

appetizers and sharables

soup | cup 4 bowl 7
daily or house chicken tortilla

bavarian pretzels | 9
craft beer cheese sauce and agave mustard

potato nachos | 11
spiral fried potatoes with craft beer cheese sauce,
pico de gallo, avocado salad
and chipotle crema

sloppy joe sliders | 10
fresh ground chuck in a smokey tomato sauce
on brioche bun with white cheddar potato chips

burgers

soleil burger | 16
all natural beef patty with thick cut pepper bacon,
heirloom tomato, aged white cheddar, garlic aioli
and topped with a fried cage free egg

bacon burger | 15
toasted brioche bun with harris ranch all natural beef,
pesto mayo, aged cheddar, slab bacon, and "l.t.o"

whiskey burger | 15
single batch bourbon bbq sauce, smoked mozzarella cheese,
bbq style cole slaw, and tobacco fried onions

blue chip burger | 17
danish blue cheese with garlic aioli, caramelized onions,
heirloom tomato, arugula, and applewood bacon strips

sandwiches and other stuff

sandwiches served with house fried white cheddar potato chips

cuban rueben | 16
spiced pork loin & artisan ham with craft beer mustard
pickles, and house made kraut
on a crusty amorosa roll

southwest chicken sandwich | 16
grilled antibiotic-free chicken breast with cajun remoulade, pepperjack cheese,
"l.t.o.", onion strings, and grilled poblano pepper

fish-n-chips | 17
craft beer house battered cod with sea salt tavern fries
and smokey tartar sauce

bacon.lettuce.tomato.avocado | 13
toasted ciabatta with beefsteak heirloom tomatoes,
thick pepper bacon, hydroponic bibb lettuce
ripe avocado, and pesto aioli

blackened salmon | 15
seared salmon fillet with lemon aioli, shaved red onion,
and dressed arugula on grilled ciabatta

fancy grilled cheese | 14
toasted sourdough with salami, provolone, mozzarella,
basil pesto and grilled tomato

rustic club | 14
grilled ciabatta bread with sliced all natural turkey breast,
cranberry basil aioli, slab cut bacon, hydroponic bibb lettuce, avocado
and heirloom beefsteak tomato

street tacos | 15
choice of adobo chicken or blackened mahi-mahi with
molcejete salsa, avocado salad, stewed black beans
and fresh tortilla chips

scaprese flatbread | 15
marinated heirloom cherry tomatoes with two mozzarella cheeses
basil pistou, micro basil, sea salt and olive oil

cajun shrimp | 16
blackened shrimp, pepper jack cheese, and chorizo
with avocado salad and micro cilantro

the meats | 16
artisan pepperoni, grilled steak, and shredded cheese blend
with crispy onions and parmesan

island time | 15
bbq & brown sugar pineapple with smoked duroc pork loin
with two cheeses and caramelized onions

rustic | 16
house made fig jam with shaved prosciutto, goat cheese
sweet onion and dressed arugula

salads
california cobb | 15
spring mix and shaved napa cabbage with
pulled chicken, candied bacon, smoked blue cheese,
ranch, and country olives
nicoise ahi | 16
marinated french beans, rooster potatoes,
cage free egg, olives, roasted peppers,
bibb lettuce & seared ahi tuna
caribbean salad | 16
spring greens and grilled teriyaki chicken
with fresh berries, mango, and papaya
tangy macadamia nut dressing
classic caesar salad | 13
crisp hearts of romaine with broken bread
croutons, house dressing, and parmesan