



SOLUNA

COCINA +
TEQUILA BAR

MARGARITAS

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

De La Casa 12
Blanco tequila, orange liqueur, fresh lime, agave, rocks.
Strawberry, mango, or passion fruit +1.5 -- Grand Marnier floater +4

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.

Ginger Margarita 14
Reposado tequila, ginger syrup, lime, grapefruit, agave, candied ginger, rocks.

Blackberry Margarita 14
Blanco tequila, blackberry, lime, agave, lava salt, rocks.

COCKTAILS

Paloma 12
Blanco tequila, grapefruit, lime, agave, salt.

Cilantro + Cucumber Paloma 13
Ancho reyes chile liqueur, blanco tequila, grapefruit, lime, tajin.

Michelada 8
Tecate lager, maggi, inglesa, cholula, lime, chamoy, tajin.

Ranch Water 12
Blanco tequila, lime, topo chico, tajin. (with Mezcal +1)

Oaxacan Old Fashioned 14
Reposado tequila, joven mezcal, agave, chocolate bitters.

Paper Plane 13
Bourbon, aperol, amaro, lemon (served up).

South Side 12
Gin, pear, lemon, foam (served up).

Soluna Sangria 12
Red or white.

FLIGHTS

Subject to availability. Flight pours are 1 oz. per classification.

TEQUILA

Don Fulano 30
Blanco, Reposado, Añejo

El Tesoro 36
Blanco, Reposado, Añejo

Mijenta 39
Blanco, Reposado, Añejo

Tapatio 21
Blanco, Reposado, Añejo

MEZCAL

400 Conejos Mezcal 20
Joven, Tobalá, Cuishe

Rey Campero Mezcal 33
Espadín, Cuishe, Tepeztate

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

MOCKTAILS

Zero proof drinks.

Marg O Rita 10
Almave blanco, fresh lime, agave, rocks, chamoy + tajin.
Mango, passion fruit, strawberry +1.5

Cantarito 10
Served in a traditional clay cup.
Almave blanco agave, grapefruit, orange, lime, chamoy + tajin.

Lime In The Coconut 10
Coconut cream, pineapple, lemon-lime.

Nojito 10
Lime, mint, rich simple, soda.
Mango, passion fruit, strawberry +1.5

WHITE WINE

Sauvignon Blanc
The Crossings, New Zealand Glass 9 | Bottle 30

Pinot Grigio
Torresella, Italy Glass 9 | Bottle 30

Chardonnay
William Hill, California Glass 9 | Bottle 30

Sauvignon Blanc
Duckhorn, California Half Bottle 24

RED WINE

Cabernet
Josh Cellars Craftsman, California Glass 9 | Bottle 30

Pinot Noir
Mark West, California Glass 9 | Bottle 30

Merlot
Line 39, California Glass 9 | Bottle 30

Red Blend
Apothic, California Glass 9 | Bottle 30

Cabernet,
J. Lohr, California Half Bottle 22

Rosé
Bodini, Argentina Glass 8 | Bottle 24

SPARKLING

Cava
Segura Viuda, Spain Glass 9 | Bottle 27

AGUAS FRESCAS + REFRESCOS

Non-alcoholic.

Horchata 5

Soluna Iced Tea 4

Mexican Coca Cola 4

Jarritos Mandarin 4

Jarritos Tamarindo 4

Topo Chico 4

Fever Tree 3.5 (pink grapefruit, tonic, ginger beer)

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. Must be 21+ with proper ID to consume alcohol. Please drink responsibly.