

SOL BRUNCH

 served 10 am – 3 pm

..... PLATILLOS

HUEVOS RANCHEROS*

3 fried eggs over easy, on corn tortillas with refried black beans, pico de gallo, roasted poblano chiles, cheese & avocado – 15

SOL CHILAQUILES VERDE

corn tortillas sautéed in medium-spicy tomatillo salsa with queso fresco, topped with huevos Mexicanos, crema, cotija cheese & onion – 15

CHILE VERDE EGGS & JALAPEÑO CORNBREAD*

cazuela of our Chile Verde topped with melted cheese & crema, 2 eggs, avocado, pickled jalapeño & jalapeño cornbread on the side – 16

KOBE STEAK & EGGS*

grilled 4 oz wagyu beef, 2 fried eggs, avocado, grilled jalapeño toreado. Choice of: borracho black beans & corn tortillas or breakfast potatoes with butter & caramelized onions – 21

CHORIZO & POTATO SCRAMBLE

chorizo, red potatoes, onion, spinach, tomatoes, scrambled eggs with queso fresco & smoky crema – 15

BREAKFAST TORTA*

toasted torta with Mexican cheeses, smoked ham, crispy bacon, 2 eggs & chipotle sauce. Served with a side of borracho black beans – 16

add avocado – 2

CRAB & SHRIMP CAKES ‘BENEDICTO’*

crispy fried crab & shrimp cakes, poached eggs, chipotle-orange hollandaise, bacon, avocado & refried black beans – 21

BREAKFAST BURRITO

huevos Mexicanos, cheese, refried black beans, avocado, pico de gallo, pickled jalapeño & onion – 13

MACHACA WRAP AHOGADA

flour tortilla, shredded beef, ancho chile, onion, cumin, oregano, huevos Mexicanos, cheese, refried black beans, guajillo chile salsa, pico de gallo & avocado – 15

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 – 15

PAPAS ‘PAPI’

fried breakfast potatoes, onion, melted cheese, crema, chorizo, bacon, serrano chiles, green onion & pico de gallo – 13

add 3 butter-fried over easy eggs – 15*

LA VIDA QUINOA BOWL

quinoa & barley with sautéed poblano chiles, caramelized onion, tomatoes, squash, kale, salsa verde, almonds & avocado. Served with a fried egg* or chipotle-garlic seitan – 16

..... COCKTAILS

MIMOSA

fresh-squeezed orange juice & sparkling wine – 5
mango mimosa +1

SOL’S BLOODY MARY

house-made with Tito’s Vodka – 12

HOUSE MARGARITA

El Jimador blanco, Patrón Citrónge, fresh-squeezed orange juice & house-made sour mix
Regular – 12 Grande – 14 Make it Skinny + 1
Grand Marnier / Chambord Float + 2.5

THE FRO-MO

frozen margarita, fresh-squeezed orange juice & sparkling wine – 12

CASAMIGOS PALOMA

Casamigos reposado, fresh-squeezed grapefruit juice, Jarritos grapefruit soda & a pinch of salt – 13

FRESCO GREYHOUND

Tito’s Vodka, fresh-squeezed grapefruit juice – 12

MICHELADA

spicy tomato juice, lime juice & Tajín rim – 10

COLD BREW COCKTAIL

Casa Noble Single Barrel Reposado, Crater Lake Hazelnut Liqueur, 1921 Crema, cold brew & cinnamon – 14

LA MARIA & EL DON

Don Julio blanco, spicy bloody mary mix – 11

..... SIDES

MACHACA.....	6
BACON.....	6
CHORIZO.....	6
CARNITAS.....	6
CHICKEN.....	6
CHIPOTLE SEITAN.....	6
CARNE ASADA*.....	7
GRILLED FISH.....	7
CHIPOTLE SHRIMP.....	7
BEER-BATTERED SHRIMP.....	7
GRILLED AGAVE SHRIMP.....	8
BREAKFAST POTATOES.....	3
VEGETARIAN.....	5
HALF AVOCADO.....	2
JALAPEÑO CORNBREAD.....	3
TEQUILA-PICKLED JALAPEÑO.....	1
4oz ANY SALSA.....	2
SALSA TRIO.....	4

..... KIDS MENU

for kids 7 and under

QUESADILLA, BURRITO OR TACOS

scrambled eggs, cheese & refried black beans – 7

MINI CARLOTTA

Soufflé Carlotta, warm agave nectar, whipped cream, powdered sugar & berries – 7

FRUIT

cazuelita of seasonal fruit & berries – 4

To help offset increased labor costs due to new local, state, and federal ordinances, a 3.75% surcharge is included on all guest checks.

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