



fun of this bygone era.



TIME LINE

Jan. 2004 May 2018 Aug 2021 Owner: Ocean Fairwinds Renovations Completed Owner: Fairwind SB LLC Operator: MLBK LLC LLC Management Company: Royal Stays Miami Owner: CG Fairwinds LLC Management: MLBK LLC Leesee: MLB Fairwind Oct. 2012 **July 2018** Oct 2021

BRANDING

In October 2021, we changed the brand of our restaurant to be more in line with our vision.

Our plans are to keep stepping up our standards in presentation, surroundings and service.

To bring class and sophistication into the simple details that make a tremendous difference.

Our very purpose is to first, create an EXPERIENCE, and then do everything in our planning and spontaneous efforts to turn that experience into an everlasting MEMORY!

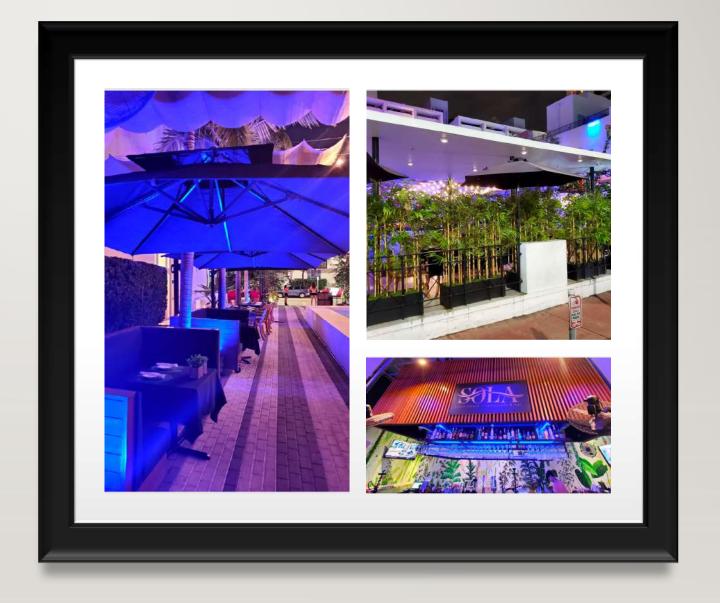
The biggest difference between La Sombra and Sola is La Sombra was created to have more of a lounge feel while Sola has more of a restaurant feel. We are doing this by extending our food menu to include brunch, Lunch and Dinner and showcasing different cultures within our menu.



IMPROVEMENTS

We have made several improvements in the last 4 months to vastly improve our productivity, while being on the for front of fashion and trend.

With the intention to create intimacy, block street noise and pollution, and carry out the Miami vibe, we added Bamboo planters along the entire street front patios, for improved privacy and experience for our diners.













PENDING IMPROVEMENTS

Garden: Louvered Roof



ROOFTOP







PENDING IMPROVMENT

Rooftop: Outdoor GYM



1000 COLLINS AVE. MIAMI BEACH **BODEGA BREAKFAST BOTTOMLESS BRUNCH ENDLESS SANGRIA** 4PM-10PM 7AM-10AM 10AM-4PM Enjoy some coffee and a Cheers to brunch and \$25 Sip sangria SOLA style, 525 delicious breakfast in our bottomless mimosas, served bottomless sangria served SOLA Miami Bodega daily at SOLA Miami daily with our dinner menu



Speakeasy & enjoy events +

entertainment Thurs to Sat

WWW.SOLAMIAMI.COM | (305) 709-3955

CULTURE NIGHTS

8PM-12AM

Celebrate Culture Nights at

SOLA for our nightly themed

food and beverage specials

HAPPY HOUR

5PM-7PM

Join us at the SOLA main bar

for our premium happy hour

specials on Monday - Friday



PROGRAMMING

- Culture nights: Featuring different cultures every night from our food to our music
- Sola Sessions: Live Music in our basement bar Thurs-Sat





SPEAKEASY GRAND OPENING

WANT VIP ACCESS?

comment below for \$30 ADMISSION + FREE DRINK

(REGULAR PRICE \$50)

THURSDAY 1/13- SATURDAY 1/15/2022 8:00PM - 2:00AM

1000 COLLINS AVE, MIAMI



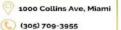




MIAMI MUST HAVES Cuban Sandwich Pan Con Lechon Chicken + Waffles Steak + Eggs Hoty Hot Dog

Churros w/ Nutella Bread Pudding





1 Pork Tamale' | \$5

3 Chicken Tenders' | \$5

Side Rice + Beans | \$5

Side French Fries | 55

3 Croquetas' | \$5

5 Yuca Fritas | \$5

(@sola_miami

#solasobe

\$9 Seasonal Fresh Fruit Smoothie Protein Shot \$12

A BODEGA BREAKFAST

7AM-10AM in our Bodega Variety of Scones or Danishes

Buttered or Chocolate Croissant \$3 Bagel w/ Cream Cheese or Butter

Breakfast Burritos Served with Home Fries

Southwestern* | \$12 rambled Eggs, Onions, Peppers, Salsa - Pepper Jack Cheese The Americana* | \$12 Scrambled Epos. Ham. Bacon or Sausage + American Cheese

The Hobo' | S16 Scrambled Eggs, Bacon, Sausage, Hash Browns + American Cheese

Breakfast Sandwiches Bacon, Egg + Cheese on a Bagel / Croissant* | \$8

Avocado Toast | \$15 Fresh Fruit | \$9

> \$25 pp **Bottomless Mimosas** w/ Brunch 10AM-4PM

Side of Sausage* or Home Fries | \$4

BOOGIE DOWN BRUNCH

10AM-4PM Everyday

Chicken & Waffles' | 522 Waffles & Berries | \$14 Nutella French Toast | \$12 Quiche' | \$13 Fresh Fruit Bowl | \$9

Scrambled Eggs' | \$12

Served with Home Fries Steak & Eggs* | \$22 Bacon & Eggs* | \$16 Omelette' (any style) | \$15 Avocado Toast | \$15

SUPER FREAK SANDWICHES

Served with The World's Best Fries!

Sola Fried Chicken* \$16 BBQ Pulled Chicken* BBQ Pulled Pork* Cuban Sandwich* Roasted Pig* (Pan Con Lechon) Turkey Club'

HOLY HOT DOG Yes, you get our Infamous Fries!

Hot Dog Miami Style' | \$14 Jumbo Hot Dog. Lettuce: Mozzarella: Pineapple Chunks. Onions. Potato Strings. Ketchup: Mustard AND Mayo!

BOMBASTIC BURGERS

Did we tell you our Fries are the BEST?

Sola Classic Cheeseburger' Bacon Cheeseburger Mushroom Swiss Burger' California Veggie Burger

GROOVY GREENS

Mandarin Orange Chicken Salad* | \$18 Caesar Salad | \$14 + Shrimp/Chicken* \$20 Greek Salad | \$16

SENSATIONAL SOUPS

Lobster Bisque with Sherry* Chili Chicken Southwestern* Minestrone, Vegetarian Vegan

KICKIN' IT WITH KIDS

3 Chicken Fingers w/ Fries* **Buttered Pasta** Nachos & Cheese 1 Empanada with Rice + Beans'

DELICIOUS DESSERTS

Churros w/ Nutella Bread Pudding Jamaican Banana Pudding NY Cheesecake Apple Pie à la Mode Key Lime Pie Chocolate Mouse Cake

GET THE PARTY STARTED

Hummus + Pita | \$8 Guacamole + Chips | 58 Shrimp Cocktail* | \$18

LET'S LOUNGE A LITTLE

2 Empanadas' | \$8 2 Chicken Skewers' | \$8 5 Buffalo or BBQ Wings* | \$8 4 Crab Spring Rolls* | \$8 6 Veggie Pot Stickers | \$8 4 Chicken Taguitos* | 58

SOLA SAMPLER

2 Empanadas, 3 Chicken Tenders, 3 Chicken Wings. 3 Yuca Fritas. 3 Croquetas. 1 Pincho Mixto. 1 Salsa de Cilantro + French Fries* | \$30

> \$25 pp **Bottomless Sangria** w/ Dinner, 4PM-10PM

EVERYDAY MAINS

Grilled Salmon w/ Lobster Cream Sauce' | \$25 New York Strip Steak* | \$26 Southwest Tortilla Bowl w/ Pork or Chicken' | \$18 Mini Tacos w/ Pork or Chicken* | S18 Double Cheese Nachos w/ Beef or Chicken* I \$14 Fettuccine Alfredo w/ Shrimp or Chicken* | \$18

CULTURE NIGHT DINNER SPECIALS

4PM-10PM Daily \$26

Monday- New Orleans Seafood + Chicken Gumbo over Rice* Tuesday- All American Beef Stew over Rice* Wednesday- American Goulash over Rice' Thursday- Mamma's Favorite Meatloaf with Disco Fries'

Friday- Jamaican Jerk Chicken over Rice' Saturday- Fried Pork Chunks with Rice and Beans'

Sunday- Cuban Pork Ribs with Rice and Beans*

\$25 **Bottomless Mimosas** w/ Brunch 10AM-4PM



\$25 **Bottomless Sangria** w/ Dinner, 4PM-10PM

SIGNATURE COCKTAILS

SOLA Screwdriver | \$16 Darkness Infused Absolut Mandarin Vodica Mixed with Cherry Juice • Orange Juice

Tropic Like It's Hot | \$15 Simple Syrup • Fresh Lime Juice

Going Bananas Caipirinha | \$16 Fresh Limes, White Caster Sugar, Fresh Bananas, Giffard Banane du Brecil + Lebton Cachaca

Miami Peaches and Cream* | \$17 Jim Beam Bourbon, Fresh Lemon Juice, Simple Syrup, Peach Schnapps • Egg White

Ice Creamy* | \$16 Vanilla liquor, Coffee Liquor, Egg White, Amaretto. Splash of Bailey's

Be Berry Special | \$16 Tanqueray Gin, Raspiberry Juice, Strawberry Juice • Orange Zest Infusion, Served with Fresh Berries

Spice Things Up | \$16 Premium Mercal, Mango Puree, Fresh Limes, Agave -Chili Flakes, Served with Fresh Jalapeño

Magic Henny | \$17 Hennessey Over a Magic Mix of Fresh Lemon Juice. Strawberries, Vodka + Blue Curacao

Fuego Fuego | \$17 Dark Rum, Midori, St. Germain, Pineapple Juice, Simple Syrup - Sour Mix

Hurricane | \$17 Dark Rum, Light Rum, Passion Fruit, Orange Juice, Lime Juice, Grange slices and Maraschino Cherries

Cuban Daiguiri | \$17 White Rum. Simple Syrup • Lime Juice. Strained. No ice. Gamished with a Lemon Twist

Tropical Jack | \$17 Jack Daniels, Pineapple Juice, Orange Juice, Agave, Ginger Ale, Sprig of Mint

Yerba Buena | \$17 Gin. Macerated Mint. Agave Syrup, Midor + Tonic

CLASSIC COCKTAILS

Tequila Sunrise | \$14 Sex on the Beach | \$14 Long Island Iced Tea | \$15 Miami Vice | \$15 Daiquiri | \$14 Bloody Mary | \$14 Old Fashioned | 516 Espresso Martini | \$17

Mojito | \$14 YOUR WAY! Margarita | \$14 Add any flavor, \$2.00 Martini I S14 Additional shot \$ 500 ea

FEE/TEA

Espresso | \$4 Double Espresso | \$7 Coffee | \$4 Tea | 53

HAPPY HOUR

Monday-Friday from 5PM-7PM

Premium Drink Happy Hour | \$8 Johnny Walker Black, Tito's Vodka, Patron Silver, Bacardi, Hennessy, Jim Beam. + Bombay Sapphire - Served in a 1202 cup

Palm Tree Yard Drink | \$14 zanz Erozen Cocktail served in a Palm Tree Yard Glass

SPECIALTY SHOTS

Red Headed Angel Jägermeister, Cranberry Juice + Peach Schnapps Lunchbox

Amaretto, Jameson, Orange Juice + Splash of Bee

Watermelon Sugar Watermelon Bacardi, Sour Apple Liquor + Cranberry Juice

BEER

Bottled Beer | 58 Stella Artois, Corona, Lagunitas IPA, Guinness, Budweiser, Bud Light, Yuengling

Bottled Beer | \$9 Blue Moon, Corona Light, Heineken, Michelob Ultra

Draft Beer | 58 Rotating - Please ask your server

WINE

By the glass / bottle

Pinot Grigio | \$15 / \$59 Sauvignon Blanc | \$15 / \$59 Chardonnay | \$13 / \$49

Malbec | \$16 / \$59 Pinot Nior | \$16 / \$59

Cabernet Sauvignon | \$18 / \$69

Bertrand Cote Des Roses | \$15 / \$59 Moët Rosé | \$375

SOFT DRINKS

Soda | Sa Juice | \$4 Redbull | \$5

Perrier | S6 Agua Panna | \$7 Smart Water | \$5

BUBBLES

By the glass / bottle

Bollicini Prosecco | \$11 / \$49 Bollicini Moscato | \$11 / \$49 Perrier-Jouet Grand Brut | \$350 Moët | \$375 Dom Perignon | \$800

BOTTLE SERVICE

Vodka

Absolut 750ML | \$225 E11EVEN 1L | \$275 CÎROC 1L (+ flavors) | \$300 Absolut Elyx 1L | \$325 Grey Goose 750ML | \$350 Elit 1L | \$350

Tequila

Patron Silver 750ML | \$325 Patron Reposado 750ML | \$350 Patron Añejo 750ML | \$375 Don Julio Silver 750ML | \$350 Don Julio Añejo 750ML | \$400 Casamigos Silver 750ML | \$350 Casamigos Reposado 750ML | \$375 Casamigos Añejo 750ML | \$400 Clase Azul 750ML | \$750

Rum

Captain Morgan 750ML | \$200 Bacardi 750ML | \$225 Zacapa 750ML | \$350

Cognac

Martell VSOP 750ML | \$250 Courvoisier 750ML | \$250 Hennessy 750ML | \$300 Hennessy 1L | \$400 Remy Martin VSOP 750ML | \$350

Whiskey

Jack Daniels 750ML | \$250 Jameson 750ML | \$250 JW Black Label 750ML | \$300 Crown Royal 750ML | \$300

Consuming raw or undercooked meats, poutry, seafood, shellfish, or eggs may increase your risk of foodborne liness, especially if you have certain medical conditions.

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PARTNERSHIP PLANS

Miami Design Preservation League

- To be added to the Art Deco Walking Tour
- Host Art Deco Themed Seasonal Galas

Art Deco Museum

- To Network and Cross-Promote
- To be a recipient of our Community Fundraising Events

Miami Beach Chamber of Commerce

- To support local Businesses
- To remain aligned with city plans

