

# SOLAIRE

LUNCH 12PM— 6PM

## APPETIZERS

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

○ 6 *add guacamole*

**ONION RINGS (V)** ○ 10 *beer battered and served with sriracha aioli*

**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*

## SALADS AND SOUPS

**SOUP** ○ chef's daily inspiration

○ 6 cup ○ 9 bowl

**MUSHROOM BISQUE (Veg) (GF)** *roasted, exotic house-grown mushrooms, fine herbs, cream*

○ 8 cup ○ 10 bowl

**COBB SALAD** ○ 16 *baby greens, 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*

○ 8 *add salmon* ○ 7 *add chicken* ○ 8 *add (4) argentine red prawns*

## SANDWICHES SERVED WITH FRIES, FRUIT 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 and 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*

**CALAMARI STEAK SANDWICH** ○ 16 *grilled calamari steak, pepper slaw, tartar sauce, sourdough*

**MUSHROOM MELT (Veg)** ○ 17 *served open-faced with exotic house-grown mushrooms, garlic and 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*

## ENTREES

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

**VEGAN NACHO SKILLET (GF) (V)** ○ 18 *blue chips, sweet potatoes, black beans, cashew-nacho cheese, pico de gallo*

○ 7 *add citrus-braised pork* ○ 6 *add guacamole*

**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, diablo salsa, crispy tortillas*

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