

## CHEERS TO BRUNCH

-  **Lemongrass Lillet Spritz** lemongrass Lillet Blanc, St. Germain elderflower liqueur, prosecco, mint **16**
- Pear Ginger Mimosa** prosecco, house made pear-ginger syrup, dehydrated pear **16**
- Cranberry Sage Mimosa** prosecco, house made cranberry sage syrup, sage, fresh cranberries **16**
- Cucumber Collins** St. George Terroir gin, lime juice, simple syrup, St. Germain elderflower liqueur, Fever Tree cucumber sparkling tonic, cucumber ribbons, mint **16**

**FOR THE TABLE** LARGE PUNCH DISPENSER FOR PARTIES OF 4 OR MORE

- Whiskey Punch** Rittenhouse rye, orange honey oleo, Noilly Pratt vermouth, orange wheels **78**
- Rosé Punch** Jean Luc Columbo rosé, pomegranate juice, apple syrup, apple slices, pomegranate seeds **78**

## CRAFTED BY SOLSTICE

-  **Cantarito Margarita** Nosotros reposado tequila, orange grapefruit juice, lime juice, simple syrup, Fever Tree sparkling grapefruit, salt-tajin rim, Orange & Lime **18**
- French 75** St. George Terroir gin, ginger pear syrup, prosecco, lemon juice **18**
-  **Kiwi Sour** Tito's vodka, kiwi syrup, lime juice, green Chartreuse, fee foam, kiwi brittle **20**
- Paper Airplane** Four Roses bourbon, Aperol, Amaro Nonino, lemon juice **18**
-  **Smokey The Pear** Flor de Caña Extra Seco rum, spiced pear liqueur, Rosaluna mezcal, lemon juice, ginger pear syrup, dehydrated pear **21**
- Midnight Mezcal** Rosaluna mezcal, aquafaba, lime juice, charcoal mix, Bénédictine **18**
-  **G&T** Gray Whale botanical gin, Fever Tree tonic, marigold juniper berry **16**
- Lavender Lemondrop** Golden Eagle vodka, lavender bitters, simple syrup, lemon juice **21**
-  **Spring Barrel Aged Cocktail** Garrison Brothers honey-dew whiskey, Suze, apricot liqueur, apricot syrup, orange bitters, orange wheel, lemon twist **23**
- Sunset Serenade** Otaca tequila, Lillet Blonde, lemon juice, apricot syrup, cranberry swath **23**

## WINES BY THE GLASS

### SPARKLING

- Valdo Prosecco** Veneto, Italy **12**
- Heidsieck & Co. Monopole Blue Top Brut** (Split) Champagne, France **26**

### ROSÉ

- Peyrassol "La Croix"** Provence, France **14**
- Flor Prosecco (Split)** Veneto, Italy **14**

### WHITE

- Longevity Chardonnay** Livermore County, CA **12**
- Austin Hope Chardonnay** Paso Robles, CA **14**
- Antinori "Santa Cristina" Pinot Grigio** Friuli, Italy **13**
- Emmolo "By Caymus" Sauvignon Blanc** Napa Valley, CA **12**
- August Kessler "R" Kabinett Pfalz Riesling** Rudesheim am Rhein, Germany **16**
- Domaine Delaporte Sancerre** Chavignol, France **30**




### RED

- Longevity Cabernet** Livermore County, CA **12**
- Austin Hope Cabernet** Paso Robles, CA **26**
- Sea Sun "By Caymus" Pinot Noir** Central Coast, CA **15**
- Au Bon Climat Pinot Noir** Santa Barbara County, CA **20**
- Clos Pegase "Mitsuko's Vineyard" Merlot** Napa Valley, CA **20**
- Graffigna Glorious Selection Malbec** Mendoza, Argentina **16**
- Trinitas Old Vine Zinfandel** Mendocino, CA **16**
- Trinitas "Sandy Lane" Red Blend** Contra Costa County, CA **18**
- Harvey & Harriet Red Blend** Pasa Robles, CA **20**
- Monsanto Chianti Classico Reserva** Tuscany, Italy **24**




## SUNDAY BRUNCH

### BEGINNINGS

- Coffee Spiced Ricotta Doughnuts** chai caramel, chocolate ganache **13**
- House Made Biscuits** caramelized citrus honey, apple butter **9**
-  **Potato Leek Soup** leek crumble, shoestring potatoes, leek oil **9**
- Whipped Ricotta** roasted hazelnuts, pickled red onions, citrus honey, grilled bread **12**
-  **White Bean Hummus** sumac, confit tomatoes, pita bread **12**
- Spicy Tuna Tartare\*** pickled ginger, sesame, cucumber, avocado, tortilla chips **22**
-  **Wahoo Crudo\*** coconut leche de tigre, serrano chiles, blood orange, hazelnuts, chili oil **17**
- Short Rib Croquettes** aji amarillo aioli, pickled red onion **13**

### SALADS

- Solstice Salad** mixed greens, watermelon radish, shaved carrot, cucumber, heirloom tomatoes, focaccia croutons, parmesan, grated egg, buttermilk-garlic dressing **14**
-  **Roasted Beet Salad** za'atar labneh, fennel, orange, pistachio dukkah, fried olives **16**
- Greens & Grains Bowl** quinoa, farro, whipped feta, root vegetables, pomegranate, mixed greens, mustard vinaigrette **19**
- Carne Asada\*** marinated hangar steak, romaine, charred corn, heirloom tomatoes, pickled onion, queso fresco, buttermilk-chipotle ranch, salsa brava **29**



### BRUNCH ENTRÉES

-  **Strawberry Yuzu French Toast** yuzu creme anglaise **19**
-  **Buttermilk Fried Chicken & Waffles\*** strawberry jam, maple syrup **28**
- Solstice Brunch Burger\*** sunny side egg, aged cheddar, Solstice sauce, tomato jam, red wine shallots, leaf lettuce, hand cut fries **22**
- Avocado Toast** poached egg, pickled onions, radish, multigrain toast, house greens **17**
- Craft Your Own Omelet\* 17**
  - Select 1 Protein:** pork sausage, bacon, poached salmon (+7), lobster (+12), lump crab (+10)
  - Select 3 Ingredients:** heirloom tomatoes, mushrooms, spinach, arugula, onions, feta, ricotta, cheddar
- Steak & Eggs\*** petit filet mignon, soft scrambled eggs, breakfast potatoes, horseradish hollandaise, mixed greens **29**
- Jumbo Lump Crab Cake Benedict\*** buttermilk biscuits, poached eggs, sautéed greens, Old Bay hollandaise, house greens **29**
- PBLT\*** braised pork belly, mixed greens, tomato jam, honey-bacon aioli, toasted sourdough **21**
- Lobster & Shrimp Roll\*** lobster butter, celery, chives, Old Bay mayo, split top roll **28**
- Solstice Breakfast\*** scrambled eggs, breakfast potatoes, bacon or sausage, house made biscuit **18**

### SIDES

- Hand Cut Fries 9**
- Breakfast Potatoes 7**
- Applewood Smoked Bacon 7**
- Pork Sausage 6**
- Scrambled Eggs 5**

### DESSERTS

-  **Strawberry Yuzu Butter Cake** yuzu crème anglaise, strawberry-elderflower jam, vanilla gelato **13**
- Pistachio Tres Leches** white chocolate cremeaux, dulce de leche gelato, pistachio brittle **13**
-  **Flourless Brown Butter Fudge Cake** mocha custard, cocoa nibs, seasonal sorbet **13**



## JOIN US FOR SOCIAL HOUR

Monday-Friday 3pm to 6pm, Saturday 4pm to 6pm  
Available at the Bar and Patio

\*Eating raw or partially undercooked seafood, shellfish, oysters, or meats has the potential to cause illness in certain people. Selected menu items may commonly be served less than fully cooked temperatures, but we would be happy to prepare them to any degree or doneness that you might prefer.



## WINES BY THE BOTTLE

### SPARKLING

- Valdo Prosecco** Veneto, Italy **40**
- Heidsieck & Co. Monopole Blue Top Brut** Champagne, France **90**
- Moët & Chandon Impérial Brut Epernay** Champagne, France **165**

### ROSÉ

- Peyrassol "La Croix"** Provence, France **50**

### CHARDONNAY

- Longevity** Livermore, CA **45**
- Austin Hope** Paso Robles, CA **55**
- My Favorite Neighbor Blanc** San Luis Obispo, CA **82**
- Rombauer** Carneros, CA **90**
- Cakebread Cellars** Napa Valley, CA **105**
- Patz & Hall "Dutton Ranch" (Half Bottle)** Russian River Valley, CA **60**

### PINOT GRIGIO

- Antinori "Santa Cristina"** Friuli, Italy **44**

### SAUVIGNON BLANC

- Emmolo "By Caymus"** Napa Valley, CA **45**
- Trinitas Cuvée** Napa Valley, CA **50**
- Merry Edwards** Russian River Valley, CA **92**
- Domaine Delaporte** Chavignol, France **96**
- Duckhorn (Half Bottle)** Napa Valley, CA **56**

### RIESLING

- August Kessler "R" Kabinett Pfalz** Rudesheim am Rhein, Germany **55**



### WHITE BLENDS

- Tablas Creek Vineyards Cotes De Tablas Blanc** Paso Robles, CA **90**
- Darioush Viognier** Napa Valley, CA **135**

### CABERNET SAUVIGNON

- Longevity** Livermore, CA **45**
- My Favorite Neighbor** San Luis Obispo, CA **98**
- Kith & Kin** Napa Valley, CA **100**
- Austin Hope (1 Liter)** Pasa Robles, CA **114**
- Jordan** Alexander Valley, CA **160**
- Silver Oak** Alexander Valley, CA **185**

### PINOT NOIR

- Sea Sun "By Caymus" Pinot Noir** Central Coast, CA **50**
- Au Bon Climat** Santa Barbara, CA **68**
- The Calling** Russian River Valley, CA **88**
- Siduri** Willamette Valley, OR **90**
- Sanford** Santa Rita Hills, CA **92**

### MERLOT


- Clos Pegase "Mitsuko's Vineyard"** Napa Valley, CA **70**
- Château Lassègue Saint-Émilion Grand Cru** Bordeaux, France **160**

### OTHER REDS

- Trinitas Old Vine Zinfandel** Mendocino, CA **55**
- Graffigna Glorious Selection Malbec** Mendoza, Argentina **60**
- Trinitas "Sandy Lane" Red Blend** Contra Costa, CA **65**
- Whitehall Lane "Tre Leoni"** Napa Valley, CA **68**
- Harvey & Harriet Red Blend** Pasa Robles, CA **70**
- Monsanto Chianti Classico Reserva** Tuscany, Italy **75**
- Leviathan Red Blend** Napa Valley, CA **90**
- Delas Gigondas** Rhone Valley, France **92**
- Château des Jacques Clos du Grand Carquelin Gamay** Beaujolais, France **96**
- Orin Swift "8 Years In The Desert" Zinfandel Blend** Napa Valley, CA **98**
- Hess "Lion Tamer" Red Blend** Napa Valley, CA **120**
- Gaja Ca'Marcanda Promis** Tuscany, Italy **145**
- Renato Ratti Barolo** Piemonte, Italy **160**
- Château La Nerthe Châteauneuf-du-Pape** Rhone Valley, France **170**
- Paraduxx Red Blend (Half Bottle)** Napa Valley, CA **62**
- Stag's Leap Cellars "Artemis" (Half Bottle)** Napa Valley, CA **115**



## ZERO PROOF COCKTAILS

-  **Un-Kiwi Cocktail** aloe vera juice, kiwi syrup, lime juice, fresh kiwi slice **10**
- Un-French 75** aloe vera juice, ginger pear syrup, lemon juice, sparkling water **10**
- Un-Tequila Cocktail** aloe vera juice, house made grenadine, hibiscus tea, lime juice **10**
- Un-Vodka Cocktail** aloe vera juice, saffron simple syrup, lime juice **10**

## DESSERT LIBATIONS

-  **Strawberry Delight** vanilla vodka, Bailey's Irish Cream, strawberry vanilla syrup, heavy cream, whipped cream, graham cracker **16**
-  **Cognac Cloud** Hennessy cognac, crème de cacao, heavy cream, cold brew extract, nutmeg **20**
- Mocha Martini** Licor 43 chocolate, espresso, whipped cream, semi-sweet chocolate **16**
-  **Golden Blossom** Golden Eagle vodka, elderflower liqueur, chamomile honey syrup, fresh lemon juice, fee foam, edible gold flakes **18**
- Warre's Optima 20 TR Tawny Porto** Gaia, Portugal, 3oz **21**
- Warre's Vintage Porto, 2023** Oporto, Portugal, 3oz **30**