



STARTERS

WINGIN' IT

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

ARANCINI

deep fried rice balls filled with ham & cheese, served with creamy mushroom and white truffle sauce | **\$10**

AVOCADO BURRATA

sliced tomatoes and avocados topped with creamy burrata cheese, fresh basil & balsamic glaze | **\$13**

CALAMARI

lightly breaded with a side of marinara | **\$15**

CLASSIC MEATBALLS

bow creek farm ground beef, veal and pork meatballs topped with our homemade marinara sauce | **\$11**

DEVILS ON HORSEBACK

bacon wrapped dates stuffed with pecans, layered on sweet gorgonzola cheese & sprinkled with sweet honey & sliced almonds | **\$11**

HUMMELSTOWN HUMMUS

curry infused topped with roasted poblano peppers and served with warm pita slices | **\$10**

MUSSELS

we can't stop staring at your mussels...served with our homemade marinara sauce & side of bread | **\$14**

NACHO AVERAGE NACHOS

chorizo, homemade cheese sauce, Pico de Gallo, sour cream | **\$12**
+try the supreme nachos with refried beans | **\$14**

PIEROGIES

potato pierogis served with butter, sautéed onions, roasted peppers and bacon bites | **\$9**

STEAMED CLAMS

a house fav served in a butter sauce | **\$13**

SOUL PRETZEL

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 | **\$16**
+ sunny side up egg for +\$1

SWEET CORN NUGGETS

corn bites served with siracha honey sauce | **\$9**

SOUP

14 SPICE CHILI

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

CHICKEN POBLANO CHOWDER

chicken, corn, roasted poblanos...it has a punch! | **\$7**

ITALIAN WEDDING SOUP

hand rolled mini meatballs, diced carrots, onion, celery, spinach & acini de pepe | **\$7**

LOBSTER BISQUE

lobster, white wine, heavy cream, tomato | **\$7**

BUTTERNUT SQUASH

roasted butternut squash, pumpkin seeds, ginger, cream | **\$7**

DESSERTS

LIMONCELLO MARSAPONE CAKE | **\$8**

CHOCOLATE MOUSSE | **\$8**

COCONUT CREAM CHEESECAKE | **\$8**

TURTLE CHEESECAKE | **\$8**

PUMPKIN CHEESECAKE | **\$8**

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.

PIZZA

Substitute cauliflower crust for +\$3

BUFF CHICK TACO TWIST

chicken, hot sauce, lettuce, tomato, mozzarella, cheddar, bleu cheese | **\$16**

CHICKEN CAESAR PIZZA

chicken, lettuce, tomato, mozzarella, Caesar drizzle | **\$19**

THE CBR

chicken, bacon, ranch, mozzarella | **\$17**

THE CLASSIC PEP

pepperoni, tomato sauce | **\$14**

THE FIGGY PIG

figs, prosciutto, gorgonzola, onions, arugula, balsamic | **\$17**

THE FLORENTINE

chicken, spinach, tomato, garlic, mozzarella | **\$17**

HAWAIIAN HULA

pineapple, ham, mozzarella, marinara | **\$16**

THE GREEN MACHINE

broccoli, pesto, tomatoes, ricotta, mozzarella | **\$17**

MARGHERITA

tomato sauce, mozzarella, basil | **\$16**

MEATLOVERS

pepperoni, sausage, bacon, ham | **\$17**

MEXICAN FAJITA

chicken, onions, red & green peppers, mozzarella, cheddar, chipotle mayo | **\$17**

MIKE'S HOT RONI

pepperoni, hot honey drizzle | **\$15**

PICKLES & PASTRAMI

dill pickles, hot pastrami, mustard, mozzarella | **\$16**

SICILIAN

pepperoni, onions, red & green peppers, tomato sauce | **\$19**

THE SOULSTICE

crushed garlic, mozzarella, roma tomatoes | **\$15**

VEG OUT

mushroom, asparagus, roasted garlic, pesto, crushed red pepper, mozzarella | **\$15**

WILD WILD WEST

chicken, bacon, red onion, cheddar, mozzarella, bbq | **\$17**

SUBS

Add fries \$2, onion rings \$3, sweet potato fries \$4 or a side salad \$5

CHEESESTEAK

shaved chicken or steak, grilled onions, cheese, marinara | **\$10** +add mushrooms or jalapenos for \$1

CALIFORNIA CHEESESTEAK

shaved chicken or steak, lettuce, tomato, onion, mayo | **\$12**

PORTABELLA CHEESESTEAK

sliced mushrooms, green & red peppers, provolone, chipotle mayo | **\$10** +add chicken (\$5) or steak (\$8)

SAUSAGE & PEPPER SUB

Italian sausage, green & red peppers, onions, parmesan | **\$10**

MEATBALL SUB

homemade meatballs (beef, veal & pork), marinara, melted mozzarella | **\$10**

TURKEY SUB

turkey, lettuce, tomato, provolone, onion, mayo | **\$10**

ITALIAN SUB

salami, ham, provolone, lettuce, onions, tomato, oil & vinegar | **\$10**

BOLIS

all bolis come as a personal size

BUFFALO CHICKEN BOLI

chicken, hot sauce, bleu cheese, mozzarella | **\$11**

HAM & CHEESE BOLI

ham & mozzarella +add mustard | **\$11**

ITALIAN BOLI

pepperoni, ham, salami, mozzarella | **\$11**

PHILLY BOLI

shaved steak, grilled onions, mozzarella | **\$11**
+add mushrooms or jalapenos for \$1

VEGGIE BOLI

green peppers, mushrooms, spinach, onions, broccoli, mozzarella | **\$11**

Refuel your local soul! We proudly serve Bow Creek Dry-aged Red Angus Beef from right down the road in Hershey, PA!



SOUL SPECIALS

FAJITA BURRITO

chicken, green & red peppers, onions, Pico de Gallo, cheddar, mozzarella, chipotle sauce, fresh cut fries, all rolled in a tortilla | **\$15**
+ try it as a salad!
+ substitute steak or shrimp \$17 + ribeye \$24

FISH TACOS

fried tilapia, mango Pico de Gallo, chipotle mayo | **\$10**

TEX-MEX QUESADILLA

chicken, steak or chorizo, lettuce, tomato, sour cream, side of tomato chutney | **\$14** +upgrade ribeye \$23

SOUL BURGER

bow creek farms ground beef, pastrami, brie cheese, sautéed onions, lettuce, tomato, chipotle sauce, fries | **\$16**

IMPOS-SOUL-BLE BURGER

plant-based burger, avocado, lettuce, tomato, fries | **\$15**

FRIED FISH SANDWICH

tilapia, lettuce, tomato, tarter sauce, old bay fries | **\$13**

FISH & CHIPS

fried tilapia, coleslaw, old bay fries | **\$18**

CHICKEN PARM

breaded chicken breast, melted mozzarella, homemade spaghetti | **\$18**

LOBSTER RAVIOLI

ravioli filled with lobster, topped with jumbo shrimp and served in a blush cream sauce | **\$19**

FARMHOUSE CHICKEN SANDWICH

two fried chicken breasts, candied bacon, lettuce, tomato, provolone cheese, buttermilk ranch, fries | **\$14**

THE BEEFWICH

angus reserve sliced beef, Wisconsin cheddar cheese, onion ring, gravy, spicy brown mustard, fries | **\$14**

'STRAMI SAMMI

pastrami, sauerkraut, spicy brown mustard, provolone, fries | **\$15**

SALADS

Add chicken \$5, shrimp \$6, salmon \$7, calamari \$8 or ribeye steak \$10

ANTIPASTO SALAD

pepperoni, salami, ham, provolone, onions, sweet peppers, giardiniera, romaine lettuce, balsamic dressing | **\$14**

CAULIFLOWER QUINOA

roasted cauliflower, quinoa, toasted chickpeas, tomatoes, arugula, lemon aioli & olive oil dressing | **\$14**

CHEF SALAD

turkey, ham, provolone, onion, tomato, sweet peppers, hard boiled egg, romaine, choice of dressing | **\$13**

COBB SALAD

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

FALL HARVEST SALAD

spring mix, sweet potatoes, roasted beets, gala apples, goat cheese, pomegranate seeds, candied pecans, arugula, dijon dressing | **\$14**

SOUL CAESAR SALAD

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

TACO SALAD

chicken or ground beef, shredded lettuce, onion, Pico de Gallo, cheddar, sour cream, crunchy tortilla bowl | **\$14**
+add avocado or jalapeño \$1

Balsamic, Italian, Ranch, Bleu Cheese, Caesar, Raspberry Vinaigrette, Lemon Aioli

LET'S BE SOULMATES! FOLLOW US ON  &  @RUBBERSOULBREWING

DRINK MENU



SEASONAL COCKTAILS

APPLE CIDER MARGARITA

Corazon tequila, Triple Sec, lime juice, agave syrup, Strites' Orchard Apple Cider

FRENCH AU' PEAR

Crystal head vodka, St. Germaine, house made pear syrup, topped with Champagne

OLDY BUTTA' GOODY

Woodford Reserve, apple butter, apple cider, angostura bitters

FALL MULE

Effen Yuzu Citrus, St. George Spiced Pear liquor, Intense ginger liquor, lemon bitters, topped with ginger ale

BLACK N' BOOZE

Don Q Cristal Rum, fresh squeeze OJ, pineapple juice, blood orange syrup, muddled blackberries, lime juice

PUMPKIN CHAI TEA

Vanilla vodka, Disaronno Amaretto, Chai tea, fresh pumpkin pureé, half & half *oat milk available upon request

YOU'VE BEEN GHOSTED

Disaronno Amaretto, Dorda Sea Salt Carmel, half & half *oat milk available upon request*

GRAVEYARD SMASH BERRY

4 Roses Bourbon, mint, blackberries, lemon juice, honey, topped with ginger ale

CIDERTINI'

Carmel vodka, Berentzen apple liqueur, Strites' Orchard apple cider

CINNAMON PEAR DARK & STORMY

Captain Morgan, Intense Ginger liquor, pear pureé, lemon bitters, topped with ginger ale

JACKED UP JOE

360 vanilla bean vodka, Borghetti espresso liquor, cold brew coffee

Ask your server about our soul house cocktails!

SPIRITS

OLD FORRESTER | \$7
 FOUR ROSES | \$9
 REDWOOD EMPIRE PIPE DREAM | \$10
 EAGLE RARE | \$10
 WOODFORD RESERVE | \$10
 KNOB CREEK | \$11
 BUFFALO TRACE | \$11
 F.E.W. BOURBON | \$13
 OLD SOUL | \$13
 BLANTON'S SINGLE BARREL | \$16.50
 KNOB CREEK 12-YEAR | \$16.50
 WIDOW JANE | \$19
 COLONEL E.H. TAYLOR SMALL BATCH | \$19
 BARREL DOVETAIL | \$23
 KENTUCKY OWL | \$29

TEMPLETON RYE | \$8
 WIDOW JANE OAK & APPLEWOOD RYE | \$11
 OLD ELK | \$23

TULLAMORE D.E.W. | \$7
 NAKED GROUSE | \$9
 BALVENIE 12 YEAR | \$15
 TYRCONNEL | \$16
 LAPHROIG SELECT | \$28
 LAPHROIG | \$29

EL JIMADOR REPOSADO | \$8
 TEQUILA OCHO PLATA | \$10
 TEQUILA OCHO REPOSADO | \$12
 818 TEQUILIA BLANCO | \$14
 SANTO BLANCO | \$14
 TEQUILA OCHO ANEJO | \$15
 CALIROS BLANCO | \$17
 818 TEQUILIA REPOSADO | \$18
 SANTO MEZCAL | \$19
 SANTO REPOSADO | \$19
 TEQUILA OCHO EXTRA ANEJO | \$19
 CALIROS ANEJO | \$22
 LOBOS EXTRA ANEJO | \$29

bourbon

rye

whiskey

tequila

WINE LIST

	GLASS	BOTTLE
CHARDONNAY J Lohr, California	\$10	\$38
La Crema, Sonoma, California	\$13	\$50

PINOT GRIGIO Banfisanangelo, Italy	\$9	\$34
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SAUVIGNON BLANC Joel Gott, California	\$9	\$34
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ROSE Rosehaven, California	\$8	\$30
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MOSCATO Terra D'Oro, California	\$10	\$38
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PROSECCO Avisi, Italy	\$10	\$38
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CHAMPAGNE Wycliff, California	\$6	\$20
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whites

CABERNET SAUVIGNON Joel Gott, California	\$11	\$42
Quilt, Napa Valley, California	\$14	\$54

PINOT NOIR Julia James, California	\$11	\$42
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MERLOT Houge, Columbia Valley	\$8	\$30
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MALBEC Dona Paula, Mendoza	\$9	\$34
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reds

LATE NIGHT SOUL

Monday-Thursday

8-9:30PM

\$1 OFF ALL DRAFTS, WELL
 DRINKS & SOUL PRETZEL



HAPPY
 OUR MON
 FRI

3-5PM



DRAFTS & WELL
 DRINKS

TACOS



BEEF OR CHORIZO

