



## BRUNCH MENU

### Egg Breakfasts

#### Mezclados 4.95

Scrambled eggs and Cuban toast  
Add any of these toppings for just 50 cents more each:  
ham, chorizo, onion, green peppers, tomato, cheese

#### Tofu Mezclado 6.95

Eggs scrambled with our tofu picadillo topped with cheese and garnished with cilantro served with Cuban toast

#### Sol Breakfast 8.95

2 eggs served with choice of bacon or chorizo, potato casserole, and Cuban toast  
**Grande – adds one slice of French toast +2**

#### Havana Eggs 7.95

Green and red pepper, onion, tomato, sautéed with sherry, topped with two eggs and oven baked, served with Cuban toast.

#### Havana Eggs Pizza 9.95

Our Havana Eggs on top of a pizza crust, topped with sour cream.  
**Add any combination of Gouda, ham and bacon +2**



### Spanish Omelets

#### Traditional 5.95

Eggs, potatoes and onions

#### El Vaquero 7.95

Spanish omelet topped with our red beans, cheese and sour cream. Garnished with cilantro

#### Vegetarian 7.95

Spanish omelet, topped with black beans, cheese, sour cream, fire roasted salsa and garnished with cilantro

#### Vegetarian Gluten Free Vegan

Some entrees may require a substitution or deletion to be gluten free, vegan or vegetarian, please ask your server for details

### Other

#### BBQ biscuit 6.95

From scratch biscuit served open face and topped with our Guava Rum BBQ pulled pork and fried egg.

#### Biscuits and Gravy 5.95

Creamy gravy made with Spanish spiced breakfast Chorizo, served with two biscuits  
**Side (one biscuit with gravy) 2.95**

#### Crab Cakes (Market Price)

Two crab cakes with pepper, onions and Cuban spices, served over an aioli sauce



#### Harina (Creamy Cuban Polenta) 11.95

Creamy Cuban style polenta served with beef or tofu picadillo.

**Make it "a caballo" (fried egg on top) add 1.50**

#### Cuban French Toast 9.95

3 thick slices of our house baked Cuban bread drenched in flan batter and sprinkled with powdered sugar. Served with bacon and either Guava or table syrup  
**locally made Sticky Pete's maple syrup +1**



### A la Carte

Cuban Toast 1.95

Cuban Bread (basket 1.95 / loaf to go 2.95)

Biscuit .95

Potato casserole 2.95

Bacon / Breakfast Chorizo 2.95

Fresh fruit cup 2.95

One biscuit with chorizo gravy 2.95

Cheese .75

Sour cream .95

Salsa (side .95/ full 1.95)

Cream .50

Egg 1.50

Rice 1.50

Kettle Chips (side .75/to share 2.50)

Plantain or Tortilla Chips (side .95/to share 2.95)

Avocado 2.95

Black or Red beans 2.95

Please note, consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

## Appetizers

### BBQ Pork Kettle Chips 8.95

Thick and crunchy kettle chips loaded with cheese, our slow smoked honey guava rum BBQ pulled pork, tomato, red onion and bacon

### Smoked Florida Fish Spread 7.95

A Floridian favorite featuring house smoked Mahi Mahi. Served with lemon wedges, pita chips and Cholula hot sauce

### Loaded Nachos 8.95

Tortilla chips loaded with cheese, black beans, lettuce, tomato, fire roasted salsa, onion, sour cream.

**Add grilled chicken +2 Add Bacon +1**

### Salsa Trio 8.95

Shagbark tortilla chips served with a trio of freshly made salsas: fire roasted, black bean and cucumber avocado

## Sandwiches

*(Served with kettle chips, + .50 for plantain chips)*

### Breakfast Sandwich 6.95

Choice of ham or bacon with egg and cheese, mayo and tomato.

### Cuban 8.95

Mesquite smoked pulled pork, ham, Swiss cheese, mustard, pickle on panini-pressed Cuban bread



### Miami 7.95

Ham, Swiss cheese, mayo, pickle on panini-pressed Cuban bread

### Half Sandwich / Soup 7.95

Half of a Cuban or Miami, and your choice of a bowl of soup, or small garden salad

### Sol Burger 7.95

Our version of a Cuban burger – a patty of Spanish Chorizo on toasted Cuban bread with onions, potato sticks and our chimichurri dressing

### Black Bean Burger 8.95

Made with our own black beans, and packed with flavor, topped with avocado salsa, lettuce, tomato, and dill pickle  
**Add cheese .75**

### Mahi Melt 8.95

Features our Florida Fish Spread with bacon, melted cheese, topped with lettuce, tomato, and red onion

### Guava BBQ Pork 8.95

Slow smoked pulled pork with our own Guava Honey Beer BBQ sauce, topped with lettuce, tomato and mayo

## Beverages

**We feature Pepsi products with free refills 2.29**

**Sweet and Unsweetened Tea with free refills 2.29**

**Hot Tea 1.80 (available iced)**

Earl Grey, Green, Vanilla Chai, Raspberry Hibiscus (Caffeine free herbal)

**Snowville Creamery whole milk 1.95**

**Pineapple, Orange, Cranberry juice, Guava Nectar 1.80**

## Wraps and Bowls

### Chop Bowl 8.95

All bowls include white rice, black beans, and choice of veggie, tofu picadillo, or grilled chicken, topped with lettuce, tomato, and fire roasted salsa.

### Steak and Eggs Wrap 9.95

Flour tortilla stuffed with steak, eggs, cheese, onions and green peppers, topped with sour cream, fire roasted salsa, served with potato casserole

### Breakfast Wrap 8.95

Flour tortilla stuffed with eggs, bacon, choice of beans, with cheese, tomato, sour cream, fire roasted salsa, served with side of tortilla chips

### Chorizo Wrap 8.95

Flour tortilla stuffed with eggs, breakfast chorizo, topped with chorizo gravy and served with a biscuit

## Soups & Salads

### Soup of the Day cup 2.95 / bowl 4.95

Ask your server about the soup of the day availability

### Black Bean cup 2.95 / bowl 4.95

From scratch veggie stock, slow cooked Shagbark Black Turtle beans, and just the right amount of seasoning

### Red Bean cup 2.95 / bowl 4.95

Kidney beans, ham, Spanish cured chorizo, potatoes and carrots, garnished with sour cream and fresh cilantro

### Garden Salad half/whole 2.95/5.95

Mixed greens, tomatoes, cucumbers, carrots

### Avocado Salad 8.95

Avocado, red onion, vine ripened tomatoes served on our special blend of mixed greens dressed with olive oil, vinegar, sea salt, fresh cracked pepper

### Sol Salad 8.95 **add chicken + 2**

Mixed greens, dried cranberries, candied walnuts, feta cheese, grape tomatoes, cucumbers and julienned carrots served with our house made pineapple dressing

### Summer Salad 9.95

Creamy goat cheese, grape tomatoes, cucumbers, carrots, avocado, strawberries, and candied walnuts. Served with house made Guava dressing

### Steak Salad 13.95

Thin sliced, perfectly seared flat iron on a special blend of mixed greens, blue cheese, grape tomatoes, red onion, cucumber, hard boiled eggs, and crispy bacon served with house made Chimichurri dressing

## Cuban Coffee

Coffee the way Abuelita made it! No fancy espresso machines here! All of our coffee is handcrafted using dark roasted, finely ground Arabica bean Cuban coffee, hand whipped sugar, and features locally produced Snowville Creamery where milk or cream is used.

**Substitute Organic Almond milk in any of our drinks for no additional charge!**

### Un Cafecito 2.5

Sweetened Cuban espresso with hand whipped sugar on top served in a demitasse cup

### Cortadito 2.5

Half milk/half Cuban espresso served in a demitasse cup

### Espresso (unsweetened) 2.95

### Café Americano 2.95

### Café con Leche (Cuban Latte) 2.95

The perfect blend of steaming milk and Cuban coffee

### Dirty Chai 3.95

Our Café con Leche with Black Chai Spiced Tea

### Iced Coffee 3.95

Cuban coffee with milk and sugar over ice

### Iced Dirty Chai 3.95

Cuban coffee, Chai spice tea with milk and sugar over ice