





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 OUESADILLA

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

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



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

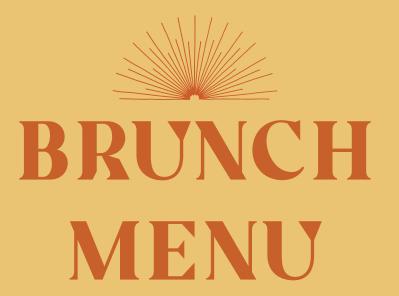
Grey Goose vodka, lemon juice, elderflower liqueur, honey – 19

COLD BRUNO

SelvaRey Chocolate rum, cold brew, coffee liqueur - 18











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, quajillo 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



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

FR07É

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 pincapple

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



