

APPETIZERS

SOFT PRETZELS

WARM & SALTED PRETZELS SERVED WITH CHEDDAR IPA DIPPING SAUCE 10

SHORT RIB TOTS*

CRISPY TATER TOTS, CHILI BRAISED SHORT RIB RAGOUT, FOUR CHEESE SAUCE, TOPPED WITH A FRIED EGG 15

LAGER BATTERED CHICKEN TENDERS

SERVED WITH GINGER HONEY MUSTARD 11

CRISPY BRUSSELS SPROUTS Ⓞ

TOSSED WITH PARMESAN, SERVED WITH CITRUS AIOLI 9

HOUSEMADE POTATO CHIPS

SERVED WITH SPICY DIPPING SAUCE 6

QUESADILLA

GRILLED CHICKEN OR PULLED PORK, PICO DE GALLO, GUACAMOLE & SOUR CREAM 13

BASKET OF FRIES Ⓞ 8

WITH CURRY SAUCE 10

WITH CHEDDAR, SMOKED BACON & SCALLION 10

BUTTERMILK BUFFALO WINGS

SERVED WITH BLEU CHEESE, CARROTS & CELERY 13

SOUP & SALADS

CLAM CHOWDER

A NEW ENGLAND CLASSIC 11

ONION SOUP GRATINÉE

SLOW COOKED ONIONS, SAVORY BEEF BROTH, TOASTED BREAD, SWISS & PARMESAN 12

CITRUS QUINOA BOWL Ⓞ

RED QUINOA, SLICED AVOCADO, ROASTED BUTTERNUT SQUASH, CUCUMBER, TOASTED PUMPKIN SEEDS & CITRUS CIDER VINAIGRETTE 16

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 & CRUMBLLED BULGARIAN FETA, SERVED WITH LEMON BASIL VINAIGRETTE 14

ADD TO ANY SALAD

CHICKEN 6, STEAK* 8, SALMON* 7



f @SOLASBOSTON



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.

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

CHICKEN AVOCADO BLT Ⓞ

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

REUBEN Ⓞ

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

PATTY MELT*

8OZ ALL NATURAL BEEF PATTY, GRILLED ONIONS, SAUTÉED MUSHROOMS & DOUBLE SWISS ON GRIDDLED RYE BREAD 16

VEGGIE BURGER Ⓞ

HOUSEMADE BLEND OF GRAINS, BEANS, & VEGETABLES, WHIPPED GOAT CHEESE & ROASTED RED PEPPERS ON GRIDDLED BRIOCHE 14

LENOX CLUB SANDWICH

FRESH ROASTED TURKEY BREAST, APPLEWOOD SMOKED BACON, SLICED TOMATO, CRISP LETTUCE & MAYO ON GRIDDLED COUNTRY WHITE 15

SÓLÁS FAVORITES ★★★★★

FISH & CHIPS

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

SHEPHERD'S PIE Ⓞ

SLOW COOKED BEEF, ROASTED ROOT VEGETABLES, SWEET PEAS & MASHED RED BLISS POTATOES 21

GRILLED SALMON* Ⓞ

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

CHICKEN POT PIE

BRAISED CHICKEN, YUKON POTATOES, FRESH CORN & SWEET PEAS BAKED WITH A FLAKY GOLDEN CRUST 19

SHORT RIB MAC & CHEESE

CHILI BRAISED SHORT RIB, FOUR CHEESE SAUCE, PARMESAN CRUST 19



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!

Ⓞ 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 ★★★★★

FOR YOU OR A FEW GLASS/PITCHER
PITCHER AVAILABLE FOR 2 OR MORE

CRANBERRY LEMONADE P
TITO'S HANDMADE VODKA, CRANBERRY PURÉE,
LEMONADE 14/40

RUM PUNCH P
COCONUT RUM, GOSLING'S BLACK
SEAL RUM, PINEAPPLE JUICE, ORANGE JUICE,
GRENADINE 12/40

ESPRESSO MARTINI
STOLI VANIL VODKA, BAILEYS IRISH CREAM,
ESPRESSO 15

MAPLE GINGER SOUR
MAKER'S MARK BOURBON, MAPLE, GINGER,
LEMON JUICE 13

PUMPKIN MULE
TITO'S HANDMADE VODKA, PUMPKIN SPICED
SYRUP, GINGER BEER & LIME JUICE 12

WHITE APPLE SANGRIA P
SAUVIGNON BLANC, CHOPPED APPLES,
APPLE BRANDY 14/40

SPICED MINT PALOMA
CAZADORES TEQUILA, MAPLE, GINGER,
MUDDLED MINT, LIME & GRAPEFRUIT JUICE 13

BEER

DRAFTS

GUINNESS 8.50

FIDDLEHEAD IPA 8

HARPOON IPA 8.50

BUD LIGHT 6

JACK'S ABBY HOUSE LAGER 8

SHIPYARD PUMPKINHEAD 8

SAMUEL ADAMS LAGER 8.50

SAMUEL ADAMS SEASONAL 8.50

FEATURED CRAFT BEER
ROTATING LOCAL SELECTION

BOTTLES & CANS

BUDWEISER 5

BUD LIGHT 5

COORS LIGHT 5

WHITE CLAW HARD
SELTZER 8

MICHELOB ULTRA 6

CORONA EXTRA 5.50

MAGNERS IRISH CIDER 6.50

MILLER HIGH LIFE 5

HIGH NOON HARD SELTZER 9

HEINEKEN 0.0 N/A 6

CRAFT BOTTLES & CANS

NIGHT SHIFT WHIRLPOOL – PALE ALE – MA, 4.5% 10

ALLAGASH WHITE – WHEAT ALE – ME, 5.1% 9

LAGUNITAS ROTATING – CA 8

DOGFISH HEAD 60 MINUTE – IPA – DE, 6% 7.50

LAGUNITAS A LITTLE SUMPIN' SUMPIN' – ALE – CA, 7.5% 8

CISCO SEASONAL – MA 8

WINE

RED

CABERNET, JOSH 10

MALBEC, SAN HUBERTO 9

MERLOT, HAYES 9

PINOT NOIR, CONO SUR 8

WHITE

SAUVIGNON BLANC, 13 CELSIUS 9

CHARDONNAY, CHATEAU SOUVERAIN 10

PINOT GRIGIO, ANTERRA 8

CHAMPAGNE, BARTON & GUESTIER 10

ROSÉ, FLEURS DE PRAIRIE 12

ROADIES COCKTAILS TO GO ★★★★★

CRANBERRY LEMONADE
TITO'S HANDMADE VODKA,
CRANBERRY PURÉE, LEMONADE 14

RUM PUNCH
COCONUT RUM, GOSLING'S BLACK
SEAL RUM, PINEAPPLE JUICE,
ORANGE JUICE, GRENADINE 14

DESSERT

CHOCOLATE CAKE
THREE LAYER CAKE WITH CARAMEL
SAUCE & WHIPPED CREAM 9

CARROT CAKE
CREAM CHEESE FROSTING,
SPICED PECANS, VANILLA ICE CREAM 9

LATE NIGHT MENU

SOFT PRETZELS
WARM, SALTED & SERVED WITH
CHEDDAR IPA DIPPING SAUCE 10

CHICKEN TENDERS
LAGER BATTERED & SERVED WITH
GINGER HONEY MUSTARD 11

QUESADILLA
GRILLED CHICKEN OR PULLED PORK,
PICO DE GALLO, GUACAMOLE & SOUR
CREAM 13

BASKET OF FRIES G 8
WITH CURRY SAUCE 10
CHEDDAR, BACON & SCALLION 10

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

BUTTERMILK BUFFALO WINGS
SERVED WITH BLEU CHEESE, CARROTS &
CELERY 13

WHISKEY OF THE WEEK TALISKER STORM SINGLE MALT SCOTCH WHISKY 14 – 45.8% ABV / 91.6 PROOF

NOSE: SWEET MALT, RIPE BERRY FRUIT, SMOKE, BRINE – TASTE: MELLOW & RICH, SPICY, NUTTY SMOKINESS

