

# 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.