

**BRUNCH** | 3 Courses | \$25 per person

*for the table*

**Tortilla Chips & Housemade Roasted Tomatillo Salsa**

*1st course | choice of 1*

**Solita Guacamole**

mango, serrano, tomato, onion & cilantro

**Watermelon Copa**

watermelon cubes, lime juice & chile con limón

*2nd Course | choice of 1*

**Mad Scramble**

scrambled eggs, spinach, onions, cheese, breakfast potatoes, chipotle crema & salsa fresca, served with choice of flour or corn tortillas

**Huevos Rancheros**

two corn tortillas, refried black beans, two fried or scrambled eggs, ranchera salsa, melted cheese, avocado, cotija cheese & served with one side

**Breakfast Burrito**

red flour tortilla, refried black beans, scrambled eggs & cheese inside, served with pico de gallo & one side

**Chilaquiles**

corn tortilla chips, onion, red or green salsa & cheese, served with cotija cheese, crema, pico de gallo, topped with fried or scrambled eggs & served with one side

**Machaca & Eggs**

slow-cooked & smoked shredded beef, onions, tomatoes, scrambled eggs, cheese, corn, avocado, crema & cilantro, served with choice of flour or corn tortillas

*3rd course*

**Churros**

puffy chocolate chip & classic churro morsels, cinnamon sugar & agave berry sauce

## MARGARITAS + COCKTAILS

sold separately

**Cadillac Margarita 15**

Cazadores reposado, Grand Marnier, lime juice, agave nectar

**Ducky Frozé 13**

solita's frozen margarita, guava juice, topped with sparkling rosé

**Velvet Espresso 17**

SelvaRey Chocolate rum, caffè espresso liqueur, Disaronno Velvet liqueur, topped with Cardi B's Mocha whipshots cream & dusted with cacao powder

**Empress Magic 15**

Empress gin, lemon juice, simple syrup, soda water, served tableside with a color changing Chateau liqueur

**Spiced Apple 16**

Elijah Craig Bourbon, American IPA, apple spice syrup & lemon juice garnished with fresh mint & a cinnamon stick

**Rainbow Mimosa Bucket 20**

sparkling wine with a choice of four fruit juices: watermelon, guava, mango, strawberry, pomegranate, or pineapple

*The Restaurant Week menu is for each guest to enjoy individually. Beverage, tax, surcharge, and gratuity not included.*

*A 3.99% surcharge is included on all guest checks to help offset increased labor costs due to new local, state and federal ordinances. This surcharge can be removed upon request.*



# CHICAGO RESTAURANT WEEK 2023

JAN 20 - FEB 5

## DINNER | 4 Courses | \$42 per person

for the table

### Tortilla Chips & Housemade Roasted Tomatillo Salsa

1st Course | choice of 1

#### Solita Guacamole

mango, serrano, tomato, onion & cilantro

#### Chicken Taquitos

chicken, cilantro, corn tortillas, lettuce, salsa fresca, sour cream & guacamole

2nd Course

#### Ensalada Ranchera

avocado, black beans, grilled corn, cotija cheese, crispy tortilla strips & pomegranate vinaigrette

3rd Course | choice of 1

#### Carne, Corn & Spinach Quesadilla\*

red flour tortilla stuffed with grilled corn, carne asada, spinach, chipotle sauce, sour cream, salsa fresca, cotija cheese & guacamole, served with choice of 2 sides

#### Chile Relleno

poblano chile, cheese, fluffy egg batter, ranchera sauce, crema & cotija cheese, served with choice of 2 sides

#### Pork Belly Dorado Specialty Taco

house-smoked with amarillo hot sauce, onions, cilantro & slaw, served with choice of 2 sides

#### Carne Asada Taco Plate

three street tacos on corn tortillas with melted mexican cheese, topped with taquero avocado salsa & salsa fresca, served with choice of 2 sides

#### Half Oak-Roasted Chicken

half-chicken rubbed with chipotle, garlic & spices, smoked & oak-roasted, served with choice of 2 sides

#### Ensenada Crispy Fish Taco Plate

three street tacos on corn tortillas with melted mexican cheese, topped with taquero avocado salsa & salsa fresca, served with with choice of 2 sides

4th Course | choice of 1

#### Demonic Brownie

gooey chocolate brownie with salted caramel & pecan sauce, served warm with vanilla bean ice cream

#### Churros

puffy chocolate chip & classic churro morsels, cinnamon sugar & agave berry sauce

## MARGARITAS + COCKTAILS sold separately

### Cadillac Margarita 15

Cazadores reposado, Grand Marnier, lime juice, agave nectar

### Spicy Piña 14

Espolon reposado, Crater Lake Hatch green chile vodka, muddled pineapple & mint leaves, lime juice, agave nectar, Jarritos pineapple

### El Volcan 17

Chamucos blanco tequila, lime juice, ginger syrup, soda water, served tableside with crème de cassis

### The Mezcalero 15

Del Maguery Vida mezcal, passion fruit, guava, lime juice

### Empress Magic 15

Empress gin, lemon juice, simple syrup, soda water, served tableside with a color changing Chateau liqueur

### Spiced Apple 16

Elijah Craig Bourbon, American IPA, apple spice syrup & lemon juice garnished with fresh mint & a cinnamon stick

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