



## 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**

### 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 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, Raspberry Vinaigrette & 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**

## 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**

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**

### 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 served with lettuce, cheese, tomato, sour cream, & a side of house-made taco sauce | **\$15** | sub for chorizo or try it with steak (\$5)  
+ 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

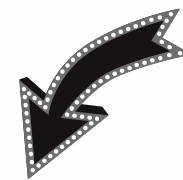
SUBJECT TO 20% GRATUITY

+CROWLER CANS AND 4-PACKS ARE FOR OFF SITE

CONSUMPTION ONLY

+KITCHEN CLOSSES 30 MINUTES PRIOR TO CLOSING

## DRINKS & DESSERTS



HAPPY  
O MON  
U R  
F R I

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 pear vodka, aperol, simple syrup & topped with prosecco | **\$12**

## JUST PEACHY MARGARITA

Corazon tequila, cointreau, peach puree, + house-made sours | **\$13**

## RAZZZZ MOJITO

Don Q Rum, simple syrup, fresh raspberry & mint, lime juice and sprite | **\$13**

## LAVENDER BEES KNEES

Roku gin, st-germain, lemon juice, honey lavender syrup, bleu & lemonade | **\$12**

## SPRING MULE

Absolut pear vodka, intense gingers, fresh mint, lime juice & ginger ale | **\$12**

## SOUL FASHION

Redemption bourbon, brown sugar, lemon juice, cinnamon bitters, peach puree + orange juice | **\$13**

## KENTUCKY AMARETTO SOUR

Four Roses bourbon, amaretto, house made sours & muddled raspberries | **\$13**

## JACKED UP JOE

Stoli vanilla vodka, borghetti espresso liquor, cold brew coffee | **\$12**

## COUNTRY LEMONADE

Firefly sweet tea vodka & house lemonade | **\$12**

\*add a flavored syrup: blackberry, peach or strawberry\*

## SPRING BLUES

Stoli blueberi vodka, agave, lemon juice, club soda + fresh blueberries | **\$12**

Ask your refueler about our soul house cocktails!

# DESSERTS

TURTLE CHEESECAKE | **\$7**

CHOCOLATE MOUSSE CAKE | **\$7**

CANNOLI | **\$7**

# WINE LIST

## CHARDONNAY

J Lohr, California  
La Crema, Sonoma, California

| GLASS | BOTTLE |
|-------|--------|
| \$10  | \$38   |
| \$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  
Conumdrum Red Blend, California

|      |      |
|------|------|
| \$11 | \$42 |
| \$14 | \$54 |

## PINOT NOIR

Julia James, California

|      |      |
|------|------|
| \$11 | \$42 |
|------|------|

## MERLOT

Houge, Columbia Valley

|     |      |
|-----|------|
| \$8 | \$30 |
|-----|------|

## MALBEC

Dona Paula, Mendoza

|     |      |
|-----|------|
| \$9 | \$34 |
|-----|------|

reds

# SPIRITS

bourbon & whiskey

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**

rye

scotch

tequila

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**

BORGHETTI ESPRESSO | **\$9**

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

