

SOLAIRE

DINNER MENU 6PM— 10PM

APPETIZERS

MEZZE PLATTER ○ 17 *beet falafel, pickled turnips, roasted radishes, cauliflower tabbouleh, artichokes, feta cheese, tzatziki sauce*

VEGAN NACHOS ○ 16 *blue chips, sweet potatoes, cashew nacho cheese*

CRISPY CALAMARI ○ 17 *tossed in a sweet chili vinaigrette with shaved cabbage, cilantro, scallions, cashews*

GUAJILLO WINGS ○ 18 *mary's free range chicken, guajillo chili sauce, crispy garlic, cilantro-lime aioli, sliced cucumbers*

CEVICHE * ○ 16 *mahi mahi, gulf prawns, citrus, avocado, onion, cilantro, crispy tortillas*

GARLIC PARMESAN FRIES ○ 10 *grano padano cheese, parsley, roasted garlic aioli*

SALADS AND SOUPS

SOUP *chef's daily inspiration* cup ○ 6 bowl ○ 9

SIMPLE SALAD ○ 13 *baby greens, shaved beets, baby tomatoes, cucumbers, candied sunflower seeds, carrot-pear vinaigrette*
add chicken ○ 6 add salmon ○ 8

STEAK SALAD ○ 19 *grass-fed non-gmo skirt steak, sweet potatoes, broccolini, baby kale, pickled red onions, blue cheese dressing*

ARGENTINIAN PRAWN SALAD ** ○ 22 *wild caught red prawns, bacon, avocado, baby tomatoes, artichoke hearts, chopped egg, avocado dressing*

ENTREES

SUNFED RANCH BEEF BURGER Δ ○ 18 *grass fed non-gmo beef, choice of cheese, lettuce, tomato, red onion, brioche bun*

BLACK AND BLUE BURGER Δ ○ 19 *blackened grass fed non-gmo beef, blue cheese, lettuce, tomato, onion, blue cheese aioli*

MEDIA NOCHE Δ** ○ 18 *citrus braised non-gmo berkshire pork, gruyere cheese, ham, dijon mustard, pickles*

EDAMAME CAKES ○ 18 *ancient grains, romanesco, choy sum, green curry*

SEARED CURED SALMON * ○ 24 *farro, rainbow chard sautee, peanut sauce, pea sprouts*

GRILLED LEMONGRASS CHICKEN ○ 22 *mary's free range chicken breast, cauliflower fried rice, edamame, carrots, egg, choy sum*

NIMAN RANCH BEEF RIB-EYE ○ 36 *shallot confiture, Lyonnaise potatoes, warm spinach salad*

* **NOTICE** ○ *consuming raw or undercooked meats, poultry, seafood, shellfish or eggs.*

** *sumano bakery nut-free, vegan, sweet french roll*

Δ *choice of simple salad or fries*

EXECUTIVE CHEF CHAD GREER ○ CHEF DE CUISINE ERIKA NONEMAKER