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## VISIT OUR OTHER IRISH PUB LOCATIONS

 **the Green Briar**  
irish pub

304 Washington St. Brighton

617.789.4100

[www.greenbriarpub.com](http://www.greenbriarpub.com)

**Harp**

85 Causeway St. Boston

617.742.1010

[www.harpboston.com](http://www.harpboston.com)

 **Ned Devine's**  
irish pub

Quincy Market Building  
at Faneuil Hall Marketplace

617.248.8800

[www.neddevinesboston.com](http://www.neddevinesboston.com)

 **M.J. O'CONNOR'S**  
irish pub

425 Summer Street, Waterfront

Boston 617.443.0800

[www.mjoconnors.com](http://www.mjoconnors.com)

 **M.J. O'CONNOR'S**  
irish pub

27 Columbus Ave. at Park Plaza

Boston 617.482.2255

[www.mjoconnors.com](http://www.mjoconnors.com)

## VISIT OUR OTHER LOCATIONS

### City Table

61 Exeter | Back Bay | 617 933 4800 | [citytableboston.com](http://citytableboston.com)

### City Bar

61 Exeter | Back Bay | 617 933 4800 | [citybarboston.com](http://citybarboston.com)

### City Bar

425 Summer Street | Westin Waterfront | 617 443 0888



## BEERS

### Draft

Guinness  
Harp  
Bass  
Samuel Adams  
Sam Seasonal  
Harpoon Seasonal  
Harpoon I.P.A.  
Stella Artois  
Smithwick's  
Miller Lite

### Bottles

Budweiser  
Bud Light  
Amstel Light  
Heineken  
Heineken Light  
Sam Light  
Cape Ann Seasonal  
Corona  
Coors Light  
Michelob Ultra  
Newcastle Brown Ale  
Magners Cider  
St. Pauli Girl *Nonalcoholic*

## WINES BY THE GLASS

### House Wines 6

Chardonnay  
Pinot Grigio  
White Zinfandel  
Merlot  
Cabernet

### White Wines

Sauvignon Blanc  
Cono sur 7

Chardonnay  
La Baume 7

### Sparkling

Marquis de la Tour  
Champagne 7

### Red Wines

Cabernet  
Annabella 8

Malbec  
Tilia 8

Merlot  
Cypress 7

Pinot Noir  
Cono Sur 8

Shiraz  
Roogle 8

## BEVERAGES

### Soda

Pepsi, Diet Pepsi  
Ginger Ale  
Sierra Mist  
Unsweetened Iced Tea

### Juice

Orange, Cranberry  
Pineapple, Grapefruit  
Apple

### Coffee & Tea

Regular and Decaf,  
Hot Tea

# COCKTAILS

**Blood Red Roses** 9 (*Solas' own Sangria*)  
Shiraz, Chambord, Goslings Rum, fresh  
squeezed Lemon & Lime, OJ & Sprite

**Irish Iced Coffee** 9  
Jameson, Bailey's, Kahlua and Milk

**Raspberry Iced Tea** 8  
Stoli Razberi, Peach Schnapps and Iced Tea

**Rum Punch** 10  
Mount Gay, Malibu, Goslings, Amaretto,  
Pineapple juice, Orange juice and Grenadine

**Pear Juniper** 8  
Beefeater, Absolut Pear, Midori, Cranberry  
juice and sour

**Four of a Kind** 8  
Absolut Pear, Apple Pucker, Pineapple juice  
and Cranberry juice

**Creamsicle** 8  
Stoli Vinil, Cointreau and Ginger Ale

**Raspberry Margarita** 11  
Patron Silver, Chambord, Pineapple juice,  
Triple Sec, sour and Orange juice

**The Over Under** 9  
Maker's Mark, Ginger Ale, Cointreau and  
Orange juice

**Blue Bull** 10  
Stoli Blueberi, Red Bull and Cranberry juice

We honor all major credit cards

All food items are available for takeout

All prices are subject to Massachusetts Meals Tax.

18% gratuity added to parties over 6

# ENTREES

## Smoked Ribs 14

Half rack of bbq smoked ribs, cole slaw  
French fries

## Beef Stew 12

Braised beef, carrots, turnips, parsnips, potato  
crusty rustic bread

## Shepherd's Pie 11

Stewed ground beef and lamb, carrots, mashed  
red bliss spuds

## Curry Chicken 13

Spicy and sweet, sliced almonds, golden raisins  
jasmine rice

## Grilled Meatloaf 14

Chorizo, Italian sausage, and ground beef,  
mashed potato, sautéed veg, mushroom gravy

## \*Grilled BBQ Steak Tips 15

Mashed red skin potatoes and vegetable selection  
of the day

## Fish and Chips 16

Harp battered scrod, chips, cole slaw, and lemon  
caper tartar sauce

## Mac-n-Cheese 14

Tasso ham, cavetelli pasta, four cheese sauce, and  
bread crumb topping

## Mushroom Pizza 10

Mushrooms, tomato sauce, mozzarella and  
parmesan

## Pasta Bolognese 12

Pork and veal meat sauce, pappardelle pasta  
garlic crouton

## \*Grilled Salmon Filet 16

Steamed jasmine rice, vegetable of the day

## Grilled Statler Chicken Breast 15

Mashed red skin potato, grilled asparagus,  
marsala sauce

# DESSERT

## Granny Smith-Red Apple Tart 7

## Flourless Chocolate Cake 7

Whipped cream, raspberry caramel

## Bailey's Espresso Mousse 7

Whipped cream & candied peanuts

## Banana Bread Pudding 7

# BURGERS | SANDYS

Served with French Fries

## Chicken Club Toastie 12

Irish bacon, roasted tomato, cheddar cheese  
chipotle mayo, on hoagie roll

## \*Grilled Chicken Caesar Wrap 11

Romaine lettuce, croutons, Caesar dressing  
grilled chicken breast

## Reuben 11

Corned beef, sauerkraut, Russian dressing, on  
grilled rye bread

## \*Sólás Burger 12

1/2 pound ground beef, your choice of cheddar  
blue, or swiss, grilled deli roll

## Cubano 11

Slow roasted pork shoulder, ham, salami, sliced  
pickle, swiss cheese and chipotle mayo on a  
pressed torpedo roll

## Pressed Chicken Sandy 10

Grilled chicken, roasted red peppers, and herbed  
goat cheese on pressed Panini bread with pesto  
aioli

## Turkey Club 9

Oven roasted sliced turkey on country white toast  
with lettuce, tomato, apple smoked bacon and  
mayonnaise

## Roasted Portabella Melt 11

Open faced, braised red onions, oven roasted  
tomato, buffalo mozzarella and Basil pesto

\*These items may be served raw or undercooked.  
These items are cooked to order and/or may contain  
raw or undercooked ingredients. Consuming raw or  
undercooked meat, poultry, seafood, shellfish or  
eggs may increase your risk of food borne illness.

# LATE NIGHT MENU

Available until 1:00 am

## Mushroom Pizza 10

Mushrooms, tomato sauce, mozzarella & parmesan cheese

## House Made Potato Chips 6

Spicy dipping sauce

## Crispy Fried Calamari 11

Mango salsa, chipotle mayonnaise & pepperoncini

## Basket of Chips 7

With yellow curry sauce 8

With cheddar, apple bacon and green onion 8

## LagerBattered Chicken Tenders 11

Ginger-orange honey mustard

## Pulled Pork Quesadilla 11

Sweet bbq sauce, mango salsa, guacamole, sour cream

## \*Cheese Burger 12

1/2 pound ground beef, your choice of cheddar blue, or swiss, grilled deli roll, served with french fries

## Mac & Cheese 14

Tasso ham, cavatelli pasta, four cheese sauce & bread crumb topping

## Chicken Drumettes 11

with Diabolique rum & red pepper glaze

## \*Sliders 12

Grilled mini burgers, ale braised onion, swiss cheese, garlic butter grilled buns

## Cubano 11

Slow roasted pork shoulder, ham, salami, sliced pickle, swiss cheese and chipotle mayo on a pressed torpedo roll, served with french fries

## Whipped Feta, Roasted Peppers 7

With grilled pita

# APPETIZERS

## Bangers, Fries and Curry 12

Six 2 ounce links, French fries and a side of curry sauce

## House Made Potato Chips 6

Spicy dipping sauce

## \*Sliders 12

Grilled mini burgers, ale braised onion, swiss cheese, garlic butter grilled buns

## Pulled Pork Quesadilla 11

Sweet bbq sauce, mango salsa, guacamole, sour cream

## Steamed Mussels 11

Diced tomato, garlic, basil, white wine, garlic bread

## Chicken Drumettes 11

with Diabolique rum & red pepper glaze

## Reuben Spring Rolls 10

Corned beef, sauerkraut, mozzarella cheese, Russian dressing dipping sauce

## Spinach Artichoke Dip 10

Toasted garlicky pita chips

## Smoked Gouda Fondue 11

Apple smoked bacon, gouda and garlic crouton

## Basket of Chips 7

With curry sauce 8

With cheddar, apple bacon and green onion 8

## Crispy Fried Calamari 11

Mango salsa, chipotle mayo, and pepperoncini

## Lager Battered Chicken Tenders 11

Ginger-orange honey mustard

## Nachos 13

Tri colored nachos, Texas chile, three cheese blend, jalapenos, sour cream, salsa, guacamole

# SOUP | SALAD

## Clam Chowder 7

The New England classic with bacon

## French Onion Soup 7

Made with Guinness, topped with crouton, parmesan and swiss cheese

## Soup of the Day 6

Chef's daily selection

Add to any of our salads:

Grilled Chix 5 | Grilled Shrimp 8

## \*Classic Caesar Salad 9

Lemon and anchovy dressing, garlic crouton

## Oak Leaf Lettuce 9

Warm goat cheese, red grapes, pecans, croutons  
balsamic dressing

## Mixed Greens 8

Cherry tomatoes, carrots, cucumber, and house  
chutney

Choice of dressing

## Chopped Salad 13

Grilled basil chicken, grape tomatoes, toasted  
pine nuts, hard cooked egg

Choice of dressing