



SOLUNA

COCINA +
TEQUILA BAR

GUACAMOLE

Made-to-order guacamole. Spicy upon request. Served with corn tortilla chips

Guacamole Soluna 15 GF V

Fresh hass avocado, ripe tomato, red onion, cilantro, lime, sea salt, evoo.

Chesapeake Guacamole 18 GF

Guacamole soluna + lump crab, old bay sprinkle.

ANTOJITOS

Chips + Salsa GF V

First round of chips and salsa for the table are compliments of the house. Refills 3

Mexican Street Corn 7 GF V

Fire-roasted corn, fresh lime, house tajin, mayo, queso cotija, crema drizzle.

Empanadas De Carne 12

Fresh guacamole, pico, crema drizzle.

Tuna Tartar 17 GF

Ahi tuna, lemon juice, cucumber slices, evoo, cilantro and avocado.

Mushroom Mollete 10 V

Toasted bolillo, refried beans, chipotle aioli, sautéed mushrooms.

Cóctel De Camaron 17 GF

Chilled, shrimp, spicy broth, clamato, ripe tomato, red onion, cilantro, fresh lime, saladitas.

Flautas 12

Chicken tinga, crispy flour tortilla, lettuce, pico, sour cream, fresh guacamole.

Ceviche 17 GF

Fish, shrimp, fresh lime, red onion, cilantro, chile serrano.

Nachos Soluna 12 GF V*

Corn tortilla chips, refried beans, salsa roja, melted cheese, pico, sour cream, pickled jalapeños.
(Chicken tinga or pork carnitas + 6, grilled steak + 8)

Stuffed Jalapeños 11

Shredded chicken, breaded and fried golden brown, sour cream.

Chile Con Queso Dip 11 V

Blend of cheeses, chilies, dos equis amber, corn tortilla chips.
(Add Chorizo + 3)

SOPA + ENSALADA

Corn Chowder Cup 9 | Bowl 12 GF

Grilled corn, bacon, tasso ham, cream. (add crab meat + 3)

Chicken Tortilla Cup 7 | Bowl 9 GF

Classic Mexican soup, tortilla strips, avocado, cheese.

Chili Azteca Cup 8 | Bowl 10 GF*

Carne, pinto beans, chipotle, chocolate abuelita, cheese, red onion, sour cream, corn bread.

Caesar 10 GF V*

Crisp romaine, house-made caesar dressing, tortilla strips, grated parmesan.
(Grilled chicken + 7, grilled steak or shrimp + 8)

Taco Salad 11 GF* V*

Tortilla bowl, crisp iceberg, pico, cheese, sour cream.
(Chicken tinga or pork carnitas + 6, carne a la mexicana + 7)

Dressings: balsamic vinaigrette, bleu cheese, caesar, italian, ranch or mexican vinaigrette

ESPECIALES SOLUNA

Roasted Half Chicken 25 GF

Cilantro citrus marinade, roasted asparagus and potato.

Carne Asada 32 GF

NY strip, parsley chile butter, black beans, rice, corn or flour tortillas.

Chamorro De Puerco 28 GF

Spice rubbed bone-in pork shank, slow cooked, sautéed mushrooms, rice.

Salmon A La Talla 26 GF

Achiote + guajillo marinated salmon, chipotle mayo, mashed potatoes, spinach.

Duck Confit Molé 28 N

Tender slow cooked duck, molé poblano, sesame seeds, rice.

Chile Relleno 23 GF

Roasted poblano pepper, shrimp + chorizo, tomato cream sauce, cilantro, queso fresco.

Sunken Burrito 16

Refried beans, rice, cheese, lettuce in a large flour tortilla, topped with green tomatillo or roasted tomato salsa, crema drizzle.

Carne A La Mexicana 19 | Pork Carnitas 18 | Chicken Tinga 17

FAJITAS FROM SCRATCH

Sizzling with onions + peppers. Served with pico, fresh guacamole, sour cream, corn tortilla GF or flour tortilla, rice + black or refried beans.

Portobello 19 V

Grilled Chicken 23

Grilled Steak 25

Shrimp 24

Fiesta (Chicken, steak, and shrimp) 27

QUESADILLAS

Corn tortilla GF or flour tortilla, served with sour cream and pico.
add sautéed peppers and onions + 2

Rajas con hongos (poblanos, mushrooms, onions) 14

Shrimp 17

Pork Carnitas 16

Grilled Chicken 16

Grilled Steak 17

ENCHILADAS

Three per order, made with corn tortillas. Served with rice + black or refried beans.

Coloradas 18 GF V

Oaxaca cheese, diced red onion, enchilada sauce.

Suizas 20 GF

Pulled chicken, green tomatillo salsa, queso fresco, crema drizzle.

Molé 21 N

Grilled chicken, molé poblano, sesame seeds, queso fresco, red onion.

STREET TACOS

One corn GF or flour tortilla with cilantro, white onion.

Asada 5

Marinated skirt steak, green tomatillo salsa.

Al Pastor 5

Achiote rubbed pork, pineapple, roasted tomato salsa.

El Gringo 5

Grilled chicken, lettuce, pico, queso fresco, sour cream, guacamole.

Chorizo 5

Spicy mexican sausage, potato, fresh avocado.

Carnitas 5

Citrus marinated pork, green tomatillo salsa.

Rajas con Hongos 5 V

Roasted poblano pepper, mushrooms, onions.

Street Taco add ons 0.50

Pico | Sour Cream | Shredded Cheese | Pickled Onions | Jalapeños | Salsa habanero

TACOS SOLUNA

Three corn GF or flour tortillas per order. Served with rice + black or refried beans.

Camaron 19

Garlic shrimp, pickled slaw, cilantro, avocado.

Birria 19

Slow braised beef, melted cheese, onions, cilantro, raddish, consomé.

Pescado 18

Grilled fish, cabbage, pico de gallo, chipotle aioli, queso fresco.

HANDHELDS

Served on a brioche bun with fries or small caesar salad.

Avocado 'N Bacon Chicken Sandwich 15

Grilled chicken, bacon, swiss cheese, avocado, onion, lettuce, tomato chipotle aioli.

Queso + Fuego Burger 17

All beef patty grilled to order, tomato, pickled jalapeños, sautéed onions, smothered with chile con queso.

Avocado 'N Bacon Burger 16

All beef patty grilled to order, bacon, swiss cheese, avocado, lettuce, tomato, onion, chipotle aioli.

A LA CARTE

Guacamole 4

Avocado 4

Refried Beans 4 GF V

Black Beans 4 GF V

Rice 4 GF V

Rajas Con Hongos 5 GF V

Fries 4

N: contains nuts

V: vegetarian

V*: vegetarian preparation available.

GF: gluten-free

GF*: gluten-free preparation available.



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MARGARITAS

Soluna Margarita 14
Reposado tequila, smokey mezcal, cointreau, lime, agave, orange bitters (served up).

De La Casa 11
Blanco tequila, orange liqueur, fresh lime, agave, rocks. (Strawberry, mango, or passion fruit +2)

La Suegra 13
Serrano infused tequila, lime, agave, rocks.

La Flaca 12
Blanco tequila, fresh lime, orange, honey, rocks.

Tommy's Margarita 12
Blanco tequila, lime, agave, rocks.

PALOMAS

Tradicional 12
Blanco tequila, grapefruit, lime, agave.

Cilantro + Cucumber 13
Ancho reyes chile liqueur, blanco tequila, honey, grapefruit.

COCKTAILS

Mezcalero 13
Mezcal, cocchi americano, Aperol, big rock.

Michelada 8
Tecate, maggi, salsa inglesa, cholula, lime, chamoy + tajin.

Ranch Water 12
Blanco tequila, lime, topo chico, tajin sprinkle.

Oaxacan Old Fashioned 14
La gritona reposado tequila, joven mezcal, agave, molé bitters.

La Ultima Palabra 13
Mezcal, green chartreuse, maraschino liqueur, lime.

Watermelon Caipirinha 12
Cachaça, elderflower, lime, watermelon, raw sugar.

Soluna G+T 11
Beefeater, lime, blueberry basil, tonic.

Soluna Sangria 11
Red or white.

DE BARRIL

Corona Premier 7
(Mexico) Pale lager, 4% abv

Dos Equis Ambar 7
(Mexico) Amber lager, 4.7% abv

Dos Equis Lager Especial 7
(Mexico) Pale lager, 4.2% abv

Modelo Especial 7
(Mexico) Pale lager, 4.5% abv

Union Craft Duckpin 8
(Baltimore, Md.) Pale ale, 5.5% abv

Jailbreak Brewing Special Lady Friend 8
(Laurel, Md) Hazy ipa, 7% abv

Jailbreak Brewing Clearly Righteous 8
(Laurel, Md) West Coast-style ipa, 6.7% abv

Jailbreak Brewing Feed The Monkey 8
(Laurel, Md) Orange hefeweizen, 5.6% abv

Guinness 7
(Ireland) Stout, 4.2% abv

CERVEZA DE BOTELLA

Corona Extra 6
(Mexico) 5.3% abv

Corona Light 6
(Mexico) 4.1% abv

Corona Non-Alcohol 6
(Mexico)

Negra Modelo 6
(Mexico) 5.4% abv

Pacifico 6
(Mexico) 4.5% abv

Tecate 16oz. can 6
(Mexico) 4.5% abv

Michelob Ultra 5
(St.louis, mo) 4.2% abv

Miller Lite 12oz. can 5
(Millwaukee, wi) 4.2% abv

WHITE WINE

Albariño
Vionta, Rías Baixas Glass 13 | Bottle 39

Sauvignon Blanc
Viña Mayu, Chile Glass 9 | Bottle 27

Chardonnay
William Hill, California Glass 11 | Bottle 30

Chardonnay
Kali Hart, California Bottle 45

Sauvignon Blanc
Tres Raíces, Mexico Bottle 60

RED WINE

Pinot Noir
Boya, Chile Glass 10 | Bottle 30

Rioja
Orube, Spain Glass 11 | Bottle 33

Cabernet
Areyna, Argentina Glass 10 | Bottle 30

Red Blend
Tres Raíces, Mexico Bottle 65

Blend
J. Lohr, California Bottle 60

Malbec
Areyna, Argentina Glass 10 | Bottle 30

Rosé
Bodini, Argentina Glass 8 | Bottle 24

SPARKLING

Cava
Segura Viuda, Spain Glass 9 | Bottle 27

AGUAS FRESCAS
Non-alcoholic.

Tamarindo 5
Horchata 5

REFRESCOS

Mexican Coca Cola 3.5
Jarritos Mandarin 3.5
Topo Chico 3.5
Fever Tree 3.5

Our food is meticulously prepared to order, using only the finest ingredients. Your patience during this process is greatly appreciated. Substitutions are highly discouraged to maintain the quality and integrity of our dishes. A 20% gratuity will automatically be added to parties of 5 or more. For the convenience of our guests, a maximum of four split checks are accepted per party. The FDA advises that consuming raw or undercooked meats, poultry, seafood, or eggs may increase the risk of foodborne illness. Soluna Cocina takes precautions to prevent allergen contamination in our food preparation processes. However, guests with allergies or intolerances should exercise discretion and inform our staff prior to ordering. Despite our efforts, we cannot guarantee that allergens have not been introduced inadvertently at another stage of the food chain. Please note that we use canola oil in our cooking.



KIDS MENU

\$8 + Includes a soft drink.

Niño Chicken Taco *GF**

Corn tortilla or flour tortilla filled with grilled chicken, topped with lettuce, pico, & cheese. Served with a choice of rice or fries.

Niño Chicken Quesadilla *GF**

Corn tortilla or flour tortilla stuffed with grilled chicken and melted cheese. Served with sour cream.

Niño Chicken Fingers

Served with choice of rice or fries.

Mac 'N Cheese

Cheddar + cream.

Little Amigo Burger *GF**

All beef patty with or without cheese. Served with choice of rice or fries.

Hot Dog *GF**

All beef frank. Served with choice of rice or fries.

Grilled Cheese Sandwich

Texas toast and melted cheese. Served with choice of rice or fries.

*Not all ingredients listed on menu, please speak to a manager regarding allergies prior to ordering.

