

ANTOJITOS

Trío Of Salsas

Avocado-Habanero / Tomatillo-Serrano /
Charred Veggie & Morita
Served with Just Fried Tortilla Chips 2.95

Guacamole Casero

Prepared Tableside with Avocados, Serrano Chile,
Lime, Cilantro 10.50

Avocado Fries

Fried Haas Avocado "Fries" topped with Lump Crab in
Citrus Aioli & Pico de Gallo 9.95

Tuna Nachos

Spiced Seared Tuna over Flour Tortilla Chips,
Avocado, Pico de Gallo, and Ancho Aioli 11.95

Chipotle Chicken Tostadas

Shredded Chipotle Chicken on Crispy Corn Tortillas
with Puerco Beans, Queso, Pico de Gallo and
Guacamole 7.50

Beef Tenderloin Alambres

Sizzling Skillet of Beer Marinated Tenderloin, Peppers
& Onions topped with Mexican Cheeses 9.95

Mexico City Quesadillas

Hand Made Mexico City Turnover Style Quesadillas
filled with Pulled Pork, Mushrooms, and Cheese
7.95

Queso Con Rajas

Mexican Cheeses, Roasted Poblano Chiles, Tomatoes,
Spices, Chips 6.5

ENSALADAS

Tres Colores Salad

Oaxacan Cheese, Sliced Tomato, Avocado, Cilantro &
Balsamic Chimmichurri 7.95

Ensalada de Naranja

Mixed Greens tossed with Oranges, Cranberries,
Goat Cheese, and Toasted Almonds in an Orange
Vinaigrette 7.25

Oaxacan Wedge

Romaine Lettuce, Creamy Tomato Dressing, Feta &
Oaxacan Cheeses, Red Onion, Croutons 6.95

Parties of 6 or more will include 20% Gratuity

SIDES 3

Poblano Rice ~ Sweet Potato Hash

Fresh Corn Tamal ~ Puerco Beans

Fresco Mashed Potatoes ~ Green Beans



MODERN CREATIVE MEXICAN

PLATOS FUERTES

Mole' Braised Lamb Shank

Slow Cooked Lamb in Traditional Mole Sauce, served
over Sweet Corn Tamal, and Pulled Herb Salad
23.95

Pit Cooked Adobo Chicken

Rubbed with Spices and Slow Cooked, served with
Fresco Cheese Mashed Potatoes,
Pasilla-Mushroom Sauce 17.95

Wild Mushroom Sauté

Mushrooms sautéed with Ancho Cream over Sweet
Corn Masa Cake & Crumbled Goat Cheese 15.95
With 6oz Beef Fillet 24.95

Cochinita Pibil

Pork Roasted for 8 Hours in Yucatan Spices served
with Sour Orange Mojo, Poblano Rice & Fresh
Tortillas 18.95

Shrimp Herradura

Shrimp Sautéed with Corn Salsa, Herradura Tequila
& Cream served over Fresh Corn Tamal 21.95

Chicken Milanese

Bread Crumb Coated Chicken Breast, topped with
Spinach tossed in Tomato-Lime Vinaigrette served
with Avocado Salsa 17.95

Mango BBQ Salmon

Mango BBQ Glazed Salmon served with Sweet Potato
Hash, Sautéed Green Beans
18.95

Carne Asada Ribeye

Mango-Blue Cheese Quesadilla, Roasted Corn Salad,
and topped with Chile Butter 19.95

Seafood Enchiladas

Shrimp, Crab, Mushrooms, and Spinach rolled in a
Flour Tortilla and topped with Salsa Chipotle Cream
18.95

Grilled Beef Tenderloin

Fresco Mashed Potatoes, Green Chile Cream,
"Drunken" Onions and Salsa Macha 24.95

SOLonMain.com

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