APPETIZERS ***

SOFT PRETZELS

WARM & SALTED PRETZELS SERVED WITH CHEDDAR IPA DIPPING SAUCE 10

LAGER BATTERED CHICKEN TENDERS

SERVED WITH GINGER HONEY MUSTARD 11

CRISPY BRUSSELS SPROUTS @

Tossed with parmesan, served with citrus aioli 9

CUBAN CIGARS

SPICY BRAISED PORK EGG ROLL STUFFED WITH JALAPEÑO JAM & CHIPOTLE AIOLI 13

HOUSEMADE POTATO CHIPS

SERVED WITH SPICY DIPPING SAUCE 6

GRILLED CHICKEN QUESADILLA

PICO DE GALLO, GUACAMOLE & SOUR CREAM 13

BASKET OF FRIES 8 @

WITH CURRY SAUCE 10

WITH CHEDDAR, SMOKED BACON & SCALLION 10

SOUP & SALADS

CLAM CHOWDER

A NEW ENGLAND CLASSIC 11

MIXED GREEN SALAD @

Crispy vermont goat cheese, candied pecans, grapes, balsamic vinaigrette 12

CHOPPED SALAD @

Chopped mango, apple, english cucumber & roma tomato with grilled corn & crumbled bulgarian feta, served with lemon basil vinaigrette 14

ADD TO ANY SALAD

CHICKEN 6, STEAK* 8, SALMON* 7

CONTACTLESS MENU

- 1. OPEN YOUR CAMERA APP
- 2. Scan QR Code (No Need To Take A Photo)
- 3. CLICK THE LINK AT THE TOP
- 4. VIEW THE MENU, TOUCH FREE!



BURGERS & SANDWICHES +--

SERVED WITH FRENCH FRIES
UDI'S GLUTEN FREE BREAD AVAILABLE UPON REQUEST

SÓLÁS BURGER* @

HALF POUND GROUND CHUCK, CHOICE OF CHEDDAR, SWISS, AMERICAN OR BLEU, GRILLED POTATO ROLL 17

NEW ENGLAND LOBSTER ROLL @

LIGHTLY DRESSED LOBSTER, GRIDDLED SPLIT TOP BUN 28

REUBEN @

THIN SLICED CORNED BEEF, SWISS, SAUERKRAUT & RUSSIAN DRESSING ON MARBLE RYE 15

VEGGIE BURGER WRAP @

Housemade blend of grains & vegetables, spinach, creamy goat cheese, avocado mousse & sliced tomato in a whole wheat wrap 14

CHICKEN BLAT @

GRILLED CHICKEN BREAST, SMOKED BACON, LETTUCE, AVOCADO MOUSSE & CHIPOTLE MAYO ON PARMESAN FOCACCIA 16

SÓLÁS FAVORITES ****

FISH & CHIPS

LAGER BATTERED HADDOCK, CHIPS, COLESLAW, CAPER TARTAR SAUCE & FRESH LEMON 24

SÓLÁS CHICKEN @

ROASTED BONE-IN CHICKEN BREAST, FINGERLING POTATOES, GRILLED ASPARAGUS, WHISKEY PAN SAUCE 24

GRILLED SALMON* @

SPICY-SWEET CHILI GLAZE, LEMON BASMATI RICE, BROCCOLI RABE 24

GRILLED FLAT IRON STEAK* @

WHIPPED GARLIC POTATOES, GRILLED ASPARAGUS, SHALLOT DEMI GLACE 26

WILD MUSHROOM RAVIOLI

ROASTED TOMATOES, ASPARAGUS, SAGE & GARLIC CREAM 19

6 These items are suggestions for gluten sensitive guests. We understand that sensitivity to gluten can vary and it's important to note that sólás is not a gluten free environment.

*These items are cooked to order and, or may contain raw or undercooked ingredients. Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Before placing your order, please inform your server if anyone in your party has a food allergy.

COCKTAILS ****

BLUEBERRY LEMONADE

STOLI BLUEBERRY VODKA, BLUEBERRY SYRUP, LEMON JUICE, SIMPLE SYRUP

WHISKEY SMASH

MAKER'S MARK BOURBON, LEMON JUICE, SIMPLE SYRUP, FRESH MINT

MANGO MULE

TITO'S HANDMADE VODKA, GINGER BEER, MANGO PURÉE, LIME JUICE

SANGRIA

PINOT NOIR, COINTREAU, CITRUS, FRESH BERRIES

COOL HAND CUKE

CROP CUCUMBER ORGANIC VODKA, MUDDLED BLACKBERRIES, LEMON JUICE, SIMPLE SYRUP, CHAMPAGNE FLOAT

RUM PUNCH

COCONUT RUM, GOSLING'S BLACK SEAL RUM, PINEAPPLE JUICE, ORANGE JUICE, GRENADINE

ESPRESSO MARTINI

STOLI VANILLA VODKA, ESPRESSO, BAILEYS IRISH CREAM, TURBINADO SUGAR RIM

BFFR + ←

DRAFTS

GUINNESS

FIDDLEHEAD IPA

HARPOON IPA

JACK'S ABBY HOUSE LAGER

SAMUEL ADAMS LAGER
SAMUEL ADAMS SEASONAL

BUD LIGHT

BOTTLES & CANS

BUDWEISER

BUD LIGHT

COORS LIGHT

WHITE CLAW HARD

SELTZER

MICHELOB ULTRA

CORONA EXTRA

MAGNERS IRISH CIDER

MILLER HIGH LIFE

ST. PAULI GIRL N/A

CRAFT BOTTLES & CANS

NIGHT SHIFT WHIRLPOOL - PALE ALE - MA, 4.5%

ALLAGASH WHITE - WHEAT ALE - ME. 5.1%

LAGUNITAS ROTATING - CA

DOGFISH HEAD 60 MINUTE - IPA - DE, 6%

LAGUNITAS SUMPIN' EASY - ALE - CA, 5.7%

CISCO SEASONAL - MA

DESSERT

CHOCOLATE CAKE

Three layer cake with caramel sauce & whipped cream 9

CARROT CAKE

Cream cheese frosting, spiced pecans, vanilla ice cream 9









It's great to see you! Please know that the safety of our team and guests remains our top priority and we have added extra protocols onto our existing high safety standards. We ask that you wear your mask when not seated at your table & limit your stay to 1 hour 45 minutes.

WINE



CABERNET, JOSH 10

MALBEC, SAN HUBERTO 9

MERLOT, HAYES 9

PINOT NOIR, CONO SUR 8

WHITE

SAUVIGNON BLANC, MATUA 9 CHARDONNAY, CHATEAU SOUVERAIN 10

PINOT GRIGIO, ANTERRA 8

CHAMPAGNE.

BARTON & GUESTIER 10

ROSÉ, FLEURS DE PRAIRIE 12

WEEKEND BRUNCH & TAKEOUT AVAILABLE



@SOLASBOSTON