

APPETIZERS

CHIPS AND SALSA ○ 8 *homemade diablo salsa, house-made chips*
○ 6 *add guacamole*

CRISPY MONTEREY CALAMARI ○ 17 *tossed with baby arugula, peperonata ragù, lemon, shishito pepper garnish*

GUAJILLO WINGS ○ 18 *guajillo chili sauce, crispy garlic, cilantro-lime aioli, bleu cheese slaw*

GARLIC PARMESAN FRIES (Veg) ○ 10 *grana padano cheese, parsley, roasted garlic aioli*

VEGAN NACHOS (GF) (V) ○ 18 *blue chips, sweet potatoes, pinto beans, cashew-nacho cheese, pico de gallo*
○ 7 *add citrus-braised pork* ○ 6 *add guacamole*

SALADS AND SOUPS

SOUP *chef's daily inspiration* cup ○ 6 bowl ○ 9

MUSHROOM BISQUE (Veg) (GF) *roasted, house-grown mushrooms, fine herbs, cream*
○ 8 bowl ○ 10

COBB SALAD ○ 16 *chicken, bacon, avocado, red onions, tomatoes, hard boiled egg, bleu cheese*

SIMPLE SALAD (V) ○ 13 *baby greens, shaved beets, baby tomatoes, cucumbers, candied sunflower seeds, carrot-pear vinaigrette*

SOLAIRE CAESAR ○ 14 *romaine, baby kale, classic Caesar dressing, garlic croutons, parmesan*

ALL DAY OPTIONS

ALL SANDWICHES SERVED WITH FRIES, SOUP OR SIDE SALAD. SUB ONION RINGS FOR AN ADDITIONAL 2.

ANGUS BEEF BURGER ○ 16 *1/2 pound angus beef, choice of cheese, lettuce, tomato, red onion, brioche bun*
○ 2 *add bacon* ○ 3 *add avocado* ○ 3 *add house grown mushrooms with onions*

TURKEY CLUB ○ 18 *sliced turkey breast, sriracha aioli, bacon, sharp cheddar, tomato, red onion, French roll*

MEDIA NOCHE ○ 18 *citrus braised pork, gruyere cheese, ham, dijon mustard, pickles, French roll*

MUSHROOM MELT (Veg) ○ 17 *served open-faced with exotic house-grown mushrooms, garlic with herb butter, sautéed greens, gruyere, thick cut healthy seed bread*

CHICKEN SANDWICH ○ 17 *grilled chicken breast, sun-dried tomato pesto, brie, baby arugula, grilled sourdough*

BAKED MAC AND CHEESE (Veg) ○ 14 *cheddar, gruyere, monterey jack*
○ 4 *add broccolini* ○ 6 *add chorizo* ○ 5 *add bacon*

CHICKEN TOSTADA ○ 16 *adobo shredded chicken, refried beans, shredded lettuce, queso fresco, salsa diablo, crispy tortillas*

DINNER ENTREES (SERVED 6-10PM DAILY)

STEAK FRITES (GF) ○ 35 10 oz. *certified angus flat-iron steak, green peppercorn with house-grown shitake mushroom sauce, grilled asparagus, fries*

CEDAR ROASTED SKUNA BAY SALMON ○ 29 *baby turnips, roasted house-grown exotic mushrooms, marble potatoes, dijon with dill butter sauce*

BRICK CHICKEN (GF) ○ 27 *half chicken, seared "under a brick", served with a sweet potato mash, roasted brussels sprouts with hazelnuts, black olive tapenade*

GF = Gluten Free V = Vegan Veg = Vegetarian

***NOTICE: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness, especially if you have a medical condition.**

EXECUTIVE CHEF CHAD GREER ○ CHEF DE CUISINE ERIKA NONEMAKER

SOLAIRE

6:30am - 11:30am

CLASSIC BREAKFAST

Continental 12 Solaire muffin, seasonal fruit, organic vanilla yogurt, house-made granola

Solaire Oatmeal 12 brown sugar, cinnamon, golden raisins, candied sunflower seeds

Eggs Benedict* 15 ham, hollandaise, breakfast potatoes

2 Eggs Any way* 14 bacon, chicken-apple sausage or ham, breakfast potatoes

SOLAIRE SIGNATURES

Acai Bowl (V) (GF) 15 chia acai blend, seasonal berries, coconut

Corned Beef Hash* 16 house-made corned beef, red bell pepper, yukon gold potatoes, over-easy egg

Buttermilk Pancakes 12 ○ 2 add blueberries ○ 2 add bananas ○ 3 add chocolate chips

Seasonally Inspired Grand Marnier French Toast* 16 brioche, seasonal preserves, toasted almonds

Avocado Toast 15 thick cut healthy grain bread, avocado, poached eggs, hollandaise

Breakfast Sandwich* 15 healthy seed toast, over-hard eggs, bacon, gruyere, arugula, spicy aioli, fruit

OMELETTES *served with choice of breakfast potatoes or fruit*

Chorizo Omelet 17 chorizo, queso fresco, red onions

Mushroom Omelet* 17 house-grown exotic mushrooms, leeks, goat cheese

Western Omelet* 17 ham, onion, bell pepper, cheddar cheese

Veggie Omelet 16 spinach, tomatoes, bell peppers, goat cheese

FOR THE KIDS

Mini Buttermilk Pancakes 10

French Toast* 10

Junior Breakfast* 10

Egg, bacon or chicken sausage, breakfast potatoes or fruit

French toast & pancakes are plain and also available in full size

SIDES & ADDITIONS

Chicken Apple Sausage 6

Applewood Smoked Bacon 6

Breakfast Ham 6

Breakfast Potatoes 5

Sliced Half Avocado 5

Toast 4

EXECUTIVE CHEF CHAD GREER / CHEF DE CUISINE ERIKA NONEMAKER

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ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.