



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**



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**
- 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**
- Roasted Chicken** aji verde, Peruvian solterito salad, chicken jus **31**
- 🌿 **Quinoa Bowl** miso glazed sweet potatoes, roasted vegetables, sautéed spinach & kale, avocado **20**
- 🌿 **Pan Seared Salmon*** Onion soubise, vegetable succotash, plum mostarda **36**
- Steak Frites*** marinated hanger steak, bourbon peppercorn sauce, hand cut fries **33**
- Braised Short Rib Pappardelle** pomodoro, pecorino, basil persillade **37**

HANDHELDS

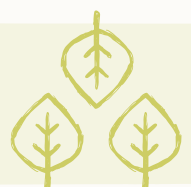
- Solstice Burger*** aged cheddar, Solstice sauce, tomato jam, red wine shallots, leaf lettuce, brioche **23**
- PBLT** braised pork belly, mesclun mix, tomato jam, honey bacon aioli, toasted sourdough **20**
- Nashville Hot Honey Chicken Sandwich** garlic aioli, coleslaw, B&B pickles, brioche **20**
- Avocado Melt** provolone, herb mayo, coleslaw, sourdough **19**
- Lobster & Shrimp Roll** lobster butter, celery, chives, Old Bay mayo, split top roll **28**

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.



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