



MARGARITAS

CADILLAC MARGARITA

Cazadores reposado, Grand Marnier, lime juice
& agave nectar

Regular – 16 Grande – 18

HOUSE MARGARITA

El Jimador blanco, lime juice, agave nectar

Regular – 14 Grande – 16

CUCUMBER JALAPEÑO MARGARITA

Cazadores blanco, muddled cucumber & jalapeño,
lime juice & agave nectar

Regular – 15 Grande – 17

SKINNY ORGANIC MARGARITA

Casa Noble certified organic blanco, lime juice, agave
nectar & a splash of soda

Regular – 15 Grande – 17

BLACKBERRY GINGER MARGARITA

Espolòn blanco, muddled blackberries & ginger, lime
juice & agave nectar

Regular – 15 Grande – 17

PINEAPPLE SERRANO MARGARITA

Corralejo blanco, muddled pineapple, lime juice &
serrano chile

Regular – 15 Grande – 17

WATERMELON MARGARITA

Herradura silver, muddled watermelon & lime juice

Regular – 15 Grande – 17

SOL'S FROZEN MARGARITA

El Jimador blanco, Patrón Citrónge & lime juice
blended until smooth and frosty – 14

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 – 14

FROZÉ

SOL's frozen margarita, Hampton Water rosé & pink
guava nectar – 15



SIGNATURE MARGARITAS

GRANDE CASA NOBLE MARGARITA

Casa Noble reposado, shaken tableside, choice of house-made sour mix or make it a skinny margarita *Grande* – 20

MARGARITA DEL SOL

SOL's ultimate margarita shaken tableside. Casa Dragones Barrel Blend Añejo, lime juice, agave nectar & Cointreau
Grande – 30

COCKTAILS

BERRIES & BLOOMS

Código 1530 Tequila Rosa blanco, raspberries, honey, Aperol aperitivo, lime juice – 18

CHAIN SMOKER

JAJA blanco, sweet almond liqueur, lemon juice, bitters, smoked & served tableside – 16

THE MEZCALERO

Del Maguey Vida mezcal shaken with passion fruit, guava & lime served in a chile salt rimmed glass – 16

VELVET ESPRESSO

SelvaRey Chocolate rum, cafe espresso liqueur, Italian cream liqueur, topped with Cardi B's Mocha Whipshots cream & cacao powder - 17

LA BUENA SUERTE

Our take on the classic Old Fashioned with your choice of liquor

Chamucos Extra Añejo Tequila - 38

SelvaRey Owner's Reserve Rum - 37

Angel's Envy Rye Whiskey - 25

MARTINIS

MARTINI DEL SOL

Grey Goose vodka, lemon juice, elderflower liqueur, honey – 16

BESOS DE MUERTE

Del Maguey Vida mezcal, elderflower liqueur, lemon juice, bitters – 15

COLD BRUNO

SelvaRey Chocolate rum, cold brew, coffee liqueur – 15

STRAWBERRY BASIL

Flor de Caña 7-year aged rum, lime juice, muddled strawberries & basil – 15

TIKI SKINNY-TINI

SelvaRey Coconut rum, agave nectar, lime juice – 14



BEER

7

TECATE *(Can)*

COORS LIGHT

BUCKLER

(Non-Alcoholic)

8

PACIFICO

CORONA

CORONA LIGHT

BLUE MOON

BOHEMIA

XX LAGER

XX AMBAR

VICTORIA

MODELO NEGRA

MODELO

ROTATING IMPORT SELECTION

9

ROTATING LOCAL SELECTION

14

CORONA FAMILIAR

32 oz CAGUAMA

BEER COCKTAILS

MICHELADA

Mexican beer, Clamato, lime juice, Mexican spices,
chile con limón rim – 11

FROZEN BEER

SOL's frozen margarita topped with beer of choice – 14

BEVERAGES

Still Water

FIJI 500ml 4.5

FIJI 1 liter 7.75

Sparkling Water

SAN PELLEGRINO 500ml 4.5

SAN PELLEGRINO 1 liter 7.75



WINES

BY THE GLASS

	Glass 6 oz	Glass 9 oz	Bottle
GAMBINO 'JULES' – <i>Sparkling Rosé</i> <i>Italy</i>	12	18	45
MUMM NAPA – <i>Brut</i> <i>Napa Valley, California</i>	12	18	45
FIRESTONE – <i>Riesling</i> <i>Santa Barbara, California</i>	11	16	40
KING ESTATE – <i>Pinot Gris</i> <i>Willamette Valley, Oregon</i>	14	21	52
VAVASOUR – <i>Sauv Blanc</i> <i>Marlborough, New Zealand</i>	12	18	45
COTE DES ROSES – <i>Rosé</i> <i>Languedoc, France</i>	13	19	48
JUSTIN – <i>Sauv Blanc</i> <i>Paso Robles, California</i>	12	18	45
HAMPTON WATER – <i>Rosé</i> <i>Languedoc, France</i>	14	21	52
DAOU – <i>Chardonnay</i> <i>Paso Robles, California</i>	12	18	45
BOËN – <i>Chardonnay</i> <i>Monterey-Santa Barbara-Sonoma, California</i>	12	18	45
CHALK HILL – <i>Chardonnay</i> <i>Russian River Valley, California</i>	13	19	48
LANDMARK – <i>Pinot Noir</i> <i>Monterey-Santa Barbara-Sonoma, California</i>	13	19	48
ELOUAN – <i>Pinot Noir</i> <i>Oregon</i>	15	22	55
FERRARI-CARANO – <i>Merlot</i> <i>Sonoma, California</i>	15	22	55
BELLE GLOS – <i>Pinot Noir</i> <i>Santa Maria Valley, California</i>	21	32	74
LIBERTY SCHOOL – <i>Cab Sauv</i> <i>Paso Robles, California</i>	11	16	40
JUSTIN – <i>Cab Sauv</i> <i>Paso Robles, California</i>	16	24	58
TERRAZAS DE LOS ANDES – <i>Malbec</i> <i>Mendoza, Argentina</i>	12	18	45
QUILT – <i>Cab Sauv</i> <i>Napa Valley, California</i>	19	28	68
DAOU, THE PESSIMIST – <i>Red Blend</i> <i>Paso Robles, California</i>	13	19	50
THE PRISONER – <i>Red Blend</i> <i>Napa Valley, California</i>	26	39	95

BOTTLE SELECTIONS

ROEDERER ESTATE BRUT – <i>Sparkling</i> <i>Mendocino County, California</i>	50
VEUVE CLICQUOT 'YELLOW LABEL' – <i>Champagne</i> <i>Champagne, France</i>	125
VEUVE CLICQUOT ROSÉ BRUT – <i>Champagne</i> <i>Champagne, France</i>	150
BLACK STALLION <i>Limited Release</i> – <i>Cab Sauv</i> <i>Napa Valley, California</i>	150
JUSTIN 'JUSTIFICATION' – <i>Cabernet Franc Blend</i> <i>2016, Paso Robles, California</i>	100
DAOU 'SOUL OF A LION' – <i>Cabernet Sauvignon</i> <i>2018, Adelaida District, California</i>	275
CAYMUS – <i>Cabernet Sauvignon</i> <i>2019, Napa Valley, California</i>	175
CAYMUS 'SPECIAL SELECT' – <i>Cabernet Sauvignon</i> <i>2017, Napa Valley, California</i>	350



TEQUILA

BLANCO

Blanco tequila is aged for less than two months. It is the purest expression of agave and delivers a smooth finish.

CASA DRAGONES 18	DESMADRE 12
CASA NOBLE 13	ESPOLÒN 12
CASAMIGOS 14	JAJA 12
CAZADORES 11	LØS SUNDAYS 12
CHAMUCOS 13	MI CAMPO 10
CINCORO 21	OCHO 15
CLASE AZUL 27	PATRÓN 13
CÓDIGO 15	SIETE LEGUAS 15
CÓDIGO ROSA 15	TEREMANA 12
CORRALEJO 12	UNO, DOS, TRES 12

REPOSADO

Reposado tequila is aged in oak barrels for two to twelve months, giving it its gold hue. This tequila is well-balanced and provides a flavorful expression.

ASOMBROSO 15	JAJA 13
CASA NOBLE 15	LØS SUNDAYS 13
CASAMIGOS 16	MI CAMPO 11
CAZADORES 12	MILAGRO BARREL SELECT 15
CHAMUCOS 15	OCHO 17
CINCORO 25	PARTIDA 13
CLASE AZUL 35	SIETE LEGUAS 16
CÓDIGO 19	TEREMANA 13
CORRALEJO 13	TRES GENERACIONES 14
DESMADRE 13	UNO, DOS, TRES 14
ESPOLÒN 13	
HERRADURA 13	

AÑEJO

Añejo tequila is aged in oak barrels for one to three years, which makes its flavor profile complex. This tequila is best enjoyed slowly.

CASA DRAGONES BARREL BLEND 36	DESMADRE 14
CASAMIGOS 18	JAJA 14
CAZADORES 13	OCHO 19
CHAMUCOS 17	PARTIDA 15
CINCORO 30	SIETE LEGUAS 18
CLASE AZUL 95	TEREMANA 14
CÓDIGO 28	UNO, DOS, TRES 16
CORRALEJO 14	

EXTRA AÑEJO

Extra Añejo tequila is aged in oak barrels for at least three years and is the crown jewel of tequila expressions. Extra Añejo tequilas, like fine wines or whiskey, should be enjoyed and appreciated slowly through sipping.

ASOMBROSO 30	CUERVO LA FAMILIA 33
CASA SAN MATIAS REY SOL 6 YEAR 63	DON JULIO 1942 36
CHAMUCOS 35	DON JULIO REAL 65
CINCORO 275	TEARS OF LLORONA 37
CÓDIGO 35	UNO, DOS, TRES 35



CRISTALINO TEQUILA

Cristalino Tequila is barrel-aged tequila that has been filtered through charcoal. This removes the color and woody notes that are picked up from the barrel and results in a complex añejo tequila with the bright notes of a blanco.

HERRADURA ULTRA 16

CAZADORES 12

CHINACO 17

DAHLIA 11

1800 18

GRAN CORAMINO 18

KOMOS 28

VOLCAN DE MI TIERRA 16

DON JULIO 70TH ANNIVERSARY 18

CLAZE AZUL GOLD 55

MEZCAL

While tequila is made only from blue agave, mezcal is made with a variety of agave plants. Its signature smoky flavor comes from cooking the agave in pits in the ground lined with lava rocks before being distilled in clay pots.

CASAMIGOS 16

DOS HOMBRES 18

EL SILENCIO 14

ILEGAL JOVEN 15

MONTELOBOS ESPADIN 15

XICARU SILVER 13

XICARU PECHUGA MOLE 16

DEL MAGUEY VILLAGES

VIDA 15

CHICHICAPA 28

ESPADIN ESPECIAL 38

WILD JABALI 38

PECHUGA 54



OTHER SPIRITS

VODKA

KETEL ONE 12	BELVEDERE 13
GREY GOOSE 13	ABSOLUT 11
GREY GOOSE CITRON 13	STOLI 10
CRYSTAL HEAD 15	

GIN

HENDRICKS 12
BOMBAY SAPPHIRE 13

RUM

CAPTAIN MORGAN 10	SELVAREY COCONUT 13
MALIBU 11	SELVAREY CHOCOLATE 14
FLOR DE CAÑA 10	SELVAREY OWNER'S RESERVE 32
MYERS'S DARK 11	
SELVAREY WHITE 13	

WHISKEY

MAKER'S MARK 13	GLENLIVET 14
JAMESON 12	BULLEIT BOURBON 12
WOODFORD RESERVE 12	BOOKERS BOURBON 14
BULLEIT RYE 12	JIM BEAM 11
CROWN ROYAL 12	TEMPLETON RYE 13
JOHNNIE WALKER BLACK 13	GLENFIDDICH 12 YEAR SINGLE MALT 14
JOHNNIE WALKER BLUE 38	ANGEL'S ENVY RYE 18
MACALLAN 12 YEAR 17	
MACALLAN 18 YEAR 40	

COGNAC

HENNESSEY 14

LIQUEUR

GRAND MARNIER 13	GRAND MARNIER CUVÉE DU CENTENAIRE 35
BAILEYS 10	CHAMBORD 10
1921 CREMA 11	PATRÓN CITRONGE 10
DISARONNO AMARETTO 11	ST-GERMAIN ELDERFLOWER 14
CAMPARI 11	AMARO NONINO QUINTESENTIA 15
KAHLÚA 11	
COINTREAU NOIR 14	
COINTREAU 11	

HAPPY HOUR

MONDAYS, WEDNESDAYS, THURSDAYS & FRIDAYS

3pm – 6pm



TACO & TEQUILA

TUESDAY

3 pm – close



EAT

NAKED GUACAMOLE

lime, tomato, onion, serrano & cilantro - 9

FIRECRACKER QUESADILLA

flour tortilla with cheese, diced grilled chicken,
avocado & Sriracha sauce - 7

HOT & RAW CEVICHE*

spicy ceviche, fresh citrus, habaneros, tropical fruit,
sweet potato & beet chips - 11

SHRIMP CUCARACHAS

6 whole peel & eat shrimp, pan-roasted with garlic,
cotija cheese, lemon & chile de arbol - 8

GRILLED SWEET CORN

tossed with butter, lime, cotija cheese & chipotle sauce - 6

STREET TACOS (2)

choose one: chicken, carnitas, beer-battered fish
or black bean & sweet potato - 8

ANIMAL TACO*

carne asada, hand-cut fries, melted cheese,
Sriracha sauce, crispy onions & cilantro - 9

SHRIMP TAQUITOS (2)

shrimp, cheese, garlic, herbs, chipotle sauce & guacamole - 7



DRINK

HOUSE MARGARITA (FROZEN OR ROCKS) 8

SKINNY ORGANIC MARGARITA 9

WATERMELON MARGARITA 10

12oz BEERS 5

HOUSE WINE (RED OR WHITE) 7/GLASS