



# SOLUNA

COCINA +  
TEQUILA BAR

## MARGARITAS

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

**De La Casa 13**  
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 13**  
Blanco tequila, grapefruit, lime, agave, salt.

**Cilantro + Cucumber Paloma 14**  
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).

**Solita 15**  
Reposado, maraschino cherry liquor, grapefruit, lime, agave.

**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.