



Smalls.

- Crispy Brussels Sprouts** 13
sweet Thai chili, mint, lime, coconut rice
 - Ducky Dumplings** 18
duck, pork, scallion, ginger, soy-chili oil
 - Kimchi Tater Tots** 15
extra sharp cheddar, jalapenos, & gochujang aioli
 - Parmesan Truffle Fries** 12
calabrian chile & caper aioli
 - Sticky Chicken** 15
savory plum sauce, cucumber salad
 - Late Harvest Caesar Salad** 13
kale, grilled corn, parmesan, cornbread croutons, classic anchovy dressing
- add gulf shrimp \$10
add fried or grilled chicken \$8

Entrees.

- Spring Spaghetti** 32
curly campanelle pasta with house bolognese, yellow squash, Italian sausage, and burrata cheese
- Grilled Salmon** 28
spice rubbed Wester Ross salmon, green bean amandine orzo salad, creole crawfish cream sauce
- Shrimp & Ricotta Ravioli** 36
lemon butter lacquered ricotta ravioli, gulf shrimp, sugar snap peas, roasted tomatoes, garlicky breadcrumbs substitute chicken @ no charge
- Steak Frites** 44
Black garlic rubbed hanger steak, parmesan truffle fries, Calabrian Chile & caper aioli
- Pork Tenderloin** 34
worcestershire butter grilled pork, rosemary potatoes au gratin, english peas + pearl onions, madeira demi glacé

Piccata.

- served with creamy parmesan rice grits from Two Brooks Farms, white wine & garlic sautéed spinach & artichoke hearts, basil oil marinated tomatoes, and lemon caper butter sauce
- Veal** 36
- Salmon** 28
- Chicken** 31
- Veggie** 23
- Gulf Shrimp** 34

Dessert.

- Chocolate Panna Cotta** 8
cookie crumble and whipped cream
- Salted Caramel Cheesecake** 11
jameson caramel & smoked Maldon sea salt
- Coconut Cake** 9
tres leche style

Cocktails.

- Your Other Left** 12
Hovding Aquavit, Benectine, Disoronno, lemon
- dot dot dot dash** 12
Kirk & Sweeney Aged rum, Falernum, allspice dram, honey, orange juice, tiki bitters
- Stumbleweed** 13
Tapatio anejo tequila, ilegal mezcal, Ancho Reyes poblano, Gran Gala, Absinthe, Chocolate bitters
- SoLa 75 (Part Deux)** 12
Cathead raspberry vodka, lemon, simple, Prosecco
- Naked & Famous** 13
in-house barrel aged illegal mezcal, aperol, yellow chartreuse, lime, grilled Meyer citrus
- Salted Caramel Mochaspreso** 12
Tito's, Trader Vic's chocolate, Dorda caramel liqueur, Himalayan pink salt

SoLa t-shirts & hot sauces may be purchased through your server

Thank you for supporting a family-owned and operated small business
Many dishes can be prepared to suit dietary restrictions. Please let your server know of any allergies.
a 2% fee will be added to all credit card transactions

