



Wifi

Username and Password:

BARSOLNAVYPIER.COM

CHECKS CAN BE SPLIT A MAXIMUM OF 3 WAYS
20% GRATUITY ADDED TO PARTIES OF 6 OR MORE

Soft Drinks

Coca-Cola	Diet Coke	Orange Fanta	Sprite
Lemonade	Ginger Ale	Soda Water	Orange Juice
Pineapple Juice	Cranberry Juice	Sweetened/Unsweetened Iced Tea	

Build Your Margarita

Flavors: *Classic, Strawberry, Mango-Chile, Guava*
Rim Options: *Salt, Tajin, Sugar*

Tres Agaves House Margarita	\$15.00	Dos Hombres Mezcal Margarita	\$15.00
Tanteo Jalapeño Margarita	\$17.00	Hennessy Margarita	\$18.00
Tanteo Chipotle Margarita	\$17.00		

Classic Cocktails

Paloma \$16.00	Mojito \$16.00	Midsummer Spritz \$17.00
Tres Agaves Tequila, grapefruit juice, squirt	White rum, fresh mint, lime mix, agave nectar, garnished with a lime	Prosecco, Italian Aperitivo, lemon swath
La Pistolita \$17.00	Mexican Candy Skull \$17.00	Cucumber Cool Down \$17.00
Nosotros Mezcal, Tanteo Jalapeño Tequila, Chambord, lime juice, sour mix, star fruit	Tanteo Chipotle Tequila, Watermelon Schnapps, strawberry mix	Hanson Cucumber Vodka, Melon Liqueur, lime mix, agave nectar, fresh cucumber dipped in Tajin
Tiki Rum Punch \$18.00	Pinches Miches Michelada \$17.00	The Pink Flamingo #3 \$16.00
Bumbu Spiced Rum, Coconut Rum, pineapple juice, orange juice, blue Caraçao	Modelo, Pinches Miches mix, fresh cucumber, tamarindo straw, lemon, lime ASK US IF YOU WANT IT SPICY OR EXTRA HOT!	Hanson Mandarin Vodka, strawberry juice, agave nectar

Frozen

Daiquiri \$16.00	Margarita \$16.00
Flavors: Strawberry, Mango, Piña Colada, Mojito	Rim: Salt, Sugar, or Tajin
Virgin Smoothie \$9.00	Flavors: Lime, Mango, Strawberry, Guava
Flavors: Strawberry, Mango, Piña Colada, Guava	Tequila: Tres Agaves Blanco Tequila, Dos Hombres Mezcal, Hennessy, or Tanteo Jalapeño Tequila

Mules! Mules! Mules!

Moscow Mule \$17.00	Lemon Raspberry Mule \$17.00
Tito's Vodka, lime juice, ginger beer, agave nectar	Hanson Meyer Lemon Vodka, lime juice, Chambord, ginger beer
Mezcal Mule \$16.00	Tennessee Mule \$17.00
Dos Hombres Mezcal, lime juice, ginger beer, agave nectar	Uncle Nearest Whiskey, mint, lime juice, ginger beer

Draft Beer

Lo-Rez Whitespace (Local) \$8.00
Maplewood Son of Juice IPA (Local) \$9.00
Funkytown Hip Hops Vol 2 Mango
Pale Ale (Local) \$8.00
Marz Brewery Chug Life Lager
(Local) \$7.00

Dovetail Kölsch Ale (Local) \$8.00
Modelo Especial (Mexico) \$9.00
Spiteful Bleacher Bum Peach
Blonde Ale (Local) \$8.00
Around The Bend Juice Trials
Hazy IPA (Local) \$9.00

Bottles and Cans

Estrella Damm Daura
(Gluten Free 12oz) \$7.00
Maplewood Pulaski Pilsner
(Local 12oz) \$7.00
Right Bee Semi-Dry Cider
(Local 12oz) \$8.00
Right Bee Clementine Cider
(Local 12oz) \$8.00
Corona Extra (12oz) \$8.00
Michelob Ultra (12oz) \$7.00
Miller Lite (16oz) \$7.50

Marz Brewery Tropical Tiger Hazy IPA
(Local 12oz) \$8.75
Half Acre Daisy Cutter Pale Ale
(Local 16oz) \$9.00
Goose Island 312 Wheat Ale
(Local 12oz) \$9.00
Spiteful IPA (12oz) \$8.00
Dos Equis (12oz) \$7.00
Sam Adams Summer Ale (12oz) \$7.50
Heineken (12oz) \$7.50
Heineken 0.0 (N/A 12oz) \$6.00

Seltzers

Nutrl Orange \$7.50
Nutrl Watermelon \$7.50

Nutrl Pineapple \$7.50
Nutrl Classic Lemonade \$7.50

White Wine/Rose

Pour Leg Gens Rose (France '20)
\$14.00 | \$52.00
Rain Sauvignon Blanc (New Zealand '22)
\$15.00 | \$54.00
Diatom Chardonnay
(Santa Barbara, California '22)
\$16.00 | \$58.00
No Es Pituko Chardonnay (Curicó, Chilé '22)
BTB \$44.00
Circa Pinot Grigio 'Stevlin' (Italy '21)
\$13.00 | \$42.00

Red Wine

Château Jourdan Bordeaux (France '20)
\$15.00 | \$58.00
Ultraviolet Cabernet Sauvignon
(Sonoma, California '21)
\$14.00 | \$52.00
Alhambra Malbec Single Vineyard Reserva
(Argentina '20)
\$17.00 | \$60.00
Atteca Garnacha Old Vine Atteca (Spain '19)
\$16.00 | \$56.00
Juan Gil Monastrell Jumilla (Spain '20)
\$14.00 | \$50.00

Sparkling Wine

Ruffino Prosecco (Italy)
\$14.00 | \$48.00
Solemme Champagne Terre
De Solemme Brut (France)
BTB \$62.00

Campo Viejo Cava Brut Reserva (Spain)
BTB \$45.00
L'Assemblage Champagne
Pertois - Moriset Brut (France)
BTB \$64.00

Vodka

Tito's Vodka	\$16.00
Ketel One	\$17.00
Grey Goose	\$18.00
Hanson Organic Cucumber Vodka	\$14.00
Hanson Organic Meyer Lemon Vodka	\$14.00
Hanson Organic Mandarin Vodka	\$14.00
Hanson Organic Habanero Vodka	\$14.00

Gin

Tanqueray London Dry	\$16.50
Hendricks	\$16.50
Bombay Sapphire	\$18.00

Rum

Bacardi Superior	\$14.00
Bumbu Original Spiced Rum	\$16.00
Malibu Coconut Rum	\$13.00
Brugal 1888 Doblemente Anejado Rum	\$17.00

Scotch / Cognac

Aberlour Speyside Single Malt Scotch Whisky	\$17.00
The Glenlivet Single Malt Scotch Whisky 12yr	\$18.50
Laphroaig Islay Single Malt Scotch Whisky 10yr	\$17.50
The Macallan Double Cask 12yr	\$18.00
Hennessy VS	\$17.00
Hennessy XO	\$54.00

Whiskey and Bourbon

Uncle Nearest 1884 Small Batch Whiskey 93 Proof	\$14.00
Amador DBL Barrel 90 Proof (Kentucky Bourbon Finished in Cabernet Sauvignon Barrels)	\$16.50
Amador DBL Barrel 92 Proof (Kentucky Rye Whiskey Finished in Port Barrels)	\$17.00
Amador DBL Barrel 86 Proof (Kentucky Bourbon Whiskey Finished in Chardonnay Barrels)	\$17.00
Amador Small Batch Whiskey 96 Proof (Hop Flavored / Finished in Chardonnay Barrels)	\$22.00
Crown Royal Canadian Whiskey	\$16.00
Jack Daniels No. 7 Tennessee Whiskey	\$16.00
Jameson Irish Whiskey	\$15.00
Knob Creek 100 Proof	\$17.00
Makers Mark	\$16.00

Liqueur

Amaretto	\$12.00
Bailey's Irish Cream	\$10.00
Chambord	\$12.00
Peach Schnapps	\$9.00
Watermelon Schnapps	\$9.00
Blue Caraçao	\$9.00
Fireball	\$12.00
Jagermeister	\$12.00
Malört	\$8.00
Aperol	\$14.00
Campari	\$14.00
Grand Marnier	\$13.00

Tequila

Avion 44 Reserva Extra Añejo	\$30.00
Casamigos Reposado	\$16.50
Casamigos Añejo	\$18.00
Clase Azul Blanco	\$20.00
Don Julio Añejo	\$18.00
Don Julio 1942 Añejo	\$42.00
El Tesoro Reposado	\$18.50
El Tesoro Añejo	\$21.00
Gran Centenario Cristlino Añejo	\$24.00
Jose Cuervo Reserva De Familia Extra Añejo	\$34.00
La Gritona Reposado	\$18.00
Maestro Dobel 50 Cristalino Extra Añejo	\$32.00
Nosotros Tequila Reposado	\$16.50
Patrón Añejo	\$18.00
Patrón El Cielo	\$38.00
Siete Leguas Blanco	\$16.00
Siete Leguas Reposado	\$17.50
Tapatio Blanco	\$17.00
Tapatio Blanco 110 Proof	\$24.00
Tapatio Reposado	\$18.00
Tapatio Añejo	\$20.00
Tres Agaves Organic Tequila	\$14.00
Tequila OCHO Plata Single Estate 2023 "Mesa Colorada"	\$18.00

Mezcal and Sotol

Dos Hombres Artesanal Mezcal	\$14.00
Fósforo Tobalá Mezcal	\$22.00
Fósforo Tobalá Y Penca Mezcal	\$24.00
ILEGAL Reposado Mezcal	\$19.00
Los Magos Blanco Sotol	\$16.00
Nosotros Mezcal Espadín Y Tobalá	\$18.00
Paquera Mezcal Joven Espadín	\$17.00
Paquera Mezcal Joven Barril	\$19.00
Puntamanguera Mezcal Cupreata	\$18.00

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Please allow time for our kitchen to prepare your meals.

Bar Sol Bites

Chips & Salsa (gf)

\$8.00

Blue corn tortilla
chips, homemade
hot salsa

Chips & Guacamole (gf)

\$14.00

Blue corn tortilla
chips, homemade
guacamole,
homemade hot salsa

Basket of Fries (gf)

\$10.00

Standard-cut and
perfectly fried
Add cheese: \$3.00

Greens

Cobb Salad* (gf)

\$20.00

Spring mix, bacon, grilled chicken,
corn, red onion, avocado, egg,
tomato, blue cheese crumbles,
your choice of dressing

**Can be made vegetarian*

Ahi Tuna Salad¹ (gf)

\$23.00

Spring mix, grilled ahi tuna,
avocado, tomato, red onion,
carrot, pickled ginger,
cucumber, wasabi vinaigrette

'Tuna is served rare

*Dressings Available: Apple Cider Vinaigrette, Ranch,
Balsamic, Honey Mustard Vinaigrette, Wasabi Vinaigrette*

Plates and Handhelds

T-Bone

\$48.00

18oz T-bone steak, mango
chimichurri potatoes, sauteed
vegetables, chimichurri

Fajita Platter

\$29.00

Chicken, steak, or shrimp
Mix of all three: \$34
Chimichurri potatoes,
black beans, guacamole,
salsa, flour or corn tortillas

Bar Sol Burger

\$20.00

1/2 lb angus beef, lettuce,
tomato, onion, pepper jack
or cheddar cheese
Add bacon: \$3.00

Black Bean Burger

\$20.00

Homemade black bean
patty, lettuce, tomato,
onion, avocado

Burgers come with a side of chipotle mayo and fries

Sub gluten-free bread: \$1.00 | Sub vegan cheddar: \$2.00 | Vegan mayo available

v=vegetarian | gf=gluten-friendly*

*Unfortunately, we cannot guarantee items are 100% gluten free due to cross-contamination.

¹Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
Please make sure to inform your server of any dietary restrictions or allergies.

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Chef's Seafood

Snow Crab Legs
\$MP

Cooked in a red butter
sauce, chimichurri potatoes,
sautéed vegetables

Fish and Chips
\$24.00

Beer battered cod filet,
green pea mash, homemade
tartar sauce, garlic fries

Lobster Rolls
\$37.00

Two brioche buns filled with
knuckle and claw lobster meat
tossed in lemon mayonnaise,
fresh garnish, garlic fries

Soft Shell Crab Tacos
\$28.00

Two tacos. Fried soft shell
crab, seaweed sheets,
pickled red onion, avocado,
sriracha wasabi mayo

Mexican Shrimp Cocktail
\$22.00

With tortilla chips,
crackers, watermelon
radish garnish

Mussels
\$24.00

Mussels in spicy garlic and
tomato sauce with chimichurri
potatoes and grilled bread

Tuna Ceviche Tostadas¹ (gf)
\$22.00

Tuna, avocado, mango pico de
gallo, sesame seeds, chipotle
mayo on two blue corn tortillas
Tuna is served rare

Shrimp Spinach Pesto Pasta*
\$27.00

Penne pasta, zucchini, yellow
squash, red pepper, broccoli
Sub chicken by request
**Contains pine nuts*

Seafood Stuffed Pineapple
\$39.00

Shrimp, baby scallops, octopus, calamari, crab
meat, pineapple, peppers, mushroom, all stuffed in
a half pineapple topped with melted cheese, sides
of mustard rice and a cucumber/tomato salad

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Chef's Seafood

Huachinango Al Mojo de Ajo
(Red Snapper In Garlic Sauce)

\$MP

Fried red snapper,
topped with garlic butter
sauce, mustard rice,
cucumber/tomato salad

Camarones al Mojo de Ajo
(Garlic Shrimp)

\$31.00

Tail on shrimp cooked in a
garlic butter sauce with
mustard rice and a
cucumber/ tomato salad

Huachinango Thaiandes
(Thai Red Snapper)

\$MP

Fried red snapper on a bok
choy bed topped with spicy
peanut sauce, garnished with
roasted coconut, mustard
rice, cucumber/tomato salad

Mariscada

\$36.00

Grilled octopus, baby scallops,
shrimp, calamari, and
langoustines with sautéed
vegetables, spicy peanut
sauce, blue corn tortillas

Salmon

\$28.00

6oz grilled blackened salmon,
sautéed vegetables, spinach-
pesto mashed potatoes,
mango chimichurri
**Contains peanuts*

Langoustines

\$MP

Langoustines cooked in
a spicy butter sauce
with mustard rice and a
cucumber/tomato salad

Dessert

Homemade Chocolate Brownies (v)

\$18.00

With vanilla ice cream,
powdered sugar, chocolate
drizzle, and fresh berries

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Bloody Mary Bar

20oz | \$22.00

Tell us if you want it spicy!

All Bloody Marys come with bacon, cucumber, homemade pickles, lemon, lime, olives, celery salt, and a Little Buddy Lager beer can

Bloody Mary
Tito's Vodka

Bloody Maria
Tanteo Jalapeño Tequila

Spicy Bloody Mary
Hanson Habanero Vodka

Bloody Cucumber
Hanson Cucumber Vodka

Brunch Food

French Toast (v)

\$22.00

Served with strawberry jam and drizzled in tres leches sauce

Eggs Benedict

\$22.00

English muffin with Canadian bacon, poached eggs, and hollandaise sauce. Served with a side of breakfast potatoes

Chilaquiles

\$22.00

Tortilla chips with scrambled eggs, ranchero sauce, black beans, sour cream, and queso fresco
Add chicken or chorizo: \$6.00

Spinach Pesto Omelette (v)

\$22.00

Omelette stuffed with spinach pesto and fresh buffalo mozzarella. Served with breakfast potatoes

Chorizo Hash

\$22.00

Chorizo & potato hash scrambled with red pepper, red onion, roasted corn, spinach, zucchini, yellow squash, and portobello mushrooms. Topped with two fried eggs and hollandaise on flour tortillas

Spinach Mushroom Benedict (v)

\$22.00

English muffin with sautéed spinach, portobello mushrooms, poached eggs, and hollandaise sauce. Served with a side of breakfast potatoes

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