

SOL BRUNCH

served 10 am - 3 pm

PLATILLOS

HUEVOS RANCHEROS* 22

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

SOL CHILAQUILES VERDE 22

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

CHILE VERDE EGGS & JALAPEÑO CORNBREAD* 24

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

KOBE STEAK & EGGS* 38

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 23

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

BREAKFAST TORTA* 23

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 - 3

CRAB & SHRIMP CAKES 'BENEDICTO'* 32

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

BREAKFAST BURRITO 22

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

MACHACA WRAP AHOGADA 25

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

SOUFFLÉ CARLOTTA 25

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' 22

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 22

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 9

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

THE FRO-MO 16

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

SOL'S BLOODY MARY 17

house-made with Tito's Vodka

LA MARIA & EL DON 18

Don Julio blanco & house-made spicy bloody mary mix

MICHELADA 13

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

CASAMIGOS PALOMA 23

Casamigos Reposado, grapefruit juice, lime juice, agave nectar & soda

COLD BRUNO MARTINI 18

SelvaRey Chocolate Rum, cold brew & coffee liqueur

FROZÉ 18

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

VELVET ESPRESSO 19

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

TABLESIDE MIMOSA 24

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

TROPICAL TABLESIDE MIMOSA 28

a chilled bottle of sparkling wine paired with a choice of four juices

SIDES

GRILLED AGAVE SHRIMP 9

CARNE ASADA* 8

GRILLED FISH 8

CHIPOTLE SHRIMP 8

BEER-BATTERED SHRIMP 8

MACHACA 7

BACON 7

CHORIZO 7

CARNITAS 7

CHICKEN 7

CHIPOTLE SEITAN 7

BREAKFAST POTATOES 4

HALF AVOCADO 5

JALAPEÑO CORNBREAD 4

KIDS MENU

for kids 7 and under

**QUESADILLA,
BURRITO OR TACOS** 12
scrambled eggs, cheese
& refried black beans

FRUIT 8
cazuelita of
seasonal fruit
& berries

MINI CARLOTTA 8
Soufflé Carlotta, warm agave
nectar, whipped cream,
powdered sugar & berries

*Consuming raw or undercooked meats, poultry, seafood, shellfish or egg may increase your risk of foodborne illness, especially if you have certain medical conditions.