

FIRST OF ALL ... THANK YOU!
WE ARE SUPER GRATEFUL FOR YOUR SUPPORT IN
THESE CHALLENGING TIMES
WE COULDN'T SURVIVE WITHOUT YOU.
MUCH LOVE @SDCCAFE TEAM

ORGANIC COFFEE + FOOD

SOLAR de CAHUENGA

@SDCCAFE



GOOD STUFF

BAGEL & SCHMEAR

Wild caught Alaskan smoked salmon, tomatoes, cucumber, red onions, lemon, capers, cream cheese Choose: plain, sesame or everything bagel 12

SOLAR BREAKFAST SANDWICH

Three scrambled eggs, cheddar, tomatoes and crispy bacon served on a brioche bun and chipotle aioli with a choice of mix green, grilled potatoes or fries 13

BREAKFAST BURRITO

Flour or Whole Wheat tortilla with Scrambled eggs, bacon, mexican style black beans, cheddar, pico de gallo and sour cream with a choice of grilled potatoes, salad or fries 13 add chicken sausage 2 Sub Turkey Bacon 2

VEGGIE BURRITO (VGT) or (VGN)

Flour or Whole Wheat tortilla with avocado, egg whites, zucchini, spinach, mushrooms, tomatoes, potatoes and melted mozzarella served with your choice of salad or grilled potatoes 13 Just Egg Vegan 2 (VGN)
* add beyond meat patty or sausage 2.50 or as a side 5

AVOCADO TOAST (VGT)

- 1) Corn and Red Onion or
- 2) Radish and Pico de Gallo

Served on a natural leavened rustic sourdough bread spread with avocado and scrambled eggs & a choice of grilled potatoes, salad or fries 12

PANCAKES

Plain | Choco Chips | Strawberry | Bananas | 11

Pain Perdu (Crispy French Toast) (VGT)

Crème Brûlée base with orange zest and topped with fresh strawberries, blueberries, blackberry and roasted bananas 12

Add Nutella 2

Pain Perdu Special (VGT)

Pain Perdu grilled on an iron skillet with fluffy scrambled eggs and smoked bacon 13

OMELETTE & EGGS

Served with choice of grilled potatoes, salad, or fries and wheat or white toast sub english muffin or gf toast 1 sub fruit cup 1.75 add a pancake 3 | egg white 2 Sub Turkey Bacon 2

CALI DREAMING (VGT)

Mushrooms, spinach, zucchini, bell peppers, onions and mozzarella 13

SOLAR OMELETTE (VGT)

Mushrooms, spinach, basil, sundried tomatoes, avocado and mozza 13

THREE EGGS YOUR STYLE

Served with crispy bacon, toast and side 13

MAKE YOUR OWN OMELETTE (Pick 3)

Spinach | bell peppers | mushrooms | olives | basil | sun-dried tomatoes | onions | tomatoes | zucchini | avocado | bacon | ham | provolone | mozzarella | cheddar | feta | bleu cheese 13

*Add ons for Omelette only: alaskan smoked salmon, chicken breast, chicken sausage, goat cheese or fresh mozzarella 2

*Beyond patty or sausage 2.50 (as a side 5)

BREAKFAST CREPES

Served with a choice of grilled potatoes, salad or fries. substitute sweet potato fries or fruit cup for 1.75 | add beyond meat patty or sausage 2.50 | as a side 5 | Sub Turkey Bacon 2

MORNING

Three eggs scrambled, ham, cheddar, onions and bell peppers 12

CAMPESTRE

Three eggs scrambled, bacon and cheddar 12

ADRIAN'S

Wild caught Alaskan smoked salmon, tomatoes, grilled onions and sour cream 13

SANDWICHES

Choice of baby green salad or french fries. Sub sweet pot. fries, parmesan fries or fruit cup for 1.75

PRIME NEW YORK STEAK

Grilled prime NY steak topped with house made chimichurri sauce, grilled onion, tomatoes, lettuce and mayo 15

FACE UP TUNA

Albacore tuna salad, crispy red onions, sun-dried tomatoes, niçoise olives, tomato, avocado, organic baby greens and onions 12

MILANESA

Crispy breaded chicken on a brioche bun topped with romaine lettuce, tomatoes, onions and mozzarella with cilantro aioli 13

POLLO

Tender marinated chicken breast, romaine lettuce, tomato and onions with cilantro aioli 12

GRILLED CHEESE (VGT)

Rustic white bread toasted with cheddar, provolone and mozzarella with our signature pesto sauce (no peanuts but walnuts) 12
*add bacon 2.50

PESTO CHICKEN (Panini style)

Grilled chicken breast, avocado, baby spinach, provolone and homemade pesto sauce (no peanuts but walnuts) 13

BURGERS

Choice of grilled potatoes, french fries or salad. Sub sweet potato fries, parm fries or fruit cup for 1.75

THREE CHEESE BURGER

The best homemade Burger - Mozzarella, feta, cheddar, avocado, tomato, mixed greens, with cilantro aioli 14

SOLAR VEGAN BURGER (VGN) Beyond

burger, grilled onions, lettuce and tomato with VGN Aioli on a VGN brioche bun 15

We use all-natural meats 100% grass-fed 100% pasture raised, USDA Certified, non-GMO with no antibiotics, no added hormones, or added nitrates. Many of our ingredients are organic, and if not, they are of the highest quality available. The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness.

SALADS AND WRAPS

All salads can be made into wraps and comes with a choice of baby green salad or french fries. Sub sweet pot. fries, parmesan fries or fruit cup for 1.75

*add a protein: grilled chicken breast, chicken milanese, scoop of tuna Salad, falafel balls or goat cheese balls 4 Beyond meat 5 Grilled wild caught Alaskan salmon 6

CHICKEN CAESAR

Grilled chicken breast, romaine hearts, croutons, grilled lemon, parsley and parmesan served with caesar vinaigrette 14 sub salmon or steak 2

GOAT CHEESE (VGT)

Fried goat cheese, organic baby greens, fresh mango, fresh red beets and caramelized walnuts served with balsamic vinaigrette 14

SALMON SALAD

Grilled wild-caught Alaskan salmon topped with salsa criolla, tomatoes, red onions, cucumbers and carrots on a bed of organic baby greens served with lemon mint dressing 16

FALAFEL (VGN)

Organic baby greens, tomatoes, onion, cucumber, red bell peppers, and homemade falafel tossed with our house made tahini lemon dressing 14 sub salmon or steak 2

BOWLS

ELENA'S BOWL

Spinach, tomatoes, red onion mint dressing salad, Grandma's homemade hummus, feta cheese and lebaneh with za'atar and olive oil, two soft-boiled eggs and pita bread. 14

SALMON BOWL

Grilled wild-caught Alaskan salmon topped with salsa criolla, served with quinoa, sautéed onions, bell peppers, zucchini and spinach. 16

SAVORY CREPES

Choice of baby green salad, french fries or grilled potatoes. Sub sweet potato fries, parm fries or fruit cup 1.75 add cheese 1
Please allow a little extra time for **Vegan** options

STROGANOFF

Classic stroganoff cream sauce with onions and mushrooms, drizzled over your choice of grilled steak or chicken 14

PESTO CRAZY

Grilled chicken breast, spinach with our homemade savory pesto sauce (no peanuts but walnuts) and mozzarella 13

VEGGIE VEGAN CREPE (VGN)

Asparagus, zucchini, spinach mushroom, sun-dried tomatoes and green beans, topped with a vegan béchamel sauce 12

add beyond meat patty or sausage 2.50

SWEET CREPES

add banana 1 | strawberry 1 | ice cream 2

BLUE SKY (Vegan Style + 1)*

Homemade blueberry-apple compote, cream cheese and honey 8

DULCE DE LECHE

Filled with Argentina's most decadent imported caramel spread with bananas 9

SAVOY (Vegan Nutella & Vegan Crepe + 3)*

California's finest strawberries nestled in Nutella and topped with whipped cream 9

BANANAS FOSTER

Caramelized bananas, cinnamon, brown sugar and butter topped with vanilla ice cream 9

(*Vegan options please allow a little extra time)

SIDES

FRENCH FRIES

Thin cut fries served with chipotle aioli 5

SWEET POTATO FRIES

Our delicious sweet potatoes fries served with chipotle aioli sauce 6

HALF & HALF FRIES

Sweet potato fries and French fries 6

SAUTÉED VEGGIES 9 (VGN)

Market Fresh veggies sautéed with spices

ARTISAN EMPANADAS

Beef | Chicken | Spinach & Artichoke 4 (3x10)

FRENCH FRIES PARMESAN

Thin-cut fries served with pesto sauce (no peanuts but walnuts) with parmesan cheese 6

AÇAÍ



Bowl: Base – Acai, blueberry, strawberry, blackberry & banana.

Garnish: Banana, strawberry, coconut, hemp, flaxseed and chia seeds with homemade GF granola 10.95

Smoothie: Acai, blueberry, strawberry, blackberry & banana 8.50

SMOOTHIES

(M) 5.50 (L) 6.25

STRAWBERRY BANANA ORANGE VANILLA

LOADED SMOOTHIES

(M) 7.50 (L) 8.50

GREEN TEA 2.0

Spinach, avocado, banana, organic Matcha and almond milk.

SOLAR BREAKFAST

Our signature homemade granola, banana, almond milk, cinnamon and vanilla powder

TRIPLE THREAT

Strawberries blueberries blackberries almond milk and vanilla powder

PEANUT BUTTER BLAST

Peanut butter, banana almond milk mocha powder

ICED BLENDED DRINKS

(M) 5.50 (L) 6.25

Coffee Base

MOCHA-VANILLA-DULCE DE LECHE

SOLAR Organic cinnamon tea & espresso

CHAI (no coffee)

CHOCO CHIPS (WITH COFFEE OR MILK BASE)

HOUSE ICED BREWED

(M) 4 (L) 4.50

ICED TEA (unsweetened)

Green or Black tea

LEMONADE (made with demerara raw sugar)

Blended with strawberry or mint is + 1

ON TAP

NITRO COLD BREW (M) 5.50 (L) 6

Bold or Ethiopian

KOMBUCHA (M) 6.50 (L) 7

Babe Maui Wowie (Coconut, strawberry lime)

GT'S Watermelon Wonder

GT'S CBD Hemp infused Peaceful Pomegranate

OVER ICE

ICED LATTE (M) 4.95 (L) 5.65

ICED COFFEE Iced Americano (M) 4 (L) 4.50

ESPRESSO FRIO Whipped Espresso 4

SPECIALTY LATTES

(M) 5.50 (L) 6.25 (Hot/Iced)

SOLAR

Organic cinnamon tea with espresso and vanilla powder garnished with a cinnamon stick.

SPANISH (the original)

Made with condensed milk

HOUSE ORGANIC CHAI BLEND

With vanilla powder

DULCE DE LECHE

Argentinean homemade milk caramel

VEGAN CARAMEL

Two shots of our organic espresso with oat milk

VEGAN SUNRISE

Organic turmeric and ginger root, demerara raw sugar syrup and coconut milk

MATCHA (vgn)

Organic ceremonial matcha latte & Oat milk

Rosemary Whipped Latte

Two shots of our organic espresso whipped with house made rosemary infused demerara raw sugar simple syrup and poured over oat milk and ice 6

HOT DRINKS

ESPRESSO 3.50

MACCHIATO 3.75

CUBANO 3.75

CORTADO 4.25

AMERICANO 3.75 4.50 5.25

LATTE 4.55 4.95 5.65

CAPPUCCINO 4.55 4.95 5.65

ORGANIC FRESH BREW 2.45 2.65 2.95

FRENCH PRESS 6

AFFOGATO 6

HOT CHOCOLATE/VANILLA 4.25 4.5

ORGANIC HOT TEA 3.75

(Green, Black or Herbal)

ADD ONNS:

Vanilla/Mocha/Hazelnut/ Dulce de Leche 0.75

ORGANIC PLANT-BASED MILKS 1

Almond, Coconut or Oat Milk

ADD ESPRESSO Single Shot 0.75 | Double 1.50

SOFT DRINKS

TOPO CHICO, FIJI, COCONUT WATER, APPLE JUICE, MEXICAN COKE-SPRITE-FANTA 3.50

CAN (DIET/COKE/ZERO) 2.50

DAILY FRESH SQUEEZED ORANGE JUICE 6



We pride ourselves on making everything in house and from scratch like our jam, sauces, and dressings. We want to ensure the quality and freshness of our products.