



## 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**

**CEVICHE**  
raw mahi-mahi mixed with onions, peppers, tomato, avocado + cilantro | **\$15**

**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**  
+ make them pepperoni garlic knots for \$13

**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**

## SALADS

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

**ANTIPASTO SALAD**  
pepperoni, salami, ham, provolone, onions, sweet peppers, giardiniera, romaine lettuce, balsamic dressing | **\$15**

**CALAMARI SALAD**  
hand lightly breaded calamari, lettuce, tomato, onion, cucumbers, choice of dressing | **\$17**

**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**

**STRAWBERRY CRUNCH SALAD**  
spinach, candied pecans, feta, strawberries, blueberries, mandarin oranges, grapes, grilled chicken, choice of dressing | **\$17**

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

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

**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 & Raspberry Vinaigrette*

## PIZZA

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

**THE CBR**  
chicken, bacon, ranch, mozzarella | **\$17.50**

**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, 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**

**SOUL SLICE**  
crushed garlic, mozzarella, roma tomatoes | **\$15.50**

**WILD WILD WEST**  
chicken, bacon, red onion, cheddar, mozzarella, bbq | **\$17.50**

*Substitute cauliflower crust +\$3  
Make it sicilian +\$4*

## SUBS

Add fries \$2, onion rings \$3 or a side 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**

## BOLIS

All bolis come as a personal size

**BUFFALO CHICKEN BOLI**  
chicken, hot sauce, bleu cheese, 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**

LET'S BE SOULMATES! FOLLOW US ON

 &  @RUBBERSOULBREWING

## 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**

**TACOS**  
choice of fried cod, grilled shrimp, 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**

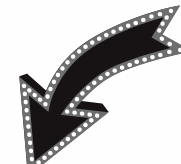
**LONNY'S PULLED PORK BBQ**  
smoked pulled pork sourced locally by Lonny B - choice of BBQ sauce or dry dust, topped with coleslaw, served with fries | **\$16**

**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 CLOSSES 30 MINUTES PRIOR TO CLOSING

## DRINKS & DESSERTS



**HAPPY  
OUR  
MON  
FRI**

**3-5PM**



DRAFTS & WELL DRINKS

**TACOS**



BEEF OR CHORIZO

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.



# SEASONAL COCKTAILS

## SOUL SPRITZ

Absolut Pears vodka, Aperol, Prosecco, simple syrup | \$13

## ORANGE CRUSH

Orange vodka, Triple Sec, sprite, fresh squeezed orange juice | \$13  
+ make it a Grapefruit Crush with grapefruit vodka & fresh grapefruit juice!

## JACKED UP JOE

Stoli Vanil vodka, Borghetti espresso liquor, cold brew coffee | \$12

## THE SUMMER SIP

Roku gin, muddled basil + strawberries, house-made lemonade, club soda | \$13

## PALOMA

Corazon tequila, lime juice, fresh squeezed grapefruit juice, club soda | \$12

## LAVENDAR BEES KNEES

Roku gin, honey lavender syrup, blure flower extract, house-made lemonade, lemon juice | \$13

## SOUL MARGARITA

Corazon tequila, Triple Sec, simple syrup, house-made sour mix | \$12  
+ make it spicy with our jalapeño & apricot syrup!

## SOUL BERRY MULE

Stoli Blueberi vodka, Barrows Intense Ginger liquor, fresh squeezed juice, ginger ale, topped with all the berries | \$13

## BREWHOUSE LEMONADE

Deep Eddy Lemon vodka + club soda | \$12 | or try it with a flavored syrup!

## COUNTRY LEMONADE

Firefly Sweet Tea vodka paired with house-made lemonade | \$12 | add a flavored syrup: strawberry, peach, blackberry +\$1

## BREW BLUES

Stoli Blueberi vodka, muddled blueberries, house-made lemonade | \$12

Ask your refueler about our soul house cocktails!

# DESSERTS

LIMONCELLO MASCARPONE CAKE | \$7

TURTLE CHEESECAKE | \$7

CHOCOLATE MOUSSE CAKE | \$7

CANNOLI | \$7

# WINE LIST

	GLASS	BOTTLE
<b>CHARDONNAY</b> J Lohr, California La Crema, Sonoma, California	\$10 \$13	\$38 \$50
<b>PINOT GRIGIO</b> Banfi San Angelo, Italy	\$9	\$34
<b>SAUVIGNON BLANC</b> Joel Gott, California	\$9	\$34
<b>ROSE</b> Diora La Belle Fete, California	\$8	\$30
<b>MOSCATO</b> Terra D'Oro, California	\$10	\$38
<b>PROSECCO</b> Avisi, Italy	\$10	\$38
<b>CHAMPAGNE</b> Wycliff, California	\$6	\$20

whites

<b>CABERNET SAUVIGNON</b> Joel Gott, California Quilt, Napa Valley, California	\$11 \$14	\$42 \$54
<b>PINOT NOIR</b> Julia James, California	\$11	\$42
<b>MERLOT</b> Houge, Columbia Valley	\$8	\$30
<b>MALBEC</b> Dona Paula, Mendoza	\$9	\$34

reds

# SPIRITS

OLD FORRESTER | \$7  
TULLAMORE D.E.W (Irish whiskey) | \$7  
TOKI (Japanese whiskey) | \$9  
REDWOOD EMPIRE PIPE DREAM | \$10  
EAGLE RARE | \$10\*  
WOODFORD RESERVE | \$10  
KNOB CREEK | \$11  
BUFFALO TRACE | \$11\*  
F.E.W. BOURBON | \$13  
WOODFORD DBL OAKED | \$14.50  
BASIL HAYDEN TOAST | \$14  
TYRCONNEL (Irish whiskey) | \$14  
BLANTON'S SINGLE BARREL | \$16.50\*

TEMPLETON RYE | \$8  
WIDOW JANE OAK & APPLEWOOD RYE | \$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  
TEQUILA OCHO PLATA | \$10  
PATRÓN SILVER | \$11  
818 TEQUILA BLANCO | \$14  
SANTO BLANCO | \$14  
CALI ROSA BLANCO | \$17

CORAZÓN REPOSADO | \$11  
TEQUILA OCHO REPOSADO | \$12  
818 TEQUILA REPOSADO | \$18  
SANTO REPOSADO | \$19  
DON JULIO PRIMAVERA | \$23  
KOMOS REPOSADO | \$35

TEQUILA OCHO ANEJO | \$15  
818 TEQUILA ANEJO | \$18  
CALI ROSA ANEJO | \$22  
TEQUILA OCHO EXTRA ANEJO | \$19  
LOBOS EXTRA ANEJO | \$30  
SANTO MEZCAL | \$19

KNOB CREEK 12-YEAR | \$16.50  
WIDOW JANE | \$19  
COLONEL E.H. TAYLOR SMALL BATCH | \$19\*  
ANGELS ENVY | \$19  
MAKER'S S&T PURPLE COW '20 | \$20  
ELIJAH CRAIG SMALL BATCH | \$20  
THE WISEMAN BY KENTUCKY OWL | \$22  
WESTWARD SINGLE MALT WHISKEY | \$22  
BLOOD OATH PACT No. VII | \$25  
KENTUCKY OWL | \$29\*  
RABBIT HOLE | \$30  
YELLOWSTONE | \$30

\*ASK YOUR REFUELER ABOUT CURRENT AVAILABILITY

TITOS | \$7  
WHEATLEY VODKA BY BUFFALO TRACE | \$8  
HANSON MANDARIN | \$8  
DEEP EDDY LEMON | \$8  
STOLI VANIL | \$9  
KETTLE ONE | \$9  
HAKU | \$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 VSOP | \$9  
DISARONNO AMARETTO | \$9  
APEROL | \$9  
CAMPARI | \$9  
BORGHETTI ESPRESSO | \$9

bourbon & whiskey

rye

scotch

tequila

bourbon & whiskey

vodka

gin

rum

cordinals

# 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

