SOLSTICE
SEASONAL KITCHEN + BAR

SUNDAY BRUNCH

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**

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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 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**

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**

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

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

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 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 Kesseler "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**