

D I N N E R M E N U

STARTERS

SOUP changes daily	9
KELLY'S ROSEMARY GRILLED FOCACCIA (V) Big Sur Salts, house-marinated olives	11
FRITTO MISTO seasoned fried squid, cauliflower, shishito peppers and caper remoulade	15
DRUNKEN MANILA CLAMS pancetta, fresh herbs, chili oil, white wine & garlic francese	18
SPICY HOT CHICKEN WINGS with honey-sriracha glaze, sesame & house-made kim chee pickles	14
CREAMY SMOKED SALMON DIP dill, scallions, house-fried potato chips	12
CHEESE BOARD a selection of three-artisian cheeses with quince paste, apples, seasoned nuts, marinated olives & crostini	22

SALADS add chicken 8, steak 10, salmon 12

SOTOLA SALAD mixed greens, rainbow carrots, red onions, beets, fennel & maple sherry vinaigrette	12
BUDDHA BOWL (GF) quinoa, mixed greens, pea shoots, seasonal squash, pomegranates, pine nuts, rainbow carrots, beet hummus & lemon tahini dressing	19
ROASTED BEET SALAD red & gold beets, burrata, tangerines, toasted almonds, citrus-coriander vinaigrette & cilantro sprouts	17
ARUGULA SALAD endive, radicchio, pears, walnuts, goat cheese & champagne vinaigrette	16

ENTREES

FROM THE SEA seasonal fish ~ ask server for details	MP
CHICKEN ALLA DIAVLO pan fried mustard chicken thighs, focaccia breadcrumbs, creamy polenta cipollini & smokey braised kale,	26
SEARED KING SALMON chickpeas, romanesco, tomatoes & saffron, baby cauliflower & marinated olive-caper relish	32
GRILLED BAVETTE STEAK roasted Brussels sprouts, bacon & balsamic, shimeji mushrooms fondant potatoes & red wine reduction	30
SOTOLA BURGER* Painted Hills chuck, blue cheese, bourbon bacon jam, sautéed mushrooms, frisée lettuce, roasted garlic mustard aioli (V) Beyond Patty \$3	18
AMERICAN BURGER* Painted Hills chuck, cheddar cheese, tomato, lettuce, pickles, caramelized onion, house ketchup & yellow mustard (V) Beyond Patty \$3	16
WILD MUSHROOM GNOCCHI (V) wilted arugula, whiskey cream sauce & pecorino	24

SIDES

FRIES, HOUSE-FRIED CHIPS, SEASONAL VEGGIES, HOUSE SALAD	6
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*SERVED RAW OR UNDERCOOKED OR CONTAINS RAW OR UNDERCOOKED INGREDIENTS | *THOROUGHLY COOKING FOODS OF ANIMAL OR SEA PRODUCTS REDUCES THE RISK OF FOOD BORNE ILLNESS
INDIVIDUALS WITH CERTAIN HEALTH CONDITIONS MAY BE AT HIGHER RISK IF THESE FOODS ARE CONSUMED RAW OR UNDERCOOKED* A 20% GRATUITY WILL BE ADDED TO GROUPS OF 6 OR MORE

WE PROUDLY SOURCE INGREDIENTS FROM LOCAL FARMS AT THEIR PEAK OF FRESHNESS, SO THERE MAY COME A TIME WE RUN OUT OF CERTAIN MENU ITEMS. WE KINDLY ASK FOR YOUR UNDERSTANDING & SUPPORT OF LOCAL FARMS IF THIS SHOULD HAPPEN DURING YOUR DINING EXPERIENCE. THANK YOU - SOTOLA

SOTOLA COCKTAILS

HARLEY GREYHOUND Tito's Vodka, Aperol, fresh grapefruit, fresh lime	12
DOUBLE A PATIO POUNDER Ketel One Botanical vodka, fresh citrus, Lo-Fi Amaro, bubbles	13
SUZIE CUC' Tito's Vodka, St. Germain, fresh cucumber, fresh lemon, rhubarb bitters	13
DUSK TIL DAWN Espolon Blanco Tequila, Citronage, pineapple, fresh lime, fresh jalapeno	12
COM'ON I WANNA (LEI) YA Rumhaven rum, Brinely Shipwrecked coconut cream rum, pineapple	15
BAJA OLD FASHIONED smokey Casamigos Mezcal, lavender bitters, agave, lemon zest	14
LOST BOYS Bulleit Bourbon, Green Chartreuse, rhubarb bitters, Angostura	14
GREEN FLASH Hendrick's Gin, Canton ginger, cucumber, fresh basil, jalapeno	14
MUSTACHE RIDE Jameson, Cynar Amaro, Allspice Dram, fresh lemon, demarara	14
SOTOLA SANGRIA White wine, peach and raspberry, fresh fruit, splash soda	12

CLASSIC COCKTAILS

OLD FASHIONED Bulleit bourbon, orange bitters, angostura, orange zest, luxardo cherry	13
SAZERAC Templeton rye, Peychaud's bitters, Absinthe wash, lemon zest	13
LAVENDER SOUR Bulleit bourbon, lemon juice, lime juice, lavender syrup	13
NEGRONI Venus Gin, Campari, Antica, Orange Zest	13
THE COOPER Hendrick's gin, muddled cucumber, lemon juice, hibiscus syrup, soda water	13
CORPSE REVIVER #2 Tanqueray Gin, Lillet Blanc, Absinthe, Cointreau, fresh lemon	12
PAINKILLER Mount Gay Black Barrel Aged Rum, coconut, fresh orange, pineapple, nutmeg	12
APEROL SPRITZ Aperol, sparkling wine, fresh citrus, soda water	12

WINE

WHITE WINE

	<u>G</u>	<u>B</u>
STORRS CHARDONNAY, SANTA CRUZ MOUNTAINS	14	50
FOLEY JOHNSON CHARDONNAY, CARNEROS	12	46
BERNARDUS CHARDONNAY, MONTEREY	15	58
BARGETTO PINOT GRIGIO, SANTA CRUZ MOUNTAINS	9	34
FIRESTONE SAUVIGNON BLANC, SANTA YNEZ	9	34
LA HONDA SAUVIGNON BLANC, SANTA CRUZ MOUNTAINS	12	46
BELLERUCHE ROSÉ, FRANCE	12	46

RED WINE

	<u>G</u>	<u>B</u>
MARTIN RANCH CABERNET SAUVIGNON, SCM	13	50
STORRS PINOT NOIR, SANTA CRUZ MOUNTAINS	14	52
SOQUEL VINEYARDS PINOT NOIR, SCM RESERVE	14	52
DRY CREEK ZINFANDEL, SONOMA COUNTY	14	58
ZACA MESA SYRAH, SANTA YNEZ VALLEY	10	36
ELY CABERNET SAUVIGNON, PASO ROBLES	11	42

BUBBLES

	<u>G</u>	<u>B</u>
GLORIA FERRER BLANC de NOIR, SONOMA	14	52
MUMM NV BLANC de BLANC, NAPA	15	58
MUMM NV SPLIT BRUT PRESTIGE, NAPA		13
MOET + CHANDON MINI MOET BRUT ROSE, FRANCE		14

DRAFT BEER

ask your server for bottled beer selection

DISCRETION BREWERY UNCLE DAVE'S IPA Soquel, CA - ABV 7.0%	8
DISCRETION BREWERY SHIMMER PILSNER Soquel, CA - ABV 5.3%	8
SANTA CRUZ MOUNTAIN BREWERY AMBER ALE Santa Cruz, CA - ABV 5.4%	8
CORRALITOS BREWERY - ASK SERVER Watsonville, CA	8
ROTATING SEASONAL TAP - ASK SERVER	8