

Remote and ruggedly beautiful, Baja California is stunning - like no other place on earth. Isolated from the rest of Mexico for centuries, the Baja became a legend, its unique character and spirit dominated by ocean and sky. The idea for SOL grew out of our many surf trips down the peninsula. We ate wood-grilled tacos and fresh seafood cocktels and ceviches at tiny roadside stands. We camped under the stars on pristine beaches and caught fish and lobsters to grill over driftwood fires. We created SOL to share the uniquely fresh, simple coastal cooking of Baja and to bring you that same wonderful feeling of relaxation that we love about Baja. At SOL we create our authentic flavors from scratch

# BRUNCH



### HUEVOS

the best huevos in town ⊚ served 10 am - 3 pm

**SOL CHILAQUILES VERDE** © corn tortillas sautéed in medium-spicy tomatillo salsa with queso fresco, topped with Huevos Mexicanos, crema, cotixa cheese & onions – \$11.75 *with meat* – \$14.75

MACHACA WRAP AHOGADO shredded beef cooked with ancho chile, onion, cumin & oregano, folded in a large flour tortilla with Huevos Mexicanos, cheese & refried black beans, 'drowned' in guajillo chili salsa & topped with pico & avocado – \$12.50

**BREAKFAST BURRITO ⑤** sonoran style large flour tortilla filled with Huevos Mexicanos, cheese & refried black beans, avocado, pico de gallo, pickled jalapenos & onion − \$11.00 *with meat* − \$14.00

CHORIZO & POTATO SCRAMBLE diced red potatoes, onions, garlic chorizo, fresh spinach, tomatoes & eggs scrambled & topped with queso fresco & smoky crema – \$13.50

**BREAKFAST 'CHANGA ②** scrambled eggs, cheese, bacon, serrano chiles, cream cheese & onions, rolled up in flour tortilla & deep-fried, with crema, pico de gallo − \$11.75

JAMON y HUEVOS QUESADILLA ROLL ◎ red flour tortilla topped with melted cheese, diced ham & huevos mexicanos, rolled & sliced in 4 pieces. Topped with sour cream & pico – \$11.00

**SOUFFLE CARLOTTA** SOL's version of French toast – rich & creamy bread pudding spiked with Patron Citronge & lemon zest, butter-sauteed & drizzled with organic agave syrup, topped with mango, berries, vanilla whipped cream, almonds & powdered sugar – \$11.75 with meat – \$13.25

## CRAB & SHRIMP CAKES 'BENEDICTO'

crisp-fried crab & shrimp cakes (2) topped with poached eggs \* & chipotle-orange hollandaise sauce, double-smoked bacon, avocado & refried black beans – \$17.50

**HUEVOS RANCHEROS ②** three fried eggs\* over easy, on corn tortillas with refried black beans topped with our fresh tomato salsa ranchera, roasted poblano chiles, cheese & avocado − \$12.75 add meat − \$15.75

**PAPAS 'PAPI'** ● enough to feed the whole family – a heap of fried breakfast potatoes & onions smothered in melted cheese, crema, chorizo, bacon, serrano chiles, green onions & pico de gallo – \$10.00 add 3 butter-fried over easy eggs\* – \$12.50

HUEVOS MEXICANOS AL GUSTO ● eggs scrambled with nopales, tomato, onion, roasted chiles & cheese, served with black beans, pico de gallo & warm corn tortillas – \$9.50 ● add your choice of meat: double-smoked bacon, carne asada, pork carnitas or chorizo – \$12.50

**HUEVOS EL GÜERO ③** 3 butter-fried eggs\* with bacon, breakfast potatoes & a side of ketchup − \$11.00

SEASONAL FRUIT & YOGURT ⊚ bowl of berries, seasonal fruit, mango & pineapple topped with 4 oz greek yogurt, lime wedge & agave on request – \$8.50 ⊚ add 4 oz acai puree – \$3.00 add 2 oz sliced toasted almonds – \$ 2.50

### SIDES

chorizo potatoes with smoky sour cream sauce − \$5.00 ham, bacon, or chorizo − \$4.00 breakfast potatoes − \$3.00 half avocado − \$1.50 tequila-pickled jalapenos − \$1.00 4 oz any salsa − \$1.50 your choice − any 3 salsas − \$6.00

## 90000

# WEEKEND DRINK SPECIALS

SOL'S BLOODY MARY ◎ our house-made bloody mary made with Tito's Vodka – \$9.00

**MANGO MIMOSA**  $\bigcirc$  sparkling wine & sweet mango, by the glass – \$5.00

**MICHELADA ②** a spicy Mexican beer drink with Clamato, fresh lime juice, Mexican seasoning, chile con limon rim − \$7.00

MIMOSA glass of fresh orange juice & sparkling wine – \$3.00