

CRAFTED BY SOLSTICE

-  **Granada Margarita** Lunazul tequila, pomegranate juice, lemon juice, sage honey, Naranja orange liqueur **16**
-  **Cranberry Sage Gimlet** Gray Whale gin, cranberry-sage syrup, lime juice **18**
- Paper Airplane** Four Roses bourbon, Aperol, Amaro Nonino, lemon juice **18**
-  **Falling For Rum** Flor De Caña 15yr, Flor De Caña Silver, allspice dram, apple syrup, cider syrup, pistachio orgeat, Angostura bitters, nutmeg **18**
- Midnight Mezcal** Rosaluna mezcal, aquafaba, lime juice, charcoal mix, Bénédictine **20**
-  **Fall-Tini** Golden Eagle vodka, granny smith apple syrup, cider syrup, lemon juice **20**
- Lavender Lemondrop** Golden Eagle vodka, lemon juice, simple syrup, lavender bitters **21**
-  **Fall Barrel Aged Cocktail** Garrison Brothers whiskey, St. George spiced pear liqueur, Averna amaro, orange bitters, cinnamon stick **24**
-  **Apple Pie Sour** Redemption bourbon, apple syrup, cider syrup, maple syrup, egg white, lemon juice **18**
-  **Rock'n Fig** Cantera Negra blanco tequila, fig thyme shrub, Naranja orange liqueur, lime juice **18**

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

- Bonanza "By Caymus" Chardonnay** Napa Valley, 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 Sauvignon** 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, allspice butter **10**
-  **Cremini Mushroom Soup** poached root vegetables, puff pastry croutons, sherry gastrique **10**
- Spicy Tuna Tartare*** scallion tonnato, pickled pears, Calabrian chili, tortilla strips **23**
-  **Butternut Squash Hummus** pickled pearl onions, grilled bread **13**
- Short Rib Croquettes** aji amarillo aioli, pickled red onion **14**
-  **Salmon 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**
-  **Pear Caprese** maple sage ricotta, red wine poached pears, walnut picada, concord grapes, red oak lettuce **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**
- Jumbo Lump Crab Cakes**
coleslaw, hand cut fries, remoulade **49**
-  **Seared Sea Scallops***
mushroom risotto, red wine syrup, spinach, walnut picada **50**

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** pomodoro, pecorino, basil persillade **37**
-  **Pan Seared Salmon*** poached root vegetables, roasted Brussels sprouts, cider emulsion, cauliflower purée **36**
-  **Seafood Risotto*** North Atlantic lobster, blue crab, tiger shrimp, saffron lobster sauce **44**
- Grilled Branzino** mole rojo, Aleppo crema, pomegranate **42**
- Roasted Half Chicken** aji verde, Peruvian solterito salad, sherry-chicken jus **31**
-  **Quinoa Bowl** grilled vegetables, sauteed spinach and kale, miso glazed sweet potatoes **20**

DESSERTS

-  **Apple Butter Cake** apple compote, vanilla bean gelato, salted caramel **13**
-  **Sticky Toffee Carrot Cake** orange whipped ricotta, carrot purée, bourbon toffee sauce **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

Bonanza "By Caymus" Napa Valley, 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" Russian River Valley, CA **70**

PINOT GRIGIO

Barone Fini 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 Awatere Valley, NZ **46**

RIESLING

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



WHITE BLENDS

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

Darioush Viognier Napa Valley, CA **135**

CABERNET SAUVIGNON

Josh Reserve North Coast, CA **52**

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

Post & Beam "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 Napa Valley, CA **120**

Jordan Alexander Valley, CA **160**

PINOT NOIR

Sea Sun "By Caymus" 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" Red Blend 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 Red Blend 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 Merlot Tuscany, Italy **145**

Renato Ratti Borolo Piemonte, Italy **160**

Château La Nerthe Châteauneuf-du-Pape Red Blend
Rhone Valley, France **170**

Paraduxx Red Blend (Half Bottle) Napa Valley, CA **62**

Stag's Leap Cellars "Artemis" Red Blend (Half Bottle)
Napa Valley, CA **115**



ZERO PROOF COCKTAILS

 **Un-Rum Cocktail** aloe vera juice, apple syrup,
cider syrup, lime juice, vanilla, pistachio orgeat,
nutmeg **9**

Un-French **75** aloe vera juice, ginger pear syrup,
lemon juice, sparkling water **9**

 **Un-Granada Cocktail** aloe vera juice, pomegranate
juice, sage-honey, lemon juice **9**

 **Cranberry Sage Spritz** cranberry-sage syrup,
club soda **9**



DESSERT LIBATIONS

 **Pumpkin Spiced Espresso Martini** Beluga vodka,
fresh espresso, house made spiced pumpkin mix **16**

Carajillo Licor 43, espresso, orange twist **14**

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**