



QUINTO SOL represents the start, the center and balance of the universe. It signifies the 5th sun, new beginnings. It is symbolic of strength, movement and change. Our space exemplifies the search for unity, restoration, and purification of our personal environment to bring balance to the earth.

It is our family's honor to welcome you to experience a part of who we are and our utmost desire to bring the community back to the table.

WHEN YOU SET A BEAUTIFUL TABLE, FRIENDS WILL GATHER

¡BUEN PROVECHO!
La Familia Sol

BIG BITES

GUACAMOLE FRESCO!	15
Gently crushed avocado blended with kosher salt, green onion, cilantro, and lime juice mixed to perfection. Topped with fresh tomato	
CEVICHE DE PESCADO	17
Bite-sized fresh white fish marinated in lime juice, our special blend of herbs and spices and cooked by its own delicate juices	
COCTEL DE CAMARÓN	16
Traditional Veracruz-style recipe. Gulf shrimp mixed with cilantro, avocado, onion, lime juice and condiments	
CHALUPAS POBLANAS	13
Five small, soft corn tortillas steeped in olive oil and freshly chopped onion, garnished with chicken, Queso Anejo, salsa roja and verde	
NACHOS "LIKE NO OTHER"	15
Chips topped with cheese, refried black beans, guacamole and sour cream With your choice of chicken, pork or beef +4 Carne Asada +6	
CHAMPIÑONES CON CHILE SECO	17
Mushrooms, Gulf shrimp and green onions sautéed in a Burgundy wine and sour cream sauce, accompanied with savory black peppers	
QUESO FRITO CON SALSA VERDE	15
Slices of queso fresco, a mild and warm cheese, lightly pan-fried and bathed in a tangy, succulent tomatillo sauce garnished with freshly diced tomatoes and cilantro	
PAPAS POBLANAS	14
Oven-baked au gratin potatoes with slices of Poblano peppers, onion, sour cream and tomatillo sauce	
TRIO DE ALBONDIGAS	18
Six homemade meatballs: two beef in chipotle sauce, two chicken in salsa nueva and two pork in tomatillo sauce. Garnished with Queso Fresco	
QUESADILLAS POBLANAS	14
Blend of house cheese with guacamole and crema	
Chicken +4	Chorizo +5 Mushroom +3
Pulled Pork +4	Carne Asada +6 Spinach + Kale +3
Pulled Beef +4	Shrimp +7 Rajas + Corn +3

SOUPS, SALADS + MORE

CALDO DE POLLO	20
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	21
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	
CHILPACHOLE DE MARISCOS	28
A succulent and piquant soup. Fresh fish and prawns in a chipotle and epazote broth with corn dumplings. This recipe is from the Port of Alvarado in the state of Veracruz	
SOPA DE ALBONDIGAS	20
Grandma Rosalina serves love into your heart and soul. Homemade meatballs in a delicious tomato-based broth	
ENSALADA MIXTA	11
Mixed greens topped with avocado, tomato and cheese with our creamy house vinaigrette dressing	
ENSALADA SOL	20
A bed of greens, avocado, grated cheese, and tomatoes drizzled with our creamy house vinaigrette dressing. Choice of beef, pork, chicken or vegetarian (rice & beans) - sautéed Gulf shrimp 26	
ESPINACAS AL ROQUEFORT	13
Fresh spinach salad mixed with walnuts, Roquefort blue cheese, bell peppers and sundried cherries	
NOPALES	14
A refreshing Mexican salad! Mixed greens with diced cacti, avocado, pico de gallo and Queso Fresco	
FIDEOS SECOS AL SOL	16
A childhood favorite! Mexican Pasta. Vermicelli noodles, sundried chile sauce garnished with Queso Fresco, Avocado, and drizzled in our house crema	
CHILES RELLENOS CASEROS	18
Two Poblano peppers roasted and stuffed with Farmer's cheese, corn, zucchini and served in a tantalizing Epazote broth	
ENMOLADAS	21
Corn tortillas stuffed with sautéed spinach, tomato, mushroom, onion, bell peppers and topped with mole sauce and sesame seeds Or try our ENFRIJOLADAS (bathed in black bean sauce instead of mole)	

GIVE ME MORE!

SINGLE TACOS	9	
Pulled Chicken	Sonora Style	Rajas + Corn
Pulled Beef	Tomatillo Style	
ELOTE ASADO	7	
Mexican Corn on the Cob. Topped with crema, Cotija cheese blend and chile powder		
PICO DE GALLO	6	
Fresh avocado, tomato, red onion, garlic, corn and lime		
CHILES TOREADOS	9	
Serrano and jalapenos blistered and sautéed with lime and onion		
SINGLE ENCHILADA	10	
Your choice of chicken, beef, pork or cheese and your favorite sauce		
SAUCE PLATE	5	
Enjoy a taste of all of our house sauces		

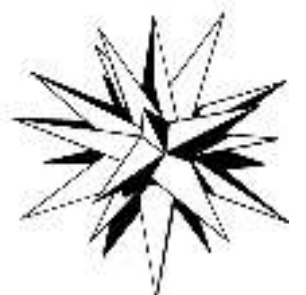
Quinto Sol is dedicated to bringing to California the best of the Cocina Barroca Poblana, the distinctive cuisine of the city and state of Puebla, in the Central Part of Mexico.

Colonial Mexico was a society of enormous cultural dynamism and was the cradle of an unique and the indigenous people of Puebla.

The gastronomy of Puebla is alive and well and Quinto Sol is pleased to play a role in extending the influence of Baroque Pueblan cuisine to California.

We use the freshest ingredients and locally-grown produce to support our local farmers when possible, to prepare all our dishes.

Parties 8 + will be charged 20% gratuity



BURRITOS

22

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

SONORA Tender pulled beef braised and topped with adobo sauce

ROJA Robust tomato sauce

MOLE A blend of sun-dried peppers, nuts, cocoa beans and other ingredients ground into a rich, dark 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

NUEVA A spicy sauce made from sundried jalapeño peppers & spices

CARNE ASADA

24

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

CHORIZO

23

Chunks of Spanish chorizo sautéed with onion and tomato.

ENCHILADAS

22

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

MOLE A blend of sun-dried peppers, nuts, cocoa beans and other ingredients ground into a rich, dark sauce

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

AL SOL Half mole, half guajillo. Our most popular combination!

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

NUEVA A spicy sauce made from sundried jalapeño peppers & spices

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

24

Gulf shrimp sautéed with our mouthwatering Chipotle or Nueva sauce

DE LA PLAZA MAYOR

22

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, Nueva, Guajillo, Mole

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), Sonora style (pulled braised beef in Adobo sauce)



SIGNATURE DISHES

MOLE POBLANO

30

This is a festive dish prepared with the utmost care and patience. A succulent mixture of sundried peppers, spices, nuts, seeds, herbs, and cocoa beans are combined to create this uniquely dark sauce. Poured over a tender breast of chicken and topped with toasted sesame seeds

RAJAS POBLANAS

28

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

POLLO GUAJILLO

29

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

SONORA

26

(Chile Colorado) Bite-sized pieces of beef braised in a delicate sundried pepper and herb sauce. Served with rings of raw onion on top

TOMATILLO

26

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

BISTEC OR POLLO RANCHERO

27

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

SERRANO

28

Choose from pieces of chicken breast or strips of prime steak served with chopped serrano peppers, mushrooms, tomato, onion, a dash of sour cream and Chardonnay wine

TACOS DE CARNE ASADA

26

Two corn tortillas topped with chopped prime Arrachera steak, lettuce, guacamole, salsa roja and cheese

SABANA INVIERNO

29

Thinly-sliced and well-seasoned prime Arrachera steak on a bed of black beans, sliced Spanish chorizo, and a blanket of melted cheese

MILANESA

28

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

CARNE ASADA

27

Prime cut Arrachera steak perfectly cooked with sautéed onions

TAMPIQUEÑA

34

Deluxe Carne Asada! Prime cut Arrachera steak served with a side of mole-enveloped tortilla, guacamole and Rajas Poblanas.

CAMARONES A LA DIABLA

29

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

CAMARONES AL CILANTRO

29

Gulf shrimp sautéed with garlic, lime juice and cilantro

CAMARONES AL CHIPOTLE OR WITH NUEVA SAUCE

29

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

CAMARONES OR PAMPANO A LA MULATA

30

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

POLLO NEGRO OR PESCADO NEGRO

29

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

QUINTO SOL FISH TACOS

29

Fresh fish sautéed with bell peppers, onion, garlic, herbs and topped with grated cheese, tomatoes and Salsa Nueva

LOMO DE CERDO

32

Grilled pork tenderloin stuffed with Spanish chorizo, Monterey cheese, spinach and a Poblano sauce and a poblano sauce made of rajas and onion. A very succulent dish!

CAZUELA DE VERDURAS

20

Sautéed spinach, kale, zucchini, corn, red bell peppers, potato, onion and garlic in a delectable light sauce