



CRAFTED BY SOLSTICE

-  **Watermelon Margarita** Lunazul tequila, watermelon syrup, lime juice, orange liqueur, salt foam **18**
- French 75** Gray Whale gin, ginger pear syrup, prosecco, lemon juice **18**
- Paper Airplane** Four Roses bourbon, Aperol, Amaro Nonino, lemon juice **18**
-  **Smokey The Pear** St. George spiced pear liqueur, Rosaluna mezcal, Flor de Caña rum, ginger pear syrup, lemon juice **16**
- Midnight Mezcal** Rosaluna mezcal, Fee Foam, lime juice, charcoal mix, Bénédictine **20**
-  **Melon Baller** St. George Terroir gin, cantaloupe syrup, lime juice **18**
- Lavender Lemondrop** Golden Eagle vodka, lemon juice, simple syrup, lavender bitters **21**
-  **Spring Barrel Aged Cocktail** Garrison Brothers Honey Dew whiskey, Suze, apricot liqueur, orange bitters, orange wheel, lemon twist **23**
-  **Kiwi Sour** Beluga vodka, green Chartreuse, kiwi syrup, lime juice, Fee Foam, kiwi brittle **17**
-  **Paloma-Ha** Cantera Negra silver tequila, lime juice, pink grapefruit juice, raspberry & grapefruit jam **16**

WINES BY THE GLASS

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** Paso Robles, CA **20**
- Ruffino Reserva "Ducale" Chianti** Tuscany, Italy **19**



STARTERS

- Parker House Rolls** chives, sea salt, honey thyme butter **10**
- Herbed Hummus** pickled pearl onions, grilled baguette **13**
-  **Potato Leek Soup** leek cereal, shoestring potatoes **10**
- Short Rib Croquettes** aji amarillo aioli, pickled red onion **14**
-  **Mussels Rockefeller*** bacon lardons, spinach, parmesan, pickled shallots, grilled baguette **18**
- Sea Bass Crudo*** citrus ponzu, serrano, garlic chili crunch **20**
- Spicy Tuna Tartare*** avocado salad, sesame, wonton chips **23**



SALADS

- Solstice Salad** mixed greens, watermelon radish, shaved carrot, cucumber, heirloom tomatoes, focaccia croutons, parmesan, grated egg, buttermilk garlic dressing **14**
-  **Strawberry & Arugula Salad** feta, herbed hummus, elderflower vinaigrette **17**
- Iceberg Wedge** baby heirloom tomatoes, tomato and bacon jam, blue cheese dressing **17**

PREMIUM SELECTIONS

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

14oz Ribeye*
whipped potatoes, roasted vegetable, red wine jus,
Fresno chili chimichurri **52**

Seafood Risotto*
North Atlantic lobster, blue crab, tiger shrimp,
saffron lobster sauce **44**

ENTRÉES

- Braised Short Rib Pappardelle** pomodoro, pecorino, basil persillade **37**
- Roasted Chicken** aji verde, Peruvian solterito salad, chicken jus **31**
- Quinoa Bowl** miso glazed sweet potatoes, roasted vegetables, sautéed spinach and kale, avocado **20**
- Solstice Burger*** aged cheddar, Solstice sauce, tomato jam, red wine shallots, leaf lettuce, brioche, hand cut fries **23**
-  **Pan Seared Salmon*** vegetable succotash, vichyssoise, artichoke agrodolce **36**
- Grilled Branzino*** mole rojo, Aleppo crema, pomegranate **42**
- Steak Frites*** marinated hanger steak, bourbon peppercorn sauce, hand cut fries **33**
- Braised Short Rib** red wine jus, whipped potatoes, sautéed spinach & kale, basil persillade **44**

DESSERTS

- Churro Spiced Ricotta Doughnuts** chocolate sauce, salted caramel **13**
-  **Strawberry Yuzu Butter Cake** strawberry jam, yuzu crème anglaise **13**
-  **Flourless Fudge Cake** strawberry sorbet, cocoa nib crumble **13**

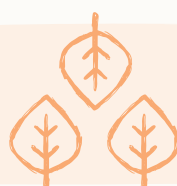
SUNDAY BRUNCH

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) Paso 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**
Lingua Franca “Avni” Willamette Valley, OR **74**
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 Paso Robles, CA **70**
Ruffino Reserva “Ducale” Chianti Tuscany, Italy **74**
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

- Un-Kiwi** aloe vera juice, kiwi syrup, lime juice, kiwi brittle **9**
- Un-French** **75** aloe vera juice, ginger pear syrup, lemon juice, sparkling water **9**
- Un-Rita** aloe vera juice, grenadine, watermelon syrup, lime juice, salt foam **9**
- Blueberry Basil Spritz** blueberry basil shrub, soda water, lemon juice, blueberries **9**



DESSERT LIBATIONS

- Mint Chocolate Espresso Martini** Tito’s vodka, Fernet Branca Menta, Borghetti coffee liqueur, Licor 43 chocolate, La Colombe cold brew coffee **21**
- 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**