



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

BEET & 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

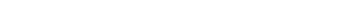
MEXX CHOP BIG SALAD

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.*



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

El Jimador blanco, Patrón Citrónge, fresh-squeezed orange juice & house-made sour mix
Regular – 12 *Grande* – 15 *Make it Skinny* + 1
Grand Marnier / Chambord Float + 2.5

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

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

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

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

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

El Jimador blanco, Patrón Citrónge & lime juice
blended until smooth and frosty – 13

SOL's frozen margarita with mango purée in a chile-salted bucket glass, garnished with dried mango in chile salt – 13

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

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

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

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

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

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

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

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

Casa Noble reposado, shaken tableside,
choice of house-made sour mix or make it a
skinny margarita *Grande* - 19

MUMM NAPA "CUVÉE M", 187ml - Sparkling

CÔTE DES ROSES – <i>Rosé</i>	13	18	48
KING ESTATE – <i>Pinot Gris</i>	10	15	38
HONIG – <i>Sauvignon Blanc</i>	11	16	42
EMMOLO – <i>Sauvignon Blanc</i>	13	19	50
DAOU – <i>Chardonnay</i>	11	16	40
LA CREMA – <i>Chardonnay</i>	12	18	45
MER SOLEIL – <i>Chardonnay</i>	14	21	54
QUILT – <i>Chardonnay</i>	16	24	58

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 DAQU – Red Blend	13	19	50

ROEDERER ESTATE BRUT – <i>Sparkling</i>	50
VEUVE CLICQUOT ‘YELLOW LABEL’ – <i>Champagne</i>	115
NEWTON “UNFILTERED” – <i>Chardonnay</i>	85
CAYMUS – <i>Cabernet Sauvignon</i>	150

6	7	8
TEGATE <i>(Can)</i>	PACIFICO	ROTATING
COORS LIGHT	CORONA	IMPORT
BUCKLER	CORONA LIGHT	SELECTION
<i>(Non-Alcoholic)</i>	BOHEMIA	LAGUNITAS
	XX LAGER	9
	XX AMBAR	ROTATING
		LOCAL
		SELECTION

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

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

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