



# amor de sol

PLATED COURSE DINNER

## shared antojitos

*one serving of each antojito will be served per 4 guests*

GUACAMOLE SOL

CEVICHE SOL

COCONUT CALAMARI

## add a salad | \$4 per person

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



Minimums may apply. Menu and prices are subject to change. Price does not include tax and service charge.





# clasico dinner

PLATED COURSE 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 diablo 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

Minimums may apply. Menu and prices are subject to change.  
Price does not include tax and service charge.





# el ultimo dinner

PLATED COURSE DINNER

## shared antojitos

one 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, guacamole, onion, cotija cheese & yams

### CHICKEN 'DESMADRES'

with arugula, tomato & avocado salad & grilled sweet pepper

### 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

Minimums may apply. Menu and prices are subject to change.  
Price does not include tax and service charge.



# lunch at sol

AVAILABLE DAILY: 11 AM - 3 PM

PLATED COURSE DINNER

## shared antojitos

one serving of each antojito will be served per 4 guests

GUACAMOLE SOL

GRILLED SWEET CORN

## add a salad | \$4 per person

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 | \$3 per person

CARAMEL SEA SALT BUDIN & DARK CHOCOLATE RUM GANACHE

TRES LECHE CAKE

ROSCA DE CHURRO

BANANA-CHOCOLATE BREAD PUDDING

BLONDIE

## beverages

coffee, tea & soda

Minimums may apply. Menu and prices are subject to change. Price does not include tax and service charge.





# brunch at sol

SATURDAY & SUNDAY ONLY: 11 AM - 3 PM

PLATED COURSE DINNER

## shared antojitos

one 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 CHILAQUILES 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 | \$5 per guest

Minimums may apply. Menu and prices are subject to change.  
Price does not include tax and service charge.

# 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, Cadillac or Watermelon Margaritas.

## CHAMPAGNE TOAST

Celebrate with a champagne toast 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 wine, premium tequila and liquor options.

## MARGARITAS, BEER & WINE\*

- ☉ **Margaritas:** House, Cucumber Jalapeño, Blackberry Ginger, Pineapple Serrano, Watermelon
- ☉ **Wines:** House (Red and White)
- ☉ **Beers:** Pacifico, Corona, Corona Light, Blue Moon, Bohemia, XX Lager, XX Ambar, Victoria, Modelo Negra, Modelo

## deluxe package\*

### MARGARITAS, SPIRITS, BEER & WINE

- ☉ **Margaritas:** House, Cucumber Jalapeño, Blackberry Ginger, Pineapple Serrano, Watermelon
- ☉ **Tequila Cocktails\*:** Flecha Azul Blanco, Espolòn Blanco, Casa Noble Blanco
- ☉ **Spirit Cocktails\*:** Absolut, Hendrick's, Captain Morgan, Malibu, Jim Beam
- ☉ **Wines:** Justin (Sauv Blanc), Cote des Roses (Rosé), Daou (Chardonnay), Landmark (Pinot Noir), Liberty School (Cab Sauv)
- ☉ **Beers:** Pacifico, Corona, Corona Light, Blue Moon, Bohemia, XX Lager, XX Ambar, Victoria, Modelo Negra, Modelo

## premium package\*

### MARGARITAS, SPIRITS, BEER & WINE

- ☉ **Margaritas:** House, Cucumber Jalapeño, Blackberry Ginger, Pineapple Serrano, Watermelon
- ☉ **Tequila Cocktails\*:** Patrón Blanco, Mi Campo Reposado, Cazadores Reposado
- ☉ **Spirit Cocktails\*:** Grey Goose, Bombay Sapphire, Selvarey White, Johnnie Walker Black, Bulleit Rye
- ☉ **Wines:** Vavasour (Sauv Blanc), Hampton Water (Rosé), Chalk Hill (Chardonnay), Justin (Cab Sauv), Ferrari-Carano (Merlot)
- ☉ **Beers:** Pacifico, Corona, Corona Light, Blue Moon, Bohemia, XX Lager, XX Ambar, Victoria, Modelo Negra, Modelo

\*Drink packages do not include alcoholic shots or doubles.  
Packages only available for New York and Las Vegas only.