

CHEERS TO BRUNCH

-  **Green Apple Spritz** green apple infused Lillet Blanc, apple syrup, prosecco **18**
-  **Spiced Pear Spritz** St. George Spiced pear liqueur, ginger pear syrup, prosecco, club soda **16**
-  **Ginger Pear Mimosa** ginger pear syrup, prosecco **16**
- Cucumber Collins** No. 3 gin, lime juice, elderflower liqueur, cucumber tonic **18**

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

Rye Punch Rittenhouse rye, Noilly Prat vermouth, orange honey oleo, orange wheels, lemon juice, club soda **78**

-  **Rosé Punch** rosé, pomegranate juice, apple syrup **68**

CRAFTED BY SOLSTICE

-  **Granada Margarita** Lunazul tequila, pomegranate juice, lemon juice, sage honey, Naranja orange liqueur **18**
- French 75** Gray Whale gin, prosecco, ginger pear syrup, lemon juice **18**
- Paper Airplane** Old Forester bourbon, Aperol, Amaro Nonino, lemon juice **18**
-  **Falling for Rum** Planteray Original Dark and 3 Star Light rum, allspice dram, apple syrup, cider syrup, orgeat, Angostura bitters, nutmeg **18**
- Midnight Mezcal** Rosaluna mezcal, Bénédictine, charcoal mix, lime juice, Fee Foam **20**
-  **Fall-Tini** Golden Eagle vodka, apple syrup, cider syrup, lemon juice **20**
- Lavender Lemondrop** Golden Eagle vodka, simple syrup, lemon juice, lavender bitters **21**
-  **Fall Barrel Aged Cocktail** Garrison Brothers Small Batch bourbon, St. George Spiced Pear Liqueur, Amaro Averna, orange bitters, cinnamon stick **23**
-  **Apple Pie Sour** Redemption Straight bourbon, apple syrup, cider syrup, maple syrup, lemon juice, Fee Foam **18**
- Solstice Paloma** Cantera Negra silver tequila, raspberry & grapefruit syrup, lime juice, pink grapefruit juice **18**

WINES BY THE GLASS

SPARKLING

- Valdo Prosecco** Veneto, Italy **12**
- Veuve Du Vernay Brut** (Split) Burgundy, France **14**

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 White Blend** 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**
- Botella "By Sea Smoke" Pinot Noir** Santa Rita Hills, CA **25**
- 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 Riserva "Ducale" Chianti** Tuscany, Italy **19**



SUNDAY BRUNCH

BEGINNINGS

-  **House Made Biscuits** apple compote, honey herb butter **9**
- Churro Spiced Ricotta Doughnuts** chocolate sauce, salted caramel **13**
- Herbed Hummus** pickled pearl onions, grilled baguette **13**
-  **Cremini Mushroom Soup** poached root vegetables, puff pastry croutons, sherry gastrique **10**
- Mussels Rockefeller** bacon, spinach, parmesan, pickled shallots, grilled baguette **18**
- Short Rib Croquettes** aji amarillo aioli, pickled onions **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, carrots, cucumber, heirloom tomatoes, croutons, pecorino, grated egg, buttermilk garlic dressing **14**
-  **Pear Caprese** maple sage ricotta, red wine poached pears, walnut picada, grapes, red oak lettuce, pear cider 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, poached root vegetables, pomegranate, mixed greens, mustard vinaigrette **19**

BRUNCH ENTRÉES

Craft Your Own Omelet* **17**

Select 1 Protein: pork sausage, applewood smoked bacon, poached salmon +7, lobster +12, blue crab +10

Select 3 Ingredients: heirloom tomatoes, mushrooms, spinach, arugula, onions, feta, ricotta, cheddar

-  **Walnut Streusel French Toast** vanilla poached pears, cider syrup **19**
- 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** poached egg, pickled onions, radish, sourdough, house greens salad **17**
-  **Chicken & Waffles** apple compote, buttermilk brined, maple bourbon syrup **28**
- Steak & Eggs*** petit filet mignon, soft scrambled eggs, breakfast potatoes, horseradish hollandaise, house greens salad **29**
- Quinoa Bowl** sautéed mushrooms, miso glazed sweet potatoes, spinach & kale, avocado **20**
- Solstice Brunch Burger*** sunny side egg, aged cheddar, Solstice sauce, tomato jam, red wine shallots, leaf lettuce **23**
- 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 3

-  **Flourless Fudge Cake** mocha custard, cocoa nibs, seasonal sorbet **13**
-  **Apple Butter Cake** apple compote, salted caramel, vanilla gelato **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 Épernay
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**
Merry Edwards Russian River Valley, CA **92**
Domaine Delaporte Chavignol, France **96**

RIESLING

August Kessler "R" Kabinett Pfalz
Rheingau, Germany **55**

WHITE BLENDS

Gigi's Garden Columbia Valley, WA **56**
Tablas Creek Vineyards Côtes 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 **68**
Post & Beam "By Far Niente" Napa Valley, CA **90**
Austin Hope (1 Liter) Paso Robles, CA **114**
Force & Grace Napa Valley, CA **120**

PINOT NOIR

Sea Sun "By Caymus" Central Coast, CA **50**
Lingua Franca "Avni" Willamette Valley, OR **74**
The Calling Russian River Valley, CA **88**
En Route "Les Pommiers" Russian River Valley, CA **88**
Botella "By Sea Smoke" Pinot Noir Santa Rita Hills, CA **90**
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 Riserva "Ducale" Chianti Tuscany, Italy **74**
Rombauer Zinfandel Napa Valley, CA **80**
Leviathan Red Blend Napa Valley, CA **90**
Delas Gigondas Red Blend Rhône 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 Barolo Piemonte, Italy **160**

PRIVATE DINING AND CATERING PLATTERS

Private & group dining spaces available.
Pre-ordered catering platters also available.



ZERO PROOF COCKTAILS

- Un-Rum** aloe vera juice, apple syrup, cider syrup, lime juice, vanilla, pistachio orgeat, nutmeg **9**
- Un-French 75** aloe vera juice, ginger pear syrup, lemon juice, sparkling water **9**
- Un-Granada** aloe vera juice, pomegranate juice, sage honey, lemon juice **9**
- Harvest Spritz** apple syrup, sage honey, lemon juice, sparkling water **9**



DESSERT LIBATIONS

- Pumpkin Spiced Espresso Martini** Beluga vodka, cold brew, spiced pumpkin mix **16**
- Cloud Nine** Tito's vodka, Naranja orange liqueur, raspberry grapefruit syrup, orange honey oleo, lime juice **16**
- Carajillo** Licor 43, espresso, orange twist **14**
- Warre's Optima 20 YR Tawny Porto** Douro Valley, Portugal, 3oz **21**