



## private dining & events



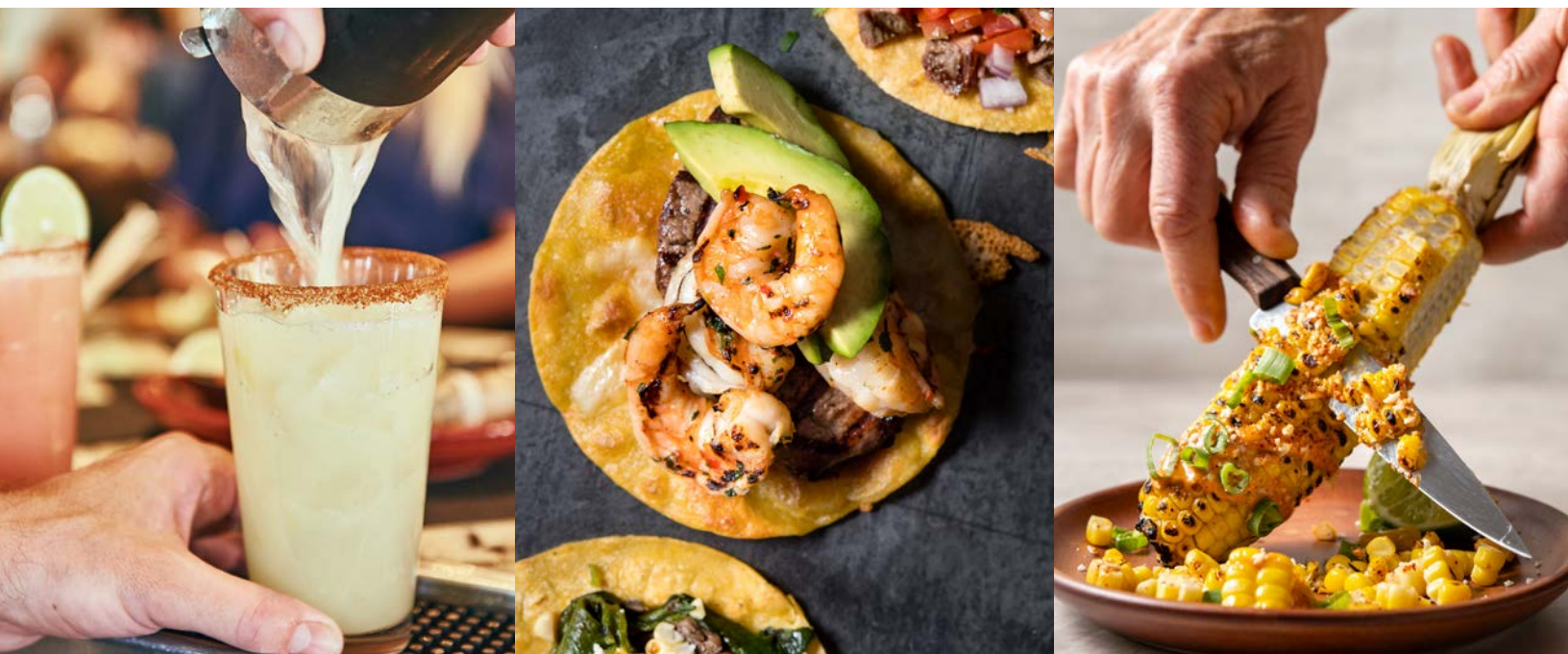
[SOLCOCINA.COM](http://SOLCOCINA.COM)

NEWPORT BEACH | PLAYA VISTA | IRVINE | SCOTTSDALE | DENVER | LAS VEGAS









## 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

## shared antojitos

one serving of each antojito will be served per 4 guests

GUACAMOLE SOL

CEVICHE SOL

COCONUT CALAMARI

## add a salad | \$4 per person

choose between Mexx Chop Salad or SOL's House Salad for your personalized menu



## entrée

choose three specialty tacos for your personalized menu plated with red rice & borracho black beans

VIPER CHICKEN TACO

TACO VAMPIRO chicken or carne asada

FISH TACO GOBERNADOR

SHRIMP TACO DORADO

POBLANO, MUSHROOM & CORN TACO

## shared desserts

choose two desserts for your personalized menu

CARAMEL SEA SALT BUDIN & DARK CHOCOLATE RUM GANACHE

TRES LECHE CAKE

ROSCA DE CHURRO

BANANA-CHOCOLATE BREAD PUDDING

BLONDIE

## 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

## shared antojitos

one serving of each antojito will be served per 4 guests

**GUACAMOLE SOL**

**GRILLED SWEET CORN**

## salad

**TJ CAESAR** plated for each guest

## entrée

each guest will have the choice of one item from the list below

### 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 diablo 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

## shared desserts

choose two desserts for your personalized menu

**CARAMEL SEA SALT BUDIN & DARK CHOCOLATE RUM GANACHE**

**TRES LECHE CAKE**

**ROSCA DE CHURRO**

**BANANA-CHOCOLATE BREAD PUDDING**

**BLONDIE**

## 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

## shared antojitos

one serving of each antojito will be served per 4 guests

GUACAMOLE SOL

GRILLED SWEET CORN

COCONUT CALAMARI

## salad

TJ CAESAR plated for each guest

## entrée

each guest will have the choice of one item from the list below

### 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

## shared desserts

choose two desserts for your personalized menu

CARAMEL SEA SALT BUDIN & DARK CHOCOLATE RUM GANACHE

TRES LECHE CAKE

ROSCA DE CHURRO

BANANA-CHOCOLATE BREAD PUDDING

BLONDIE

## 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

## **shared antojitos**

*one serving of each antojito will be served per 4 guests*

**GUACAMOLE SOL**

**GRILLED SWEET CORN**

## **add a salad** | \$4 per person

choose between Mexx Chop Salad or SOL's House Salad for your personalized menu

## **entrée**

*choose three street taco proteins for your personalized menu. each guest will receive 3 street tacos with their choice of one protein. tacos are served with red rice & borracho black beans*

**CARNITAS**

**LEMON-MEZCAL CHICKEN**

**GRILLED FISH ZARANDEADO**

**BEER-BATTERED SHRIMP**

**BLACK BEAN & SWEET POTATO**

## **add shared desserts** | \$3 per person

**CARAMEL SEA SALT BUDIN & DARK CHOCOLATE RUM GANACHE**

**TRES LECHE CAKE**

**ROSCA DE CHURRO**

**BANANA-CHOCOLATE BREAD PUDDING**

**BLONDIE**

## **beverages**

coffee, tea & soda

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

## shared antojitos

one serving of each antojito will be served per 4 guests

**GUACAMOLE SOL**

**SOUFFLÉ CARLOTTA**

## brunch entrée

each guest will have the choice of one item from the list below

### **SOL CHILAQUILES VERDE**

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

### **HUEVOS RANCHEROS**

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

### **CHORIZO & POTATO SCRAMBLE**

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

### **BREAKFAST BURRITO**

huevos Mexicanos, cotija cheese, refried black beans, avocado, pico de gallo, tequila-pickled jalapeño & scallions

### **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.

## beverages

coffee, tea & soda

### **WELCOME MIMOSA**

each guest will receive one welcome Mimosa.

upgrade to a welcome Bloody Mary | \$5 per guest

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** | \$14 – 18 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.

### **CELEBRATORY TOAST**

Please refer to our drink menu for the full list of wines, premium tequila and liquor options.





# playa vista

WE CAN ACCOMMODATE UP TO 300 GUESTS

ROOM / SPACE CAPACITY	SEATED	STANDING
<b>PATIO</b>	<b>80</b>	<b>110</b>
<b>BAR</b>	<b>30</b>	<b>65</b>
<b>BARREL ROOM</b>	<b>16</b>	<b>-</b>
<b>TEQUILA ROOM</b>	<b>45</b>	<b>55</b>
<b>DINING ROOM</b>	<b>52</b>	<b>65</b>
<b>FULL RESTAURANT</b>	<b>225</b>	<b>300</b>

**VIRTUAL TOUR**  
Starts at the Bar  
Click here to view: [goo.gl/4SPj3m](http://goo.gl/4SPj3m)

## 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





## irvine

WE CAN ACCOMMODATE UP TO 300 GUESTS

ROOM / SPACE CAPACITY	SEATED	STANDING
<b>OCEANO ROOM</b>	<b>18</b>	<b>-</b>
<b>LOS ARCOS ROOM</b>	<b>24</b>	<b>-</b>
<b>LOS CABOS ROOM</b>	<b>36</b>	<b>50</b>
<b>BAR PATIO</b>	<b>30</b>	<b>65</b>
<b>MAIN STREET PATIO</b>	<b>45</b>	<b>60</b>
<b>PATIO</b>	<b>80</b>	<b>110</b>
<b>FULL RESTAURANT</b>	<b>225</b>	<b>300</b>

### AV CAPABILITIES

**LOS ARCOS ROOM**  
(1) 36" FLAT SCREEN

VIRTUAL TOUR  
[solcocina.com/locations/irvine](http://solcocina.com/locations/irvine)





## newport beach

WE CAN ACCOMMODATE UP TO 300 GUESTS

ROOM / SPACE CAPACITY	SEATED	STANDING
<b>WATERFRONT PATIO</b>	<b>30</b>	<b>40</b>
<b>BAR</b>	<b>55</b>	<b>100</b>
<b>BAJA ROOM</b>	<b>30</b>	<b>40</b>
<b>DINING ROOM</b>	<b>90</b>	<b>110</b>
<b>FULL RESTAURANT</b>	<b>225</b>	<b>300</b>
<b>OUTDOOR DECK</b>	<b>40</b>	<b>50</b>

### 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: [goo.gl/1bgnaz](https://goo.gl/1bgnaz)

Starts in the Baja Room

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





## scottsdale

WE CAN ACCOMMODATE UP TO 300 GUESTS

ROOM / SPACE CAPACITY	SEATED	STANDING
<b>PATIO</b>	<b>55</b>	<b>75</b>
<b>BAR</b>	<b>46</b>	<b>60</b>
<b>SM PRIVATE ROOM</b>	<b>22</b>	<b>26</b>
<b>LG PRIVATE ROOM</b>	<b>55</b>	<b>75</b>
<b>DINING ROOM</b>	<b>60</b>	<b>75</b>
<b>FULL RESTAURANT</b>	<b>175</b>	<b>225</b>

### VIRTUAL TOUR

Starts at the Bar

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

### AV CAPABILITIES

#### BAR

(4) 36" FLAT SCREEN

#### PATIO

(2) 36" FLAT SCREEN

#### LG PRIVATE ROOM

(1) 36" FLAT SCREEN

#### FULL RESTAURANT

(5) 36" FLAT SCREEN





## cherry creek

WE CAN ACCOMMODATE UP TO 300 GUESTS

ROOM / SPACE CAPACITY	SEATED	STANDING
<b>BAR</b>	<b>55</b>	<b>100</b>
<b>SM PRIVATE ROOM</b>	<b>15</b>	<b>20</b>
<b>LG PRIVATE ROOM</b>	<b>60</b>	<b>100</b>
<b>DINING ROOM</b>	<b>70</b>	<b>100</b>
<b>FULL RESTAURANT</b>	<b>225</b>	<b>300</b>

### AV CAPABILITIES

**BAR**  
(2) 55" FLAT SCREEN

**SM PRIVATE ROOM**  
(1) 55" FLAT SCREEN

**LG PRIVATE ROOM**  
(1) 55" FLAT SCREEN

**FULL RESTAURANT**  
(4) 55" FLAT SCREEN

### VIRTUAL TOUR

Starts at the Main Entrance

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



[illegible]





[SOLCOCINA.COM](http://SOLCOCINA.COM)

NEWPORT BEACH | PLAYA VISTA | IRVINE | SCOTTSDALE | DENVER | LAS VEGAS