

# SOLERA

Tapas al fresco



Welcome to the party here at Solera. It's time for friends, tapas, wine and of course, our homemade sangrías.


## Fun Stuff


**Latino Chips** 11.  
spiced local root chips, pico de gallo, guacamole


**Quesadillas**  
guacamole, chipotle sour cream  
**Add:** Roasted vegetables 14.  
chicken 16. churrasco 18.



**Mahi- Mahi Chicharrones** 15.  
island dusted spices, chorizo aioli

## Salads

**La Tuna** 19.   
blackened ahi tuna, garden greens, tomatoes, cured cucumber, avocado, croutons, tamarindo vinaigrette

**Hail Caesar**   
heart of romaine, caesar dressing, croutons, parmesan cheese  
**Add:** chicken 16.,  
grilled churrasco 18., shrimp 20.

**Wedge & Blue** 14.   
tomato, chives, house croutons, onions

**Caribbean Shrimp Salad** 19.    
grilled caña de azúcar shrimp, mixed greens, pineapple, chayote, guanábana dressing

## Sandwiches or Burgers

Served with choice of fresh cut fries, sweet potato fries, side salad

**The Sliders** 16.  
3 angus beef & pork longaniza sliders, caramelized onions, garlic aioli, pepper jack, challah mini bun

**1958 Burger** 16.  
½ pound ground angus beef, house sauce, roasted tomatoes, onions, greenleaf, dusted kaiser bun  
**Choice of:** blue cheese, american, swiss, smoked gouda or cheddar

**The Piñones** 16.  
local grilled mahi-mahi, creole aioli, roasted tomatoes, mixed greens, naan bread

**Meat the Press** 19.  
grilled black angus churrasco, garlic pesto, butter, baguette

**Deli Roast Beef** 17.  
deli sliced roast beef, swiss cheese, dijon mustard, thick cut rye bread, pickle


**Hoagie Dog** 12.  
kosher hot dog, sauerkraut, sweet relish, hoagie


## Wraps

Served with choice of fries, sweet potato fries or side salad.

**Peco's** 19.  
sauteed churrasco, tomato, sweet plantains, onions, mixed greens, roasted garlic aioli, tomato tortilla

**Chicken** 16.  
grilled chicken, sweet onions, avocado, jack cheese, mixed greens, market tortilla

**Caesar**   
heart of romaine, hummus, caesar dressing, spinach tortilla  
**Add:** chicken 16.,  
grilled churrasco 18., shrimp 20.

**Vegout** 16.   
pinto & black bean, couscous pattie, cilantro lemon yogurt, pico de gallo, sprouts, market tortilla

## Sweet Stuff

**Sorbet** 9.

**Tropical Fruit Bowl** 11.

**Puerto Rican Delight** 10.



These menu items are either gluten free as prepared, or are modified to be gluten free.



Healthy

Consuming raw undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness especially if you have certain medical conditions.

## Signature Drinks

- Caribbean Mix** 12.  
myers rum, coconut cream, orange juice, pineapple
- Borinquen Palm** 12.  
don q coco, peach schnapps, orange juice, mango puree, coconut cream, grenadine
- Frozen Solera Breeze** 11.  
bacardi light, bailey's, banana puree, piña colada mix
- Coconut Mojito** 11.  
bacardi light, mint, coconut cream, granulated sugar, muddled lime, perrier
- Condado Tropical** 12.  
absolut mango, st germaine, guava, lime juice, strawberry, sprite
- Be Iconic** 12.  
finlandia, muddled lime, mango puree, club soda
- Latino Chic** 12.  
don q passion, bacardi dragon berry, passion fruit puree, cranberry juice
- Patrón Passion Rita** 12.  
patrón silver, gran marnier, passion fruit puree, sweet & sour, jalapeño sweet & salty rim
- Frozen Coquí** 12.  
don q coconut, myer's, pineapple juice
- Blue Sand** 12.  
don q limón, blue curaçao, lime juice, sugar rim

## Sangrías

- Watermelon Sangría** 12., 58.  
pinot grigio, brandy, melon vodka, midori, orange juice & pineapple juice
- Sangría del Toro** 12., 56.  
apples, orange, peach, pineapple, brandy, cointreau & malbec
- Sangría del Rey** 12., 56.  
peach, orange juice, brandy, cointreau & segura viudas
- Sangría Festival** 12., 56.  
pineapple, strawberries, orange, rum, brandy, cointreau & albariño

## Champagnes & Sparkling

- Laurent-Perrier** 160.  
Brut Rosé, Champagne, FR 92 points WS
- Laurent-Perrier** 18., 105.  
Brut, Champagne, FR 91 points WS
- Moët & Chandon** 95.  
Brut, Imperial, Champagne, FR 91 points WS
- Veuve Clicquot** 105.  
Brut, Yellow Label, Champagne, FR 90 points WS
- Nicolas Feuillatte** 75.  
Brut Rosé, Champagne, FR 91 points WS
- Canella** 11., 45.  
Prosecco, Conegliano, IT

## Whites & Rosé

- Justin** 55.  
Chardonnay, Central Coast, CA
- Whitehaven** 45.  
Sauvignon Blanc, Marlborough, NZ  
91 points WS
- Chateau D'Esclans, Whispering Angel** 13., 55.  
Rosé, Provence, FR
- Wente, Morning Fog** 10.5, 40.  
Chardonnay, Livermore Valley, CA
- Wente, Louis Mel** 10.5, 40.  
Sauvignon Blanc, Livermore Valley, CA
- Castle Rock** 45.  
Sauvignon Blanc, Lake County, CA
- Mezzacorona** 11., 45.  
Pinot Grigio, Trentino, IT
- Paco & Lola** 12., 45.  
Albariño, Rias Baixas, SP
- Chateau St. Michelle** 12., 40.  
Riesling, Columbia Valley, WA

## Reds

- Location E** 55.  
Blend, SP 2011
- Wente, Southern Hills** 10.5, 40.  
Cabernet Sauvignon, Livermore Valley, CA
- Wente, Sandstone** 10.5, 40.  
Merlot, Livermore Valley, CA
- Inspiratto** 14., 50.  
Malbec, Mendoza, AR 2013 91 points WE
- Arzuaga** 55.  
Crianza, Ribero del Duero, SP
- Angeline** 12., 45.  
Reserve, Pinot Noir, CA 2012

## Cold Beers

- Local**
- Medalla** 6.5
- Craft**
- Magna** 7.5
- Samuel Adams** 7.5
- F.O.K Red Ale** 7.5
- F.O.K IPA** 7.5
- F.O.K Blond Ale** 7.5
- Imported**
- Coors Light** 7.
- Budweiser** 7.
- Miller Light** 7.
- Corona** 7.5
- Corona Light** 7.5
- Presidente** 7.5
- Heineken** 7.5
- Blue Moon** 7.5

