

CHEERS TO BRUNCH

- 🌿 **Lemongrass Lillet Spritz** lemongrass Lillet Blanc, elderflower liqueur, prosecco 18
- Garibaldi Highball** Campari, orange juice 15
- Blueberry Basil Mimosa** prosecco, blueberry basil syrup 16
- Cucumber Collins** Castle & Key Harvest gin, elderflower liqueur, lime juice, cucumber tonic 16

FOR THE TABLE LARGE PUNCH DISPENSER FOR PARTIES OF 4 OR MORE

- 🌿 **Rye Punch** Rittenhouse rye, Noilly Pratt vermouth, orange honey oleo, orange wheels, lemon juice, club soda 78
- 🌿 **Rosé Punch** Rosé, pomegranate juice, apricot syrup 68

CRAFTED BY SOLSTICE

- 🌿 **Watermelon Margarita** Lunazul tequila, orange liqueur, watermelon syrup, lime juice, salt foam 18
- French 75** St George Terroir gin, prosecco, ginger pear syrup, lemon juice 18
- Paper Airplane** Old Forester bourbon, Aperol, Amaro Nonino, lemon juice 18
- 🌿 **Tiki Tai** Planteray white & dark rum, Licor 43, pineapple juice, lime juice 16
- Midnight Mezcal** Rosaluna mezcal, Bénédictine, charcoal mix, lime juice, Fee Foam 20
- 🌿 **Sparkling Trophy** Gray Whale gin, crème de violette, sparkling wine, simple syrup, lime juice, lemon juice 16
- Lavender Lemondrop** Golden Eagle vodka, simple syrup, lemon juice, lavender bitters 21
- 🌿 **Summer Barrel Aged Cocktail** Garrison Brothers Small Batch bourbon, Amaro Nonino, peach liqueur, chocolate bitters, dehydrated peach 23
- 🌿 **Kiwi Sour** Beluga vodka, green Chartreuse, kiwi syrup, lime juice, kiwi brittle, Fee Foam 17
- 🌿 **Solstice Paloma** Cantera Negra silver tequila, raspberry & grapefruit syrup, lime juice, pink grapefruit juice 16

WINES BY THE GLASS

SPARKLING

- Valdo Prosecco** Veneto, Italy 12
- Veuve Du Vernay Brut** (Split) Burgundy, France 18

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
- Gigi's Garden Sauvignon Blanc** Columbia Valley, WA 13
- 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



SUNDAY BRUNCH

BEGINNINGS

- 🌿 **House Made Biscuits** caramelized citrus honey, peach jam, honey thyme butter 9
- Churro Spiced Ricotta Doughnuts** chocolate sauce, salted caramel 13
- Herbed Hummus** pickled pearl onions, grilled baguette 13
- Mussels Rockefeller*** bacon, spinach, parmesan, pickled shallots, grilled baguette 18
- Short Rib Croquettes** aji amarillo aioli, pickled red onion 14
- 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
- 🌿 **Watermelon Feta** pickled watermelon rind, avocado butter, ginger lime vinaigrette 16
- 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

BRUNCH ENTRÉES

- Craft Your Own Omelet*** 17
 - Select 1 Protein:** pork sausage, bacon, poached salmon +7, lobster +12, blue crab +10
 - Select 3 Ingredients:** heirloom tomatoes, mushrooms, spinach, arugula, onions, feta, ricotta, cheddar
- 🌿 **Banana Nutella French Toast** cream cheese, salted caramel 20
- PBLT** braised pork belly, mesclun mix, tomato jam, honey bacon aioli, toasted sourdough 20
- Jumbo Lump Crab Cake Benedict*** buttermilk biscuits, poached eggs, sautéed greens, hollandaise, house greens salad 29
- Avocado Toast** sourdough toast, poached egg, pickled onions, radish, house greens salad 17
- 🌿 **Chicken & Waffles** buttermilk brined, peach jam, cider syrup 28
- Steak & Eggs*** petit filet mignon, soft scrambled eggs, breakfast potatoes, horseradish hollandaise, house greens salad 29
- 🌿 **Quinoa Bowl** miso glazed sweet potatoes, roasted vegetables, sautéed spinach & kale, avocado 20
- Solstice Brunch Burger*** sunny side egg, aged cheddar, Solstice sauce, tomato jam, red wine shallots, leaf lettuce 22
- Lobster & Shrimp Roll** lobster butter, celery, chives, Old Bay mayo, split top roll 28
- Solstice Breakfast*** scrambled eggs, breakfast potatoes, applewood smoked bacon or pork sausage, house made biscuit 18

SIDES

- Applewood Smoked Bacon** 7
- Pork Sausage** 6
- Scrambled Eggs** 5
- Breakfast Potatoes** 7

DESSERTS

- 🌿 **Peach Butter Cake** peach jam, salted caramel, vanilla gelato 13
- 🌿 **Flourless Fudge Cake** mocha custard, cocoa nibs, seasonal sorbet 13



JOIN US FOR SOCIAL HOUR

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



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**
- The Calling "Dutton Ranch"** Russian River Valley, CA **70**
- Rombauer** Carneros, CA **90**
- Cakebread Cellars** Napa Valley, CA **105**

PINOT GRIGIO

- Barone Fini** Valdadige, Italy **46**

SAUVIGNON BLANC

- The Crossings** Awatere Valley, NZ **46**
- Trinitas Cuvée** Napa Valley, CA **50**
- Gigi's Garden** Columbia Valley, WA **56**
- Merry Edwards** Russian River Valley, CA **92**
- Domaine Delaporte** Chavignol, France **96**

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**
- My Favorite Neighbor** San Luis Obispo, CA **82**
- Post & Beam "By Far Niente"** Napa Valley, CA **90**
- 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




- Clos De Los Siete C7 Malbec Blend** Uco Valley, Argentina **52**
- Trinitas Old Vine Zinfandel** Mendocino, CA **55**
- Trinitas "Sandy Lane" Red Blend** Contra Costa, CA **65**
- Harvey & Harriet Red Blend** Paso Robles, CA **70**
- Ruffino Reserva "Ducale" Chianti** Tuscany, Italy **74**
- Rombauer Zinfandel** Napa Valley, CA **80**
- 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, lemon juice, blueberries, soda water **9**



DESSERT LIBATIONS

-  **Mint Chocolate Espresso Martini** Tito's vodka, Fernet Branca Menta, Borghetti coffee liqueur, Licor 43 Chocolate, cold brew coffee **21**
-  **Belicoso** Rosaluna Mezcal, Fernet Branca Menta, allspice dram, cider syrup, cinnamon, cold brew coffee **18**
- Golden Blossom** Golden Eagle vodka, elderflower liqueur, chamomile honey syrup, lemon juice, Fee Foam **18**
- Warre's Optima 20 YR Tawny Porto** Gaia, Portugal, 3oz **21**