

CRAFTED BY SOLSTICE

- Watermelon Margarita** Lunazul tequila, watermelon syrup, lime juice, orange liqueur, salt foam **16**

French 75 Castle & Key Harvest Botanical gin, ginger pear syrup, prosecco, lemon juice **18**

Catcher in The Rye Redemption rye, fennel peppercorn syrup, herbal bitters **18**
- Tiki Tai** Wray & Nephew rum, Licor 43, pineapple juice, lime juice, demerara, vanilla, Cutwater dark rum **18**

Midnight Mezcal Rosaluna mezcal, aquafaba, lime juice, charcoal mix, Bénédictine **18**

Sparkling Trophy Gray Whale gin, lime juice, crème de violette, lemon juice, simple syrup, sparkling wine **16**
- American Summer** Golden Eagle vodka, watermelon infused vermouthe, naranja, lime juice, dehydrated watermelon **18**
- Summer Barrel Aged Cocktail** Garrisons Small Batch bourbon, Amaro Angelino, peach liqueur, chocolate bitters, dehydrated peach, single ice cube **23**
- Kiwi Sour** Beluga vodka, kiwi syrup, lime juice, green Chartreuse, fee foam, kiwi brittle garnish **16**

Paloma-Ha Cantera Negra silver tequila, lime juice, pink grapefruit juice, raspberry & grapefruit Jam **16**

WINES BY THE GLASS

CORAVIN SELECT WINES

- My Favorite Neighbor Blanc**
San Luis Obispo, CA **25**

Cakebread Chardonnay
Napa, CA **35**

Hess "Lion Tamer" Red Blend
Napa, CA **38**

SPARKLING

- Valdo Prosecco** Veneto, Italy **12**

Heidsieck & Co. Monopole Blue Top Brut (Split)
Champagne, France **26**

ROSÉ

- Fleur de Prairie Rosé** Languedoc, France **12**

WHITE

- Longevity Chardonnay** Livermore County, CA **12**

Austin Hope Chardonnay Paso Robles, CA **14**

Barone Fini Pinot Grigio Valdadige, Italy **12**

The Crossings Sauvignon Blanc Awatere Valley, NZ **12**

Emmolo "By Caymus" Sauvignon Blanc
Napa Valley, CA **12**

August Kessler "R" Kabinett Pfalz Riesling
Rheingau, Germany **16**

Domaine Delaporte Sancerre Chavignol, France **30**
- RED**

Josh Reserve Cabernet Sauvignon North Coast, CA **14**

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 De Los Siete C7 Malbec Blend
Uco Valley, Argentina **14**

Clos Pegase "Mitsuko's Vineyard" Merlot
Napa Valley, CA **20**

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**



STARTERS

- Parker House Rolls** chives, sea salt, herbed honey butter **10**

Sweet Corn Bisque crème fraiche, tortilla chips **10**

Spicy Tuna Tartare* pickled ginger, sesame, cucumber, avocado, taro chips **23**

Basil Squash Hummus tahini, fresh herbs, grilled baguette **13**

Short Rib Croquettes aji amarillo aioli, pickled red onion **14**

Sea Bass Crudo* citrus ponzu, garlic chili crunch, serrano peppers **18**

Shrimp "Spring Rolls" fish sauce caramel, avocado, herb salad **15**

SALADS

- Solstice Salad** mixed greens, watermelon radish, shaved carrot, cucumber, heirloom tomatoes, focaccia croutons, parmesan, grated egg, buttermilk-garlic dressing **14**

Watermelon & Feta Salad pickled watermelon rind, avocado butter, ginger-lime vinaigrette **16**

Iceberg Wedge baby heirloom tomatoes, bacon jam, blue cheese dressing, tomato jam **17**

PREMIUM SELECTIONS

- 42oz Tomahawk Ribeye***
whipped potatoes, heirloom carrots, red wine jus, chimichurri **149**

8oz Filet Mignon*
whipped potatoes, red wine jus, Fresno chili chimichurri **58**

Seafood Risotto*
jumbo lump crab, colossal shrimp, Canadian lobster, saffron lobster sauce **42**

Seared Sea Scallops*
lemon risotto, port wine reduction, ikura-citrus butter, chives **48**

ENTRÉES

- Malbec Braised Short Rib** whipped potatoes, sautéed spinach & kale, basil persillade **44**

Solstice Burger* aged cheddar, Solstice sauce, tomato jam, red wine shallots, leaf lettuce, brioche bun, hand cut fries **23**

Braised Short Rib Pappardelle san marzano pomodoro, pecorino, basil persillade **37**

Pan Seared Salmon* onion soubise, summer vegetable succotash, plum mustarda **36**

Jumbo Lump Crab Cakes cole slaw, hand cut fries, remoulade **49**

Corn & Mushroom Gnocchi beech & shitake mushrooms, truffle butter, herbs, shaved pecorino **30**

Grilled Branzino mole rojo, walnut crema, pomegranate **42**

Roasted Half Chicken aji verde, Peruvian solterito salad, sherry-chicken jus **31**

Farm-to-Table Vegetable Platter a composed selection of fresh seasonal vegetables **20**

DESSERTS

- Strawberry Yuzu Butter Cake** yuzu crème anglaise, strawberry-elderflower jam, vanilla gelato **13**

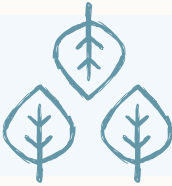
Pistachio Tres Leches white chocolate cremeaux, dulce de leche gelato, pistachio brittle **13**

Churro Spiced Ricotta Doughnuts chocolate sauce, salted caramel **13**

Flourless Brown Butter Fudge Cake mocha custard, cocoa nibs, seasonal sorbet **13**

SUNDAY BRUNCH

Sunday 10am to 3pm



SOCIAL HOUR

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



We offer dual pricing for cash/card payments. *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

Fleur de Prairie Rosé Languedoc, France **46**

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**

The Calling "Dutton Ranch" Chardonnay
Russian River Valley, CA **70**

PINOT GRIGIO

Barone Fini Pinot Grigio Valdadige, Italy **46**

SAUVIGNON BLANC

Emmolo "By Caymus" Napa Valley, CA **48**

Trinitas Cuvée Napa Valley, CA **50**

Merry Edwards Russian River Valley, CA **92**

Domaine Delaporte Chavignol, France **96**

The Crossings Sauvignon Blanc Awatere Valley, NZ **46**

RIESLING

August Kessler "R" Kabinett Pfalz
Rheingau, Germany **55**



WHITE BLENDS

Tablas Creek Vineyards Cotes De Tablas Blanc
Paso Robles, CA **90**

Darioush Viognier Napa Valley, CA **135**

CABERNET SAUVIGNON

Josh Reserve Cabernet Sauvignon North Coast, CA **52**

Marietta "Arme" Cabernet Sauvignon Geyserville, CA **72**

Post & Bean by Far Niente Napa Valley, CA **90**

My Favorite Neighbor San Luis Obispo, CA **98**

Kith & Kin Napa Valley, CA **100**

Austin Hope (1 Liter) Pasa Robles, CA **114**

Force & Grace Cabernet Sauvignon Napa Valley, CA **120**

Jordan Alexander Valley, CA **160**

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**

En Route "Les Pommiers" 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**

Clos De Los Siete C7 Malbec Blend Uco Valley, Argentina **52**

Trinitas "Sandy Lane" Red Blend Contra Costa, CA **65**

Rombaur Zinfandel Napa Valley, CA **80**

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**

Hess "Lion Tamer" Red Blend Napa Valley, CA **120**

Gaja Ca'Marcanda Promis Tuscany, Italy **145**

Renato Ratti Borolo 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, dehydrated kiwi brittle **10**

Un-French **75** aloe vera juice, ginger pear syrup, lemon juice, sparkling water **10**

Un-Rita Cocktail aloe vera juice, house made grenadine, watermelon syrup, lime juice, salt foam **10**

 **Blueberry Basil Spritz** blueberry basil shrub, soda water, lemon, blueberries **10**



DESSERT LIBATIONS

 **Carajillo** Licor 43, espresso, orange twist **15**

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 YR Tawny Porto Gaia, Portugal, 3oz **21**