



TAPAS Tapas are the famous small dishes of Spain. Create a meal with a variety of tapas or choose a selection as an appetizer and enjoy one of our paellas as your main course.

FROM THE GARDEN (Recommend wine pairing with Bubbles or Rosé)

Pan con Tomate // 6

Toasted Baguette with Grated Tomato and Garlic

Piquillos // 10

Manchego Stuffed Peppers on Crostini with Rosemary Infused Honey

Patatas Bravas // 11

*Crispy Potatoes, Manchego Cream, and Brava Sauce
+Fried Egg \$2 +Chorizo \$4*

Brussels Sprouts // 11

Piquillo Pepper Jelly, Chorizo, Crumbled Goat Cheese

Charcuterie // 16

Chef's selection of Cheeses, Meats, and Accoutrements

SEAFOOD (Recommend wine pairing with Albarino)

Atún Crudo // 13

Tuna tossed in Adobo Aioli, Green Romesco, Kombu Balsamic served with Crostinis

Gambas // 14

Sautéed Shrimp with Garlic Sherry Sauce served with Toasted Baguette

Calamares // 11

Fried Calamari Served with Citrus Aioli

Seared Scallops // 18

Three Jumbo Scallops, Piquillo Pepper Jelly, Iberico chorizo

Pinxtos Pulpo // 15

Mojo Marinated Octopus, Green Romesco, Salsa Verde, Pickled Shallots

PORK, LAMB & BEEF (Recommend wine pairing with a Garnacha or Tempranillo)

Croquetas de Jamón // 8

Creamy Ham Fritters, Served with Citrus Aioli

Carrilladas // 12

Braised Pork Cheeks, Kalimotxo Reduction, Grilled Poblano, Herb Goat Cheese

Albondigas // 13

Lamb Meatballs with Manchego Potato Puree and Red Eye Gravy

Chuletas de Cordero 17 (2) // 32 (4)

Lamb Lollipops, Manchego Potato Puree, Salsa Verde, Pickled Cherries

FLATBREADS // 15

Steak and Mahon

Mahon Cheese, Marinated Steak, Arugula, House Vinaigrette

Lamb and Goat Cheese

Herb Whipped Chevre, Ground Lamb, Tomato, Basil Oil, Kombu-Balsamic Reduction, Crispy Shallots

PAELLAS

(For 2 and 4 Persons)

Our Paella is cooked to order so please allow 45 minutes to prepare.

Mariscos 38/68

Seafood Paella with Jumbo Shrimp, Grilled Gulf Fish, Spanish Chorizo, Snap Peas, Piquillo Peppers, Arroz Calasparra

Pollo y Chorizo 33/58

Chicken and Chorizo Paella with Chicken Thighs, Spanish Chorizo, Snap Peas, Piquillo Peppers, Arroz Calasparra

+Poached Lobster Tail \$18

+ Seared Scallops \$18

SOUP & SALADS

Soup du Jour 6 // 11

Chef's Rotating Soup

Ensalada Pepino // 9

Cucumber Salad, Grated Tomato, Pickled Shallots, Basil Oil, Tomato Vinaigrette, Queso Fresco

Ensalada Mediterráneo // 10

Mixed Greens, Sliced Piquillos, Marinated Olive Mix, Queso Fresco, Banana Peppers, House Vinaigrette

Spanish Caesar // 13

Romaine, Smoked Caesar Dressing, Cherry Tomato, Shaved Manchego, Chickpea Croutons, White Anchovy, Fried Shallots

Salad Additions

Chicken // 6

Steak // 8

Shrimp // 7

SANDWICHES

Solera Burger // 14

Premium Ground Beef, Manchego Cheese, Lettuce, Pickle, Grated Tomato and Citrus Aioli Served on Toasted Brioche

Hot Chicken // 13

Fried Marinated Chicken Breast, Salmorejo Sauce, Lettuce, Tomato, Pickle, Herb Aioli on Toasted Brioche

Steakhouse Burger // 17

8oz Premium Ground Beef, Covadonga Cheese, Bacon, Caramelized Onions and Adobo Aioli on Toasted Brioche

ENTREES

Gulf Fish // 29

Pan Seared Gulf Fish, Sweet Potato Hash, Maque Choux, Emulsified Salsa Verde

Langosta con Fritas // 32

Poached Char-grilled Lobster Tail, Saffron Butter, Charred Lemon, Fries

Pork Chop // 30

14oz Frenched Pork Chop, Pepper Jelly Glaze, Fried Garlic Potatoes, Brussels Sprouts

Ribeye // 33

10oz Ribeye, Manchego Potato Puree, Grilled Asparagus and Salsa Verde

Seared Shrimp Pasta // 30

Vermicelli, Garlic Sherry and Capers Sauce

GENERAL MANAGER/WINE DIRECTOR

DAVID JIMENEZ

EXECUTIVE CHEF

EVAN THERIOT

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WINE TASTING, DINNERS AND MORE!

ASK ABOUT OUR PRIVATE ROOM FOR
YOUR NEXT EVENT!

SPARKLING & ROSÉ

CVNE Cava, Penedès, ESP	8 // 28
Roger Goulart Gran Reserva Brut Rosé Cava, Penedès, ESP, 2014	12 // 42
Hiruzta Rosé Txakolina, ESP, 2020	9 // 32
Roger Goulart Gran Reserva Cava, Penedès, ESP, 2012	45

WHITES

Vinho Verde Loureiro, Portugal, 2020	8 // 28
Canaletto Pinot Grigio, Veneto, ITL, 2020	8 // 28
Chateau de La Sabliere Fongrave Sauvignon Blanc, Bordeaux, FR, 2020	8 // 28
Dr. Loosen Riesling, Mosel, GER, 2020	9 // 32
Eira Dos Mouros Treixadura, Galicia, ESP, 2019	10 // 35
Pazo de Señorans Albariño, Rías Baixas, ESP, 2020	12 // 44
RedThumb Natural Wines Chardonnay, Navarra, ESP, 2019	10 // 35
Chateau de la Greffiere, Macon Chardonnay, Burgundy, FR, 2019	12 // 42
Duckhorn Chardonnay, Napa Valley, CA, 2019	13 // 46
Frank Family Chardonnay, Napa Valley, CA, 2020	16 // 56

REDS

Bodegas Albero, Isabella Bobal, Ribera del Júcar, ESP, 2018	8 // 28
Le Garenne Pinot Noir, Loire Valley, FR, 2020	10 // 35
O.P.P. Pinot Noir, Willamette Valley, OR, 2020	11 // 39
E. Guigal, Côtes du Rhône GSM Blend, Rhône Valley, FR, 2017	10 // 35
Clos Berenguer 'Clos de Tafall' Garnacha, Priorat, ESP, 2019	13 // 46
CVNE Reserva Tempranillo, Rioja, ESP, 2016	13 // 46
Emilio Moro Tempranillo, Ribera del Duero, ESP, 2018	16 // 56
Chateau La Rame Merlot/Cabernet blend, Bordeaux, FR, 2018	10 // 35
Pares Balta Mas Petit Garnacha/Cabernet Sauvignon, Penedes, ESP 2018	12 // 42
Daou Cabernet Sauvignon, Paso Robles, CA, 2020	14 // 49
Quilt by Caymus Cabernet Sauvignon, Napa Valley, CA, 2018	17 // 58
Castro Ventosa 'Valtuille' Mencia, Bierzo, ESP, 2017	46

Rosé

Still Rosé, Blood Orange juice, Raspberry liqueur, Strawberry Gin, Elderflower Liqueur

White

White Wine, Peach, Grapefruit Liqueur, Honeysuckle Vodka, Passion Fruit Liqueur

Red

Red Wine, Pomegranate Juice, Blackberry Liqueur, Brandy, Cherry Liqueur

COCKTAILS

Sherry Cobbler // 12

Fino Sherry, Sugarfield Spirits Rum, Honey, Elderflower, Grapefruit, Fresh Strawberries

Southdowns // 12

Mahon Spanish Gin, Honey, Lime, Mint

Cadaver Reviver // 12

Ginraw Spanish Gin, Saffron Syrup, Atxa Vermouth Blanca, Lemon, Herbsaint

Martinez // 12

Alkemist Spanish Gin, Luxardo Liqueur, Sweet Vermouth

Solera Gin and Tonic // 11

Butterfly Pea Flower Infused Gin, Jack Rudy Tonic, Soda

Garden District // 12

Cathead Honeysuckle Vodka, Raspberry Hibiscus Syrup, Blackberry Liqueur, Lemon

Blood Orange Marg // 12

Reposado Tequila, Agave, Lime, Blood Orange Juice, Chamoy & Tajin

Passion Paloma // 11

Silver Tequila, Grapefruit Juice, Passionfruit, Lime, Cava

Ultima Palabra // 12

Mal Bien Mezcal, Luxardo Liqueur, Lime, Green Chartreuse

Luxardo Daquiri // 11

Dos Maderos Rum, Lime, Orgeat, Luxardo Cherry Syrup

Solera's Fashioned // 12

Buffalo Trace Whiskey, Honey Syrup, Bitters

FROZEN COCKTAILS // 10

Cold Fashioned

Sazerac Rye, Sugar, Bitters

Frozen Especial

Ask your Server or Bartender for details

HAPPY HOUR

Tuesday 4-9pm**Wednesday and Thursday 4-6pm****Friday 11am-6pm****\$5***Pan con Tomate**Papas Fritas con Manchego**Piquillos Peppers**Croquetas de Jamon***\$6***House Wines**Gin and Tonic**Moscow Mule**Old Fashioned**French 75**Frozen Cocktails**Kalimotxo / Tinto de Verano*

SOLERA
bar.kitchen.tasting room