

SOLAIRE

ALL DAY MENU 12PM-10PM

APPETIZERS

Vegan Nachos 16 blue chips, Okinawan sweet potatoes, black beans, cilantro-radish, cashew nacho cheese & diablo salsa

Hummus Trio 12 garlic hummus, edamame hummus and roasted pepper hummus, roasted tomatoes, olives, grilled pita & vegetable chips

Chicken Wings 12 togarashi dry rub, tea brine, citrus buttermilk dip, pickled daikon and carrots

Fried California Calamari* 15 siracha aioli, furikake

Ahi Poke* "Nachos" 18 sushi grade tuna, sweet soy, wonton chips, avocado, red onion, Asian aioli, micro cilantro

Spanish Frittata* 13 potatoes and caramelized onions with dressed greens

Garlic Parmesan Fries 9 roasted garlic aioli

SALADS AND SOUPS

Chef's Daily Inspiration of Soup cup 6—bowl 9

Simple Greens 9 herbs, heirloom cherry tomatoes, cucumber, rainbow carrots, champagne vinaigrette

Baby Kale Salad 10 pea shoots, crispy prosciutto, roasted tomato, parmesan dressing

HAND HELD AND NOT

Paradox "PBJ" Burger* 16 pork belly jalapeño jam, blue cheese crumbles, lettuce, tomato, pickle onion, & side

Niman Ranch Burger* 14 lettuce, tomato, onion, pickle & side, choice of cheese

Paradox Club 15 ciabatta roll, hot turkey, bacon, melted gruyere, spicy aioli, arugula & side

Tofu Bahn Mi 14 toasted baguette, pickled daikon and carrot, jalapeño, cilantro, sriracha aioli & side

Adobo Chicken Taco 13 pico de gallo, avocado, cilantro-radish with black bean relish and diablo salsa

Grilled Wahoo Taco 13 grilled pineapple, cilantro-radish with black bean relish and diablo salsa

Pork Belly Taco 13 kimchi, cilantro with daikon carrot slaw, sriracha aioli

Edamame Cakes 17 farro, quinoa, freekeh, roasted beets, Romanesco, cauliflower and green curry

Grilled Lemongrass Chicken 19 cauliflower fried rice, edamame, carrots, mushrooms, sunflower sprouts

Seared Cured Salmon* 21 farro and rainbow chard sauté, peanut sauce, pea sprouts

EXECUTIVE CHEF SCOTT RADEK / SOUS CHEF ERIKA NONEMAKER

***NOTICE: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS
MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.**