



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**
- Citrus Ginger Tuna*** seared ahi tuna, toasted cashew, cucumber, red bell pepper, radish, ginger-lime vinaigrette **27**
- Grilled Chicken Cobb*** avocado, grated egg, baby heirloom tomatoes, bacon, blue cheese crumbles, chopped greens, buttermilk garlic dressing **22**
- Carne Asada*** marinated hanger steak, romaine, charred corn, heirloom tomatoes, pickled onion, avocado, queso fresco, buttermilk chipotle ranch, salsa brava **32**
- Greens & Grains** quinoa, farro, whipped feta, vegetables, pomegranate, mixed greens, mustard vinaigrette **19**

ENTRÉES

- Seafood Risotto*** North Atlantic lobster, blue crab, tiger shrimp, saffron lobster sauce **44**
- 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**
-  **Pan Seared Salmon*** vegetable succotash, vichyssoise, artichoke agrodolce **36**
- Steak Frites*** marinated hanger steak, bourbon peppercorn sauce, hand cut fries **33**

HANDHELDS

- Solstice Burger*** aged cheddar, Solstice sauce, tomato jam, red wine shallots, leaf lettuce, brioche **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 **20**
- Lobster & Shrimp Roll** lobster butter, celery, chives, Old Bay mayo, split top roll **28**

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
- Rombauer 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