



⋮ **SOL Southwest Kitchen & Tequila Bar**

⋮ 385 Meeting Street | Charleston, SC 29403
⋮ (843) 203-4424 | SOLSouthwestKitchen.com
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**3 COURSES FOR \$20
OR
3 COURSES FOR \$30**

Monday - Sunday | 5pm - 10pm

3 COURSES FOR \$20 MENU

CHOOSE ONE APPETIZER

SOL Duo

queso blanco and choice of salsa:
House Red, Habanero Hot, Grilled Pineapple, Roasted Tomatillo, Black Bean & Corn
served with tortilla chips

Grilled Romaine Salad

wood-fire grilled romaine heart, red chile croutons, cotija cheese, caesar vinaigrette

CHOOSE ONE ENTREE

Carnitas Napoleon

corn tortillas stacked and layered with carnitas pork.
topped with salsa fresca, green chile tomatillo sauce and queso fresco.

Margarita Shrimp Tacos

citrus marinated grilled shrimp, salsa fresca, shredded lettuce, tequila-lime crema.
two tacos served with black beans & brown rice

Chicken & Grits

crispy fried chicken, four pepper relish, spicy agave syrup. served over roasted poblano & smoked gouda grits.

Spinach & Mushroom Enchiladas

Mepkin Abbey shitake and oyster mushrooms, fresh spinach, chihuahua cheese,
smoky red pepper sauce, poblano cream, fresh radish. served with black beans & rice.

CHOOSE ONE DESSERT

Ancho Chocolate Brownie

tequila whipped cream, house caramel sauce

Caramel Apple Empanada

cinnamon sugar crust, fresh whipped cream

NEXT PAGE FOR 3 FOR \$30 MENU

****Dine-In Only. Please No Split Plates and No Substitutions***



3 COURSES FOR \$30 MENU

CHOOSE ONE APPETIZER

Charred Corn & Cotija Guacamole

served with tortilla chips.

Wedge Salad

avocado, applewood smoked bacon, sweet cherry tomatoes, chipotle buttermilk dressing

Crab & Corn Fritters

green chile aioli, four pepper relish

CHOOSE ONE ENTREE

Lobster Enchiladas

roasted corn, chihuahua cheese, smoky red pepper sauce, sour cream, fresh avocado.
served with black beans & rice.

Ten Spice Chicken

two "ten-spiced" grilled organic chicken breasts, jalapeno crema, grilled pineapple salsa.
served over ancho rice with a side of organic black beans.

Wood-Fire Grilled Filet Mignon

7oz hand-cut SOL seasoned grilled filet, chipotle butter, grilled vegetables, black beans & rice.

Southwest Tuna

adobo seasoned & seared rare, poblano cream, habanero sauce, avocado relish, crispy tortilla strips.
served over ancho rice.

CHOOSE ONE DESSERT

Ancho Chocolate Brownie

tequila whipped cream, house caramel sauce

Caramel Apple Empanada

cinnamon sugar crust, fresh whipped cream

**Dine-In Only. Please No Split Plates and No Substitutions*