

TAPAS

FRESH GUACAMOLE 8/15
avocado, tomato, onion, cilantro, lime

CHIPS & QUESO 7/13
con jalapenos +1 | con carne +3.00

SALSA DUO 6
roasted chipotle salsa, green tomatillo salsa

JERK FRIED CHICKEN CANASTA 13
mango chimichurri, chipotle ranch

ABURI SALMON BELLY 15
fried rice, chili aioli, avocado, adobo, lime, house chili powder, sesame, nori

COBIA & SHRIMP AGUACHILE 16
tomatillo, jicama, cucumber, serrano, cilantro, epazote

TATOR TOKS 8
fried tator tots, korean spicy aioli, fried shallot furikake

COBIA CEVICHE 15
ginger, jicama pomegranate, mango habanero vinaigrette, cucumber, radish, pepitas, adobo

SALMON TOSTADAS 13
mango, cilantro, onion, radish, fried rice cucumber, pineapple, epazote

BREAKFAST PLATES



COCHINITA PIBIL 19
achiote marinated – braised pork, pineapple, onion, cilantro, serrano escabeche, spanish rice & beans

ARRACHERA ASADO CON HUEVOS 26
8 oz. sirloin steak, poached egg, poblano, roasted mushrooms, onion, nopales, pico de gallo, spanish rice & beans

LAMB BIRRIA 22
Liberty Farms Livestock Lamb, chihuahua cheese, onion, cilantro, served with chili & charred tomato lamb broth, spanish rice & beans

BLUE CORN PANCAKES 20
3 blue corn pancakes, agave butter... served with a breakfast plate of local Ga mushrooms, onions, cilantro, avocado, pico de gallo, cheddar cheese omelette, beans & fried plantains

SOLOLA BREAKFAST PLATE 17
local Ga mushrooms, onions, cilantro, avocado, pico de gallo, cheddar cheese omelette, beans & fried plantains
chef's grilled veggies | chipotle chicken ground beef
carne asada +2.00 | shrimp +2.00
braised lamb +3.00 | cochinita +3.00

FAJITA ALAMBRES CON HUEVOS 22
carne asada, gulf shrimp, bacon, chihuahua cheese, chili morita soy vin., grilled peppers, onions, nopales, poached egg, cilantro, spanish rice & beans

CHILAQUILES 14
roasted tomatillo salsa, charred tomato lamb broth, red cabbage, serrano escabeche, cilantro, avocado, sour cream, cotija, poached egg
chicken 2.50 | ground beef 2.50
carne asada 4.50 | shrimp 4.50
braised lamb 6.00 | cochinita 5.00

BURRITOS + BOWLS

STEAK & EGGS BURRITO 19
fried potatoes, black beans, bell peppers & onions, queso, tomatillo salsa, cilantro

CHORIZO CON HUEVOS BURRITO 18
house made lamb chorizo, fried potatoes, bell peppers & onions, scrambled eggs, queso, fiesta salsa

FARM SALAD 15
mixed greens, pico de gallo, corn salsa, avocado, onion, cotija, radish, cilantro
chef's grilled veggies | chipotle chicken ground beef
carne asada +2.00 | shrimp +2.00
braised lamb +3.00 | cochinita +3.00

SURF & TURF BURRITO 18
grilled steak & gulf shrimp, black beans, spanish rice, bell peppers & onions, poblano cream, queso, charred poblano corn salsa, cilantro

RICE BOWL 16
black beans, spanish rice, cucumber, avocado, pico de gallo, lettuce, poblano corn salsa, cotija, radish, cilantro
chef's grilled veggies | chipotle chicken ground beef
carne asada +2.00 | shrimp +2.00
braised lamb +3.00 | cochinita +3.00

SALMON A LA PLANCHA SALAD 17
mixed greens, poblano corn salsa, avocado, onion, radish, cilantro, poblano – tomatillo dressing

FAJITA BURRITO
black beans, Spanish rice, grilled bell peppers & onions, lettuce, guacamole, pico de gallo, queso, fiesta salsa, cilantro
chicken 15.50 | carne asada 17.50
beef 15.50 | shrimp 17.50
lamb 19.50 | cochinita pibil 17.50
chef's veggies 15.50



BLACK BEANS CONTAIN PORK

HOUSE BREAKFAST TACOS & AREPAS



MAKE A PLATE WITH TWO TACOS. RICE & BEANS 17

FARM + FIELD

CHICKEN scrambled egg, red bell pepper, pearl onion, cilantro, chipotle salsa	6	LAMB CHORIZO AREPA ried potatoes, scrambled eggs, chihuahua cheese, fiesta salsa	7	CARNE ASADA CON HUEVOS grilled steak, scrambled egg, tomatillo salsa, onion, cilantro	7
THE CHARLOS seasoned ground beef, lettuce, cheese, pico de gallo, sour cream	6	CUMIN ROASTED SQUASH roasted kabocha, acorn, burrata, pearl onion, mango, adobo, pepitas, cilantro	6	COCHINITA PIBIL AREPAS achiote marinated, pork braised in plantain leaves, cilantro, fresh pineapple	6

ROD + REEL

GULF SHRIMP grilled shrimp, black bean, scrambled egg, tomatillo salsa, poblano crema, avocado, cilantro	7	TEMPURA FISH red cabbage, pineapple pico, poblano cream, soy morita vin. cilantro	7	SALMON A LA PLANCHA poblano corn pico, mango, avocado, onion, cilantro	7
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SERVED ON CORN OR FLOUR TORTILLAS

BLACK BEANS CONTAIN PORK

QUESADILLAS

Fajita Quesadilla- cheese, grilled onions and bell peppers & choice of protein	
Spinach Quesadilla - grilled onions, local mushrooms, spinach, cheese, choice of protein	
Cheese Quesadilla- cheese & choice of protein	
chipotle chicken 15.50	grilled steak 17.50
braised Lamb 19.50	cochinita pibil 17.50
ground beef 15.50	grilled shrimp 17.50
chef's grilled veggies 15.50	

INCLUDES SOUR CREAM, PICO DE GALLO AND
A SIDE OF BLACK BEANS & SPANISH RICE.

SIDES

BLACK BEANS CONTAIN PORK

TRES PANCAKES	6
SPANISH RICE	4
BLACK BEANS	4
SIDE SALAD	5
CHEF'S VEGGIES	5
FRIED PLANTAINS	5
TATOR TOTS	4

DRINKS

BLOODY MARY fiero habanero tequila, tomato, lime, shrimp, quesadilla, tajin	15
MIMOSA house made - crispy cinnamon bread pudding, cinnamon cream, chocolate sauce, vanilla cream	8

KIDS

CHEESE QUESADILLA PLATE choice of chicken or ground beef, includes choice of black beans or spanish rice	8
TACO PLATE one soft taco with choice of chicken or ground beef, lettuce, cheese, includes choice of black beans or spanish rice	9

DESSERTS

TRES LECHES warm almond butter cake, mango, passionfruit, caramel	9
CHURRO BREAD PUDDING house made - crispy cinnamon bread pudding, cinnamon cream, chocolate sauce, vanilla cream	10