

HAPPY HOUR

Tue – Sat 3:00 - 6:30pm

Sunday 4:30 - 6:30pm

At Bar, Lounge, & Patios

DRINK SPECIALS

Wine: \$6

*The Wine
Selection
Changes
Every
Week*

Cocktail: \$7

*The Cocktail
Selection
Changes
Every
Week*

Beer: \$3

*The Beer
Selection
Changes
Every
Week*

\$5 Small Plates

(menu on back)

\$2^{OFF} Cocktails

\$2^{OFF} Beers

\$5 Well Drinks

\$5 Wine

RED

| Merlot | Chianti | Lambrusco |
Cabernet Sauvignon

WHITE

| Chardonnay | Pinot Grigio |
| Sauvignon Blanc |

- SolareLounge.com | 619.270.9670 -

ENJOY OUR DELICIOUS SMALL PLATES



Bruschetta Duo

Sicilian style sweet and sour eggplant caponata
and Mary's Farm chicken pâté
with pickled red onions

Nidi di Rondine alle Erbette

Baked handmade whirlpool pasta
filled with arugula, spinach, and ricotta,
served with Parmigiano Reggiano fondue

Polpette

Solare House Specialty:
Secret combination, veal and beef meatballs
braised in tomato sauce

Burrata e Cavolfiori

Gioia burrata cheese served with arugula, capers,
olives, pickled red onions,
and cauliflower

Calamari e Verdure

Calamari and mixed vegetables,
fried crispy, served with salsa verde emulsion

Pizze Pere e Gorgonzola

Barlett pears, gorgonzola, and mozzarella

Pizze Margherita

Mozzarella, tomato sauce, and basil

HAPPY HOUR

Tue – Sat 3:00 - 6:30pm

Sunday 4:30 - 6:30pm

At Bar, Lounge, & Patios

DRINK SPECIALS

Wine: \$6

Tulip

Shiraz/Cabernet
Sauvignon

Israel

Cocktail: \$7

Gone Gimlet Gone!

Ransom Old Tom Gin,
Rutte Genever, Lime,
Agave, Lime Bitters

Beer: \$3

Uinta

"Baba"
Black Lager
5.0% ABV Utah

\$5 Small Plates

(menu on back)

\$2^{OFF} Cocktails

\$2^{OFF} Beers

\$5 Well Drinks

\$5 Wine

RED

| Merlot | Chianti | Lambrusco |
Cabernet Sauvignon

WHITE

| Chardonnay | Pinot Grigio |
| Sauvignon Blanc |

ENJOY OUR DELICIOUS SMALL PLATES

Bruschetta Duo

Sicilian style sweet and sour eggplant caponata
and Mary's Farm chicken pâté
with pickled red onions

Nidi di Rondine alle Erbette

Baked handmade whirlpool pasta
filled with arugula, spinach, and ricotta,
served with Parmigiano Reggiano fondue

Polpette

Solare House Specialty:
Secret combination, veal and beef meatballs
braised in tomato sauce

Burrata e Cavolfiori

Gioia burrata cheese served with arugula, capers,
olives, pickled red onions,
and cauliflower

Calamari e Verdure

Calamari and mixed vegetables,
fried crispy, served with salsa verde emulsion

Pizze Pere e Gorgonzola

Barlett pears, gorgonzola, and mozzarella

Pizze Margherita

Mozzarella, tomato sauce, and basil