

Sunday Brunch



RISE AND SHINE LIBATIONS

Mimosa

with fresh squeezed oj. glass 4 or endless 10

Tradesman-mosa

local agave wheat beer with fresh OJ. 5

Citrus Basil Sangria

white wine, lemon, strawberry, tangerine, fresh basil. 7

Sangria Rojo

traditional red wine sangria, lemon, lime, OJ. 7

El Diablo

jalapeño infused tequila, fresh blackberries, ginger beer, fresh lime juice. 6

The Healer

100% blue agave tequila, myers's dark rum, cream of coconut, pineapple juice, coconut nutmeg rim. 8

Citrus Margarita

milagro silver tequila, fresh squeezed OJ, house sour mix. 8

The Three Bloodys

housemade roasted tomato bloody mary mix, brown sugar bacon rim, slice of bacon, peppers & olives.

- **house bloody mary** 7 / • **spicy jalapeño bloody** 7
- **the bloody maria** 100% blue agave tequila 7

The Three Mules

- **mexican mule** tequila, lime, ginger beer 6
- **mezcal mule** mezcal, cucumber, lime, ginger beer 7
- **moscow mule** vodka, lime, ginger beer 6

BRUNCH PLATES

Huevos Rancheros ❖

cheese quesadillas, sunny side up eggs, black beans, pico de gallo, sour cream, red chile sauce, queso fresco. with chorizo 10 • with steak 12

SOL Potato Hash Plates ❖

- **carnitas pork** topped with sunny side up eggs and green chile hollandaise. 10
- **chicken & chorizo** topped with sunny side up eggs, green chile hollandaise and fresh avocado. 11
- **steak & peppers** topped with sunny side up eggs, caramelized onions and green chile hollandaise. 12

Avocado Toast

toasted jalapeño bread, smashed avocado, arugula, sunny side up eggs, smokey red pepper sauce. 10

Banana Cream French Toast

thick cut brioche, fresh bananas, caramel sauce, vanilla pastry cream, maple syrup. 10

Shrimp & Grits

sautéed shrimp, creamy chipotle sauce, roasted poblano & smoked gouda grit cakes. 17

Chicken & Grits

crispy fried chicken breast, spicy agave syrup, four pepper relish, roasted poblano & smoked gouda grits. 13

Brunch Salmon ❖

red chile glazed salmon, tomato bacon relish, sliced avocado. served over roasted poblano & smoked gouda grits. 16

Steak & Eggs Tacos ❖

scrambled eggs, marinated flank steak, queso blanco, salsa fresca. with gouda grits or brunch potatoes. 11

Avocado Egg White Tacos

whole grain tortillas, fluffy egg whites, fresh avocado, pico de gallo, avocado cream. served with fresh fruit. 9

Smothered Cowboy Bison Burrito ❖

scrambled eggs, ground bison, brunch potatoes, black beans, salsa fresca, red chile sauce, queso blanco, guacamole. 15

Fried Green Tomato BLT

applewood smoked bacon, bibb lettuce, green chile mayo, grilled jalapeño bread. with gouda grits or brunch potatoes. 10

BRUNCH SIDES

Extras à la carte 3 per

applewood smoked bacon | fresh fruit | brunch potatoes | roasted poblano & smoked gouda grits | chorizo & potato quiche

LUNCH PLATES

Housemade Salsas & Dips 5 per

- house salsa • salsa verde
- grilled pineapple salsa
- charred jalapeño & roasted corn salsa
- fresh guacamole
- queso / queso with chorizo

SOL Trio

guacamole, queso blanco and your choice of salsa. 14

Seasonal Soups

- **shrimp & jalapeño bisque** cup 5 / bowl 8 with tequila lime crema & salsa fresca
- **posole with chicken & tomatillos** bowl 8 served with shredded cabbage, diced avocado, pico de gallo, sour cream, cheese quesadillas.

Firecrackers

grilled jalapeños, cream cheese stuffed, wrapped in applewood smoked bacon. 9

Green Chile Chicken Nachos

grilled chicken, salsa fresca, fresh jalapeños, queso blanco, green chile, sour cream. 12

Tuna Lollipops ❖

sushi-grade tuna, panko breaded, spicy ponzu, creamy ginger cilantro sauce. 4pc 12 / 6pc 15

SOL Salad

wood fire grilled vegetables, broccolini, fresh avocado, applewood smoked bacon, queso fresco, lime vinaigrette. 10

* **Add any to the salad above.**

grilled chicken 5 / grilled shrimp 7
grilled steak 7 ❖ / grilled salmon 7 ❖

Adobo Seared Tuna & Avocado Salad ❖

fresh salad greens, adobo seasoned tuna seared rare, avocado, seasonal citrus, toasted pine nuts, lime vinaigrette. 15

Stacked Tostada Salad

choose - grilled chicken 12
or - marinated flank steak 13 ❖
chopped romaine, black beans, pico de gallo, roasted corn, avocado, sour cream, queso fresco & crispy corn tortillas.
dressing - chipotle buttermilk
or - creamy avocado

Flank Steak Quesadilla ❖

roasted peppers, caramelized onions, chihuahua cheese, avocado cream. 14

Chipotle Chicken Quesadilla

black beans, roasted corn, smoked gouda, sour cream. 11

Chicken Enchiladas

roasted vegetables, chihuahua cheese. choose red chile, green chile or christmas. 12

Chicken Chimichanga

black beans, queso blanco, salsa fresca, served with red and green chile sauce. 13

Green Chile Bison Burger ❖ 🍔

green chile relish, caramelized onions, manchego cheese, green chile mayo. 16

Texas BBQ Bacon Cheeseburger ❖ 🍔

fried shallots, smoked gouda, mayo. 12

Avocado Chicken Salad Sandwich

toasted jalapeño bread, creamy avocado & grilled chicken salad, bibb lettuce, green chile mayo. 10

Tuna Tacos 🌮

chile-rubbed, seared rare, jalapeño crema, shredded cabbage, pineapple salsa. 12

Chicken Tacos 🌮

tomato bacon relish, manchego cheese, creamy chipotle sauce, shredded cabbage. 10

Margarita Shrimp Tacos 🌮

salsa fresca, shredded lettuce, tequila-lime crema. 11

🍔 burgers served with seasoned adobo fries.

🌮 two tacos served with black beans & rice. choose corn, flour or whole grain tortillas.

❖ Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

SOUTHWEST SIDES

Served à la carte 3 per | seasoned adobo fries | grilled sweet potato wedges
chorizo & potato pie | roasted poblano & smoked gouda grits | creamed corn
wood fire grilled vegetables | organic black beans & brown rice | jalapeño slaw

Kitchen Side Salad radish, cucumber, carrots, cherry tomato, chile vinaigrette. 5



SOUTHWEST KITCHEN
& TEQUILA BAR

Sunday Bunch