



STARTERS

AIN'T NO THANG BUT A...

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

CEVICHE

fresh shrimp and tilapia, tomatoes, onions, cilantro and lime juice served in a bowl with crispy tortilla chips | **\$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**

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**

NEW ENGLAND CLAM CHOWDER

clams, onions, russet potatoes, bacon | **\$7**

ROASTED POBLANO CHOWDER

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

DESSERTS & DRINKS



PIZZA

All pizzas are 10". Make any pizza gluten free with cauliflower crust for +\$3

BUFF CHICK TACO TWIST

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

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 | **\$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**

SPRING BERRY SALAD

strawberries, blueberries, tangerines, walnuts, red onion, feta, spring mix, raspberry vinaigrette | **\$13**

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

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.

DESSERTS

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

LATE NIGHT SOUL

Monday-Thursday \$1 OFF ALL DRAFTS, WELL
 8-9:30PM DRINKS & SOUL PRETZEL



SEASONAL COCKTAILS

BERRY NICE TO BE HERE

Cîroc red berry, lemonade, fresh muddled raspberries, topped with club soda

KEY LIMERITA

21 seeds orange tequila, rum chata limón, pineapple juice, house made sours, fresh squeezed lime juice, graham cracker rim

SOUL-JITO

Don Q rum, aloe liquor, mint leaves, fresh squeezed lime, simple syrup, topped with club soda [try a raspberry soul-jito!]

LAVENDER BEE'S KNEES

Roku Gin, lavender honey syrup, lemonade, b'lure flower extract, fresh squeezed lemon juice

GIN OLD FASHIONED

Bluecoat barrel finish gin, green chartreuse, simple syrup, grapefruit bitters

CRUSHIN' IT

Vodka, triple sec, fresh squeezed orange juice, topped with sprite [try a grapefruit crush, too!]

JALA-PEÑO-RITA

21 seeds cucumber jalapeño tequila, cointreau, fresh squeezed lime juice, house made sours

EVERYBODY LOVES MARIA

El jimador tequila, house made bloody mix, tajin rim

LONGHORN

Tequila ocho plata, agave nectar, lime juice, rosemary, topped with prosecco

SUMMER MULE

Tito's, intense ginger liquor, fresh muddled raspberries, fresh mint, topped with ginger ale

BANANA CREAM PIE

Villon VSOP, ole Smokey banana cream, half & half, graham cracker crust

JACKED UP JOE

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



WINE LIST

	GLASS	BOTTLE
CHARDONNAY		
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
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

SPIRITS

N OLD FORRESTER | \$7
 FOUR ROSES | \$9
 REDWOOD EMPIRE PIPE DREAM | \$10
 EAGLE RARE | \$10
 WOODFORD RESERVE | \$10
B 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
 BLOOD OATH PACK NO. VII | \$25
 KENTUCKY OWL | \$29
R TEMPLETON RYE | \$8
 WOODFORD RYE | \$10
 WIDOW JANE OAK & APPLEWOOD RYE | \$11
SCOTCH WHISKEY NAKED GROUSE | \$9
 BALVENIE 12 YEAR | \$15
 TULLAMORE D.E.W. | \$17
T EL JIMADOR REPOSADO | \$8
 TEQUILA OCHO PLATA | \$10
 TEQUILA OCHO REPOSADO | \$12
 818 TEQUILIA BLANCO | \$14
 SANTA BLANCO | \$14
 TEQUILA OCHO ANEJO | \$15
 818 TEQUILIA REPOSADO | \$18
 SANTO REPOSADO | \$19
 TEQUILA OCHO EXTRA ANEJO | \$19
 VAGO MEZCAL | \$22



**HAPPY
 OUR MON
 FRI
 3-5PM**



DRAFTS & WELL
 DRINKS

TACOS



BEEF OR CHORIZO

LETS BE SOULMATES! FOLLOW US ON INSTAGRAM & FACEBOOK @RUBBERSOULBREWING