

HAPPY HOUR

Tue – Sat 3:00 - 6:00pm | Sunday 4:30 - 6:00pm | At Bar, Lounge, & Patios

\$2^{OFF}: Specialty Cocktails, Beers, Wines

\$5 Wines

RED

WHITE

Mixtures of the Month

Fuzzy Feelings – Zero Proof - \$6
Peach, Lemon, Honey, Basil

Bellini \$8
Prosecco + Local Peaches

Cento Per Cento Italiano \$7
Bordiga Gin, Vermouth Bianco, Bordiga Bitter,
Punt e Mes

WEEKLY SPECIALS

Wine:

Masi

“Rosa dei Masi” 2016

Veneto

\$6/gl

Beer:

Modern Times “Avalon” \$6
Hazy IPA, Point Loma 7%

Mikkeller “Don Graper” \$6
NE Style IPA w/ Riesling juice,
Miramar 7%

Three Weavers “Day Job” \$4
Pale Ale, Inglewood, CA 5.6%

Spirits:

**Solare Single
Barrel Selection**
Mckenzie Bourbon
110.7 Proof
\$11 Neat
\$13 old Fashioned

BITES

\$5

Polpette al Sugo

Traditional beef and veal meat ball –
slow braised tomato sauce – Grana Padano

Bruschetta Caponata

Crispy semolina bread -
Sicilian style eggplant caponata – fresh basil

\$6

Pizza Margherita

Thirty-six hour raised dough-
San Marzano tomatoes- Mozzarella-
Fresh basil

Bruschetta alla Burrata

Crispy semolina bread – black olive/figs pate
– calabrese chili oil

Arancini alla Siciliana

Crispy fried arancini- saffron-
Bolognese-mozzarella – sweet peas

\$8

Pizza Gorgonzola e Pere

Thirty-six hour raised dough-
gorgonzola cheese- barlette pear

Fritto di Calamari

Californian squid –
crispy fried seasonal veggies –
spicy bell pepper mostarda

Cannelloni al Forno

Baked hand made cannelloni pasta –
spinach ricotta filling – tomato emulsion

solarelounge.com

REGULAR DINNER SERVICE BEGINS AT 4:30P