

SOLERA & Co.

HOSPITALITY | CATERING | EVENTS

CHICKEN BAHN MI

grilled lemongrass chicken, pickled vegetables
sliced jalapeño, cilantro, chili aioli

PEACH CAPRESE

creamy burrata cheese, grilled peaches butter lettuce
basil honey, crispy shallots

CAPRESE

fresh mozzarella, sliced tomatoes, basil pistachio pesto

ROSEMARY HAM + SWISS

rosemary ham, swiss cheese, dijon aioli, baby romaine
roasted tomatoes, pretzel roll

CORONATION CHICKEN

curried chicken salad, almonds, golden raisins
celery, arugula, milk bread

CUBANO

roasted pork, smoked ham, swiss cheese, cornichon, garlic aioli

STRAWBERRY FIELDS

basil pistachio pesto, strawberries, brie, arugula, baguette

HERB ROASTED TURKEY

roasted herb infused turkey breast, spicy tomato chutney
california goat cheese, arugula

VEGGIES & SWISS

fresh seasonal vegetables, sprouts, avocado, swiss cheese
pickled red onion, grain mustard

GODDESS

whipped feta, cucumber, roasted tomatoes, olive tapenade
baby romaine, pickled onion, rustic club



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ANCHO GRILLED CHICKEN

honey glaze salsa verde, bibb lettuce, tomato

FRENCH HAM + CHEESE

thinly sliced smoked ham, gruyere cheese
sliced breakfast radish, butter

HOUSE SMOKED TURKEY

turkey breast thinly sliced, avocado, tomatoes
lettuce, provolone, crispy carrots, chili aioli

JERK CHICKEN

grilled jerk chicken, mango mint salad
bibb lettuce, tomato, ginger aioli

SMOKED TROUT SALAD

smoked trout & apple salad, watermelon radish
butter lettuce, pretzel roll

KYOTO EGG SALAD

wasabi egg salad, watercress, milk bread

NORTH BEACH

genoa salami, rosemary ham, soppressata, provolone
olive salad on rustic club

PASTRAMI

smoked beef pastrami, dill pickle, spicy brown mustard on rye

NUMBER 19

smoked pastrami, swiss cheese, cole slaw, russian dressing, rye

PEPINO

fresh cucumber, watercress, cultured butter, dill, milk bread



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RANCH HANDS

coffee-rubbed flat iron, aged cheddar, chimichurri aioli, arugula watermelon radish, roasted tomato, baguette

LOX

salmon lox, thinly sliced cucumber, pickled red onion
caper lemon dill crema, rye

FALL VEGETABLE WRAP

butternut squash hummus, seasonal vegetables, pea shoots
fresh mint, lettuce, crispy shallots

ROASTED EGGPLANT

roasted eggplant, peppers, pickled onion
baby romaine, romesco, focaccia

SANTA BARBARA GIRL

roasted turkey, spicy savoy cabbage slaw
cultured butter, cilantro, pretzel roll

SEARED TUNA

big eye tuna, celery leaves, lemon confit, capers, olives, chive aioli

CLASSIC BIG EYE TUNA

celery, lemon, shallots, mayonnaise, dill, tomato
butter lettuce, rustic club

VEGAN GODDESS

whipped vegan feta, cucumber, roasted tomatoes, olive tapenade
baby romaine, pickled onion, rustic club

SPRING VEGGIE WRAP

vegan seasonal veggie wrap, english pea + mint hummus
pea shoots, lettuce, crispy shallots

