



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**
- CALAMARI**
lightly breaded with a side of marinara | **\$16**
- CLASSIC MEATBALLS**
bow creek farm ground beef, veal and pork meatballs topped with our homemade 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 & sprinkled with sweet honey & sliced almonds | **\$11**
- CHORIZO NACHOS**
chorizo, homemade cheese sauce, Pico de Gallo, sour cream | **\$13**
+try the supreme nachos with refried beans | \$14
+add jalapeños for \$1
- PIEROGIES**
potato pierogies served with butter, sautéed onions, roasted red and 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
- SWEET CORN NUGGETS**
corn bites served with siracha honey sauce | **\$9**
- WINGS**
10 wings with your choice of mango habanero, house buffalo, or BBQ sauce served with celery & ranch or bleu cheese | **market price**

SOUP

- 14 SPICE CHILI**
ground beef, bacon, beans, red onions, cheddar | **\$8.5**
- CHICKEN POBLANO CHOWDER**
chicken, corn, roasted poblanos...it has a punch! | **\$8**
- ITALIAN WEDDING SOUP**
hand rolled mini meatballs, diced carrots, onion, celery, spinach & acini de pepe | **\$8**
- LOBSTER BISQUE**
lobster, white wine, heavy cream, tomato | **\$8**

SALADS

- Add chicken tenders \$5, marinated grilled chicken \$5, shrimp \$6, salmon \$7*
- ANTIPASTO SALAD**
pepperoni, salami, ham, provolone, onions, sweet peppers, giardiniera, romaine lettuce, balsamic dressing | **\$15**
- 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 eggs, bacon, avocado, tomatoes, romaine, crumbled bleu cheese | **\$17.5**
- WINTER HARVEST SALAD**
spring mix and arugula sweet potatoes, roasted beets, gala apples, goat cheese, candied pecans, house made apple dijon dressing | **\$15**
- 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**
+add avocado or jalapeño \$1
- Dressings: Balsamic, Italian, Ranch, Bleu Cheese, Caesar, Honey Dijon, & Lemon Aioli*

PIZZA

- BUFF CHICK TACO TWIST**
chicken, hot sauce, lettuce, tomato, 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 | **\$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**
- PICKLES & PASTRAMI**
dill pickles, hot pastrami, mustard, mozzarella | **\$16.50**
+add ricotta cheese \$1
- RONI'**
we all know what this is | **\$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**

SUBS

- Add fries \$2, onion rings \$3, sweet potato fries \$4 or a side salad \$5*
- CHEESESTEAK**
your choice of shaved chicken or steak with grilled onions, American cheese and house made marinara sauce | **\$10.50**
+add mushrooms or jalapeños for \$1 each
make it California style, choice of shaved chicken or steak, with lettuce, tomatoes, grilled onions, and mayo | **\$12.50**
+add mushrooms or jalapeños for \$1 each
- PORTABELLA CHEESESTEAK**
sliced mushrooms, green & red peppers, provolone, chipotle mayo | **\$10.50** *+add chicken (\$5) or steak (\$8)*
- SAUSAGE & PEPPER SUB**
Italian sausage, green & red peppers, onions, fresh grated parmesan | **\$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, 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 + try it as a salad!**
+ substitute steak or shrimp \$18+ ribeye \$25
- SOUL BURGER**
ground beef patty, pastrami, brie cheese, sautéed onions, lettuce, tomato, chipotle sauce, fries | **\$17**
- FARMHOUSE CHICKEN SANDWICH**
two fried chicken breasts, 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**
- 'STRAMI SAMMI**
pastrami, sauerkraut, spicy brown mustard, provolone, fries | **\$15**
- IMPOSSIBLE BURGER**
plant-based Impossible burger, avocado, lettuce, tomato, fries | **\$16**
- FISH TACOS**
fried white fish, house-made mango Pico de Gallo, chipotle mayo, served with old bay fries and coleslaw | **\$15**
- TEX-MEX QUESADILLA**
chicken, steak or chorizo served with lettuce, 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**

PLEASE NOTE:

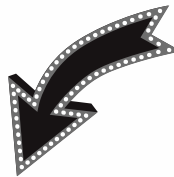
- +PARTIES OF 8 OR MORE ARE SUBJECT TO 20% GRATUITY
- +CHILDREN MUST BE ACCOMPANIED BY AN ADULT AND BE SEATED WITH AN ADULT AT ALL TIMES
- +PLEASE **DO NOT** MOVE TABLES OR CHAIRS
- +ANY TABS LEFT OPEN AFTER BUSINESS HOURS ARE SUBJECT TO 20% GRATUITY
- +CROWLER CANS AND 4-PACKS ARE FOR OFF SITE CONSUMPTION ONLY
- +KITCHEN CLOSES 30 MINUTES PRIOR TO CLOSING

DRINKS & DESSERTS

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**
+add mushrooms or jalapenos for \$1
- VEGGIE BOLI**
green peppers, mushrooms, spinach, onions, broccoli, mozzarella | **\$12**

LET'S BE SOULMATES! FOLLOW US ON



HAPPY
O MON
C R FRI

3-5PM



DRAFTS & WELL
DRINKS

TACOS



BEEF OR CHORIZO



YOUR REFUELERS FAVORITES

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 foodborne illness.

SEASONAL COCKTAILS

- FRENCH AU' PEAR**
Tito's vodka, St. Germaine, house-made pear syrup, topped with Champagne

JINGLE JUICE
Roku gin, mint leaves, blackberries, lemon juice, honey, topped with ginger ale

JACKED UP JOE
Stoli Vanil vodka, Borghetti espresso liquor, cold brew coffee

PEPPERMINT TWIST
Stoli vanil vodka, Disaronno amaretto, Rum Chata peppermint twist, half & half
+oat half & half available upon request

WHITE CHRISTMAS MARGARITA
Corazon tequila, Cointreau, lime juice, simple syrup, white cranberry juice

MAPLE WHISKEY SOUR
Tullamore DEW, lemon juice, maple syrup, Angostura bitters

NOT THE GUM DROP BUTTONS!
Redemption Wheated bourbon, gingerbread syrup, cinnamon bitters, brown sugar

WINTER MULE
El Jimador tequila, Barrows Intense Ginger liquor, pomegranate juice, blood orange juice, grapefruit bitters, ginger ale

MISTLETOE MARTINI
Tito's vodka, St. Germaine, cranberry juice & simple syrup

NUTCRACKER
Woodford Reserve bourbon, Amaro Montenegro, Sweet Vermouth, Dark Crème de Cacao, black walnut bitters

Ask your refueler about our soul house cocktails!

SPIRITS

- OLD FORRESTER | \$7
TULLAMORE D.E.W. (Irish whiskey) | \$7
TOKI (Japnese 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
CALIROSА BLANCO | \$17

EL JIMADOR REPOSADO | \$8
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
CALIROSА 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
EFFEN BLOOD ORANGE | \$8
EFFEN YUZU CITRUS | \$8
STOLI VANIL | \$9
KETTLE ONE | \$9
HAKU | \$9
CIROC RED BERRY | \$11
CRYSTAL HEAD | \$12

BLUECOAT | \$7
HENDRICKS
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

DESSERTS

- LIMONCELLO MASCARPONE CAKE | \$7
CHOCOLATE MOUSSE | \$7
TURTLE CHEESECAKE | \$7

WINE LIST

CHARDONNAY	GLASS	BOTTLE
J Lohr, California	\$10	\$38
La Crema, Sonoma, California	\$13	\$50
PINOT GRIGIO		
Banfisanangelo, Italy	\$9	\$34
SAUVIGNON BLANC		
Joel Gott, California	\$9	\$34
ROSE		
Rosehaven, California	\$8	\$30
MOSCATO		
Terra D'Oro, California	\$10	\$38
PROSECCO		
Avissi, Italy	\$10	\$38
CHAMPAGNE		
Wycliff, California	\$6	\$20

whites

CABERNET SAUVIGNON		
Joel Gott, California	\$11	\$42
Quilt, Napa Valley, 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

