE ASADA STREET TACOS* (3)

grilled with garlic, pico de gallo, avocado sauce & onion – 17

GRILLED CHICKEN STREET TACOS (3)

avocado sauce, lemon-mezcal sauce & onion – 16

CARNITAS STREET TACOS (3)

avocado, onion & tomatillo salsa topped with chicharrón – 16

ENSENADA-STYLE FISH (2)

crispy fish, lime sauce, pico de gallo, cabbage, & avocado sauce – 16

BEER-BATTERED SHRIMP (2)

Ensenada-style with lime sauce, pico de gallo & cabbage – 16

GRILLED FISH ZARANDEADO (2)

pineapple-cucumber salsa, cabbage & lime sauce – 16

CORN, POBLANO & MUSHROOM (2)

queso fresco & salsa quemada – 15

SWEET POTATO & BLACK BEAN (2)

roasted poblanos, caramelized onions, pico de gallo, cotija cheese & chipotle sauce – 16

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BURRITOS

choice of two sides: black beans, red rice, quinoa salad or spicy slaw

'grilled' flour tortilla with choice of filling, cheese, guacamole, borracho black beans, pico de gallo & onion

'skinny' wrap style in a toasted red tortilla, greens & avocado

'naked' the burrito without the tortilla, served in a bowl

grilled chicken - 16 | carnitas - 16 | carne asada - 17 | chipotle shrimp - 18*

beer-battered shrimp or fish - 17 | chipotle seitan - 17 | mushrooms & poblanos - 15

*served 'wet' red or green - 2.5 | melted cheese - 2 | bandera style-red & green salsas & melted cheese - 6
topped with pork chile verde - 6*

QUESADILLAS

choice of two sides: black beans, red rice, quinoa salad or spicy slaw

2 large tortillas & mexican cheeses with avocado sauce, chipotle sauce & salsas

grilled chicken - 16 | carnitas - 16 | carne asada - 17 | chipotle shrimp - 18*

chipotle seitan - 17 | mushrooms & poblanos - 15



LUNCH TORTAS



Available daily from 11am to 4pm

on garlic-toasted torta roll, with choice of red rice, black beans or romaine salad. make it a 'queso torta' + 2

GARLIC CHICKEN MEZCAL TORTA

chicken, guacamole, cheese, pico de gallo, jalapeño, onion & lettuce - 14

CARNE ASADA TORTA*

carne asada, guacamole, chipotle sauce, lettuce, pico de gallo, pickled jalapeños & onion - 15

RIBEYE "QUESOTORTA"*

seared ribeye bistek with garlic butter, toasted telera roll, crispy cheese, chimichurri, guacamole, pickled jalapeños, onion & cilantro - 16

CHICKEN FAJITA CLUB TORTA

chicken, poblanos, peppers, onion, guacamole, bacon & cheese - 14

TORTA BUFALADA*

chicken, carnitas & carne asada, guacamole, cheese, jalapeños, lettuce & pico de gallo - 14

SLOPPY JOSÉ

juicy pork carnitas, avocado, onion, cilantro & chicharrón - 14

GRILLED FISH ZARANDEADO TORTA

adobo-grilled fish, tomato, onion & avocado - 14



DINNER PLATILLOS



Available daily from 4pm to Close

SHORTRIBS 'BARBACOA'

slow-cooked shortrib, chiles, guacamole, onion, cotija cheese & sweet potato - 24

SHRIMP CHILE RELLENO (2)

shrimp, grilled poblano chiles, arroz verde & cheese diablo sauce - 23

CHEF'S SPECIAL CHILE VERDE

pork in salsa verde, with cheese, avocado, onion & chicharrón - 18

PORK CARNITAS

en cazuela with avocado, onion & cilantro, tomatillo salsa & chicharrón - 20

CHILE POBLANO RELLENO con ELOTE

roasted and lightly fried chile poblano, grilled corn, calabacitas, cheese, flor de calabasa, guajillo chile sauce, crema & cilantro - 16

GOAT CHEESE ENCHILADAS

goat & menonito cheeses, pico de gallo, salsa verde & crema - 19

EL VOLCÁN

chicken & red onions sautéed in a spicy arbol sauce, en cazuela under a blanket of melted queso Oaxaca - 19

GRILLED WAGYU SKIRT STEAK*

American wagyu skirt steak, tomatillo salsa, chimichurri & avocado - 32
add 4 agave shrimp - 8

GRILLED ESTOFADO*

chipotle beef tossed with fajita veggies, chimichurri, jalapeño & avocado - 22

CHICKEN 'DESMADRES'

chipotle-grilled chicken with arugula, tomato & avocado salad, cotija cheese & grilled sweet peppers - 19

WILD FISH ON ESQUITES

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

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SOL LIBATIONS



MARGARITAS & COCKTAILS

CADILLAC MARGARITA

Partida blanco, house-made sour mix, fresh-squeezed orange juice & Grand Marnier
Regular – 14 Grande – 16

HOUSE MARGARITA

El Jimador blanco, Patrón Citrónge, fresh-squeezed orange juice & house-made sour mix
Regular – 11 Grande – 13 Make it Skinny + 1
Grand Marnier / Chambord Float + 2.5

CUCUMBER JALAPEÑO MARGARITA

Corralejo blanco, muddled cucumber & jalapeño, lime juice & agave nectar
Regular – 13 Grande – 15

ORGANIC SLIM MARGARITA

Casa Noble certified organic blanco, lime juice, agave nectar & a splash of soda
Regular – 13 Grande – 15

BLACKBERRY GINGER MARGARITA

Nosotros blanco, muddled blackberries & ginger, lime juice & agave nectar
Regular – 13 Grande – 15

PINEAPPLE SERRANO MARGARITA

Corralejo blanco, muddled pineapple, lime juice & serrano chile
Regular – 13 Grande – 15

WATERMELON MARGARITA

Nosotros blanco, muddled watermelon & lime juice
Regular – 13 Grande – 15

SOL'S FROZEN MARGARITA

El Jimador blanco, Patrón Citrónge & lime juice blended until smooth and frosty – 11

MANGO CON CHILE FROZEN MARGARITA

SOL's frozen margarita with mango purée in a chile-salted bucket glass, garnished with dried mango in chile salt – 12

FROZÉ

SOL's frozen margarita infused with sparkling rosé wine & pink guava nectar – 13

FROZEN BEER

SOL's frozen margarita topped with beer of choice – 12

SPARKLING POMEGRANATE

Tito's Vodka, St. Germain Elderflower liqueur, pomegranate juice, lemon juice, finished with a splash of sparkling wine – 13

VANILLA & PINEAPPLE INFUSED TEQUILA

Madagascar vanilla bean & fresh pineapple infused El Jimador blanco
Shot – 8 Martini – 12

STRAWBERRY BASIL MARTINI

Flor de Caña 7-year aged Rum shaken with muddled strawberries and lime juice and strained into a martini glass – 13

THE MEZCALERO

Banhez mezcal shaken with passion fruit, guava and lime served in a chile salt rimmed glass
Grande – 14

HORCHATA MARTINI

Los Sundays reposado, 1921 Crema Tequila, house-made horchata, dusted with cinnamon – 13

SPECIALTY MARGARITAS

GRANDE CLASE AZUL MARGARITA

SOL's ultimate margarita shaken tableside.
Clase Azul reposado with lime juice, agave nectar & Cointreau Grande – 26

GRANDE CASA NOBLE MARGARITA

SOL's private label single barrel Casa Noble reposado, shaken tableside, choice of house-made sour mix or make it a skinny margarita Grande – 18



WINE

WHITE WINES

	Glass 6 oz	Glass 9 oz	Bottle
CHANDON BRUT - 187ml - Sparkling			12
MALENE – Rosé	12	18	45
HEITZ CELLARS – Rosé	16	24	58
KING ESTATE – Pinot Gris	12	18	45
HONIG – Sauvignon Blanc	12	17	43
EMMOLO – Sauvignon Blanc	13	19	50
DAOU – Chardonnay	10	15	38
MER SOLEIL – Chardonnay	14	20	52
QUILT – Chardonnay	18	27	65

RED WINES

LANDMARK – Pinot Noir	12	18	45
MER SOLEIL – Pinot Noir	16	24	58
LIBERTY SCHOOL – Cabernet Sauvignon	10	15	38
JUSTIN – Cabernet Sauvignon	16	24	58
QUILT – Cabernet Sauvignon	18	27	65
BLIND DOG – Syrah Blend	12	18	45
THE PESSIMIST BY DAOU – Red Blend	13	19	50

BOTTLE SELECTIONS

ROEDERER ESTATE BRUT – Sparkling	50
VEUVE CLICQUOT 'YELLOW LABEL' – Champagne	125
VEUVE CLICQUOT ROSÉ BRUT – Sparkling	140
JUSTIN 'JUSTIFICATION' – Cabernet Franc Blend	100
DAOU 'SOUL OF A LION' – Cabernet Sauvignon	225
SILVER OAK – Cabernet Sauvignon	125
CAYMUS – Cabernet Sauvignon	160
CAYMUS 'SPECIAL SELECT' – Cabernet Sauvignon	250



BEER

6	7	8
TECATE (Can)	PACIFICO	VICTORIA
COORS LIGHT	CORONA	MODELO
BUCKLER (Non-Alcoholic)	CORONA LIGHT	MODELO
	BOHEMIA	MODELO
	XX LAGER	ROTATING
	XX AMBAR	IMPORT
		SELECTION
		13
		CORONA
		FAMILIAR
		32 oz CAGUAMA

MICHELADA

a spicy Mexican beer drink with Clamato, lime juice, Mexican seasoning, chile con limón rim – 9



BOTTLED WATER

STILL

FIJI – 4.5 (500ml)
FIJI – 7.75 (1 liter)

SPARKLING

SAN PELLEGRINO – 4.5 (500ml)
SAN PELLEGRINO – 7.75 (1 liter)