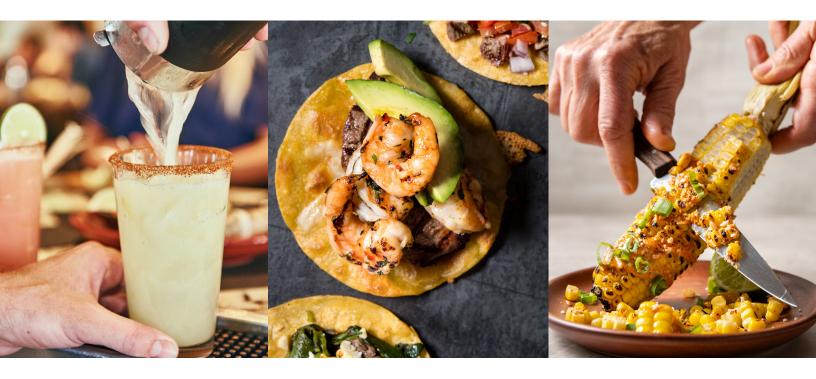


private dining & events







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

shared antojitosone serving of each antojito will be served per 4 guests

GUACAMOLE SOL CEVICHE SOL COCONUT CALAMARI

add a salad

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



clasico dinner

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 diabla 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



el ultimo dinner

shared antojitosone 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



lunch at sol

AVAILABLE DAILY: 11 AM - 3 PM

shared antojitosone serving of each antojito will be served per 4 guests

GUACAMOLE SOL GRILLED SWEET CORN

add a salad

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

CARAMEL SEA SALT BUDIN & DARK CHOCOLATE RUM GANACHE TRES LECHE CAKE ROSCA DE CHURRO BANANA-CHOCOLATE BREAD PUDDING BLONDIE

beverages coffee, tea & soda



brunch at sol

SATURDAY & SUNDAY ONLY: 11 AM - 3 PM

shared antojitosone 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 CHILAOUILES 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



enhancements

Make your event that much more special with one of our enhancement options.

WELCOME MARGARITA

Greet your guests with our signature margaritas. Choose from our House Margarita, Cadillac Margarita or Watermelon Margarita.

CHAMPAGNE TOAST

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.

event notes:		



SOLCOCINA.COM