

REFUEL YOUR SOUL

RUBBER SOUL

BREWING CO.

EST. 2020

STARTERS

- ARANCINI

deep fried rice balls filled with ham & cheese, served with creamy mushroom and white truffle sauce | **\$11**
- AVOCADO BURRATA

sliced tomatoes and avocados topped with creamy burrata cheese, fresh basil & balsamic glaze | **\$14**
- BOOM BOOM SHRIMP

six pieces of fresh shrimp, hand-breaded and deep fried in house, topped with boom boom sauce | **\$14**
- BREWSKI SLIDERS

three mini ground beef patties, cheddar, lettuce, tomato & chipotle mayo | **\$14**
- CALAMARI

lightly hand-breaded with a side of marinara | **\$16**
- CLASSIC MEATBALLS

ground beef, veal and pork meatballs topped with our house-made marinara sauce | **\$12**
- CRAB & ARTICHOKE DIP

lump crab meat mixed with artichokes and a blend of cheeses, served warm with tortilla chips | **\$14**
+ upgrade to warm pita bread for \$2
- DEVILS ON HORSEBACK

bacon wrapped dates stuffed with pecans, layered on gorgonzola cheese and sprinkled with sweet honey + sliced almonds | **\$11**
- DOUBLE DRY HOPPED FRIES

fries, cheese sauce & bacon, topped with scallions + drizzle of ranch | **\$14**
- GARLIC KNOTS

house-made dough smothered in garlic + butter with marinara sauce | **\$11**
- GUACAMOLE

chef's house-made recipe served with tortilla chips | **\$14**
- NACHOS

chicken or chorizo, homemade cheese sauce, pico de gallo, sour cream | **\$13**
+ add jalapeños or refried beans | **\$14**
- PIEROGIES

potato pierogies served with butter, sautéed onions, roasted red & green peppers and bacon bites | **\$10**
- PRETSOUL

warm soft pretzel braid served with guava butter, nacho cheese and dijon horseradish mustard | **\$10**
- SHORT RIB POUTINE FRIES

tender short rib piled onto hand-cut fries and topped with sharp white cheddar, fresh parmesan & gravy | **\$17.5**
+ sunny side up egg for +\$1
- WINGS

10 wings with your choice of mango habanero, house buffalo, or BBQ sauce served with celery & ranch or bleu cheese | **\$13**

- SOUP

ITALIAN WEDDING SOUP

hand rolled mini meatballs, diced carrots, onion, celery, spinach & acini de pepe | **\$8**

CHICKEN POBLANO CHOWDER

chicken, corn, roasted poblanos... has a little bit of a punch! **\$8**

CHILI

bacon, ground beef, beans, red onions, cheddar | **\$8**

- SALADS

Add chicken tenders \$5, grilled chicken \$5, shrimp \$6, salmon \$7, ribeye steak \$10

CAULIFLOWER QUINOA

roasted cauliflower, quinoa, toasted chickpeas, tomatoes, arugula, lemon aioli & olive oil dressing | **\$15**

CHEF SALAD

turkey, ham, provolone, onion, tomato, sweet peppers, hard boiled egg, romaine, choice of dressing | **\$14**

COBB SALAD

chicken, hard boiled egg, bacon, avocado, tomatoes, romaine lettuce, crumbled bleu cheese | **\$17**

FALL HARVEST SALAD

spring mix, sweet potato, apple, cranberries, caramel pecans, goat cheese, red beets, honey dijon mustard dressing | **\$17**

SOUTHWEST SALAD

romaine lettuce, shredded cheese, tomato, avocado, black beans, corn, tortilla strips, grilled chicken, ranch dressing | **\$17**

SOUL CAESAR SALAD

croutons, shaved parmesan, romaine, Caesar dressing | **\$12**

STEAK SALAD

ribeye steak, french fries, romaine lettuce, cherry tomatoes, cucumber, mozzarella cheese, ranch dressing | **\$22**

TACO SALAD

chicken or ground beef, shredded lettuce, pico de gallo, cheddar, sour cream, crunchy tortilla bowl | **\$15**

Dressings: Balsamic, Italian, Ranch, Bleu Cheese, Caesar, Honey Dijon & Lemon Aioli
- PIZZA

BLT

bacon, lettuce, tomato, mozzarella | **\$15.50**

BUFFALO CHICKEN

chicken, hot sauce, mozzarella, cheddar, bleu cheese | **\$16.50**

THE FIGGY PIG

figs, prosciutto, gorgonzola, onions, arugula, balsamic | **\$17.50**

HAWAIIAN HULA

pineapple, ham, mozzarella, marinara | **\$16.50**

VEGGIE PIE

broccoli, pesto, tomatoes, ricotta, spinach, mozzarella | **\$17.50**

MARGHERITA

tomato sauce, mozzarella, basil, garlic | **\$16.50**

MEATLOVERS

pepperoni, sausage, bacon, ham | **\$17.50**

MIKE'S HOT RONI'

pepperoni, hot honey drizzle | **\$15.50**

MUSHROOM & ASPARAGUS

mushroom, asparagus, roasted garlic, pesto, crushed red pepper, mozzarella | **\$15.50**

PEPPERONI

pepperoni & cheese | **\$14.50**

SICILIAN

pepperoni, onions, red & green peppers, tomato sauce | **\$19.50**

BREW WORKS

chicken, ranch, tomatoes, spinach | **\$15.50**

TOSCANA

chicken, roasted peppers, pesto, garlic, mozzarella | **\$15.50**

Substitute cauliflower crust +\$3
Make it sicilian +\$4
- SUBS

Add fries \$2, onion rings \$3 or a side house salad \$5

CHEESESTEAK

choice of shaved chicken or steak with grilled onions, American cheese and house-made marinara sauce | **\$10.50**

CALIFORNIA STYLE CHEESESTEAK

choice of shaved chicken or steak, with lettuce, tomatoes, grilled onions, and mayo | **\$12.50**

PORTOBELLO CHEESESTEAK

sliced mushrooms, green & red peppers, provolone, chipotle mayo | **\$10.50** +add chicken (\$5) or steak (\$10)

SAUSAGE & PEPPER SUB

Italian sausage, green & red peppers, onions, fresh grated parmesan and house-made marinara sauce | **\$10.50**

MEATBALL SUB

homemade meatballs (beef, veal & pork), marinara, melted mozzarella | **\$10.50**

TURKEY SUB

turkey, lettuce, tomato, provolone, onion, mayo | **\$10.50**

ITALIAN SUB

salami, ham, provolone, lettuce, onions, tomato, drizzle of oil & vinegar | **\$10.50**

HANDHELDS & MORE

FAJITA BURRITO

chicken, green & red peppers, onions, pico de gallo, cheddar, mozzarella, chipotle sauce, fresh cut fries, all rolled in a tortilla | **\$16** | or try it as a salad!
+ substitute steak or shrimp **\$18**

SOUL BURGER

ground beef patty, american cheese, onions, lettuce, tomato, fries | **\$17**
+ add bacon / avocado +\$1
+ substitute for the plant-based impossible patty

FARMHOUSE CHICKEN SANDWICH

fried chicken breast, candied bacon, lettuce, tomato, provolone cheese, buttermilk ranch, fries | **\$15**

THE BEEFWICH

angus reserve sliced beef, Wisconsin cheddar cheese, onion ring, gravy, spicy brown mustard, fries | **\$15**

SHRIMP TACOS

choice of grilled or boom boom shrimp with house-made mango pico de gallo, chipotle mayo & old bay fries | **2 for \$15**

TEX-MEX QUESADILLA

chicken, steak or chorizo served with lettuce, cheese, tomato, sour cream, & a side of house-made taco sauce | **\$15**
+ add mushrooms, onions, or jalapeños \$1 each

CHICKEN PARM

breaded chicken breast, melted mozzarella, homemade spaghetti | **\$19**
+ or try it as a sub! | **\$10.50**

LONNY'S PULLED PORK BBQ

smoked pulled pork sourced locally by Lonny B - choice of BBQ sauce or dry dust, topped with coleslaw, served with fries | **\$16**

CHICKEN SANDWICH

choice of grilled or fried chicken; lettuce, tomato, onion, mayo & fries
+ make it buffalo by adding buffalo sauce & swapping mayo for bleu cheese! | **\$17**

PLEASE NOTE:

+PARTIES OF 8 OR MORE ARE SUBJECT TO 20% GRATUITY

+PLEASE **DO NOT** MOVE TABLES OR CHAIRS

+ANY TABS LEFT OPEN AFTER BUSINESS HOURS ARE SUBJECT TO 20% GRATUITY

+CROWLER CANS AND 4-PACKS ARE FOR OFF SITE CONSUMPTION ONLY

+KITCHEN CLOSES 30 MINUTES PRIOR TO CLOSING

DRINKS & DESSERTS

Please note that during normal kitchen operations involving shared cooking and food products, we are unable to guarantee that any menu item can be completely free of allergens. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

BOLIS

All bolis come as a personal size

BUFFALO CHICKEN BOLI

chicken, hot sauce, bleu cheese, mozzarella | **\$12**

CBR BOLI

chicken, bacon, ranch, mozzarella | **\$12**

HAM & CHEESE BOLI

ham & mozzarella +add mustard | **\$12**

ITALIAN BOLI

pepperoni, ham, salami, mozzarella | **\$12**

PHILLY BOLI

shaved steak, grilled onions, mozzarella | **\$12**

VEGGIE BOLI

green peppers, mushrooms, spinach, onions, broccoli, mozzarella | **\$12**

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LET'S BE SOULMATES! FOLLOW US ON

 &  @RUBBERSOULBREWING



HAPPY
O MON
C R FRI

3-5PM

\$1
OFF

DRAFTS & WELL
DRINKS

.....

TACOS



2 FOR
\$6

BEEF OR CHORIZO

SEASONAL COCKTAILS

- FROSTED MARGARITA

Corazon tequila, cointreau, cranberry & lime juice | \$12
- GINGLE JUICE

Roku gin, lemon juice, club soda, pomegranate juice | \$13
- SOUL SLEIGH

Stoli vanilla vodka, mozart chocolate, cream de cacao, peppermint rumchata, half & half creamer | \$13 *contains cream!*
- GINGERBREAD MULE

Captain morgan, intense gingers, lime juice, gingerbread syrup, ginger ale | \$13
- WINTER NIGHTS

Titos vodka, st germain elderflower, orange bitters, cranberry juice & topped with prosecco | \$12
- HOT BUTTERED BOURBON

Redemption bourbon, intense gingers, hot cider, infused butter (nutmeg, honey, orange & lemon zest, ginger, brown sugar, cinnamon + vanilla) | \$13 *served warm! takes 5 minutes to prepare.*
- SANTA'S OLD FASHION

Redemption bourbon, amaro montenegro, cream de cacao, coffee, sugar, orange & chocolate bitters | \$13
- THE NOR'EASTER

Corazon tequila, blue agave syrup, club soda & topped with prosecco | \$12
- JACKED UP JOE

Stoli vanilla vodka, borghetti espresso liquor, cold brew coffee | \$12
- REFUELERS HOLIDAY PUNCH

Pinot grigio, triple sec, captain morgan + apple cider | \$11
- SOUL SPIKED ICED CHAI TEA

Titos vodka, borghetti espresso liquor, iced coffee, simple & chai syrup, almond milk creamer | \$12 *contains almond milk!*

Ask your refueler about our soul house cocktails!

SPIRITS

bourbon & whiskey

rye

scotch

tequila

- OLD FORRESTER | \$7

TULLAMORE D.E.W (Irish whiskey) | \$7

WOODFORD RESERVE | \$10

KNOB CREEK | \$11

F.E.W. BOURBON | \$13

WOODFORD DBL OAKED | \$14.50

TYRCONNEL (Irish whiskey) | \$14

*ASK YOUR REFUELER ABOUT AVAILABILITY
- TEMPLETON RYE | \$8

WIDOW JANE | \$11

SAGAMORE RYE | \$22

OLD ELK | \$23

VERY OLDE SAINT NICK | \$30
- NAKED GROUSE | \$9

BALVENIE 12 YEAR | \$15

LAPHROAIG | \$17

LAPHROAIG SELCET | \$28
- CORAZÓN BLANCO | \$8

PATRÓN SILVER | \$11

SANTO BLANCO | \$14

CALIROSA BLANCO | \$17

HORNITOS BLANCO | \$\$
- CORAZÓN REPOSADO | \$11

818 TEQUILA REPOSADO | \$18

SANTO REPOSADO | \$19

DON JULIO PRIMAVERA | \$23
- 818 TEQUILA ANEJO | \$18

CALIROSA ANEJO | \$22

LOBOS EXTRA ANEJO | \$30

- WIDOW JANE | \$19

MAKER'S NO.46 | \$18

THE WISEMAN BY KENTUCKY OWL | \$22

WESTWARD SINGLE MALT WHISKEY | \$22

CALUMET | \$14

JEFFERSONS | \$32

RABBIT HOLE | \$30

YELLOWSTONE | \$30

*ASK YOUR REFUELER ABOUT AVAILABILITY
- TITOS | \$7

WHEATLEY VODKA BY BUFFALO TRACE | \$8

HANSON MANDARIN | \$8

STOLI VANILLA | \$9

KETTLE ONE | \$9

FINLANDIA GRAPEFRUIT | \$9

ABSOLUT PEAR | \$9

CRYSTAL HEAD | \$12
- BLUECOAT | \$7

HENDRICKS | \$9

ROKU | \$9

THE BOTANIST | \$12

MCQUEEN AND THE VIOLET FOG | \$13

No. 3 LONDON DRY GIN | \$17
- DON Q PUERTO RICAN RUM | \$7

CRUZAN COCONUT | \$7

CAPTAIN MORGAN | \$8

BUMBO XO | \$11
- VILLON VSP | \$9

DISARONNO AMARETTO | \$9

APEROL | \$9

CAMPARI | \$9

BORGHETTI ESPRESSO | \$9

bourbon & whiskey

vodka

gin

rum

cordinals

DESSERTS

- TURTLE CHEESECAKE | \$7

CHOCOLATE MOUSSE CAKE | \$7

CANNOLI | \$7

WINE LIST

CHARDONNAY	GLASS	BOTTLE
J Lohr, California	\$10	\$38
La Crema, Sonoma, California	\$13	\$50
PINOT GRIGIO		
Banfi San Angelo, Italy	\$9	\$34
SAUVIGNON BLANC		
Joel Gott, California	\$9	\$34
ROSE		
Diora La Belle Fete, California	\$8	\$30
MOSCATO		
Terra D'Oro, California	\$10	\$38
PROSECCO		
Avissi, Italy	\$10	\$38
CHAMPAGNE		
Wycliff, California	\$8	\$20

whites

CABERNET SAUVIGNON		
Joel Gott, California	\$11	\$42
Conumdrum Red Blend, California	\$14	\$54
PINOT NOIR		
Julia James, California	\$11	\$42
MERLOT		
Houge, Columbia Valley	\$8	\$30
MALBEC		
Dona Paula, Mendoza	\$9	\$34

reds

LATE NIGHT SOUL

Monday-Thursday

8-9:30PM

\$1 OFF ALL DRAFTS, WELL DRINKS
& OUR PRETSOUL

SOUL TO GO

ASK YOUR REFUELER ABOUT OUR
CURRENT 4-PACK SELECTIONS AND
FRESH CROWLER CANS



AND

