# solset

ROOFTOP BAR

## SMALL PLATES

**EDAMAME** 7
sea salt

**TRUFFLE FRIES** 13
hand-cut potatoes, dipping sauce trio

**PORK DUMPLINGS** 14
pineapple gastrique, worcestershire sauce, scallions

**ZUCCHINI CROQUETTES** 14
fontina cheese, red pepper mayo

**SPINACH ARTICHOKE DIP** 14
creamy baked spinach & artichoke dip, served with house-made tortilla chips

**CRISPY MOZZARELLA** 15
golden-fried mozzarella, served with warm marinara sauce

**BOURBON HOT HONEY WINGS** 16
7pcs., choice of ranch or bue cheese

**FRIED CHICKEN BAO BUNS** 18
coleslaw, cilantro, sriracha aioli

**CALAMARI** 18
flash-fried, peperoncini, crispy shallots, cilantro smoked paprika aioli, lemon

**DYNAMITE SHRIMP** 19
flash-fried shrimp, spicy mayo, scallions, sesame seeds

**TUNA CEVICHE** 21
ponzu citrus dressing, soy sauce, avocado, red onions, sesame seeds, rice crackers

**CHARCUTERIE BOARD** 26
selection of artisanal meats and cheese served with fruits and toasted bread

**MUSSEL POTS**
served with hand-cut potato fries

**WHITE WINE MUSSELS** shallots, garlic, butter, thyme, calabrian chilies 24

**MUSSELS MARINARA** san marzano tomatoes, white wine, thyme, parsley calabrian chilies 24

**SAFFRON MUSSELS** white wine, garlic, shallots, cream, chives 26

## SALADS

**CAESAR** 15
crisp romaine, shaved parmigiano, croutons, soft boiled egg rich caesar dressing

**HARVEST** 17
arugula, roasted butternut squash, apples, goat cheese, candied pecans, cranberries, maple dijon mustard

**SEARED AHI CRUNCH** 29
pan seared tuna, mixed greens, cabbage, carrots, cilantro edamame, scallions, peanuts, ginger sesame dressing

**ADDITIONAL TOPPINGS**
CHICKEN *7* | STEAK *10* | SHRIMP *10* | SALMON *12*

## SIDES

HAND-CUT FRIES 8
CRISPY BRUSSELS SPROUTS 9
MASHED POTATOES 9
MUSHROOMS 9
ROASTED CAULIFLOWER 9

## SUSHI

CLASSICS - 6 PIECES

**CALIFORNIA** 11
kanikama, avocado, cucumber, mayonnaise

**AVOCADO CUCUMBER** 11
avocado, cucumber

**HAMACHI** 12
hamachi, avocado, scallions

**SALMON** 12
salmon, avocado

**CRUNCHY SPICY SALMON** 12
spicy salmon, avocado, sriracha mayo, tempura flakes scallions, cilantro

**SPICY TUNA** 13
chopped tuna, sriracha mayo, avocado scallions

**SHRIMP TEMPURA** 14
shrimp tempura, old bay mayonnaise, avocado, lettuce habanero masago

**NIGIRI OR SASHIMI PLATE** 26
salmon, tuna, hamachi

## MAINS

**GRILLED CHICKEN SANDWICH** 18
fontina cheese, tomatoes, red onion, green salad basil pesto aioli, brioche roll, homemade wavy fries

**VEGGIE BURGER** 19
house-made quinoa, walnuts, mushroom & red kidney bean patty smoked gouda cheese arugula, red onions, tomato, spicy mayo

**BOULEVARD BURGER** 22
taleggio cheese, caramelized onions, shiitake mushrooms black garlic sauce, homemade wavy fries

**WAGYU BOLOGNESE** 24
tagliatelle noodles, beef and veal ragout, parmesan cheese, parsley

**STEAK FRITES** 34
strip loin, hand-cut fries, green peppercorn sauce tarragon

## DESSERT

**CRÈME BRÛLÉE** 12
vanilla bean custard, sugar crust, berries

**PISTACHIO BOMBS** 12
filled with pistachio pastry cream, sugar dust

**CHEESECAKE** 13
strawberries, whipped cream

**FLOURLESS CHOCOLATE CAKE** 15
caramelized banana, walnuts, salted caramel gelato

A 2% Culinary Fee Is Added To All Checks To Support Our Kitchen Staff's Base Wages and Benefits.

Before placing your order, please inform your server if a person in your party has a food allergy. *Served raw or undercooked, or contains (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.