

Ducky Dumplings || 18

steamed duck & scallion dumplings with ginger soy sauce & chili crisp

Mini Crawfish Pies || 16

Natchitoches-style with Zatarain's aioli

GF Kimchi Fries || 13

melted mozzarella, spicy mayo, house kimchi, cucumbers, scallions, sesame

✓ GF The Brussels Sprouts || 12

sweet Thai chili + sesame + green onions

GF Texas Toothpicks || 18

bacon-wrapped Thai basil & jalapeno stuffed Gulf shrimp, chipotle-molasses BBQ sauce, coconut rice

GF Pear Salad || 12

Anjou pears with Benton's country ham, Stilton, local baby lettuces, and shallot vinaigrette

GF Wedge of Iceberg || 12

chunky blue cheese, bacon, almonds, tomatoes, everything bagel crunchy stuff
add fried or grilled chicken \$7

Sausage & Ricotta Manicotti || 29

family-recipe meat sauce with Home Place Pastures spicy Italian sausage, herbed ricotta-stuffed crepes, and sheep's milk pecorino cheese

Fried Chicken Pad Thai || 29

Thai lime & coconut milk double battered chicken tenders, classic wok-fired rice noodle stir fry of carrots, green onion, egg, tamarind, & peanuts

Veal Piccata || 29

angel hair bordelaise with garlic, spinach, white wine, artichokes, herbed tomatoes and lemon caper butter sauce

GF Atlantic Salmon || 31

roasted cauliflower & snap beans, cumin-lime vinaigrette, labneh, chili pickled pineapple, sumac

Grilled Pork Tenderloin || 32

Mexican beer & honey marinade, lime-cilantro chickpea puree, caramelized onion & chili roasted turnips, salsa macha



Key Lime Pie || 8

graham cracker crust and chantilly cream

Toffee Chess Pie || 11

our famous sugar cookie crusted gooey butter bar a la mode

Hot Fudge Brownie || 10

with ice cream



Many dishes can be prepared to suit dietary restrictions. Please let your server know of any allergies.
Split fees may apply. Thank you for supporting a family-owned and operated small business! a 2% service charge will be added to all credit card payments.

Cocktails - 12

SoLa 75*

black pepper infused Uncle Val's gin, Italicus Bergamatto, lime, prosecco

Whiskey Mango Foxtrot*

Black Bush Irish whiskey, spiced mango puree, Ginger of the Indies liqueur

Salty Racoons*

Lunazul Silver tequila, rosemary syrup, lime juice, smoked salt rim

The Sister of Buster Scruggs

Bacon-infused Rittenhouse Rye, Gran Marnier, brandied Montmorency cherry

Mezcal Negroni

Illegal mezcal, Campari, Antica Red Vermouth, black sea salt & chocolate sugar rim

German Chocolate Cake Martini

Old Monk Rum, coconut rum, house chocolate coconut milk

The Satusuma Has Been Drinking

fresh satsuma juice, Ancho Reyes Poblano liqueur, tart cherry brandy, Meukow cognac

Simple SoLa Margaritas

\$5 every day from 5:00-6:00
\$8 otherwise

fresh squeezed lime, 100% agave silver tequila, house made triple sec

*can be prepared without alcohol

WHITE, ROSE, & SPARKLING

2020 Mezzacorona Pinot Grigio, Italy 9 / 35

2020 Kono Sauvignon Blanc, Marlborough 9 / 35

2020 Comtesse Marion, Chardonnay, France 11 / 43

2019 Flocking Fabulous Sauvignon Blanc, Santa Barbara 135

Broadbent Vinho Verde Rosé, Portugal 8 / 30

2020 La Fage Miraflores Rosé, France 12 / 46

Ruffino Prosecco 8 / 30

2019 "Octopus" Carboniste Sparkling Albarino Extra Brut, California 56

PINOT NOIR

2019 Soul Sister, California 10 / 40

2019 Planet Oregon, Willamette Valley 15 / 58

2020 Imagery Pinot-Petit Verdot 55

2018 Duckhorn Migration, Sonoma 65

CABERNET & FRIENDS

2018 Storyteller, Sonoma 10 / 40

2019 In Sheep's Clothing, Washington 13 / 51

2018 Mocali Cabernet Sauvignon, Italy 50

2018 CULT Cabernet Sauvignon, Napa Valley 75

OTHER REDS

2020 Seven Moons Red Blend, Chile 30

2020 Le Croizillon Malbec, France 12 / 47

2015 Mocali Brunello di Montalcino - Sangiovese, Tuscany 115