

# PALO ALTO SOL TAKE OUT

WHEN YOU SET A BEAUTIFUL TABLE, FRIENDS WILL GATHER

¡BUEN PROVECHO!  
La Familia Sol

## BIG BITES

**GUACAMOLE FRESCO!** 14  
Gently crushed avocado blended with kosher salt, green onion, cilantro, and lime juice mixed to perfection. Topped with fresh tomato

**CHALUPAS POBLANAS** 11  
Five small, soft corn tortillas lightly pan-fried and freshly chopped onion, garnished with chicken, Queso Anejo, salsa roja and verde

**NACHOS "LIKE NO OTHER"** 13  
Chips topped with cheese, refried black beans, guacamole and sour cream  
With your choice of chicken, pork or beef 16  
Carne Asada 18

**CHORIZO CON FRIJOLE** 12  
Perfection in a dip. Sautéed Spanish chorizo with mashed beans and a melted layer of cheese.

**QUESADILLAS POBLANAS** 12  
Blend of cheeses with guacamole and crema

Chicken	15	Chorizo	16	Mushroom +	14
Pulled Pork	15	Carne Asada	18	Spinach	
Pulled Beef	15	Shrimp	20		

## GIVE ME MORE!

**SINGLE TACOS** 7  
Pulled Chicken  
Pulled Beef Tomatillo Style - Braised pork in

**PICO DE GALLO** 6  
Fresh avocado, tomato, red onion, garlic, corn and lime

**CHILES TREADADOS** 9  
Serrano and jalapenos blistered and sautéed with lime and onion

**SINGLE ENCHILADA** 8  
Your choice of chicken, beef, pork or cheese and your favorite sauce

## DE LA PLAZA MAYOR 19

Choose two from the items below.  
Entrée is served with rice and mashed black beans with cheese

**TACOS**  
Corn tortillas topped with lettuce, guacamole, salsa roja and cheese  
Your choice of pulled chicken, pulled beef, pork or vegetarian

**ENCHILADA**  
Your choice of pulled chicken, pulled beef, pulled pork, cheese, vegetarian (cheese & spinach)  
House Sauces: Roja, Verde, Chipotle, Guajillo

**TOSTADA**  
Crispy flat corn tortilla topped with your choice of pulled chicken, pulled beef, pulled pork, or Vegetarian (lettuce, tomato, cheese, sour cream, and guacamole)

**QUESADILLA**  
Flour tortilla filled with a blend of three cheeses, served with a dash of sour cream and guacamole. Choose from cheese, pulled chicken, pulled beef, pulled pork, tomatillo style (pulled pork in tomatillo sauce)

## SOUPS + SALADS

**CALDO DE POLLO** 18  
This hearty chicken soup is wonderfully restorative if you are feeling a little under the weather. Served with a scoop of rice, chicken, cilantro, onion, avocado and tomato

**SOPA AZTECA** 18  
Pieces of chicken breast in a tomato chipotle-based broth, topped with chopped avocado, tomato, onion, and cilantro garnished with corn tortilla strips and grated cheese

**ENSALADA SOL** 18  
A bed of greens, avocado, grated cheese, and tomatoes drizzled with our creamy house vinaigrette dressing. Your choice of beef, pork, chicken or vegetarian (rice & beans) with sautéed Gulf shrimp 22

## BURRITOS 19

Served with rice, beans and melted cheese  
Your choice of pulled beef, chicken, pork or delicate raw vegetables  
Choose your sauce:

**VERDE** Tangy tomatillo sauce

**ROJA** Robust tomato sauce

**GUAJILLO** Great grandmother's recipe! A decadent cream sauce made with herbs and sundried Guajillo peppers

**CHIPOTLE** A smoky and spicy sauce made from sundried chipotle peppers, spices and tomatillos

**CARNE ASADA** 20  
Strips of organic Arrachera steak, fried with onion, tomato, garlic and red bell peppers.

**CHORIZO** 19  
Chunks of Spanish chorizo sautéed with onion and tomato.

## ENCHILADAS 19

Served with rice, beans and melted cheese  
Your choice of pulled beef, chicken, pork, cheese or spinach & cheese  
Choose your sauce:

**VERDE** Tangy tomatillo sauce

**ROJA** Robust tomato sauce

**GUAJILLO** Great grandmother's recipe! A decadent cream sauce made with herbs and sundried Guajillo peppers

**CHIPOTLE** A smoky and spicy sauce made from sundried chipotle peppers, spices and tomatillos

**MEXICANAS** One with red sauce and one with green sauce. Topped with a dash of sour cream and Queso Añejo

**SUIZAS** Choose red or green sauce. Served with shredded lettuce and sour cream on top

**CAMARONES** 20  
Gulf shrimp sautéed with our mouthwatering Chipotle sauce

† MOLE AND NUEVA SAUCE IN THE MAKING



## SIGNATURE DISHES

### RAJAS POBLANAS

24

A very traditional dish from the state of Puebla. A creamy casserole of pulled chicken, roasted Pasilla peppers, onion, and garlic

**VEGETARIAN:** Mushrooms, spinach, roasted Pasilla peppers, onion, and garlic

### POLLO GUAJILLO

24

Great grandma's special! This Enjococado chicken dish is accented by Guajillo sauce and topped with toasted almonds. An authentic recipe influenced by the 19th Century Old World and by our Cocina Barroca Poblana

### TOMATILLO

22

Lean pieces of pork bathed in a tangy green sauce of roasted tomatillos, shallots, onion, and cilantro

### BISTEC OR VEGETARIANO RANCHERO

24

Strips of organic steak or vegetarian style: bell peppers, cilantro, herbs, and a tomato sauce create this simple yet robust country-style dish from Sonora, Mexico.

### SERRANO

24

Strips of steak served with chopped serrano peppers, mushrooms, tomato, onion, a dash of sour cream and chardonnay wine

### TACOS DE CARNE ASADA

22

Two corn tortillas topped with chopped organic Arrachera steak, lettuce, guacamole, salsa chipotle and cheese

### MILANESA

25

Lightly breaded and seasoned organic Arrachera steak cooked to a golden brown and served with guacamole

### CARNE ASADA

24

Organic Arrachera steak perfectly cooked with sautéed onions

### CAMARONES A LA DIABLA

25

Gulf shrimp sautéed with Chardonnay wine, garlic, onion, herbs, olive oil, and red crushed peppers

### CAMARONES AL CILANTRO

25

Gulf shrimp sautéed with garlic, lime juice and cilantro

### CAMARONES AL CHIPOTLE

25

Gulf shrimp in a spicy Chipotle sauce made with sundried jalapeño peppers, spices, and tomatillos. Both smoky and spicy sauces

### CAMARONES A LA MULATA

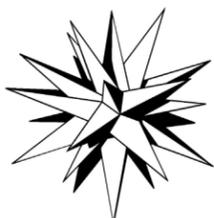
25

Fresh Gulf shrimp sautéed with dried Chile Mulato, Chile Pasilla, fresh garlic, onion, and a light cream sauce with Chardonnay wine

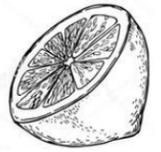
### POLLO NEGRO

25

Fresh chicken sautéed with Chile Negro, garlic, cream, and Cabernet wine, served on a bed of spinach and a touch of goat cheese



## LAS MARGARITAS



### MARGARITA AL SOL PITCHERS 40

enjoy our family classic margarita with Herradura Blanco tequila, fresh squeezed lime. We will serve it to you ready to shake with ice!

### MARGARITA CASA NOBLE PITCHERS 44

House special— This Reposado is masterfully crafted for 364 days in French oak barrels. One day shy of an Anejo. Truly a must!

### SPICY MARGARITA PITCHERS 40

Tanteo infused artisanal jalapeño blanco tequila

## FAMILY EXTRAS

### CHIP SALSAS 16OZ 8

◇ fire roasted tomatillo (mild)

◇ fire roasted tomato (med),

\*vegetarian, gluten free, soy free

### RICE 16OZ 6

White rice simmered in a house tomato based broth with seasoning and spices

\*vegan, gluten free, soy free

### BEANS 16OZ 6

House mashed refried black beans

\*vegan, gluten free, soy free

### CREMA DE LA CASA 8 OZ 5

House prepared Grade-A sour cream with seasonings

\*vegetarian, gluten free, soy free

### TORTILLAS

◇ corn 6 for \$3

◇ flour 6 for \$4.5

\*corn tortillas: vegan, gluten free, soy free

\*flour tortillas: vegan, soy free

### AVOCADO 12

(4 ) HASS AVOCADOS, RICH AND CREAMY

### CILANTRO 1.5

EACH BUNCH

### LIMES 6

4 EACH (WHOLE)

*Palo Alto Sol is dedicated to bringing to California the best of the Cocina Barroca Poblana, the distinctive cuisine of the city and state of Puebla, in the Central Part of Mexico.*

*We use the freshest ingredients and locally-grown produce, whenever possible, to prepare all our dishes.*

*We thank everyone who is continuing to support us over the decades. Our family is so appreciative of the community who continues to keep our restaurants strong!*