

# SOL BRUNCH

served 10 am - 3 pm

## PLATILLOS

### HUEVOS RANCHEROS\* 15

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

### SOL CHILAQUILES VERDE 15

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

### CHILE VERDE EGGS & JALAPEÑO CORNBREAD\* 17

cazuela of our chile verde topped with melted cheese, crema, 2 eggs, avocado, tequila-pickled jalapeño, cilantro, guajillo chile & jalapeño cornbread on the side

### KOBE STEAK & EGGS\* 23

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

### CHORIZO & POTATO SCRAMBLE 16

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

### BREAKFAST TORTA\* 16

garlic-toasted torta with Mexican cheeses, smoked ham, sautéed tomato, cilantro, crispy bacon, 2 eggs & chipotle sauce. Served with a side of borracho black beans  
*add avocado - 2*

### CRAB & SHRIMP CAKES 'BENEDICTO'\* 23

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

### BREAKFAST BURRITO 14

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

### MACHACA WRAP AHOGADA 17

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

### SOUFFLÉ CARLOTTA 17

bread pudding spiked with Patrón Citrónge & lemon zest, butter-sautéed & drizzled with agave syrup, topped with mango, berries, vanilla whipped cream, almonds & powdered sugar

### PAPAS 'PAPI' 14

fried breakfast potatoes, onion, melted cheese, crema, chorizo, bacon, serrano chiles, scallions & pico de gallo  
*add 3 eggs over easy\* - 2*

### LA VIDA QUINOA BOWL 16

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

## COCKTAILS

### MIMOSA 5

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

### THE FRO-MO 13

SOL's frozen margarita, fresh-squeezed orange juice & sparkling wine

### SOL'S BLOODY MARY 12

house-made with Tito's Vodka

### LA MARIA & EL DON 13

Don Julio blanco & house-made spicy bloody mary mix

### MICHELADA 11

Mexican beer, Clamato, lime juice, Mexican spices & chile con limón rim

### COLD BRUNO MARTINI 15

SelvaRey Chocolate Rum, cold brew & coffee liqueur

### FROZÉ 15

SOL's frozen margarita, Hampton Water rosé & pink guava nectar

### TABLESIDE MIMOSA 18

a chilled bottle of sparkling wine paired with a carafe of fresh-squeezed orange juice

### TROPICAL TABLESIDE MIMOSA 22

a chilled bottle of sparkling wine paired with a choice of four juices  
*Choose from orange, watermelon, guava, mango, strawberry, pomegranate, or pineapple*

## SIDES

GRILLED AGAVE SHRIMP 8

CARNE ASADA\* 7

GRILLED FISH 7

CHIPOTLE SHRIMP 7

BEER-BATTERED SHRIMP 7

MACHACA 6

BACON 6

CHORIZO 6

CARNITAS 6

CHICKEN 6

CHIPOTLE SEITAN 6

BREAKFAST POTATOES 3

HALF AVOCADO 4

JALAPEÑO CORNBREAD 3

## KIDS MENU

for kids 7 and under

QUESADILLA,  
BURRITO OR TACOS 7  
scrambled eggs, cheese  
& refried black beans

FRUIT 4  
cazuelita of  
seasonal fruit  
& berries

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

To help offset increased labor costs due to new local, state, and federal ordinances, a 3.99% 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.