

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, charred serrano poblano salsa

JERK FRIED CHICKEN CANASTA 13
mango-pina chimichurri, chive chipotle ranch

JALAPENO CHEDDAR BLUE CORNBREAD 10
Anson Mills blue corn. cheddar cheese, jalapeno, chive, agave butter

LAMB CHORIZO WONTON TACOS 12
fried wonton shells, corn pico, poblano creama, cilantro

EMPANADAS 13
rotating proteins, chihuahua cheese, cilantro, curry salsa verde, avocado

CHEF JHON'S CEVICHE 15
leche de tigre, confit carrots, plantains

ROD & REEL CEVICHE 14
ginger, jicama, pomegranate, mango habanero vinaigrette, cucumber, radish, pepitas, adobo

SALMON TARTARE 14
mango, cilantro, onion, radish, cucumber, pineapple, epazote

BREAKFAST PLATES



COCHINITA PIBIL DE YUCATAN 21
achiote marinated - braised pork, pineapple, onion, cilantro, serrano escabeche, spanish rice & beans

STEAK + EGGS

8 oz. sirloin steak 26

8 oz. Gaines' Cattle Ribeye 38

16 oz. Gaines' Cattle Ribeye 80

..poached eggs, roasted mushrooms, onion, nopales, pico de gallo, spanish rice & beans

LAMB BIRRIA TACOS 26
Liberty Farms Livestock Lamb, chihuahua cheese, onion, cilantro, served with spanish rice & beans

PANCAKE + EGGS BREAKFAST PLATE 21
3 Anson Mills blue corn pancakes, agave butter... with a breakfast plate of local Ga mushrooms, onions, cilantro, avocado, pico de gallo, soft omelette, beans & fried plantains

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

FAJITA ALAMBRES CON HUEVOS 24
carne asada, gulf shrimp, bacon, chihuahua cheese, chili morita soy vin., grilled peppers, onions, nopales, poached egg, cilantro, spanish rice & beans

CHILAQUILES ROJO 14
roasted tomato salsa, charred tomato lamb broth, red cabbage, serrano escabeche, cilantro, avocado, sour cream, cotija, poached eggs
chicken 2.50 | ground beef 2.50
carne asada 4.50 | shrimp 5.50
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 +3.00
braised lamb +5.00 | cochinita +3.00

SURF & TURF BURRITO 22
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 19
mixed greens, spinach, poached egg, poblano corn pico, cucumber, avocado, onion, radish, cilantro

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 + CORN TORTILLAS 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 fried potatoes, scrambled eggs, chihuahua cheese, fiesta salsa	7	CARNE ASADA CON HUEVOS grilled steak, scrambled egg, tomatillo salsa, onion, cilantro	7
JERK FRIED CHICKEN chive chipotle ranch, pineapple, mango, cilantro, onion	7	CUMIN ROASTED CAULIFLOWER roasted cauliflower, 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, 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 scrambled egg, tomatillo salsa, poblano crema, avocado, cilantro	7
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BLACK BEANS + CORN TORTILLAS 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
TOMATO SALAD	5
ESQUITES	6
CHEF'S VEGGIES	5
FRIED PLANTAINS	5
FRIED PLATAIN SALAD	6

DRINKS

BLOODY MARY fiero habanero tequila, tomato, lime, shrimp, quesadilla, tajin	15
MIMOSA fresh squeezed orange juice, sparkling	8

KIDS

CHEESE QUESADILLA PLATE chicken or ground beef, includes choice of black beans or spanish rice	8
TACO PLATE one soft taco chicken or ground beef, lettuce, cheese, with black beans or spanish rice	9
PB&JQ peanut butter - Elusive Jam's jelly quesadilla with a side of fried plantains	8

DESSERTS

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