

SHAREABLES

DESERT BLOOM GUACAMOLE 18  
grilled corn, queso fresco, pomegranate seeds, lime, blue corn tortilla chips, cumin kosher salt

MEXICAN JUMBO SHRIMP AGUACHILE* 19 
hass avocado, chile-tepin, pepino, red onion, blue corn tortilla chips, cumin kosher salt

JUMBO CHICKEN WINGS 18 
buttermilk ranch, pickled vegetables
choice of: fried parmesan or mild buffalo sauce

SALT & SOL MEZZE 24 
whipped chickpea hummus, pickled vegetables, roasted red pepper muhammara, falafel, crisp crudité, grilled halloumi, preserved lemon marinated olives, charred flatbread, maldon salt

MEDITERRÁNEO AHI TUNA TARTARE* 20
capers, kalamata olive, salt cured lemon, avocado, cucumber, harissa aioli, quinoa tabbouleh, artisan cracker

SALT CURED BACON WRAPPED DATES 18 
crow's dairy goat cheese, almond romesco sauce

CROW'S DAIRY WHIPPED FETA 18
queen creek olive oil, za'atar spice, lemon, desert honey, herbs, pomegranate seeds, grilled bread, crisp crudité, pickled vegetables

MOROCCAN SPICED GRILLED CHICKEN SKEWER 18 
preserved lemon & apricot yogurt, charred lemon, pickled vegetables

SOL BOARD 25
spanish chorizo pamplona, fennel salami, coppa calabrese, sweet grass dairy thomasville tomme, beehive cheese, barely buzzed, cypress grove sgt. pepper goat cheese, grilled flatbread, desert honey, dates, castelvetrano olives, marcona almonds, spreads, preserves

PINSAS
GF cauliflower crust available 3

FORAGED MUSHROOM & GARLIC 20
peppadew, bacon onion jam, whipped ricotta cheese, medjool dates, fresh herbs, smoked flake salt

MISSION FIGS + CROW'S DAIRY GOAT CHEESE 20
queen creek meyer lemon olive oil, arugula, fig balsamic glaze, maldon flake salt
add prosciutto 3

MARGHERITA 20
san marzano, heirloom cherry, roasted tomatoes, fresh mozzarella, arugula pesto

SOPHISTCATED BITES

HALIBUT DE ESPAÑA 42 
hawaiian black lava salt, tomato caper sauce, jumbo asparagus, saffron jasmine rice

CAMARONES A LA DIABLA 33
orecchiette pasta, spiced roasted garlic cream, fire roasted tomatoes, salsa macha, smoked maldon salt

PRIME CHURRASCO NY STRIP* 52 
chimichurri, fried garlic grana padano fries, fennel arugula salad, black garlic aioli, maldon flake salt



GREENS

Add Moroccan Grilled Chicken 9, Prime Angus NY Strip 15 (6oz) 28 (12oz), Salmon 12, Grilled Shrimp 8, Falafel 5, Bacon-Wrapped Date 7

SOL CAESAR 16
little gem, arugula, cotija cheese, roasted pepitas, garlic crumb, wilcox tomatoes, preserved lemon caesar dressing

MEDJOOl DATE SALAD 17  
baby kale, organic greens, queso fresco, pickled onions, za'atar spiced almonds, blood orange vinaigrette

SOLTERRA GRAIN BOWL 20  
crispy chickpeas, quinoa tabbouleh, avocado, gold beets, roasted broccolini, wild mushroom, pomegranate seeds, heirloom cherry tomatoes, harissa-tahini dressing, french gray salt

CAMPBELL RIVER SALMON BOWL 24 
quinoa, brown rice, marinated garbanzo, cucumber, tomato, citrus yogurt sauce, arugula, red wine vinaigrette, crow's dairy feta, roasted pumpkin seeds

CASUAL BITES

Served with choice of greek french fries, garbanzo tomato cucumber salad, caesar salad, quinoa tabbouleh 2, grilled broccolini 2, fried garlic grana padano fries 2

SOLANO BLT 20
sonoran seasoned chicken, grilled halloumi, harissa aioli, yuma grown lettuce, marinated tomato, crushed avocado, bacon lardon, grilled naan

SOL BURGER* 22
two black angus patties, little gem lettuce, marinated tomatoes, grilled onions, havarti, sol sauce, locally made bun
add bacon 3, avocado 2, fried egg 3
substitute: GF bun 3, lettuce wrap

PUEBLA PORK BELLY TACOS 19
avocado, salsa macha, onion, cilantro, cotija cheese, shaved cabbage, grilled lime

BEER BATTERED HALIBUT FISH TACOS 19
avocado, cojita, mango salsa, shaved cabbage, grilled lime

SIDES

GRILLED BROCCOLINI 12 
queen creek lemon olive oil, maldon flake salt

QUINOA TABBOULEH 12 
cilantro, parsley, mint, chives, cucumber, tomato, lemon

GARBANZO TOMATO CUCUMBER SALAD 10  
red onion, kalamata olives, fresh herbs, red wine vinaigrette

FRIED GARLIC FRIES 12 
grana padano cheese, herbs, black garlic aioli

FRITES STREET FRIES 10 
greek spices, herbs, sol sauce

CAESAR SALAD 10
crisp romaine, arugula, cotija, pepitas, wilcox tomatoes, garlic crumb, citrus caesar dressing



VEGAN



GLUTEN-FREE



VEGETARIAN

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
20% Gratuity for parties of 6 or more Please inform your server of any allergies or dietary restrictions you or others in your party may have.