

SOL CLASSICS —

SOL BURGER*	17
GRILLED PATTY, CHEESE, SOL SAUCE, PICKLES, WHITE ONIONS, LETTUCE & TOMATO SERVED WITH FRIES	
IMPOSSIBLE PATTY SWAP	+5
DOUBLE BEEF	+5
ADD BACON	+4
ADD EGG	+4
SWEET N SOUR CRISPY CHICKEN SANDWICH	17
CRISPY CHICKEN BREAST, SWEET N SOUR SAUCE, SWISS CHEESE & LETTUCE (ASK FOR A HOT CHILI KICK) SERVED WITH FRIES	
CHICKEN OR STEAK TACO PLATE	14
(2) MARINATED CHICKEN TACOS, CILANTRO CREMA, SLAW, COTIJA, CORN, PICO DE GALLO OR (2) STEAK TACOS, PICO DE GALLO, CHIPOTLE CREMA	
TUNA MELT	17
SOL'S TUNA SALAD WITH SPICES & MELTED CHEDDAR CHEESE ON SOURDOUGH, SERVED WITH FRIES	
FRESHLY BAKED PORK & FENNEL SAUSAGE ROLL	13
ALL DAY BREAKFAST —	
BREAKFAST BURRITO	17
OMLET, MUSHROOM, BACON, CHEESE, TOMATO CHUTNEY, CRISPY POTATO CAKE, ARUGULA & AVOCADO	
VEGGIE BURRITO	16
OMELET, MUSHROOM, CHEESE, SPICY SWEET POTATO, ARUGULA & AVOCADO	
ADD SPICED IMPOSSIBLE GRILLERS	+4
SAUSAGE & EGG BREKKIE SANDWICH*	14
GRILLED SEASONED PORK SAUSAGE PATTY, OVER-EASY EGG, CHEESE & SOL SAUCE	
ADD 'EVERYTHING' CRISPY POTATO CAKE	+3

SALADS —

SOL x TPC GREEK HALLOUMI BOWL	18		
HALLOUMI, CUCUMBERS, SUNDRIED TOMATOES, FARRO, ARUGULA, OLIVES, GARBANZO, ONIONS, LEMON ZA'ATAR VINAIGRETTE, TZATZIKI			
TANSANA BOWL	18		
STEAMED RICE, BLACK BEANS, ROAST CORN, AVOCADO, GREENS, SWEET POTATO, PICKLES, CRISP TORTILLA & SALSA			
ADD SPICED IMPOSSIBLE GRILLERS	+9		
ADD PAN ROASTED SALMON	+9		
CAESAR CHOP	18		
ROMAINE LETTUCE, CAESAR DRESSING, BOILED EGG, BACON, AVOCADO, PARMESAN & CRISP TORTILLA			
ADD PESTO CHICKEN BREAST	+9		
ADD PAN ROASTED SALMON	+9		
SOL CHOP	18		
WILD RICE, SWEET POTATO, BEETS, CARROTS, CHICKPEAS, ALMOND CRUNCH, MIXED LETTUCE, HERBS & SESAME SOY DRESSING			
ADD AVOCADO	+4		
ADD PAN ROASTED SALMON	+9		
SOL PROTEIN BOWL	22		
PESTO CHICKEN, BOILED EGG, HUMMUS, & FARRO ISRAELI SALAD			
PAN ROASTED SALMON & SALAD NICOISE	22		
GREEN BEANS, ONION, FETA, OLIVES, POTATO & EGG			
SIDE DISHES —			
CACIO E PEPE FRIES	9		
SWEET POTATO FRIES - SZECHUAN MAYO	9		
GREEN LEAF SALAD - GINGER VINAIGRETTE	7		
ADD ONS —			
CRISPY POTATO CAKE	4	SAUSAGE	6
AVOCADO	4	SHAVED TURKEY	7
MUSHROOMS	7	PESTO CHICKEN	9
TWO EGGS *	6	PAN ROASTED SALMON	9
IMPOSSIBLE GRILLERS	9	SMOKED SALMON	12
CRISPY BACON	6		

SORRY, WE DO NOT ACCEPT CASH

*CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS



COCKTAILS —

MIMOSA	12
S.O.L MULE	15
SABE VODKA INFUSED SAKE, GINGER BEER, GARNISHED W/ LEMON WHEEL & CUCUMBER SLICE	
S.O.L SPRITZ	15
MARTINI ROSSO FIERO, PROSECCO, CLUB SODA, GARNISHED W/ HALF ORANGE SLICE	
WHITE WINE SPRITZER	15
PINOT GRIGIO, CLUB SODA, GARNISHED W/ LEMON WHEEL & CUCUMBER SLICE	

BEER, CIDER & CANS —

AVAL CIDER	10
CALIDAD MEXICAN LAGER	10
PERONI LAGER	10
STONE DELICIOUS IPA	10
VERVET SUNDOWNER "STRAWBERRY SPRITZ"	13
VERVET ANGELICANO "NEGRONI SPRITZ"	13
VERVET TOYO "SAKE AND TONIC"	13
SABE MARGARITA	13

WINE —

PROSECCO	14/50
NV BRUT, SOMMARIVA, 'SUPERIORE', VENETO, IT	
CHAMPAGNE	105
NV BRUT, VEUVE CLICQUOT, 'YELLOW LABEL' FR	
PINOT GRIGIO	14/50
21' ALOIS LAGEDER, RIFF, ALTO ADIGE, IT	
CHARDONNAY	16/55
20' PRESQU'ILE, SANTA BARBARA, CA	
SAUVIGNON BLANC	65
20' LIEU DIT, SANTA YNEZ VALLEY, CA	
ROSE GRENACHE BLEND	13/50
20' CHATEAU LES MESCLANCES, 'CHARMES', PROVENCE, FR	
ORANGE GRENACHE BLEND	16/55
21' FALLEN GRAPE, 'MOTHER', CENTRAL COAST, CA	
CHILLED CABERNET FRANC	18/60
21' LO-FI, SANTA BARBARA COUNTY, CA	
PINOT NOIR	16/60
20' GEHRICKE, SONOMA COAST, CA	
CABERNET SAUVIGNON	75
17' ORSA, MENDOCINO, CA	

COFFEE —

DRIP COFFEE	4.5 / 5
COLD BREW	5.5 / 6.5
NITRO COLD BREW	6.5 / 7

TEA —

CHAMOMILE	5
ENGLISH BREAKFAST	5
EARL GREY	5
PEPPERMINT	5
SENCHA	5

ADD ONS —

CARAMEL	.5
CHOCOLATE	.5
VANILLA	.5
CHAGA	3
NON DAIRY MILK - ALMOND / MACADAMIA / OAT	1
SUGAR / TRUVIA / SLENDA	NO CHARGE

BEVERAGE —

ORANGE JUICE	6
JUICES & SODAS	SEE FRIDGE