



Brunch Menu

Fajita Omelet

Scrambled eggs and chorizo on a sizzling skillet mixed with sautéed potatoes, bell peppers, onions, and tomatoes. All topped with cheddar jack cheese, salsa verde, salsa ranchera and cilantro, served with home fries, spicy sour cream, and guacamole. \$11

Carne Asada y Huevos Tower

A stack of corn tortillas with layers of refried beans, carne asada, and scrambled eggs, covered with our homemade salsa and spinach, served with home fries, spicy sour cream, pico de gallo, and avocado dressing. \$12

Spinach and Mushroom Omelet

Sautéed mushrooms, spinach and onions folded into an egg omelet topped with our homemade salsa, served with garbanzo bean salad and home fries. \$10

Huevos Rancheros

Two crispy tortillas topped with fried eggs served with ranchera and verde salsa, guacamole, sour cream, pico de gallo, and home fries. \$10

Vegetarian Benedict

Grilled portabella mushroom caps topped with sautéed green peppers, onions, and tomatoes with drizzled balsamic vinegar. Home fries and garbanzo beans served on side. \$10

Chorizo Eggs Benedict

Two poached eggs over toasted English muffins topped with Mexican inspired hollandaise sauce, chorizo bits, pico de gallo, and home fries. \$12
Add two filet medallions for \$7

Huevos al Mole

Crispy corn tortilla topped with refried beans, sunny side up eggs, and homemade mole sauce. Guacamole, pico de gallo, and home fries are served on side. \$10

Chilaquiles y Huevos Fritos

Shredded chicken or chopped steak served on fried tortillas, sautéed in a roasted tomato cream sauce topped with fried eggs. Home fries, beans, guacamole, pico de gallo and sour cream served on side. Chicken \$10 Steak \$12

Mexican Buffalo Chicken Burrito

Grilled chicken tossed in hot sauce, packed into a warm tortilla with sautéed bell peppers, onions, and tomatoes and topped with cheddar jack cheese. Sour cream, pico de gallo, and guacamole served on the side. \$9

Huevos con Chorizo Burrito

Scrambled eggs and Mexican sausage with cheese, refried beans, lettuce, and salsa. Sour cream, pico de gallo, and guacamole served on the side. \$9

Mexican Toast

Mexican sweet bread dipped in egg, cocoa, cinnamon, and sugar, cooked until golden brown. Homemade hibiscus syrup, whipped cream, and fresh fruit served on side. \$10

Tacos

3 tacos served on soft corn tortillas, served with refried beans and salad

Chicken Tacos \$11.99

Carne Asada Tacos \$11.99

Carnitas Tacos \$11.99

Ranchero Tacos (steak and chorizo) \$12.99

Mahi Mahi Tacos \$14.99

Beverages

Mexican Hot Chocolate, coffee, Orange juice, cranberry juice

Appetizers and Salads

Chips and Salsa \$3.79

Guacamole \$8.59

Chicken Flautas \$7.99

Quesadillas: served with sour cream, pico de gallo, and guacamole
Cheese \$7.99 Chicken \$8.99 Veggie \$8.99 Shrimp with flour tortilla \$11.59

Red White and Green

Grilled shrimp, guacamole, and pico de gallo, served with chips. \$11.99

Sopes

Two thick, homemade tortilla topped with refried beans, steak, cilantro, onions, and salsa verde \$7.59

Queso Fundido

Melted Mexican cheese and chorizo with diced poblano peppers, served with tortillas and chips. \$8.99

El Sol Appetizer Sampler

2 chicken flautas, 2 sopes, and 2 cheese quesadillas with sour cream and guacamole garnish. \$10.99

Ceviche:

Seafood cured in lime juice with vegetables, served with chips and salsa

Baja: bay scallops, red pepper, onion, chile verde, cilantro \$9.59

Acapulco: shrimp, cucumber, celery, red onion, avocado \$9.99

Chapala: tilapia, onions, tomato, cilantro, picante, avocado \$8.99

Ceviche Trio: a portion of each of Baja, Acapulco, and Chapala \$14.99

Taco Salad

Lettuce, tomatoes, pico de gallo, guacamole, sour cream, shredded cheese, tortilla strips. \$10.99 no meat/
\$11.99 chicken/ \$12.99 steak/ \$13.99 shrimp

Chicken Fiesta Salad

Iceberg lettuce, tomatoes, red onions, green peppers, cucumbers, Kalamata olives, shredded cheese and
crispy tortilla strips, topped with sliced grilled chicken breast tossed in a zesty sauce. \$11.99

Entrees

Enchiladas Mexicanas or Verdes

your choice of shredded chicken, steak, or cheese, served with rice, beans, and salad. \$14.99

Enchiladas de Camaron

flour tortillas filled with shrimp and sauteed veggies, with roasted tomato sauce and melted cheese. \$15.99

Chile Relleno

Battered poblano pepper stuffed with Oaxaca cheese, topped with salsa verde and melted cheese. Served
with rice, beans, salad, and tortillas. \$14.59

Carnitas

Tender chunks of pork slow simmered in Mexican spices, served with beans, guacamole, pico de gallo, salsa
ranchera, and tortillas. \$14.99

Chiles Mixtos

Two stuffed Poblano peppers, one with ground beef and vegetables, salsa ranchera and cheese and one with
chicken and vegetables, roasted tomato chile sauce and cheese. Served with pico de gallo, sour cream,
guacamole, rice, beans, and tortillas. \$17.99

Pollo Verde

Grilled chicken breast topped with salsa verde and sliced avocado, served with rice beans, and salad. \$14.99

Pollo Costeno

Grilled chicken breast topped with chorizo and roasted tomato and chile sauce, served with rice, beans and
salad. \$15.99

Camarones a la Diabla

Shrimp and mushrooms sautéed in a spicy sauce made from three kinds of chiles and spices. Served with rice
and salad. \$17.99

Fajitas

Skillet of meat and vegetables drizzled with homemade salsa ranchera, served with rice, beans, and tortillas

Chicken: \$14.99 **Steak:** \$15.99 **Shrimp:** \$16.99 **Mixtas:** chicken, steak, and shrimp \$17.99

Veggie: Mushrooms, zucchini, yellow squash, onions, green peppers, and tomatoes. \$13.99

Molcajete Mixto

A combination of steak, chicken breast, shrimp, mushrooms, and cheese drizzled with salsa ranchera and served in a flame-kissed molcajete. Garnished with cilantro, spring onion and cactus, and served with rice, beans, and tortillas. \$20.99