



TACOS & MARGARITAS

ANTOJITOS

- queso al forno 10
melted cheese, green onion & serrano
pork belly or carne asada* | 16 • chicken | 15
peel & eat wood-grilled shrimp 14
grilled in the shell, tossed with butter, spicy salt & lemon
nachitos perfectos 11
chips, black beans, red chile sauce, cheese, jalapeño,
guacamole, chipotle & sour cream
ceviche tropical* 15
raw fish, fresh lime, serrano, cucumber, tropical fruit,
salsa fresca & avocado
chicken taquitos 10
chicken, cilantro, corn tortillas, lettuce, salsa fresca,
sour cream & guacamole
guacamole solita 11
crispy tortilla bowl with mango, serrano, tomato,
onion & cilantro
grilled corn elote 7 / EA
grilled with butter, roasted sweet corn, chipotle sauce,
chile, cotija cheese & green onions
watermelon copa 7
watermelon cubes, lime juice & chile con limón

STREET TACO PLATES

- three street tacos on corn tortillas with melted mexican
cheese, topped with taquero avocado salsa & salsa fresca,
choice of two sides
wood-grilled ancho chile chicken 14
garlic, ancho chile & spices
oak-roasted chipotle chicken 14
oak-smoked & roasted, rich & juicy
pork carnitas 14
slow-roasted pork
chorizo, bacon & sweet potato 13
with caramelized onion
wood-grilled carne asada* 15
grilled over oak with our house special spice rub
crispy fish 15
sustainable fish in house-made beer batter, secret sauce & lime
wood-grilled fish mazatlán 15
sustainable fish oak-grilled with citrus adobo, secret sauce & lime
beer-battered shrimp 15
spicy beer batter, secret sauce & lime
chile tofu 14
pan-seared tofu with ancho chile, garlic & red chile rub
mushrooms with garlic & epazote 14
mixed exotic mushrooms with mexican herbs & garlic

TACOS LOCOS

one large taco,
served à la carte

add one side | +3 • add two sides | +4

VAMPIRO CARNE ASADA* OR GRILLED
CHICKEN, DOUBLE TORTILLA
WITH CHEESE, SERRANOS & GREEN ONIONS, GUACAMOLE,
CHIPOTLE SAUCE, COTIJA CHEESE & SALSA FRESCA 9

PORK BELLY HOUSE-SMOKED WITH
DORADO AMARILLO HOT SAUCE,
ONIONS, CILANTRO & SLAW 8

PESCADO PAN-SEARED WILD FISH WITH
SPECIAL SAUCE 9

SPICY SHRIMP SHRIMP IN SRIRACHA & GARLIC,
GUACAMOLE, WITH CREAMY SALSA
VERDE, MANGO SALSA & LETTUCE 9

CADILLAC WOOD-GRILLED CARNE ASADA*,
CHIPOTLE GARLIC SHRIMP,
MELTED CHEESE, AVOCADO & SALSA FRESCA 10

LOCO BBQ CHIPOTLE-SMOKED PORK RIB TIPS,
SOLITA BBQ SAUCE, CREAMY SLAW
& PICKLED JALAPEÑO 8

ALAMBRES CARNE ASADA* & PORK BELLY,
CHEESE, PEPPERS, ONIONS,
NOPALES, AVOCADO & GRILLED JALAPEÑO 9

CALI ELOTE GRILLED CORN, BLACK BEANS,
CHIPOTLE SAUCE, COTIJA CHEESE,
SALSA FRESCA, AVOCADO WITH
CRUNCHY SWEET POTATO THREADS
& CHILE SALT 8

SIDES

- MEXICAN RICE • SOLITA SLAW
YUCATÁN-STYLE REFRIED BLACK BEANS
SPICY ENLIGHTENED CHARRO BEANS

EL PRIMO STREET TACO TASTERS

MIX & MATCH ANY 4 STREET TACOS 17

To help offset increased labor costs due to new
local, state and federal ordinances, a 3.75%
surcharge is included on all guest checks.

SOUP & SALAD

chicken soup azteca	9
<i>house-made broth, chicken, grilled corn, tortillas, cheese, avocado & lime</i>	
albondiga relleno	9
<i>single oversized albondiga (beef & house-smoked pork belly) stuffed with menonita cheese & scallions, in broth with sweet potato, kale, green onion, epazote & crumbled pork chicharrón</i>	
kale & pork belly salad with apple	14
<i>house-smoked pork belly, baby kale, spicy greens, agave-seared green apple, piloncillo vinaigrette, almonds & sweet potato chips</i>	
esquites salad	13
<i>mixed greens, grilled sweet corn, tomato, avocado, cotija cheese, tortilla chips, chipotle sauce & choice of dressing</i>	
grilled chicken or tofu 18	
carne asada* 19	
spinach & arugula salad	10
<i>strawberries, citrus vinaigrette, caramelized pepitas, cotija cheese & red onion</i>	
grilled chicken or tofu 15 • carne asada* 16	
ensalada ranchera	13
<i>avocado, black beans, grilled corn, cotija cheese, crispy tortilla strips & choice of garlic-herb ranchera or pomegranate vinaigrette</i>	
grilled chicken 18 • carne asada* 19	

MEXICAN FAVORITES

served with choice of one side

lazy enchiladas	12
<i>corn tortilla, cheese, red or green sauce, crema, cotija cheese, lettuce & salsa fresca</i>	
burrito	12
<i>large flour tortilla stuffed with cheese, refried black beans & mexican rice, topped with sour cream, lettuce & salsa fresca</i>	
burrito bowl	12
<i>everything but the tortilla, in a bowl with crisp tortilla strips</i>	
skinny burrito wrap	12
<i>red flour tortilla stuffed with salsa fresca, cotija cheese, crispy tortilla strips, avocado, citrus-pomegranate vinaigrette salad</i>	
quesadilla	12
<i>two large flour tortillas, cheese, salsa fresca & guacamole</i>	

ADD FILLINGS

carne asada* +5 | **fish or shrimp** +6 | **tofu** +3
grilled or roasted chicken or carnitas +4
chorizo & sweet potato mix +3

ADD TOPPINGS

wet red or green +2 | **wet with cheese** +3
el flag (red, green & cheese) +4 | **guacamole** +3

SOLITA SPECIALTIES

tortillas served upon request • served with two sides

steak carne asada*	23
<i>wood-grilled angus steak, avocado, jalapeños toreados, scallions & chimichurri</i>	
charro-smoked pork ribs	19
<i>one pound of oak-smoked pork ribs, chipotle rub, solita bbq sauce & chiles toreado</i>	
add another piece 6	
oak-roasted chicken	18
<i>half-chicken rubbed with chipotle, garlic & spices, smoked & oak-roasted</i> whole 24	
fried tacos del toro	17
<i>three crispy fried tacos, stuffed with carne asada*, cheese, mexican sausage, red & green salsas with crema, lettuce, cotija cheese, onions, cilantro & habanero-pickled nopales</i>	
house carnitas	20
<i>slow-cooked with a secret ingredient & diced avocado</i>	
carne, corn & spinach quesadilla*	17
<i>red flour tortilla stuffed with grilled corn, carne asada, spinach, guacamole on the side, chipotle sauce, sour cream, salsa fresca & cotija cheese</i>	
chicken verde	19
<i>pulled chicken, salsa verde, poblano chiles, cheese, crema & avocado</i>	
wood-grilled chicken fajitas	19
<i>grilled chicken fajitas, roasted poblanos, peppers, onions, guacamole & salsa fresca</i>	
tofu 18 • carne asada* 20 • shrimp or grilled fish 21	
chile relleno con queso	17
<i>poblano chile, cheese, fluffy egg batter, ranchera sauce, crema, cotija cheese. Served with 2 sides</i>	
grilled chicken, tofu or carnitas 22 • carne asada 23	

BEBIDAS

strawberry chia lemonade	4
<i>made in-house with fresh juices & healthy chia seed — a mexican classic. \$2 refill</i>	
horchata	4
<i>cinnamon-infused rice beverage—our own recipe. \$2 refill</i>	
iced black tea	4
<i>with mango</i>	
soft drinks	3.85

see our signature drink menu for hand-made fresh margaritas & specialty drinks

VISIT SOLITATACOS.COM

*Consuming raw or undercooked meats, poultry, seafood, shellfish or egg may increase your risk of foodborne illness, especially if you have certain medical conditions.

PRIVATE EVENTS & CATERING

solita caters for your home, office or other event, large or small! Ask a manager for more information.

JOIN US LATE NIGHT BITES • BRUNCH
TACO & TEQUILA TUESDAY • HAPPY HOUR



TACOS & MARGARITAS

DRINKS

SIGNATURE MARGARITAS

- house margarita** 11
100% blue agave tequila blanco, house-made sweet & sour, orange juice served on the rocks
cadillac | 13 • pitcher | 37
- skinny margarita** 13
100% blue agave tequila blanco, fresh lime & agave nectar
pitcher | 45
- frozen margarita** 12
100% blue agave tequila blanco, fresh lime juice & triple sec
top off any frozen margarita with
grand marnier | chambord | midori | +3
strawberry | mango | pineapple
watermelon | guava | + 2
- grande casa noble margarita** 19
solita's private label single barrel Casa Noble reposado, agave nectar, lime juice, shaken tableside
- watermelon margarita** 13
100% blue agave tequila blanco, crushed watermelon & fresh lime **pitcher | 45**
- blood orange & vanilla margarita** 12
vanilla bean infused tequila blanco, shaken with blood orange juice, served on the rocks
- spicy piña** 13
tequila blanco, pineapple, lime juice, chile, agave nectar & Jarritos pineapple soda
- el hombre** 12
tequila blanco, lime juice & smoky chipotle

COCKTAILS

- frozé** 13
frozen margarita, sparkling rosé & pink guava nectar
- pineapple & vanilla infused tequila** **shot | 7 • martini | 11**
fresh pineapple & madagascar vanilla bean infused for a minimum of 48 hours
- michelada** 8
Clamato, fresh lime, spices, hot sauce & beer of choice
- the mezcalero** 14
mezcal, passion fruit, guava & lime juice shaken into a chile rimmed coupe glass
- frozen beer** 12
ice cold beer of choice, poured over a frozen margarita
- vacation** 13
the tequila colada! *tequila blanco, coconut milk, pineapple, agave nectar & lime juice served on the rocks with toasted coconut flakes*
- horchata cocktail** 12
Løs Sundays blanco tequila shaken with 1921 crema & our house-made horchata, served on the rocks

SOLITA TACOS & MARGARITAS IS A LOCAL BUSINESS.

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TEQUILAS



	BLANCO	REPOSADO	AÑEJO	EXTRA AÑEJO
7 leguas	11	12	13	-
asombroso	13	14	-	25
casa noble	11	12	13	-
casa noble single barrel	-	14	-	-
casamigos	12	14	16	-
cazadores	10	11	12	-
clase azul	17	22	72	-
corralejo	11	12	13	-
reserva de la cuervo	-	-	-	23
don julio	12	14	16	-
don julio 1942	-	-	28	-
don julio 1970	-	-	16	-
læs sundays	12	13	-	-
læs sundays coco	12	-	-	-
fortaleza	14	15	16	-
herradura	12	13	14	52
nosotros	10	11	-	-
ocho	13	14	15	-
partida	11	12	13	-
patrón	12	13	14	-

CERVEZAS



buckler n/a.....	5
coors light	6
corona	7
corona light	7
corona familiar 32oz caguama	13
pacifico	7
xx lager	7
xx ambar	7
negra modelo	7
modelo especial	7
stone ipa	8
victoria	7

ON TAP

modelo especial	7
local rotating selection	8

WINE



WHITES	VARIETAL	6 OZ.	9 OZ.	BOTTLE
chandon	sparkling	-	-	187 ML 12
bianchi	rosé	10	15	37
king estate	pinot gris	12	18	45
honig	sauvignon blanc	11	17	43
daou	chardonnay	10	15	38
la crema	chardonnay	12	18	45
REDS	VARIETAL	6 OZ.	9 OZ.	BOTTLE
meiomi	pinot noir	12	18	45
liberty school	cabernet sauvignon	10	15	38
bonanza	cabernet sauvignon	12	18	45