



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 – 15

WARMED GOAT CHEESE

salted peanuts, sweet and spicy chipotle syrup & cilantro sprigs – 13

CHORIZO & MUSHROOMS CON QUESO

epazote, mexican cheeses, serrano peppers & scallions – 14

GRILLED SWEET CORN

tossed with butter, lime, chiles, cotija cheese & chipotle drizzle – 9

SHRIMP TAQUITOS (4)

shrimp, cheese, garlic, herbs, chipotle sauce & guacamole – 13

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 – 16

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 – 14

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 – 16

HOT & RAW TROPICAL CEVICHE*

habaneros, tropical fruit, citrus, avocado, cucumber, pico de gallo, sweet potato & red beet chips – 18

ENSALADAS

BEEF & WATERMELON SALAD

roasted beets, watermelon cubes, arugula, red onion, tossed with queso fresco, pepita 'brittle' & citrus vinaigrette – 14

TJ CAESAR

romaine salad, cotija cheese, green olives, garlic toasts, avocado & TJ caesar dressing
shrimp – 18 chicken – 16

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 – 15

MEXX CHOP BIG SALAD

cheese, pico de gallo, nopales, sautéed almonds, black beans, avocado & avocado-caesar dressing – 14

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 – 9

TACO VAMPIRO

double tortilla stuffed with melted cheese, serrano peppers, scallions, guacamole, pico de gallo, chipotle sauce & cotija cheese chicken – 10 carne asada* – 12

GRILLED AGAVE-CHILE SHRIMP

3 large shrimp, guacamole, creamy green salsa & pico de gallo – 12

BEER-BATTERED SHRIMP

Ensenada-style with creamy lime, pico de gallo & cabbage – 8

SHRIMP TACO DORADO

chipotle-garlic shrimp with jack cheese, mango salsa, guacamole & cilantro – 9

FISH TACO GOBERNADOR

wild fish, lemon, cheese, salsa gobernador, avocado & onion – 11

FILET & SHRIMP 'EL JEFE'*

grilled angus filet, 2 agave-chile shrimp, melted cheese, avocado & roasted green chile salsa – 14

GARLIC RIBEYE 'BISTEK'*

thinly pounded garlic ribeye steak, rajas poblanas & onion, 'dorado' with cheese & chimichurri – 14

SHORTRIBS & BLUE CORN

blue corn tortilla, cheese, lettuce, guacamole & pico de gallo – 12

'CDMX' QUESOTACO*

Mexico City-style taco with carne asada, fried Oaxaca cheese, caramelized onion, rajas poblanas & roasted green chile salsa – 12

TACO BUFALADA*

the taquero's favorite - chicken, carne asada, carnitas, melted cheese, onion, guacamole & radish – 10

SPICE-ROASTED BUTTERNUT SQUASH

crispy onion, avocado, green chile & red pepper salsas – 9

POBLANO, MUSHROOM & CORN

epazote, queso fresco, cotija cheese, & salsa quemada – 9

SWEET POTATO & BLACK BEAN

roasted poblanos, caramelized onions, pico de gallo, cotija cheese & chipotle sauce – 8

'CANARDITAS' DUCK

deep-fried duck leg confit, tequila-laced blackberry-serrano salsa, citrus, onion & avocado (makes 3 tacos) – 16

SPICY 'POPCORN' CAULIFLOWER

cauliflower deep-fried in spicy beer batter, coconut-avocado salsa, pico de gallo, shredded cabbage, onions, cilantro & lime – 8

BBQ SEITAN

vegan seitan in smoky garlic marinade, spicy BBQ sauce, serrano chile aioli, slaw & crisp-fried onion – 10

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 – 19

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 – 17

BEER-BATTERED SHRIMP (2)

Ensenada-style with lime sauce, pico de gallo & cabbage – 18

GRILLED FISH ZARANDEADO (2)

pineapple-cucumber salsa, cabbage & lime sauce – 18

CORN, POBLANO & MUSHROOM (2)

queso fresco & salsa quemada – 16

SWEET POTATO & BLACK BEAN (2)

roasted poblanos, caramelized onions, pico de gallo, cotija cheese & chipotle sauce – 17

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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 - 17 | carnitas - 17 | carne asada - 19 | chipotle shrimp - 19*

beer-battered shrimp or fish - 18 | chipotle seitan - 18 | mushrooms & poblanos - 16

*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 - 17 | carnitas - 17 | carne asada - 19 | chipotle shrimp - 19*

chipotle seitan - 18 | mushrooms & poblanos - 16



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-MEZCAL CHICKEN TORTA

chicken, guacamole, cheese, pico de gallo, jalapeño, onion & lettuce - 15

CARNE ASADA TORTA*

carne asada, guacamole, chipotle sauce, lettuce, pico de gallo, pickled jalapeño & onion - 16

RIBEYE "QUESOTORTA"*

seared ribeye bistek with garlic butter, toasted telera roll, crispy cheese, chimichurri, guacamole, pickled jalapeño, onion & cilantro - 17

CHICKEN FAJITA CLUB TORTA

chicken, poblanos, peppers, onion, guacamole, bacon & cheese - 15

TORTA BUFALADA*

chicken, carnitas & carne asada, guacamole, cheese, jalapeño, lettuce & pico de gallo - 15

SLOPPY JOSÉ

juicy pork carnitas, avocado, onion, cilantro & chicharrón - 15

GRILLED FISH ZARANDEADO TORTA

adobo-grilled fish, tomato, onion & avocado - 15



DINNER PLATILLOS



Available daily from 4pm to Close

SHORTRIBS 'BARBACOA'

slow-cooked shortrib, chiles, guacamole, onion, cotija cheese & sweet potato - 25

SHRIMP CHILE RELLENO (2)

shrimp, grilled poblano chiles, arroz verde & cheese diablo sauce - 24

CHEF'S SPECIAL CHILE VERDE

pork in salsa verde, with cheese, avocado, onion & chicharrón - 19

PORK CARNITAS

en cazuela with avocado, onion & cilantro, tomatillo salsa & chicharrón - 21

CHILE POBLANO RELLENO con ELOTE

roasted and lightly fried chile poblano, grilled corn, calabacitas, cheese, flor de calabasa, guajillo chile sauce, crema & cilantro - 17

GOAT CHEESE ENCHILADAS

goat & menonito cheeses, pico de gallo, salsa verde & crema - 20

EL VOLCÁN

chicken & red onions sautéed in a spicy arbol sauce, en cazuela under a blanket of melted queso Oaxaca - 20

GRILLED WAGYU SKIRT STEAK*

American wagyu skirt steak, tomatillo salsa, spinach, chimichurri, avocado, grilled scallions & jalapeño - 35

add 4 agave shrimp - 8

GRILLED ESTOFADO*

chipotle beef tossed with fajita veggies, chimichurri, jalapeño & avocado - 24

CHICKEN 'DESMADRES'

chipotle-grilled chicken with arugula, tomato & avocado salad, cotija cheese & grilled sweet peppers - 20

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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MARGARITAS & COCKTAILS

CADILLAC MARGARITA

Partida blanco, house-made sour mix, fresh-squeezed orange juice & Grand Marnier
Regular – 14 Grande – 17

HOUSE MARGARITA

El Jimador blanco, Patrón Citrónge, fresh-squeezed orange juice & house-made sour mix
Regular – 11 Grande – 14 Make it Skinny + 1 Grand Marnier / Chambord Float + 2.5

CUCUMBER JALAPEÑO MARGARITA

Corralejo blanco, muddled cucumber & jalapeño, lime juice & agave nectar
Regular – 14 Grande – 16

ORGANIC SLIM MARGARITA

Casa Noble certified organic blanco, lime juice, agave nectar & a splash of soda
Regular – 14 Grande – 16

BLACKBERRY GINGER MARGARITA

Casamigos blanco, muddled blackberries & ginger, lime juice & agave nectar
Regular – 14 Grande – 16

PINEAPPLE SERRANO MARGARITA

Corralejo blanco, muddled pineapple, lime juice & serrano chile
Regular – 13 Grande – 16

WATERMELON MARGARITA

Corralejo blanco, muddled watermelon & lime juice
Regular – 14 Grande – 16

SOL'S FROZEN MARGARITA

El Jimador blanco, Patrón Citrónge & lime juice blended until smooth and frosty – 12

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 – 13

FROZÉ

SOL's frozen margarita infused with sparkling rosé wine & pink guava nectar – 14

FROZEN BEER

SOL's frozen margarita topped with beer of choice – 13

SANGRIA

fresh fruit & citrus steeped in red wine, a touch of liqueur & a splash of club soda – 12

SPARKLING POMEGRANATE

Tito's Vodka, St. Germain Elderflower liqueur, pomegranate juice, lemon juice, finished with a splash of sparkling wine – 14

VANILLA & PINEAPPLE INFUSED TEQUILA

Madagascar vanilla bean & fresh pineapple infused El Jimador blanco
Shot – 8 Martini – 13

STRAWBERRY BASIL MARTINI

Flor de Caña 7-year aged Rum shaken with muddled strawberries and lime juice and strained into a martini glass – 14

THE MEZCALERO

Del Maguey Vida shaken with passion fruit, guava and lime served in a chile salt rimmed glass
Grande – 15

SPECIALTY MARGARITAS

GRANDE CLASE AZUL MARGARITA

SOL's ultimate margarita shaken tableside. Clase Azul reposado with lime juice, agave nectar & Cointreau *Grande – 28*

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 – 19*



WINE

WHITE WINES

	Glass 6oz	Glass 9oz	Bottle
MUMM NAPA "CUVÉE M", 187ml - Sparkling			12
CÔTE DES ROSES – Rosé	13	18	48
KING ESTATE – Pinot Gris	10	15	38
HONIG – Sauvignon Blanc	11	16	42
EMMOLO – Sauvignon Blanc	13	19	50
DAOU – Chardonnay	11	16	40
LA CREMA – Chardonnay	12	18	45
MER SOLEIL – Chardonnay	14	21	54
QUILT – Chardonnay	16	24	58

RED WINES

LANDMARK – Pinot Noir	12	18	45
MEIOMI – Pinot Noir	13	19	46
MER SOLEIL – Pinot Noir	16	24	58
LIBERTY SCHOOL – Cabernet Sauvignon	11	16	40
JUSTIN – Cabernet Sauvignon	16	24	58
QUILT – Cabernet Sauvignon	18	27	65
BERAN – Zinfandel	12	18	45
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	115
NEWTON "UNFILTERED" – Chardonnay	85
CAYMUS – Cabernet Sauvignon	150



BEER

6	7	8
TECATE (Can)	PACIFICO	VICTORIA
COORS LIGHT	CORONA	MODELO
BUCKLER	CORONA LIGHT	NEGRA
(Non-Alcoholic)	BOHEMIA	MODELO
	XX LAGER	CARTA BLANCA
	XX AMBAR	STELLA ARTOIS
		SOL
		ROTATING LOCAL SELECTION
		9

MICHELADA

a spicy Mexican beer drink with Clamato, lime juice, Mexican seasoning, chile con limón rim – 10



BOTTLED WATER

STILL

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

SPARKLING

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