

CRAFTED BY SOLSTICE



- Granada Margarita** Lunazul tequila, pomegranate juice, lemon juice, sage honey, Naranja orange liqueur **18**
- French 75** Gray Whale gin, ginger pear syrup, prosecco, lemon juice **18**
- Paper Airplane** Four Roses bourbon, Aperol, Amaro Nonino, lemon juice **18**
- Cranberry Sage Daiquiri** Flor De Caña Eco 15 year rum, cranberry sage syrup, lime juice **16**
- Midnight Mezcal** Rosaluna mezcal, aquafaba, lime juice, charcoal mix, Bénédictine **20**
- Pomegranate French Martini** Golden Eagle vodka, pineapple juice, pomegranate vanilla syrup **20**
- Lavender Lemondrop** Golden Eagle vodka, lemon juice, simple syrup, lavender bitters **21**
- Winter Barrel Aged Cocktail** small batch Garrison Brothers bourbon, Amaro Averna, allspice dram, cinnamon syrup, Peychauds bitters, chocolate bitters **23**
- Apple Pie Sour** Redemption rye, lemon juice, maple syrup, cider syrup, Naranja orange liqueur, Fee foam **17**
- Solstice Paloma** Mi Campo reposado tequila, Mommenpop grapefruit aperitif, grapefruit syrup, lime juice, sparkling grapefruit soda **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

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, honey thyme butter **10**

Butternut Squash Soup salted caramel, coffee milk crumble **10**

Spicy Tuna Tartare* avocado, serrano, sesame, wonton chips **23**

Herbed Hummus pickled pearl onions, grilled bread **13**

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

Sea Bass Crudo* citrus ponzu, serrano, garlic chili crunch **20**

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**

Roasted Beet Salad red wine syrup, maple glazed walnuts, whipped goat cheese, grape mustard vinaigrette **16**

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

Greens & Grains Bowl quinoa, farro, whipped feta, root vegetables, pomegranate, mixed greens, mustard vinaigrette **19**

Carne Asada* marinated hanger steak, romaine, charred corn, heirloom tomatoes, pickled onion, queso fresco, buttermilk chipotle ranch, salsa brava **29**

Grilled Chicken Cobb avocado, grated egg, baby heirloom tomatoes, bacon, blue cheese crumbles, chopped greens, buttermilk garlic dressing **22**

Citrus Ginger Tuna* seared ahi tuna, toasted cashew, cucumber, red bell pepper, radish, ginger lime vinaigrette **27**

ENTRÉES

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

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

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**

Steak Frites* marinated hanger steak, bourbon peppercorn sauce, hand cut fries **32**

Quinoa Bowl grilled vegetables, sautéed spinach and kale, miso glazed sweet potatoes, avocado **20**

HANDHELDS

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

PBLT braised pork belly, mesclun mix, tomato jam, honey bacon aioli, toasted sourdough **20**

Avocado Melt provolone, herb mayo, coleslaw, sourdough **19**

Nashville Hot Honey Chicken Sandwich garlic aioli, cole slaw, B&B pickles, brioche bun **20**

Lobster & Shrimp Roll lobster butter, celery, chives, Old Bay mayo, split top roll **28**

Jumbo Lump Crab Cake Sandwich sliced tomato, leaf lettuce, remoulade, brioche bun **29**

DESSERTS

Apple Buttercake apple compote, salted caramel, vanilla bean gelato **13**

Gingerbread Spiced Bread Pudding espresso gelato, coffee crème anglaise, sweet potato purée **13**

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

Flourless Fudge Cake lemon sorbet, red wine gel, mocha custard **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 **68**

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
Paso Robles, CA **90**

Darioush Viognier Napa Valley, CA **135**

CABERNET SAUVIGNON

Josh Reserve North Coast, CA **52**

Post & Beam "By Far Niente" Napa Valley, CA **90**

My Favorite Neighbor San Luis Obispo, CA **82**

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**

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**

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**

PRIVATE DINING AND CATERING PLATTERS

Private & group dining spaces available.
Pre-ordered catering platters also available.



ZERO PROOF COCKTAILS

 **Green Apple Fizz** green apple syrup, aloe vera juice, lime juice, club soda **9**

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

 **Un-Granada** 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, pumpkin spice syrup, vanilla, cold brew concentrate **16**

 **Stratofortress** Tito's vodka, Grand Marnier, Kahlúa, Baileys, fresh espresso **19**

Golden Blossom Golden Eagle vodka, chamomile honey syrup, St. Germaine, lemon juice, Fee foam **18**

Warre's Optima 20 YR Tawny Porto Gaia, Portugal, 3oz **21**