SOLSTICE

sip | soak | sun

Pizza + Love = Good Company

BOLD PEPPERONI
mozzarella / tomato – 22

FRESH MARGHERITA
mozzarella / tomato / basil – 20

CLASSIC WHITE
fontina / ricotta / evoo / garlic / parsley
arugula / lemon – 20

BEE STING
mozzarella / tomato / calabrian pancetta
soppressata / fennel pollen / honey – 22

Cool. Dip. Crisp

served with your choice of tortilla chips, grilled sourdough, or crudité veggies

AVOCADO & FAVA BEAN GUACAMOLE
lime / tomato – 14

CARROT & PARSNIP HUMMUS
tahini / lemon / chive / pistachio – 14

CHICKPEA OLIVE HUMMUS
tahini / olive / garlic / chile / lemon – 14

SALTED CUCUMBERS & FETA
evoo / champagne vinegar / shallot / herbs – 14

PRAWN COCKTAIL
classic cocktail sauce, horseradish, lemon - 20

(gf) - gluten free

please inform your server of any food allergies.
consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of foodborne illness

TN Garden Collective

PANZANELLA
heirloom tomato / fresh ricotta / artichoke
basil / sourdough – 16

KALE & CARROTS
kale / carrot / pecorino / lemon vinaigrette
spicy breadcrumb – 14

BURRATA & FRUIT
peach / strawberry / blackberry / pickled shallot
peach vinegar / evoo / sourdough – 17

WATERMELON & PINEAPPLE
chilled wedges - 14

Stacked for Summer

served with chips

50/50 GRIND BURGER
bacon & ground sirloin / lettuce tomato
onion / pickle / cheddar cheese sesame
brioche – 22

PESTO CHICKEN PAILLARD
muenster / pickled garden slaw
dijonnaise / sesame brioche – 18

SMOKED SALMON BLT
vine-ripe tomatoes / crushed avocado
smoked bacon / butter leaf lettuce
garlic aioli /multigrain – 16

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Frozen Cocktails

$17

WATERMELON BASIL MARGARITA

RASPBERRY LEMON DROP

- add a floater +5

Signature Cocktails

$17

SOLSTICE MARGARITA

jalapeno-infused corazon blanco tequila,
pineapple, fresh lime, agave nectar
- add a grand marnier floater + 5

CUCUMBER COLLINS

the botanist gin, fresh muddled cucumber,
fresh lemon, simple

DREAMSICLE

ketel one vanilla vodka, orangecello liqueur,
fresh orange, simple

Classic Cocktails

$17

HUGO SPRITZ

st. germaine elderflower liqueur, prosecco,
fresh mint, fever-tree club soda

MAI TAI

kuleana hawaiian rum, orange curacao,
fresh lime, orgeat

PALOMA

milagro reposado tequila, fresh lime, agave,
fever-tree pink grapefruit soda

Beer

DOMESTIC & IMPORT - BUCKET 35

Michelob Ultra - 7.5

Coors Light - 7.5

Miller Lite - 7.5

Bud Light – 7.5

Corona - 8.5

Heineken - 8.5

Sam Adams Boston Lager - 8.5

LOCAL CRAFT - BUCKET 42

Tailgate Orange, Wheat Ale - 9

Tailgate Brewery, West Nashville, 5% abv

Tiny Bomb, American Pilsner - 9

Wiseacre Brewing co., Memphis, 4.5% abv

The Rose, Belgian Blonde Ale - 9

Black Abbey Brewing co., South Nashville, 5.8% abv

Homestyle, IPA - 9

Bearded Iris brewing, Germantown Nashville, 6% abv

NON - ALCOHOLIC

Heineken 0.0 - 8

Athletic Brewing Golden Ale - 8

Canned Cocktails

CAN 9 - BUCKET 42

Sun Cruiser - classic iced tea, half & half

High Noon - black cherry, peach

White Claw - lime, mango

Owl's Brew Lemonade - classic, pink, mint

Jack Daniel's Honey Lemonade

Casamigos Margarita

Wine

SPARKLING

Canvas Blanc de Blancs / Robert Mondavi / California – 13/46

Avantgarde Collection Brut / Mionetto / Veneto, Italy – 15/53

Reserve Impérial Champagne / Moët & Chandon / France – 90

WHITE

Canvas Chardonnay / Robert Mondavi / California – 13/46

Canvas Pinot Grigio / Robert Mondavi / California– 13/46

Emmolo Sauvignon Blanc / Caymus / Napa – 14/50

Morning Fog Chardonnay / Wente Vineyards / California – 14/50

Whispering Angel Rosé / Côtes de Provence, France – 18/63

RED

Canvas Pinot Noir / Robert Mondovi / California – 13/46

Southern Hills Cabernet Sauvignon / Wente Vineyards / California - 14/50

Zero - Proof Cocktails

$12

BLACKBERRY SAGE SODA
fresh muddled sage, blackberry-infused syrup,
fresh lemon, fever-tree club soda

STRAWBERRY SPRITZ
strawberry syrup, lemon,
fever-tree pink grapefruit soda



BOOK A PRIVATE POOLSIDE CABANA





Cool. Dip. Crisp

14

AVOCADO & FAVA BEAN GUACAMOLE
lime / tomato

CARROT & PARSNIP HUMMUS
tahini / lemon / chive / pistachio

CHICKPEA OLIVE HUMMUS
tahini / olive / garlic / chile / lemon

TN Garden Collective

16

CHICKEN CAESAR
romaine / croutons / shaved parmesean / caesar dressing

COBB SALAD
little gem lettuce / egg / tomato snap pea / raddish / honey vinaigrette

Stacked for Summer

17

SERVED WITH CHIPS

CAJUN TURKEY & BACON
arugula / red onion / zucchini pickles / herb mayo / multigrain

ROAST BEEF
swiss / brie spread / pickled onion horseradish / rye

VEGGIE WRAP
black bean hummus / spinach / pickled red onion / pickled jalapeno / bell pepper / cilantro

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