



MARGARITAS

CADILLAC MARGARITA

Cazadores reposado, Grand Marnier, lime juice
& agave nectar

Regular – 18 *Grande* – 20

HOUSE MARGARITA

El Jimador blanco, lime juice, agave nectar

Regular – 16 *Grande* – 18

CUCUMBER JALAPEÑO MARGARITA

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

Regular – 17 *Grande* – 19

SKINNY ORGANIC MARGARITA

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

Regular – 17 *Grande* – 19

BLACKBERRY GINGER MARGARITA

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

Regular – 17 *Grande* – 19

PINEAPPLE SERRANO MARGARITA

Corralejo blanco, muddled pineapple, lime juice &
serrano chile

Regular – 17 *Grande* – 19

WATERMELON MARGARITA

Herradura silver, muddled watermelon & lime juice

Regular – 17 *Grande* – 19

SOL'S FROZEN MARGARITA

El Jimador blanco, Patrón Citrónge & lime juice
blended until smooth and frosty – 16

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 – 16

FROZÉ

SOL's frozen margarita, Hampton Water rosé & pink
guava nectar – 18



SIGNATURE MARGARITAS

GRANDE CASA NOBLE MARGARITA

Casa Noble reposado, shaken tableside, choice of house-made sour mix or make it a skinny margarita *Grande* – 22

MARGARITA DEL SOL

SOL's ultimate margarita shaken tableside. Casa Dragones Barrel Blend Añejo, lime juice, agave nectar & Cointreau
Grande – 32

COCKTAILS

BERRIES & BLOOMS

Código 1530 Tequila Rosa blanco, raspberries, honey, Aperol aperitivo, lime juice – 20

CHAIN SMOKER

JAJA blanco, sweet almond liqueur, lemon juice, bitters, smoked & served tableside – 19

THE MEZCALERO

Del Maguey Vida mezcal shaken with passion fruit, guava & lime served in a chile salt rimmed glass – 19

VELVET ESPRESSO

SelvaRey Chocolate rum, cafe espresso liqueur, Italian cream liqueur, topped with Cardi B's Mocha Whipshots cream & cacao powder - 19

LA BUENA SUERTE

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

Chamucos Extra Añejo Tequila - 40

SelvaRey Owner's Reserve Rum - 39

Angel's Envy Rye Whiskey - 25

MARTINIS

MARTINI DEL SOL

Grey Goose vodka, lemon juice, elderflower liqueur, honey – 19

BESOS DE MUERTE

Del Maguey Vida mezcal, elderflower liqueur, lemon juice, bitters – 18

COLD BRUNO

SelvaRey Chocolate rum, cold brew, coffee liqueur – 18

STRAWBERRY BASIL

Flor de Caña 7-year aged rum, lime juice, muddled strawberries & basil – 18

TIKI SKINNY-TINI

SelvaRey Coconut rum, agave nectar, lime juice – 17



BEER

9

TECATE *(Can)*

COORS LIGHT

BUCKLER

(Non-Alcoholic)

10

PACIFICO

CORONA

CORONA LIGHT

BLUE MOON

BOHEMIA

XX LAGER

XX AMBAR

VICTORIA

MODELO NEGRA

MODELO

ROTATING IMPORT SELECTION

11

ROTATING LOCAL SELECTION

18

CORONA FAMILIAR

32 oz CAGUAMA

BEER COCKTAILS

MICHELADA

Mexican beer, Clamato, lime juice, Mexican spices,
chile con limón rim – 13

FROZEN BEER

SOL's frozen margarita topped with beer of choice – 16

BEVERAGES

Still Water

FIJI 500ml 5

FIJI 1 liter 9

Sparkling Water

SAN PELLEGRINO 500ml 5

SAN PELLEGRINO 1 liter 9



WINES

BY THE GLASS

	Glass 6 oz	Glass 9 oz	Bottle
MUMM NAPA – Brut <i>Napa Valley, California</i>	15	21	55
FIRESTONE – Riesling <i>Santa Barbara, California</i>	14	19	50
KING ESTATE – Pinot Gris <i>Willamette Valley, Oregon</i>	18	27	65
VAVASOUR – Sauv Blanc <i>Marlborough, New Zealand</i>	15	21	55
COTE DES ROSES – Rosé <i>Languedoc, France</i>	16	22	58
JUSTIN – Sauv Blanc <i>Paso Robles, California</i>	14	21	52
HAMPTON WATER – Rosé <i>Languedoc, France</i>	17	24	62
DAOU – Chardonnay <i>Paso Robles, California</i>	15	21	55
BOËN – Chardonnay <i>Monterey-Santa Barbara-Sonoma, California</i>	15	21	55
CHALK HILL – Chardonnay <i>Russian River Valley, California</i>	16	22	58
LANDMARK – Pinot Noir <i>Monterey-Santa Barbara-Sonoma, California</i>	16	22	51
ELOUAN – Pinot Noir <i>Oregon</i>	18	25	65
FERRARI-CARANO – Merlot <i>Sonoma, California</i>	18	25	65
BELLE GLOS – Pinot Noir <i>Santa Maria Valley, California</i>	24	35	84
LIBERTY SCHOOL – Cab Sauv <i>Paso Robles, California</i>	14	19	50
JUSTIN – Cab Sauv <i>Paso Robles, California</i>	19	26	80
TERRAZAS DE LOS ANDES – Malbec <i>Mendoza, Argentina</i>	15	21	55
QUILT – Cab Sauv <i>Napa Valley, California</i>	27	36	76
DAOU, THE PESSIMIST – Red Blend <i>Paso Robles, California</i>	16	22	60
THE PRISONER – Red Blend <i>Napa Valley, California</i>	29	42	105

BOTTLE SELECTIONS

ROEDERER ESTATE BRUT – Sparkling <i>Mendocino County, California</i>	60
VEUVE CLICQUOT ‘YELLOW LABEL’ – Champagne <i>Champagne, France</i>	150
VEUVE CLICQUOT ROSÉ BRUT – Champagne <i>Champagne, France</i>	165
BLACK STALLION Limited Release – Cab Sauv <i>Napa Valley, California</i>	160
JUSTIN ‘JUSTIFICATION’ – Cabernet Franc Blend <i>2016, Paso Robles, California</i>	125
DAOU ‘SOUL OF A LION’ – Cabernet Sauvignon <i>2018, Adelaida District, California</i>	325
CAYMUS – Cabernet Sauvignon <i>2019, Napa Valley, California</i>	250
CAYMUS ‘SPECIAL SELECT’ – Cabernet Sauvignon <i>2017, Napa Valley, California</i>	400



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 19

CASA NOBLE 16

CASAMIGOS 20

CAZADORES 16

CHAMUCOS 18

CINCORO 27

CLASE AZUL 60

CÓDIGO 25

CÓDIGO ROSA 20

CORRALEJO 17

DON JULIO 18

ESPOLÒN 16

JAJA 15

LØS SUNDAYS 17

MI CAMPO 15

PATRÓN 18

TEREMANA 17

HERRADURA SILVER 17

FLECHA AZUL 16

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 18

CASA NOBLE 18

CASAMIGOS 22

CAZADORES 17

CHAMUCOS 20

CINCORO 31

CLASE AZUL 95

CÓDIGO 32

CORRALEJO 18

ESPOLÒN 18

HERRADURA 18

JAJA 18

LØS SUNDAYS 18

MI CAMPO 16

MILAGRO BARREL SELECT 20

PARTIDA 18

PATRÓN 19

TEREMANA 18

TRES GENERACIONES 20

FLECHA AZUL 18

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

CASAMIGOS 25

CAZADORES 18

CHAMUCOS 22

CINCORO 36

CLASE AZUL 260

CÓDIGO 38

CORRALEJO 19

JAJA 19

PARTIDA 20

TEREMANA 19

FLECHA AZUL 20

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 33

CHAMUCOS 40

CINCORO 290

CÓDIGO 140

CUERVO LA FAMILIA 38

DON JULIO 1942 60

TEARS OF LLORONA 65

FLECHA AZUL 56



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 29

CAZADORES 17

CHINACO 22

DAHLIA 16

1800 25

GRAN CORAMINO 23

KOMOS 33

VOLCAN DE MI TIERRA 21

DON JULIO 70TH ANNIVERSARY 25

CLAZE AZUL GOLD 60

FLECHA AZUL 28

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 21

DOS HOMBRES 25

EL SILENCIO 19

ILEGAL JOVEN 20

MONTELOBOS ESPADIN 20

XICARU SILVER 18

XICARU PECHUGA MOLE 21

DEL MAGUEY VILLAGES

VIDA 20

CHICHICAPA 33

ESPADIN ESPECIAL 43



OTHER SPIRITS

VODKA

KETEL ONE 14
GREY GOOSE 14
GREY GOOSE CITRON 14
CRYSTAL HEAD 18

BELVEDERE 17
ABSOLUT 12
STOLI 13

GIN

HENDRICKS 13
BOMBAY SAPPHIRE 14

RUM

CAPTAIN MORGAN 11
MALIBU 11
FLOR DE CAÑA 11
MYERS'S DARK 12
SELVAREY WHITE 14

SELVAREY COCONUT 14
SELVAREY CHOCOLATE 15
SELVAREY OWNER'S
RESERVE 35

WHISKEY

MAKER'S MARK 19
JAMESON 18
WOODFORD RESERVE 18
BULLEIT RYE 18
CROWN ROYAL 18
JOHNNIE WALKER BLACK 19
JOHNNIE WALKER BLUE 45
MACALLAN 12 YEAR 25
MACALLAN 18 YEAR 65

GLENLIVET 20
BULLEIT BOURBON 18
BOOKERS BOURBON 20
JIM BEAM 17
TEMPLETON RYE 20
GLENFIDDICH 12 YEAR
SINGLE MALT 20
ANGEL'S ENVY RYE 24

COGNAC

HENNESSEY 20

LIQUEUR

GRAND MARNIER 14
BAILEYS 11
DISARONNO AMARETTO 12
CAMPARI 12
KAHLÚA 12
COINTREAU NOIR 15
COINTREAU 12

GRAND MARNIER
CUVÉE DU CENTENAIRE 36
CHAMBORD 11
PATRÓN CITRONGE 11
ST-GERMAIN
ELDERFLOWER 15
AMARO NONINO
QUINTESENTIA 16

HAPPY HOUR

MONDAYS, WEDNESDAYS,
THURSDAYS & FRIDAYS

3pm – 7pm



TACO & TEQUILA TUESDAY

3 pm – close



EAT

NAKED GUACAMOLE

lime, tomato, onion, serrano & cilantro - 12

FIRECRACKER QUESADILLA

flour tortilla with cheese, diced grilled chicken,
avocado & Sriracha sauce - 11

HOT & RAW CEVICHE*

spicy ceviche, fresh citrus, habaneros, tropical fruit,
sweet potato & beet chips - 18

SHRIMP CUCARACHAS

6 whole peel & eat shrimp, pan-roasted with garlic,
cotija cheese, lemon & chile de arbol - 16

GRILLED SWEET CORN

tossed with butter, lime, cotija cheese & chipotle sauce - 10

STREET TACOS (2)

choose one: chicken, carnitas, beer-battered fish
or black bean & sweet potato - 13

ANIMAL TACO*

carne asada, hand-cut fries, melted cheese,
Sriracha sauce, crispy onions & cilantro - 15

SHRIMP TAQUITOS (2)

shrimp, cheese, garlic, herbs, chipotle sauce & guacamole - 11



DRINK

HOUSE MARGARITA (FROZEN OR ROCKS) 11

SKINNY ORGANIC MARGARITA 12

WATERMELON MARGARITA 13

12oz BEERS 8

HOUSE WINE (RED OR WHITE) 10/GLASS