

# SOL RESTAURANT

## SMALL PLATES

|   |             |
|---|-------------|
| <b>CURED MEATS &amp; CHEESES</b>  | 11.50/17.75 |
| artisanal selection of meats and cheeses; served with pickles, olives, dijon mustard and toasted baguette |             |
| <b>STEAK &amp; STOUT SLIDERS*</b>   | 14.75       |
| with melted gouda, stout-braised onions and a side of housemade pub chips                                 |             |
| <b>PROSCIUTTO MARGHERITA FLATBREAD</b>  | 13.50       |
| with roasted tomatoes, fresh mozzarella and pesto   |             |
| <b>BUFFALO PEPPER GARLIC CHICKEN WINGS</b>  | 11.50       |
| tossed in a buffalo pepper garlic sauce; served with blue cheese slaw                                     |             |
| <b>SPINACH &amp; ROASTED ARTICHOKE DIP</b>  | 11.50       |
| served with toasted crostini  |             |
| <b>CHICKEN QUESADILLA</b>   | 10.50       |
| stuffed with roasted peppers, cheddar and pepper jack cheeses and a side of salsa and sour cream          |             |
| <b>WHITE CHEDDAR MAC &amp; CHEESE</b>   | 8.50        |
| aged white cheddar topped with panko breadcrumbs  |             |

## HANDHELDS

|   |       |
|---|-------|
| <b>TURKEY CLUB</b>  | 14.75 |
| bacon, avocado, lettuce, tomato, mayonnaise and choice of cheese            |       |
| <b>CHIPOTLE CHICKEN SANDWICH</b>  | 15.75 |
| melted cheddar cheese, bacon and chipotle aioli on a rustic roll            |       |
| <b>CUBAN SANDWICH</b>   | 13.50 |
| sliced pork, ham, pickles, swiss cheese and mustard on a pressed Cuban loaf |       |
| <b>GRILLED STEAK WRAP*</b>  | 17.50 |
| with black beans, roasted red peppers, cilantro and monterey jack cheese    |       |

MUST TRY

\*\*\* SERVED WITH FRENCH FRIES OR PUB CHIPS \*\*\*

## BURGERS

|  |       |
|--|-------|
| <b>GRUYERE &amp; SHROOM BURGER*</b>  | 15.50 |
| gruyere cheese, roasted portobello mushroom, spinach, tomato, onion and garlic aioli                                     |       |
| <b>BLACK RUM BACON JACK BURGER*</b>  | 15.75 |
| pepper jack cheese, thick-cut applewood bacon, stout-braised onion and pickles topped with housemade black rum BBQ sauce |       |
| <b>THE HOUSE BURGER*</b>   | 13.50 |
| choice of cheese and housemade burger sauce  |       |
| <b>VEGGIE BURGER</b>   | 12.50 |
| Gardenburger® Malibu Burger Organic Vegan with avocado, baby greens, tomatoes, red onion and chipotle aioli              |       |

MUST TRY

\*\*\* SERVED WITH FRENCH FRIES OR PUB CHIPS \*\*\*

Original Recipes FROM SCRATCH

## MAINS

Made Fresh PER ORDER

|   |       |
|---|-------|
| <b>CENTER-CUT TOP SIRLOIN, 10 OZ.* GF</b>   | 28.50 |
| with choice of topping: Sriracha glaze, melted blue cheese, or bourbon demi glaze and side of garlic mashed potatoes and grilled vegetables |       |
| <b>CHARBROILED RIBEYE, 12 OZ.* GF</b>   | 37.75 |
| with garlic mashed potatoes and grilled vegetables  |       |
| <b>MEDITERRANEAN SHRIMP PASTA</b>   | 21.75 |
| jumbo shrimp, bowtie pasta, spinach, mushrooms and cherry tomatoes in a light pesto cream   |       |
| <b>SALMON WITH KALE &amp; MUSHROOMS* GF</b>   | 25.75 |
| with sautéed kale and crimini mushrooms   |       |
| <b>TUSCAN FLORENTINE CHICKEN</b>  | 16.50 |
| pesto-marinated chicken breast on top of grilled vegetable orzo   |       |

## SALADS

ADD A PROTEIN TO ANY SALAD\*  
Shrimp +7.75 / Salmon +7.75 / Chicken +5.75

|   |       |
|---|-------|
| <b>COBB SALAD</b> GF  | 13.50 |
| diced grilled chicken, hard-boiled egg, avocado, bacon, blue cheese, tomato with a red wine vinaigrette |       |
| <b>ROASTED BEET SALAD</b> GF  | 13.50 |
| mixed greens, crumbled goat cheese, candied pecans and red wine vinaigrette                             |       |
| <b>CAESAR SALAD</b>   | 13.50 |
| romaine, shaved parmesan cheese and croutons, tossed in caesar dressing                                 |       |
| <b>QUINOA &amp; BABY GREENS SALAD</b> GF  | 11.50 |
| feta cheese, olives, cucumbers, tomatoes, green onions, celery and lemon citronette dressing            |       |

## SOUP

SOUP DU JOUR 5.75

\*\*\* ASK YOUR SERVER FOR TODAY'S OFFERING \*\*\*

\*\*\*\*\* INDICATES LIGHTER FARE GF INDICATES GLUTEN FREE ITEM \*\*\*\*\*

\*NOTICE: Consuming raw or uncooked meats, poultry, seafood or eggs may increase risk of foodborne illness. Please notify your server if you have food allergies.

TRY OUR SIGNATURE  
**MULES**

**CROWNED JEWEL 13.00**  
Ketel One, ginger beer, cranberry juice,  
blood orange bitters and fresh lime juice



**MEXICAN MULE 13.00**  
Avión Silver, ginger beer and fresh lime juice

**KENTUCKY MULE 13.00**  
Bulleit, ginger beer and fresh lime juice

**MOSCOW MULE 13.00**  
Ketel One, ginger beer and fresh lime juice

\* Served in Copper Mugs \*

# CLASSIC COCKTAILS

**BEE'S KNEES** 12.00  
Hendrick's, honey and fresh lime juice served up

**COSMOPOLITAN** 12.00  
Ketel Citrone, Cointreau, fresh lime juice and splash of cranberry juice

**MARGARITA** 12.00  
Casa Noble Silver, Cointreau, housemade sour mix and fresh lime juice

**PIMM'S CUP** 12.00  
Pimm's No. 1, ginger ale, cucumber and fresh mint

**BOURBON OLD FASHIONED** 12.00  
Knob Creek, housemade simple syrup and orange bitters

**MINT JULEP** 12.00  
Woodford Reserve, housemade simple syrup and muddled mint leaves

**CUBAN MOJITO** 12.00  
Bacardi Silver, housemade simple syrup, fresh lime juice, muddled mint and club soda

# WINES

## WHITE

|  |             |
|--|-------------|
| CHARDONNAY - HOGUE. WA                   | 9.00/34.00  |
| PINOT GRIGIO - DANZANTE. Italy           | 10.00/36.00 |
| CHARDONNAY - SUMMERLAND. CA              | 11.00/44.00 |
| SAUVIGNON BLANC - MATUA. New Zealand     | 9.00/34.00  |
| PROSECCO - VILLA SANDI IL FRESCO. Italy  | -/36.00     |
| SPARKLING - DOMAINE STE.MICHELE BRUT. WA | -/36.00     |
| SPARKLING - CHANDON CLASSIC BRUT. CA     | 15.00/60.00 |
| WHITE ZINFANDEL - BERINGER. CA           | 8.00/32.00  |

## RED

|  |             |
|--|-------------|
| MERLOT - HOGUE. WA                           | 9.00/34.00  |
| CABERNET SAUVIGNON - HOGUE. WA               | 9.00/34.00  |
| PINOT NOIR - SUMMERLAND. CA                  | 12.00/46.00 |
| PINOT NOIR - MEIOMI. CA                      | 14.00/48.00 |
| RED BLEND - 19 CRIMES. Australia             | 10.00/36.00 |
| CABERNET SAUVIGNON - JUSTIN. CA              | 16.00/60.00 |
| CABERNET SAUVIGNON - PENFOLDS MAX. Australia | 12.00/46.00 |
| MERLOT - PEJU. CA                            | 16.00/60.00 |

FOR PARTIES 8 OR MORE 18% GRATUITY WILL BE  
AUTOMATICALLY ADDED TO THE BILL

## ROOM SERVICE

All Room Service orders have \$3.50 per person up to maximum of \$7.00  
delivery charge and 17% gratuity automatically added

# BEERS

## DRAFT

|                   |      |
|-------------------|------|
| 805 BLONDE ALE    | 8.50 |
| BALLAST POINT IPA | 8.50 |
| BLUE MOON         | 8.50 |
| STELLA ARTOIS     | 8.50 |

## BOTTLE

|                           |      |
|---------------------------|------|
| BUD LIGHT                 | 5.75 |
| BLUE MOON                 | 6.75 |
| STELLA ARTOIS             | 6.75 |
| SAMUEL ADAMS BOSTON LAGER | 6.75 |
| BUDWEISER                 | 5.75 |
| MICHELOB ULTRA LIGHT      | 5.75 |
| COORS LIGHT               | 5.75 |
| MILLER LITE               | 5.75 |
| MODELO ESPECIAL           | 6.75 |
| CORONA EXTRA              | 6.75 |
| HEINEKEN                  | 6.75 |
| GOOSE ISLAND IPA          | 6.75 |
| O'DOUL'S                  | 5.75 |
| ANGRY ORCHARD             | 5.75 |

\*ASK ABOUT OUR SEASONAL OFFERINGS\*

TRY OUR FAMOUS

# SWEETS

*Perfection by Confection*

**BUTTERMILK PIE** 9.00

topped with seasonal berries and caramel sauce

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**CHOCOLATE CAKE** 9.00

moist chocolate cake with chocolate frosting

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**BROWNIE SUNDAE** 9.00

warm chocolate brownie with chocolate sauce and vanilla ice cream

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**CHEESECAKE** 5.00

classic New York-style cheesecake