



private dining & events



SOLCOCINA.COM



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

PLATED COURSE DINNER

shared antojitos

one serving of each antojito will be served per 4 guests

NAKED GUACAMOLE

GRILLED SWEET CORN

add a mexx chop salad | \$4 per person
plated for each guest

entrée

choose three specialty tacos for your personalized menu.
two tacos plated with red rice & borracho black beans

VIPER CHICKEN TACO

TACO VAMPIRO chicken or carne asada

FISH TACO GOBERNADOR

BEER BATTERED SHRIMP

SWEET POTATO & BLACK BEAN



shared dessert

choose one dessert for your personalized menu

TRES LECHE CAKE

ROSCA DE CHURRO

BANANA-CHOCOLATE BREAD PUDDING

BLONDIE

beverages

coffee, tea & soda





clasico dinner

PLATED COURSE DINNER

shared antojitos

choose two. one serving of each antojito will be served per 4 guests

GUACAMOLE GRANADA

NAKED GUACAMOLE

GRILLED SWEET CORN

TJ salad

plated for each guest

entrée

each guest will have the choice of one item from the list below

SOL FAJITAS

grilled marinated steak 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

TRES LECHE CAKE

ROSCA DE CHURRO

BANANA-CHOCOLATE BREAD PUDDING

BLONDIE

beverages coffee, tea & soda



el ultimo dinner

PLATED COURSE DINNER

shared antojitos

choose three. one serving of each antojito will be served per 4 guests

GUACAMOLE SOL

GRILLED SWEET CORN

COCONUT CALAMARI

NAKED GUACAMOLE

TJ salad

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

TRES LECHE CAKE

ROSCA DE CHURRO

BANANA-CHOCOLATE BREAD PUDDING

BLONDIE

beverages

coffee, tea & soda



lunch at sol

AVAILABLE DAILY: 11 AM - 3 PM
PLATED COURSE LUNCH

shared antojitos

one serving of each antojito will be served per 4 guests

GRILLED SWEET CORN

NAKED GUACAMOLE

add a mexx chop salad | \$4 per person
plated for each guest

entrée

choose three for your personalized menu. tacos are served with red rice & borracho black beans. tortas are served with choice of rice or borracho black beans.

CARNITAS STREET TACOS (3)

GRILLED CHICKEN STREET TACOS (3)

CARNE ASADA STREET TACOS (3)

BLACK BEAN & SWEET POTATO TACOS (2)

GARLIC-MEZCAL CHICKEN TORTA

CARNE ASADA TORTA

add shared desserts | \$11-\$13 per dessert

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

PLATED COURSE DINNER

welcome mimosa

each guest will receive one welcome Mimosa

upgrade to a welcome Bloody Mary | \$5 per guest

shared antojito

one serving will be served per four guests

NAKED GUACAMOLE

brunch entrée

choose five for your personalized menu

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

SOUFFLÉ CARLOTTA

bread pudding spiked with Patrón Citrónge & lemon zest, butter-sautéed & drizzled with agave syrup, topped with mango, berries, vanilla whipped cream, almonds & powdered sugar

beverages

coffee, tea & soda

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
- ☉ **Wines:** House (Red and White)
- ☉ **Beer***

deluxe package

MARGARITAS, SPIRITS, BEER & WINE

- ☉ **Margaritas:** House, Cucumber Jalapeño, Watermelon, Frozen
- ☉ **Cocktails*:** Tito's vodka, Tanqueray gin, Jack Daniel's whiskey, El Jimador silver tequila, Bacardí silver rum
- ☉ **Wines:** Daou (Chardonnay), Liberty School (Cab Sauv)
- ☉ **Beer***

premium package

MARGARITAS, SPIRITS, BEER & WINE

- ☉ **Margaritas:** House, Cadillac, Cucumber Jalapeño, Pineapple Serrano, Watermelon, Frozen
- ☉ **Tequila Cocktails*:** Patrón Blanco, Herradura Reposado
- ☉ **Spirit Cocktails*:** Grey Goose vodka, Bombay Sapphire gin, Selvarey White rum, Johnnie Walker Black scotch, Bulleit Rye bourbon
- ☉ **Wines:** Vavasour (Sauv Blanc), Hampton Water (Rosé), Chalk Hill (Chardonnay), Justin (Cab Sauv), Ferrari-Carano (Merlot), Landmark (Pinot Noir)
- ☉ **Beer***

*Drink packages do not include alcoholic shots or doubles. Deluxe and premium packages include mixers. Bottled and draft beer availability varies by location.



scottsdale

WE CAN ACCOMMODATE UP TO 300 GUESTS

ROOM / SPACE CAPACITY	SEATED	STANDING
PATIO	55	75
BAR	46	60
DINING ROOM	60	75
FULL RESTAURANT	175	225

AV CAPABILITIES

BAR
(4) 36" FLAT SCREEN

PATIO
(2) 36" FLAT SCREEN

FULL RESTAURANT
(5) 36" FLAT SCREEN



cherry creek

WE CAN ACCOMMODATE UP TO 300 GUESTS

ROOM / SPACE CAPACITY	SEATED	STANDING
BAR	55	100
DINING ROOM	70	100
FULL RESTAURANT	225	300

AV CAPABILITIES

BAR
(2) 55" FLAT SCREEN

FULL RESTAURANT
(4) 55" FLAT SCREEN



playa vista, ca

CAN ACCOMMODATE UP TO 300 GUESTS

ROOM / SPACE CAPACITY	SEATED	STANDING
PATIO	80	110
BAR	30	65
DINING ROOM	52	65
FULL RESTAURANT	225	300

AV CAPABILITIES

BAR

(1) 55" FLAT SCREEN

PATIO

(1) 55" FLAT SCREEN

FULL RESTAURANT

(5) 55" FLAT SCREEN



irvine, ca

CAN ACCOMMODATE UP TO 300 GUESTS

ROOM / SPACE CAPACITY	SEATED	STANDING
LOS CABOS ROOM	36	50
BAR PATIO	30	65
PATIO	80	110
FULL RESTAURANT	225	300

AV CAPABILITIES

LOS ARCOS ROOM

(1) 36" FLAT SCREEN



newport beach, ca

CAN ACCOMMODATE UP TO 300 GUESTS

ROOM / SPACE CAPACITY	SEATED	STANDING
WATERFRONT PATIO	30	40
BAR	55	100
BAJA ROOM	30	40
DINING ROOM	90	110
FULL RESTAURANT	225	300
OUTDOOR DECK	40	50

AV CAPABILITIES

BAR

(2) 55" FLAT SCREEN

BAJA ROOM

(2) 55" FLAT SCREEN

FULL RESTAURANT

(4) 55" FLAT SCREEN



EVENTS & CATERING GUIDELINES

- All private rooms have a minimum guest count or food and beverage minimums in order to secure a private room. Food minimums vary depending on the date and time of the event. If the minimum food requirement is not met, the difference will be charged in the form of a room charge or no credit will be given if the amount is not met.
- A non-refundable initial 50% payment is required and will be applied toward the final bill at the conclusion of the event. They may be applied to a rescheduled event provided by the restaurant within (6) months from the original date if event is cancelled 7 days prior to the event.
- Final menu selection & guest count will be due (7) days prior to the event. Any additional guests after the final guest count will be charged at the conclusion of the event. Final payment is due (2) days prior to the event. We accept Visa, Mastercard, Discover, American Express, or cash. We are unable to accept personal checks or company checks.
- The restaurant must be informed and approve any outside food or beverages the guest is planning to bring. A corkage fee will apply to any wine or champagne that is provided by the guest. No other alcohol is allowed.
- Buffet menus are for a minimum of (20) guests and can be customized to fit the guests' needs. Additional food may be purchased at the restaurant the night of the event. Under no circumstances are any food items from a buffet allowed to be taken as "to-go".
- Plated menus are available for groups between (15) and (20) guests and can be customized to fit the guests' needs.
- Plated Menus and Buffets include a soft drink, lemonade, iced tea, or coffee. Alcohol beverages will be charged upon consumption. Guest can choose a hosted or non-hosted bar. Guest may also choose to limit the dollar amount and type of beverages served at their event.
- Prices do not include tax, gratuity & administration fee.