



dine • lounge • roof

• brandy/cognac •

Courvoisier VS • \$8

Remy Martin VSOP • \$11

Hennessy XO • \$24

Hennessy • \$10

• single malt •

Aberfeldy 21 year • \$25

Dalwhinnie 15 year • \$12

Glenfiddich 12 year • \$9

Glenlivet 12 year • \$18 year

Glenmorange 10 year • \$12

Lagavulin 16 year • \$16

Macallan 12 year • \$12

Macallan 18 year • \$25

Oban 14 year • \$15

Glenrothes NV • \$11

Please notify your server of any dietary restrictions or allergies so we can accommodate your needs.
Parties of 6 or more, no separate checks please, and an 18% gratuity may be applied.
Please silence cell phones.



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• ports •

Taylor Fladgate 20 year
\$13

Fonseca LBV
\$11

Graham's 6 Grapes
\$8

Meyer Family Port
\$10

• dessert/ice wine •

Robert Mondavi Moscato d' Oro 2006
\$9/\$36

Jackson Triggs Icewine
\$13/\$46

Inskillin Cabernet Franc 2006
\$24/\$180

J Lohr Late Harvest Reisling 2006
\$16/\$58

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solás · 419 Glenwood Ave. Raleigh, NC 27603 · 919.755.0755 · solasraleigh.com

• sweet plates •

Chilled Chocolate Soufflé Cake
Served with Vanilla Bean Ice Cream and Caramel
\$6

Cappadamia Crème Brûlée
Cappuccino and Toasted Macadamia Crème Brûlée
\$6

Sticky Buns
Cinnamon Bun with Four Sweet Dipping Sauces
\$6

Apple-Pear Tart
Walnut Crust with Cabernet Strawberries
\$6

Tiramisu Martini
Classic Custard with Housemade Ladyfinger Cookies
\$6

Sorbet Duo
Mixed Berry and Mango Sorbets
\$6

• sweet beans •

Caramel Tuaca Macchiato
A mixture of Tuaca liqueur, fresh ground coffee, a dollop of whipped cream and a caramel drizzle

"Drunken" Cappuccino
Amaretto, creme de cacao and Courvoisier

Cafe L'Orange
A twist of dark creme de cacao with the sweet flavor of Grand Marnier

Cafe Blanco
The smooth trio of Stoli Vanil, Starbucks Coffee,