

Breakfast

quiche: made fresh in-house daily475 or 6.25 with greens

bagel: house-made.1.50
Additions: cream cheese +.50, hummus and roasted tomatoes +2.00, pesto and roasted tomatoes +2.00, cheddar, bacon and roasted tomatoes +2.75, pesto +1.00, peanut butter +1.00, guac +1.50, turkey or ham +2.00, cheese +1.00, local goat cheese +2.00, roasted tomatoes +1.00, bacon slice +1.00

bagel breakfast sandwich: local eggs, bacon and melted cheese4.50

Greek egg white frittata: on house-baked whole grain bun.3.75

Greek scramble wrap or bowl3.75 veggie 4.75 with meat

egg & ham sandwich: local eggs, ham, melted cheese on fresh baguette 4.00

cheese omelet sandwich: local eggs, melted cheese on fresh baguette 3.00

frittata sandwich: local eggs, sauteed onions, spinach, melted cheese on fresh bread4.00

bowl of herb-roasted new potatoes with melted cheddar3.00 small 5.50 large

Sola granola & milk: house-toasted grains, nuts and dried fruit3.50 small 5.50 large

hot Sola granola: house-made granola with steamed milk of your choice4.00 small 6.00 large

Sola granola & yogurt parfait: organic yogurt layered with granola.4.50 small 6.50 large

Sola granola, fruit & yogurt parfait4.50 small 6.50 large

huevos bake: Sola's take on the classic Mexican breakfast6.00

fruit salad:side cup 3.00 big cup 5.00
GF Make your breakfast sandwich Gluten Free for 1.00 extra!

Hot Drinks

<i>Coffee & Espresso</i>	8oz	12oz	16oz	20oz
Coffee to Go	1.50	1.75	2.00	2.25
Coffee for Here One Free Refill		2.00		

	1 shot	1 shots	2shots	2 shots
Power Coffee	2.00	2.25	3.00	3.25
Café Au Lait	2.25	2.50	2.75	3.00
Espresso	1.75 Single	2.00 Double		

	1 shot	2 shots	3 shots	4 shots
Espresso Machiatto traditional style: just espresso and foam	1.75	2.00	2.50	3.00
Americano	1.75	2.00	2.50	3.00
Cubano	1.75	2.00	2.50	3.00

	1 shot	2 shots	2 shots	3 shots
Cappuccino	2.75	3.25	3.75	4.25
Latte	2.75	3.25	3.75	4.25
Caramel Latte <i>(available sugar-free)</i> with house-made caramel	3.25	3.75	4.25	4.75

Mocha chocolate, caramel, white chocolate, black & white, with whip.3.25 3.75 4.25 4.75

<i>Other Drinks</i>	Short	Small	Medium	Large
Tipus' Chai <i>(also in decaf)</i>	2.50	3.00	3.50	3.75

Vanilla Chai Tipus' chai and 1/2 shot of vanilla syrup *(also in decaf)*2.75 3.25 3.75 4.00

Yerba Matte Latte2.75 3.25 3.75 4.00

House Tea Latte 1/2 hot tea of your choice & 1/2 steamed milk.2.75 3.25 3.75 4.00

Flavored Steamer2.25 2.50 3.00 3.50

Hot Milk Chocolate with whipped cream2.25 2.50 3.00 3.50

Hot Dark Sea Salt Chocolate with 70% Colombian chocolate and fleur de sel, no whip3.00 3.50 4.00 4.50

Hot Salted Caramel with house-made caramel and fleur de sel, no whip3.00 3.50 4.00 4.50

Hot Caramel White Chocolate with whipped cream3.00 3.50 4.00 4.50

Hot Tea See selection – any size2.00 *(1 bag)* 3.00 *(2 bags)*

Caramel Apple Cider with whipped cream . . .2.50 3.00 3.50 4.00

Iced Drinks

Iced Lattes and Mochas shaken and poured over ice, made with Crema Roasting's CHILL cbc*, choice of milk and flavors – same price as hot drink equivalent flavor/size combo!12oz 20oz

Iced Coffee made with Crema Roasting's CHILL cbc* and filtered water *(also in decaf)*1.75 2.25

Iced Triple CHILL Coffee made with Crema Roasting's CHILL cbc* = strong! *(also in decaf)*2.50 3.50

Fresh honey lemonade with local honey2.50

Huckleberry or Honey Lemonade Slushy3.50

Iced Tea fresh-brewed black, green or market spice tea. *(free refill)*2.50

Italian Soda with cream and whipped cream. See flavor list2.25 2.75

Milk or Juice local milk, chocolate milk, orange or apple juice. . . .2.00 3.00

Chocolate Milk, Juice Boxes, Sodas, ect. See case.

*CHILL cbc = extremely smooth cold brewed coffee concentrate.

Blend Drinks

Sola Frappa creamy blended coffee drink *(also in decaf)* flavors: vanilla, chocolate, white chocolate, black & white, caramel, topped with whipped cream4.75

Sola Crema same as a frappa, but NO coffeel4.25

Skinny Frappa same as above, made with skinny milk, sugar free vanilla, or sugar free caramel, no whipped cream4.75

Chai Frappa or Green Tea Frappa frozen, blended milk and chai *(also in decaf)* or sweet green tea4.75

Dairy Free Frappa or Crema no frappa powder, sub soy, almond or coconut milk4.75

Ice Cream Shakes espresso, chocolate, vanilla, strawberry, monster cookie, or chocolate crackle cookie, topped with whipped cream 5.50

Fruit Smoothie strawberry, banana and yogurt4.25 4.90

Acai Smoothie acai, banana and coconut milk.5.90

EXTRAS	
Extra Espresso Shot +50 cents	add a splash of steamed milk or foam +25 cents <i>(+50 cents for soy, almond, or coconut milk)</i>
Flavor Shot +50 cents	Flavor Shot +50 cents
Half shot flavor +25 cents	Sub dark chocolate +50 cents
Brevé +50 cents	go cup refills +1.00, same day/visit
Whipped Cream +50 cents	

Lunch *all day until 4pm*

Paninis

Please allow 10 minutes for your panini to grill.

	half	whole	combo
#1: Smoked turkey, havarti, and roasted tomato.	6.50	12.00	11.00
#2: Amaltheia chevre, pesto, and roasted seasonal veggies.	6.50	12.00	11.00
#3: Locally cured maple moked ham, fontina, and caramelized onion.	6.50	12.00	11.00
#7a: Grown-up grilled cheese with pesto, roasted tomatoes & 3 cheeses.	6.50	12.00	11.00
#7b: Kids style grilled cheese	5.00	9.50	9.00
#15: House-made hummus, caramelized onions, roasted tomatoes, spinach, feta V	6.50	12.00	11.00

Toasted Baguette Sandwiches

	half	whole	combo
#4: Mountina cheese (like Gruyère), caramelized onions, and sun dried tomato tapenade. . . .6.50 12.00 11.00			
#5: Seared Yellowstone grass-fed steak, melted gorgonzola and caramelized onions7.50 14.00 12.00			
#6: Line-caught albacore tuna salad melted with sharp cheddar6.50 12.00 11.00			
#16: Croque Monsieur: toasted buttered baguette, locally cured maple ham, honey-dijon sauce & melted Mountina cheese.6.50 12.00 11.00			

Cold Sandwiches

Served with chips on organic ciabatta or whole grain bread.

	half	whole	combo
#8: Smoked turkey, roasted tomatoes & havarti with romaine & dijomayo6.00 11.50 10.50			
#9: Amaltheia chevre and grilled veggies with fresh pesto6.00 11.50 10.50			
#10: Line-caught albacore tuna salad with a wedge of romaine6.00 11.50 10.50			
#11: Local bacon, guacamole and smoked turkey 6.00 11.50 10.50			
#12: Locally cured maple ham, roasted tomatoes, fontina, romaine with horsey sauce6.00 11.50 10.50			
#13: Organic peanut butter & preserves or honey5.00 9.50 9.00			
#14: Curried free range chicken salad with romaine.6.00 11.50 10.50			

additions and combos:
 combo = half sandwich, field greens salad & a cup of soup or chili.
 half and whole sandwiches come with chips - *half* = big *whole* = giant
 add field greens salad to your sandwich or soup instead of chips \$1.50
 get both chips and a field greens salad with your sandwich \$2
 add a scoop of deli salad (veggie only) to your sandwich instead of chips \$3
 add a cup of soup to your half or whole sandwich instead of chips \$3
 add a cup of chili to your half or whole sandwich instead of chips \$4

Salads and Soups *anytime, open to close*

Tossed with house dressings, served with today's bread.
 Combo includes half salad and cup of soup or chili with fresh baked bread.

chop chop grilled free range chicken and local bacon, quinoa, carrots, cucumbers, apples, red peppers, dried cranberries, toasted almonds, crystalized ginger, pepitas, chopped spinach and organic greens with buttermilk pesto dressing10.00 15.00 13.50

syrian fattoush grilled free range chicken, feta, kalamata olives, cucumbers and fresh mint, hearts of romaine, toasted pita chips with lemon cumin dressing . . .9.25 14.00 12.00

asian chicken grilled free range chicken, rice noodles, shredded carrots, red bell peppers and toasted almonds on hearts of romaine with sesame orange ginger dressing . . .9.25 14.00 12.00

grilled vegetables and local goat cheese grilled seasonal vegetables, Amaltheia chèvre and toasted almonds on field greens with fig balsamic dressing9.25 14.00 12.00

spinach, bacon, and gorgonzola crumbled local bacon, apples, toasted walnuts and gorgonzola on spinach greens with fig balsamic dressing9.25 14.00 12.00

fiesta chicken grilled free range chicken, cheddar, sweet corn, red bell peppers, black beans, roasted anaheim chilis, romaine and tortillas with cilantro lime vinaigrette 9.25 14.00 12.00

Yellowstone grass-fed steak, gorgonzola, roasted potatoes and caramelized onions on field greens with fig balsamic dressing11.00 17.00 15.00

roasted chicken caesar hearts of romaine with roasted free ranch chicken, house-made garlic croutons, chopped tomatoes, parmesan, traditional caesar dressing . .9.25 14.00 12.00

curry chicken salad free range chicken, apples, celery, raisins, real mayo and curry over organic greens in champagne vinaigrette10.00 15.00 13.50

side field greens salad . . .4.00 **side caesar salad**. . . 5.00
Grilled tofu may be substituted for any salad meat at no charge.
All Sola dressings are GF. All except for Caesar and Buttermilk Pesto are DF.

Soup

house-made soup served with fresh bread . . .4.00 7.00
chili of the day served with cornbread5.00 8.00

Kids love

#7b: Kids style grilled cheese	5.00	<i>half only</i>
#13: Organic peanut butter & preserves or honey	5.00	
#8a: Smoked turkey, roasted tomatoes & havarti with romaine & dijomayo.	6.00	
Kids Mac n Cheese	3.75	

From the case:

Mac n Cheese 7.50	Add a field greens mini salad 1.95
Kids Mac n Cheese 3.75	Sola-style deli salads see the case for today's selection.
Lasagna Bolognese with local meats 10.00	
Spinach Butternut Squash Lasagna 10.00	

Dinner *Served from 5pm until closing.*

Small Plates & Sides

local cheese sampler a selection of Montana cheeses with fresh baked bread, sliced apple and toasted spiced nuts. 10.00 (serves 2-3) 17.00 (serves 4-6)

bread basket fresh-baked bread, with fresh herbs & basil dipping sauce. 5.00

baked chèvre *Amaltheia* goat cheese baked until golden, drizzled with house-infused lavender, thyme honey, served with toasted baguette and confit lemons 9.00

warm fresh herb garlic hummus bowl with fresh grilled bread 7.00

tapenade and chutney trio roasted red pepper tapenade, basil dipping oil and winter fruit chutney with fresh bread 10.00

grilled polenta cakes two cakes with house-made pesto and parmesan **GF** 6.00

roasted brussels sprouts in orange zest gremolata with toasted almonds **GF** 5.00

slow roasted beets with gorgonzola and toasted walnuts **GF** . . . 6.00

jerk beef kebab skewers with marinated veggies **GF**
half portion of the entrée without the rice. 10.00

yukon gold mashers **GF** 5.00

jasmine rice **GF** 3.00

deli salads see the case for today's offerings
GF Substitute grilled gluten-free bread on any small plate: \$2 per serving

Rustic Pizzettas

on a thin olive oil crust (for one as a dinner or for two as an appetizer)

the piedmont marinara, chopped spinach, bacon, gorgonzola and roasted tomatoes 13.00

the caprese fresh tomatoes, smashed roasted garlic, fresh mozzarella, Olivelle's extra virgin olive oil and fresh basil, drizzled with reduced balsamic 12.00

the blanco bechamel sauce, gorgonzola, chicken, caramelized onions and mozzarella 12.00

the carne local maple-cured ham, balsamic roasted local Italian sausage, local bacon, mozzarella and marinara 13.00
GF Substitute gluten-free crust for \$2 on any pizzetta.

Entrées, Pastas & Comfort Food

apple agrodolce glazed local pork shank over yukon gold mashers with caramelized carrots and rosemary white wine pork jus **GF**. 17.00

jerk beef kebab skewers local jerk seasoned grassfed beef with marinated veggies in jamaican sauce over jasmine rice **GF** 19.00

stuffed swiss chard rainbow quinoa, roasted beets, toasted almonds, currants tucked in giant chard leaves, drizzled with "creamy" beef reduction **V** 14.00

stuffed chicken breast over pesto linguine free-range chicken stuffed with ricotta, sundried tomatoes & fresh herbs, over house-made pesto and linguine 17.00

linguine with fire roasted tomato and white wine sauce with local chevre, fresh herbs and toasted pumpkin seeds. 14.00

moroccan curry bowl seasonal veggies in N. African sweet and spicy curry over organic brown and wild rice **GF** 11.00
add: steak + \$5, chicken \$4 or tofu \$3. low carb: over wilted greens +\$2

chicken tagine bowl aromatic mediterranean sauce with kalamata olives, artichoke hearts and free-range chicken over jasmine rice **GF** 15.00

Yellowstone grassfed beef and roasted mushroom burger half-pound of beef with red wine braised mushrooms, melted brie cheese, roasted mushroom-thyme mayonaise, caramelized onions, fresh sliced tomato on a toasted, house-baked brioche bun. 14.00
veggie option: substitute a grilled portobello mushroom n/c

stuffed portobellos two portabello mushrooms with ricotta, sun-dried tomatoes, baby spinach, roasted garlic, and parmesan with house-made chive pesto, served over pan-seared polenta cakes **GF** 15.00

classic mac and cheese 7.50

grown-up mac and cheese with local bacon and fresh herbs . . 9.00

lasagna bolognese with local meats and house-made marinara. . 10.00

butternut squash and spinach lasagna with fresh ricotta and parmesan 10.00

Gluten Free

✿ We make a selection of gluten free baked treats daily. ✿ Our huevos bake is gluten free. ✿ All of our salad dressings and pestos are gluten free. ✿ We use gluten free mayo and wheat free tamari. ✿ We keep all baking implements separated when baking gluten free items. ✿ We use a barrier when grilling to ensure breads and pizzas are not cross-contaminated with traditional flour. ✿ When we make soups with pasta, we always leave it on the side, so you can have it gluten free, if you ask! ✿ Any of our breakfast sandwiches, sandwiches, paninis or pizetta can be made gluten free. ✿ Gluten free cakes are available for special order.

Catering

24-48 hour notice required, please visit **solacafe.com** for the most complete menus and seasonal offerings. Fill out the catering form and tell us what you need. We will put together a menu to suit your event. Delivery is available with 48 hour notice -- within Bozeman \$15+ depending on set-up and service needs.

MORNING 24 hour notice requested
Office Breakfast: \$6 per person (minimum 12 people)
Platter of muffins, scones assorted 1 pc per person or
Bagels with cream cheese, pesto cream cheese, hummus-1 pc per person
With Serving bowl of fresh fruit salad (sm scoop each person)
coffee urn of regular and decaf (if more than 12 people)

Coffee Urn Service, included cups, condiments, creamers
3 Liter air-pot coffee or decaf or hot water with tea assortment \$12
3 gallon vessel \$36
5 gallon vessel \$48

LUNCH 24+ hour notice requested
Drinks optional (bottled beverages or iced tea/lemonade)

Half Wrap and Deli Salad Platters for a group (12+ people):
\$12 per person, \$13 with drinks \$15 delivery
1 tray of half wraps (max: 2 selections: chicken Caesar, Greek Veggie, Indus Hummus, Gobbler)
2 kinds of side bowls of Sola deli salad (chef's quinoa, beet gorgonzola, chipotle potato, orzo, tortellini)
1 bowl of organic chips
1 tray of cookies (2 per person assorted)

Sandwich/Salad Platters for a group (12+ people)
\$12 per person, \$13 with drinks \$15 delivery
1 tray assorted sandwiches (#8, #12, #9)
1 side bowl of Asian Sesame, Chicken Caesar, or Syrian Fattoush Salad
1 bowl of organic chips
1 tray of cookies (2 per person assorted)

Lunch for a bunch 9-12 people: \$120 (\$135 delivered within Bozeman)
1 tray of our Lasagna Bolognese or Spinach Butternut Squash Lasagna
1 side bowl of Caesar salad or House salad with fig balsamic dressing
1 baguette with basil dipping sauce
1 tray of cookies (12 assorted)

EVENING 48+ hour notice required, subject to calendar availability
Drinks optional (coffee urns, bottled beverages or iced tea/lemonade) or on site alcohol catering. Sola has licensure to cater beer and wine. Let us know if you would like to have us come and serve your guests.

Light early evening appetizers (12+ people) \$12 per person
1 antipasti board with sola hummus, roasted pepper tapenade, olives, feta, grapes, roasted or pickled veg and toasted pita or crostini
Sola local cheese board with fresh bread and basil dipping sauce
Treats tower: an array of bite-sized sola treats

Savory small plates evening fare, in lieu of a sit down meal. (12+ people)
\$17 per person
Sola local cheese board with fresh bread and basil dipping sauce
Jerk Beef Skewers, 2 small skewers per guest
Warm local chevre and chutney crostini, 2 per person
Pesto spinach mini pinwheels, 1 per person
Treats tower: an array of bite-sized sola treats

Carnivores' small plates-evening fare in lieu of a sit down meal (12+ people) \$19 per person
Satay chicken skewers with thai peanut sauce 2 small skewers per guest
Small bowls: Chicken Tagine and rice
Small bowls: Shepherd's Pie
Pulled pork crostini or Mini grass-fed meat balls w. coriander cumin & spicy yogurt tomato sauce 2 per person
Rustic Bread Basket with basil dipping sauce
Side bowl of Sola Green Salad with house-fig balsamic
Cupcake tower: devil's food, red velvet, lemon meringue, or carrot (select 2)

Special Delivery Dinner \$60 - We can add a celebration or condolence cake if you like.
4 servings of our Lasagna Bolognese or Spinach Butternut Squash Lasagna (mix and match)
1 side bowl of Caesar salad or House salad with fig balsamic dressing
1 baguette with basil dipping sauce
1 tray of cookies (12 assorted)
delivery extra fee

Dessert party (12+ people) \$7 per person, including coffee service (assortment, 2-3 pc per person)
Dark Chocolate Brownie bites
Mini pies or tarts
Cookie platter, assorted cookies from Sola's famous selection
Mini Cupcake tower: devil's food, red velvet, lemon meringue, or carrot (select 2)
Coffee/Tea service (condiments and cups included)

MORE
A'la'carte options: Please visit Solacafe.com for a more complete and seasonal list.

BAKERY SPECIAL ORDERS
Birthday cakes, Cupcakes, Cookie Platters, Quiche, Coffeecake, Pastry Trays, Pies, Tarts, Eclairs, You name it. Let us make your baked dreams come true! Gluten free



lunch · salads · soup · dinner
kids · gluten free · bakery · catering
GF=gluten free DF=dairy free V=vegan

Sola

café

We're so glad you've discovered Sola! Everything here is made from scratch with ingredients sourced as close by as possible. Using only fresh fruits, veggies, meats, and cheeses, our chefs take pleasure in creating an ever-changing array of seasonally-inspired dishes and treats to tantalize--and satisfy--your senses. Sola offers a range of menu alternatives for those with food sensitivities or other lifestyle choices; be sure and let us know about your gluten-free, vegetarian, low-carb, or other dietary needs.

Planning a party? Visit our catering page at solacafe.com, and we'll create a menu just for you. And if you have a great time at Sola, tell us--and the world--on Google, Yelp, Urban Spoon, or Facebook. We are always looking for ways to make your Sola experience even better, so give us your feedback. We think that gathering over a delicious meal with friends or family is one of life's great pleasures, and we're honored that Sola is the place you've chosen. *Bon appetit!*

406.922.7652 **solacafe.com** 290 W. Kagy
at the corner of S. 3rd & Kagy across from Museum of Rockies

Find us on facebook and twitter to get our daily specials and more!

Specials also posted daily at www.SolaCafe.com