

SOLAIRE

ALL DAY MENU

12:00 PM - 9:00 PM

STARTERS

SOUP OF THE DAY cup 6 | bowl 12

chef's inspiration, always local ingredients,
ask your server for details

BEET HUMMUS PITA SPREAD | 17

local vegetable rainbow crudite,
grilled pita bread, Olive Oil

AHI TUNA WONTONS | 19

Tuna, avacado puree, sweet
soy, fesno chili, peashoot, radish,

GOLDEN SAMOSAS | 15

curry winter vegetables, golden yukon,
lemon cashew dressing, mint chutney,
hibiscus masala powder

PORK BELLY BAO BUNS | 15

baker's pork belly, maple miso, cabbage
sweet fresno chilis, micro greens

HONEY SRIRIACHA WINGS | 18

pickled vegetables, ranch dressing

SALAD'S

CHIMICHURRI STEAK SALAD | 18

Mixed greens, lemon gremolata crumbs,
cherry tomatoes, Shaved Carrots, Red Onion,
Avacado, Radish, Chimichurrie Dressing

BEET HARMONY | 18

Dirty Girl farm beets, wild arugula, orange
segments, chevre, burnt orange dressing

LOCAL AHI POKE BOWL | 26

Ahi Tuna, sushi rice, edamame, cucumber
radish, fresh apple, sweet soy, seaweed salad,
spicy aioli, fried onions

ADD ONS:

Chicken +7, Shrimp +10,
Tuna +12, Salmon +12, Steak +14, Avocado +3,
Hard Egg +3, Seared Tofu +3

HANDHELDS

PARADOX BURGER | 22

two 4oz ground beef patties
house secret sauce, cheddar, gem
lettuce, tomato, pickled red onion, pickles

FRIED CHICKEN SANDO | 20

provolone, pickles, tomatoes, lettuce,
pickled onion, spicy aioli, brioche bun

LOCO TACOS | 20

Chicken | Steak | Shrimp | Mushroom
corn tortillas, cabbage,
pico de gallo, cilantro lime crema,
tortilla chips, charred diablo salsa

SIGNATURE PLATES

FAR WEST MUSHROOM PAD THAI | 26

local shiitake, broccolini, edamame, baby
carrots, toasted cashews, pea sprouts,
lemongrass, mint

PORKBELLY FRIED RICE | 28

pineapple, edamame, baby carrots, broccolini,
ponzu, sesame oil, thai chili, peashoots

CHILI GLAZED KING SALMON | 34

couscous, pepper confetti, pea puree, citrus
orange salad, furikake, pea sprouts

ROASTED CHICKEN | 34

Seared breast & leg, leek risotto, fennel apple
salad, Lemon Beurre Blanc

SAFFRON SEAFOOD PASTA | 36

Diver Scallops, tiger shrimp, garlic tomato confit,
saffron cream, house pappardelle

DRY AGED BONE-IN RIBEYE | 65 *ask server

redwine demi, roasted vegetables

Executive Chef Jose Bello | Chef de Cuisine Beto Perez

Partnering with local purveyors, SOLAIRE supports the local community through sustainable sourcing of responsibly grown ingredients. Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. Please inform us if you have any dietary restrictions or allergies.

Follow us | @solaire_sc @hotelparadox

LOCAL FARM MAP

1. Fogline Farms 2. Rodini Farms 3. Common Roots Farm 4. Far West Fungi 5. Gloum Egg Farm 6. Field Fresh
7. Dirty Girl Produce 8. Happy Boy Farm 9. Bakers Bacon 10. Jas Family Farms



vegan/vegetarian 

contains gluten 



SOLAIRE



BAR MENU

8:00 AM - 11:00 PM

CRAFT COCKTAILS | 17

- FLOWER OF LIFE**
Titos Vodka, elderflower, hibiscus, lavender, lemon, prosecco
- GOLDEN RATIO**
Venus Gin #1, lime juice, tumeric ginger honey syrup, lemon twist, candied ginger
- FIBONACCI**
Empress Gin, lime juice, elderflower liqueur, prosecco, spiralized orange peel
- DODECA**
Plantation Rum, pineapple juice, lime juice, Campari, pineapple flower
- BLACKBERRY PI**
Makers Mark bourbon, vanilla bean simple, local blackberries, lemon, creme de cassis
- PRISM PALOMA**
Del Maguey Vida Mezcal, grapefruit juice, Campari, lime juice, soda, sage leaf
- SOLAR PLEXUS**
Cazadores Tequila, pinot grigio, triple sec, mint, mango puree, Watsonville Strawberries

BARREL AGED | 18

- TESSERACT**
Evan Williams, Luxardo liqueur, Antico, Avena
- MANDALA**
Sazarac, Hennessy, Absinthe, Rosemary, Angostura Bitters

NON SPIRITED | 10

- HEATWAVE**
watermelon soda, coconut simple, lemon, lime juice, jalapeños
- LYRE LYRE**
fre sparkling rose, hibiscus lavender simple , lemon juice, edible flowers
- “GIN” & TONIC**
zero proof gin, fever tree tonic soda, mint

NON - ALCOHOLIC

- ZENBOOST | YERBA MATE CBD | 7
- ZENTOPIA | HUCKLEBERRY LEMONADE CBD | 7
- FRE SPARKLING | 10
- HEINEKEN 00 | 7

WINE LIST

	GLS BTL
HOUSE SPARKLING BRUT	11 40
PROSECCO LA MARCA , Italy	13 48
PINOT GRIGIO FERRARI CARANO, Healdsburg	17 64
SAUV BLANC Whitehaven, New Zealand	14 52
SAUV BLANC UNSHACKLED, St. Helena	17 64
CHARDONNAY ALFARO, Santa Cruz	14 52
CHARDONNAY ROMBAUER, St. Helena	23 88
ROSE DAOU, Paso Robles	14 52
ROSE PEDRONCELLI, Geyserville	15 56
PINOT NOIR ALFARO, Santa Cruz	17 64
PINOT NOIR BELLE GLOS, Santa Barbara	21 80
TEMPRANILLO TOOTH & NAIL, Paso Robles	16 60
ZINFANDEL HALLCREST, Santa Cruz	15 56
CABERNET DAOU, Paso Robles	16 60
CAB FRANC BYINGTON, Los Gatos	21 80

BEER ON TAP | 10

- SLIP PILSNER | 5.4% Fruition
- SWIFT ST. AMBER | 5.3% Santa Cruz Mountain
- OH BLACK LAGER | 5.8% Discretion
- HOP KISS IPA | 7% Corralitos
- SOCKS & SANDALS IPA | 6.6% Humble Sea
- EARLY BIRD | 5.6 Woodhouse

CIDERS & SELTZERS | 8

- SANTA CRUZ WOOD TOOTH APPLE CIDER
- HIGHNOON WATERMELON SELTZER
- HIGHNOON PINEAPPLE SELTZER
- WEST PEAK SELTZER | VODKA PUNCH
- WEST PEAK SELTZER | TEQUILA PALOMA

BEER BOTTLES & CANS

- ALLAGASH WHITE
- COORS LIGHT
- CORONA
- GUINNESS
- LAGUNITAS IPA
- TACO TRUCK
- MODELO ESPECIAL
- NEGRA MODELO
- STELLA ARTOIS
- TWO HEARTED IPA

Thank you to our local beverage partners: Venus, Corralitos, Discretion, Humble Sea, Santa Cruz Mountain, Sante Adarius, Shanty Shack, Woodhouse, Alfaro, Armitage, Byington, Tin Cross, Fruition, Hallcrest, Silver Mountain, & Santa Cruz Ciders



SOLAIRE

BREAKFAST MENU

6:30 AM - 11:30 AM

SAVORY

Served with choice of breakfast potatoes, fruit, or toast.

SANTA CRUZ CLASSIC | 18

(choice of bacon, ham, or sausage), two organic eggs any style, & choice of toast

CHICKEN & WAFFLE SANDO | 20 ^g

buttermilk fried chicken, fresno chilis, sesame seeds, spicy aioli

LOCAL'S VEGETABLE OMELET | 22

zucchini, cherry tomatoes, mushrooms, provolone cheese, chives

GRILLED CHEESE BENNY | 24 ^g

brioche bread, bacon cheese skirt, poached eggs, hollandaise sauce, pea sprouts

CHEESE SKIRT BURRITO | 18 ^g

crispy bacon, soft scramble, red bell pepper, spinach, potatoes, cheddar, sour cream, charred salsa roja

CROISSANT SANDO | 19 ^g

(choice of bacon, ham, or sausage), fried egg, aged cheddar, butterleaf, tomato, spicy aioli, fresh croissant

SIDES

APPLEWOOD SMOKED BACON	6
VEGAN SAUSAGE ^⓪	6
CHICKEN APPLE SAUSAGE	6
2 EGGS ANY STYLE	6
COUNTRY POTATOES ^⓪	6
TATER TOTS ^⓪	6
GREEK YOGURT	6
SEASONAL FRUIT BOWL ^⓪	8

HEALTHY

CHIA SEED PUDDING | 16 ^⓪

almond milk, chia seeds, seasonal fruits, coconut flakes, shaved almonds, paradox honey

STEEL CUT OATS | 16 ^⓪

shaved almonds, seasonal fruits, chia seeds, coconut flakes, local honey

SEASONEL PARFAIT | 16 ^⓪

greek Yogurt , pecans, almonds, seasonal fruit, granola, local honey, edible flowers

AVOCADO TOAST | 15 ^⓪ ^g

sourdough, cherry tomatoes, radishes, pickled onions, everything seasoning, beet hummus

SWEET

THE FRENCHY | 19

orange scented brioche, seasonal fruits, pecan crumble, whipped mascarpone cream, maple syrup

LEMON RICOTTA PANCAKES | 19

seasonal fruits, mascarpone whipped cream, maple syrup, powdered sugar

APPLE BREAD PUDDING | 12

sourdough, granny smith, mascarpone cream, seasonal fruit

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