



MENU



3-course dinner

\$45 per person

for the table

fried tostadas, homemade borracho black bean dip & salsa

first course, starter

NAKED GUACAMOLE

avocado, cilantro, lime, onion, serrano peppers & tomato

GRILLED SWEET CORN

tossed with butter, lime, chiles, cotija cheese, chipotle drizzle & scallions

MEXX CHOP BIG SALAD

cheese, pico de gallo, nopales, sautéed almonds, black beans, grilled corn, fried tortillas, avocado & avocado-caesar dressing

GUACAMOLE GRANADA

serrano peppers, pomegranate, green apple, cotija cheese, peanuts & red beet chips

COCONUT CALAMARI

toasted sesame, dried orange peel & spicy dipping sauce

SHRIMP TAQUITOS

shredded lettuce, cheese, chipotle sauce, guacamole, pico de gallo & scallions

second course, entrée

served with borracho black beans & red rice

CHICKEN QUESADILLA

two large flour tortillas & Mexican cheeses with avocado sauce, chipotle sauce, salsas & scallions

CHIPOTLE SHRIMP QUESADILLA

two large flour tortillas & Mexican cheeses with avocado sauce, chipotle sauce, salsas & scallions

CHICKEN STREET TACOS (3)

avocado sauce, lemon-mezcal sauce, cilantro & onions

CARNITAS STREET TACOS (3)

avocado, onion & tomatillo salsa topped with chicharrón

CARNE ASADA STREET TACOS (3)*

grilled with garlic, pico de gallo, avocado sauce, cilantro & onions

GOAT CHEESE ENCHILADAS

goat & Jack cheeses, pico de gallo, salsa verde & crema

CHICKEN 'DESMADRES'

grilled chipotle chicken with an arugula, tomato, peppers, red onions & avocado salad with a citrus drizzle

PORK CARNITAS

en cazuela with avocado, tomatillo salsa, chicharrón, tequila-pickled jalapeño, onion & cilantro

*Consuming raw or undercooked meats, poultry, seafood, shellfish or egg may increase your risk of foodborne illness, especially if you have certain medical conditions.

third course, dessert

TRES LECHES CAKE

white cake, vanilla & toasted coconut

ROSCA DE CHURRO

churro, vanilla ice cream, dulce de leche, chocolate
& toasted almonds

BLONDIE

'blondie' with white chocolate, pecans,
vanilla ice cream & cajeta envinada



cocktails

sold separately

WATERMELON MARGARITA

Herradura silver, muddled watermelon & lime juice
Regular – 17 Grande – 19

CADILLAC MARGARITA

Cazadores reposado, Grand Marnier, lime juice
& agave nectar
Regular – 18 Grande – 20

CUCUMBER JALAPEÑO MARGARITA

Cazadores blanco, muddled cucumber & jalapeño,
lime juice & agave nectar
Regular – 17 Grande – 19

PINEAPPLE SERRANO MARGARITA

Corralejo blanco, muddled pineapple, lime juice
& serrano chile
Regular – 17 Grande – 19

THE MEZCALERO

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

MARTINI DEL SOL

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

COLD BRUNO

SelvaRey Chocolate rum, cold brew, coffee liqueur – 18



*see the drink menu for the full list of cocktails, wines
& alcoholic beverages*



BRUNCH MENU



NYC Jul 22 – Aug 18
RESTAURANT
WEEK[®]



2-course brunch

\$30 per person
served until 3pm

for the table

fried tostadas, homemade borracho black bean dip & salsa

first course, entrée

HUEVOS RANCHEROS*

3 eggs over easy, corn tortillas, refried black beans, roasted poblano chiles, cotija cheese, queso fresco & avocado

SOL CHILAQUILES VERDE

corn tortillas sautéed in medium-spicy tomatillo salsa, queso fresco, topped with huevos Mexicanos, crema, cotija cheese, onion & cilantro

BREAKFAST TORTA*

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

CHILE VERDE EGGS & JALAPEÑO CORNBREAD*

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

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

CHORIZO & POTATO SCRAMBLE

chorizo, red potatoes, scallions, spinach, tomatoes, scrambled eggs with queso fresco & smoky crema

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* or chipotle-garlic seitan

second course, dessert

TRES LECHES CAKE

white cake, vanilla & toasted coconut

ROSCA DE CHURRO

churro, vanilla ice cream, dulce de leche, chocolate & toasted almonds

BLONDIE

'blondie' with white chocolate, pecans, vanilla ice cream & cajeta envinada

**Consuming raw or undercooked meats, poultry, seafood, shellfish or egg may increase your risk of foodborne illness, especially if you have certain medical conditions.*



cocktails

sold separately

WATERMELON MARGARITA

Herradura silver, muddled watermelon & lime juice

Regular – 17 Grande – 19

THE FRO-MO

SOL's frozen margarita, fresh-squeezed orange juice
& sparkling wine – 16

SOL'S BLOODY MARY

house-made with Tito's Vodka – 17

FROZÉ

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

MICHELADA

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

COLD BRUNO MARTINI

SelvaRey Chocolate rum, cold brew, coffee liqueur – 18

TABLESIDE MIMOSA

a chilled bottle of sparkling wine paired with a carafe
of fresh-squeezed orange juice – 24

TROPICAL TABLESIDE MIMOSA

a chilled bottle of sparkling wine paired with
a choice of four juices – 28

**Choose from orange, watermelon, guava, mango, strawberry,
pomegranate, or pineapple**

*see the drink menu for the full list of cocktails, wines
& alcoholic beverages*



