SOLSTICE
SEASONAL KITCHEN + BAR

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 Kesseler "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**

Sweet Corn Bisque Aleppo crema, tortilla strips **10**

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

Mussels Rockefeller* bacon, 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**

Watermelon Feta pickled watermelon rind, avocado butter, ginger lime vinaigrette **16**

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

PREMIUM SELECTIONS

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

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

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

ENTRÉES

Braised Short Rib whipped potatoes, sautéed spinach & kale, red wine jus, basil persillade **44**

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

Quinoa Bowl miso glazed sweet potatoes, roasted vegetables, sautéed spinach & kale, avocado **20**

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

Pan Seared Salmon* Onion soubise, vegetable succotash, plum mostarda **36**

Grilled Branzino* mole rojo, Aleppo crema, pomegranate **42**

Steak Frites* marinated hanger steak, bourbon peppercorn sauce, hand cut fries **33**

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

DESSERTS

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

Peach Butter Cake peach jam, salted caramel, vanilla gelato **13**

Flourless 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.

SOLSTICE
SEASONAL KITCHEN + BAR

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 Kesseler "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**

Rombaur 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**