

# Brunch

## Jugos • Fresh Squeezed Juices

**NARANJA** \$10 – Orange

**TORONJA** \$10 – Grapefruit

**SOLEDAD VERDE** \$12

Orange juice, pineapple, cactus

**MIMOSA** \$16

Cava, fresh orange juice

**BLOODY MARY** \$16

Spiced tomato juice, Ketel One vodka

**VERDE BLOODY MARIA** \$17

Spiced green tomato jalapeño juice, Pueblo Viejo tequila, chicharrón

**SUNRISE** \$16

Aperol, Maestro Dobel Diamante, hibiscus, cava, soda

**ESPRESSO MARTINI** \$20

Tito's vodka, Mr. Black Coffee Liquor, espresso

**GUACAMOLE DE URUAPAN** Chunky avocado, molcajete crushed sweet onion, cilantro and chile serrano, chips \$16

Add Seasonal Crudite \$8

**FRUTAS GUACAMOLE** Apple, mango, pomegranate, habanero, thai basil \$18

**TIRADITO DE ATUN** Yellowfin tuna, peanut butter leche de tigre, chili sesame seeds crunch salsa macha, avocado, pickled hon-shimeji \$22

**ALBONDIGAS** My Mother's Iberico pork meatballs, spicy tomato-almond salsa, crispy shoestring potatoes \$22

**TACOS DE COSTILLA** Braised beef short ribs and prime skirt steak, Comte cheese costra, charred habanero salsa \$22

**DORADOS DE CAMARON** Crispy shrimp tacos, avocado, charred tomato salsa, queso fresco \$18

**BIRRIA DE LANGOSTA** Lobster birria tacos, Mexican cheese, corn tortilla, togarashi aioli, salsa verde, consommé \$27

**TOSTADA DE ATUN** Yellowfin tuna, togarashi aoli - soy pistachio salsa macha \$20

**ENSALADA SOLEDAD** Chopped salad, butterhead, avocado, corn, cucumber, chickpeas, chicken, bacon, queso fresco, crispy tortillas, champagne vinaigrette \$22

**HUEVOS RANCHEROS DIVORCIADOS** Two sunny side up eggs, corn tortilla, my mom's salsa verde and roja, comte cheese, crema, queso fresco, black beans \$25

**CHILAQUILES** Salsa verde, tortilla chips, Mexican cheeses, crema, two eggs any style \$18 / Chicken \$26 – Prime Skirt Steak \$37

**BURRITO** Breakfast burrito, scrambled eggs, cheese, longaniza sausage, avocado, salsa verde, pico de gallo, shoestring potatoes \$20

**TORTA** Chicken milanese sandwich, black beans, lettuce, tomato, pickled jalapenos, Mexican cheeses \$25

**MY MOM'S EGGS BENEDICT** Two poached eggs, brioche, mortadella, mashed avocado, pistachio-jalapeno hollandaise, butterhead salad \$26

**MOLE SHAKSHUKA** Two eggs baked in Mole Poblano, crema, queso fresco, sweet plantains, corn tortillas \$25

**HAMBURGUESA JM** Smashed burger, comte-Mexican cheeses, rajas, salsa verde, shoestring potatoes \$28

**CARNE ASADA CON HUEVO** Prime skirt steak and sunny side up egg, potatoes chilaquiles style, corn-rajas \$42

**PAN FRANCES** Brioche French toast, amarena cherry syrup, pistachios \$18

## Sides

Crispy Bacon \$10 • Shoestring Potatoes \$10 • Esquite \$10 • Rice & Beans \$8  
Sweet Plantains \$10 • Smashed Pee Wee Potatoes Chilaquil Style \$10



SOLEDAD

CHEF JULIAN MEDINA

*from Michoacan,  
con amor!*



\*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please be advised that food prepared here may contain milk, eggs, wheat, soybean, peanuts, tree nuts, fish, and shellfish. If you have a food allergy or special dietary requirements, please inform a staff member or ask for more information.



# SOLEDAD

## DE LA CASA \$16

Pueblo Viejo tequila blanco, fresh lime, triple sec, orange

## SOLEDAD \$18

El Tesoro Reposado, fig purée, lime juice

## MEZCALITA DE CEREZA \$19

Pistachio infused Amaras Verde, Cointreau, amarena cherries, lime, aquafaba

## LA JEFA \$18

Skinny, Maestro Dobel Diamante, lime, Cointreau

## PALOMA \$17

Hijole, grapefruit juice, lime, grapefruit soda, tajin rim

## LA CHICA \$18

Lalo blanco, cucumber, jalapeno, mint, lime, tajin rim

## CERVEZA \$8

• Modelo Especial • Negra Modelo • Corona • Corona Light •  
• Pacifico • Victoria • South St., Pilsner, Equilibrium Brewery •  
• Logical Conclusion, Hazy IPA, Threes Brewery • XX Lager •

## SPARKLING / CHAMPAGNE

**L'Atzar**, Cava Brut Reserva 2020 \$16 / 65  
**Veuve Clicquot Brut** (NV) \$120

## ROSE

**Whispering Angel** Cotes de Provence \$18 / \$70  
Ch. d'Esclans, 202

## WHITE

**Martin Codax**, Rias Baixas Albarino, Spain 2022 \$17 / \$70  
**Monte Xanic**, Sauvignon Blanc, Mexico 2018 \$16 / \$64  
**Monte Xanic**, Chardonnay, Mexico \$16 / \$64  
**Jacques Durmont**, Sancerre 2022 \$22 / \$90  
**Domaine Louis Moreau** \$85  
Chablis 1er Cru Vau Ligneau, France 2021  
**Domaine de la Solitude** \$130  
Chateauneuf du Pape Blanc, France 2021

## ORANGE

**RGMX, Naranja**, \$20 / \$95  
Riesling and Palomino

## CHEF'S MARGARITA \$22

Casa Dragones Blanco & Casa Lotos Sotol, tangerine, Aperol, chiltepin, lime, tajin rim

## EL SUPERIOR \$22

Patron Reposado, Grand Marnier, hibiscus, lime juice, tajin rim

## MEZCAL NEGRONI \$18

Dos Hombres, Campari, vermouth

## MOJITO \$17

Bacardi rum, mint, lime

## SANGRIA \$16

White or Red, apples, oranges

## JACARANDA \$17

Ketel One Vodka, blackberries, lime, agave

## MICHELADA 10

Choice of beer - lime, Mexican spices, tajin rim

## RED

**Santa Julia**, Malbec, El Burro  
Natural Maipu, Argentina 2022  
**Sciolo Tinto**, RGMX, Syrah /  
Cabernet Sauvignon / Merlot, Mexico  
**Drouhin**, Cloudline, Pinot Noir,  
Willamette Valley, Oregon 2021  
**Bodega El Esteco**,  
Cabernet Sauvignon Reserve 2021  
**Ribera del Duero La Planta**,  
Tempranillo 2021  
**Zenato**, Amarone della Valpolicella  
Classico, Italy 2018  
**Segla**, Margeux, France 2015  
**Domaine du Vieux Telegraphe**  
Chateauneuf-du-Pape Rouge, France 2020



*from Michoacan, con amor!*

@SoledadNYC

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