



APPETIZERS

PHILLY PRETZEL BRAID

bavarian style pretzel braid, the duke beer cheese, beer mustard **11**

BRUSSELS SPROUTS - GF -

flash fried sprouts, local bacon, hot honey, shaved parmesan, micro herbs **14**

HOUSE-MADE CHEESESTEAK EGGROLLS

sliced ribeye, beer caramelized onions, cooper sharp, the duke beer cheese **14**

DUCK MEATBALLS

local duck, groff's bacon, pork, basil, orange chili glaze **15**

SOUL FRIES

fresh cut fries, the duke beer cheese, brisket, local bacon, crispy shallots, micro herbs, green goddess ranch **18**

WINGS

gochujang, sweet thai chili, bbq, hot honey, mild, hot, dry hop rub **17**

LOCAL PEACH STICKY RIBS

Local peach bbq sauce, baby back riblets, pickled onions, fresh herbs **17**

FRESH CUT FRIES -GF-

sea salt, green goddess ranch, soul sauce, sambal aioli, soul bbq **12**

BEER ONION SOUP

beer caramelized onions, bone broth, baguette croutons, mozzarella, aged provolone **10**

SOUL NACHOS

braised brisket, tortilla chips, the duke beer cheese, cooper sharp, sweet corn slaw, scallions, pickled red onions, sour cream, queso fresco, bbq sauce, micro cilantro **20**

CRAFT PIZZA/BOLIS

PIZZA CLASSICO

crushed tomato sauce, mozzarella, aged provolone, olive oil, basil **18**

PIZZA DE PEPPERONI

crushed tomato sauce, mozzarella, aged provolone, pepperoni cups, hot honey **18**

PIZZA MARGHERITA -V-

crushed tomato sauce, fresh mozzarella, micro basil, olive oil **21**

PIZZA PEAR & PROSCIUTTO

fresh pears, prosciutto, ricotta, arugula, honey balsamic glaze **19**

PIZZA FUNGHI CREMA -V-

roasted mushrooms, garlic cream, burrata, basil, pepper flakes **18**

PIZZA SPICY CHICKEN BACON RANCH

grilled organic chicken, bacon, siracha, spicy ranch drizzle, tomato cream, mozzarella **18**

PIZZA SATRIALES SPECIAL

sweet italian sausage, local bacon, pepperoni, tomato cream, basil, oregano **21**

MIKE'S HOT HONEY CHICKEN BOLI

grilled organic chicken breast, hot honey, green goddess ranch dressing, local bacon, fresh mozzarella **18**

BRISKET CHEESESTEAK BOLI

house braised brisket, beer caramelized onions, cooper sharp cheese, crushed tomato sauce, micro basil **18**

All pizzas can be made vegetarian!

SALADS/MAINS

DRESSING OPTIONS: GREEN GODDESS RANCH, HOUSE BLUE CHEESE, LEMON VINAIGRETTE

NEW YORK STRIP STEAK -GF-

choice house cut new york strip steak, herb butter, fresh cut fries, sautéed spinach **27**

CEDAR PLANK SALMON -GF-

sustainably raised jail island salmon, herb butter, sautéed spinach, fresh cut fries **24**

SOUL RIBS

baby back ribs, sOul bbq sauce, pickled onions, micro cilantro, fresh cut fries, local sweet corn slaw **22**

CAPRESE BURRATA SALAD -GF, V-

roasted local tomatoes, arugula, basil pesto, burrata cheese, micro basil **14**

GREEN GODDESS MARKET SALAD -V-

local greens, jammy egg, brioche croutons, groff's bacon, local tomatoes, pickled onions, house green goddess ranch **14**

-add crispy chicken 6, grilled chicken 6, brisket 7, salmon 8

PITTSBURGH WEDGE SALAD -GF, V-

arugula, fresh cut fries, house bleu cheese, heirloom tomatoes, crispy shallots and bacon lardons **15**

-add crispy chicken 6, grilled chicken 6, brisket 7, salmon 8

MEDITERRANEAN BOWL -GF, V-

arborio rice, roasted heirloom tomatoes, pickled onion, basil pesto, fried spinach, tzatziki **15**

-add crispy chicken 6, grilled chicken 6, brisket 7, salmon 8

SANDWICHES/TACOS

SUB GLUTEN FREE BUN +\$2 • SUB BLACK BEAN BURGER, NO COST

LOBSTER TACOS -GF-

lobster, gulf shrimp, local sweet corn slaw, queso fresco **21**

BRISKET BBQ TACOS -GF-

beer braised brisket, sOul bbq sauce, crispy shallots, cooper sharp, corn shoots **15**

CRISPY CHICKEN TACOS -GF-

organic crispy chicken, sweet corn slaw, local bacon lardons, pickled onion, queso fresco, micro cilantro **15**

THE DUKE CHICKEN SANDWICH

crispy organic chicken breast, green goddess ranch, american, shredded lettuce, pretzel roll, house pickle spear - served with fries **18**

-sub grilled chicken breast for no extra charge

BRISKET FRENCH DIP

beer braised brisket, cooper sharp cheese, philly roll, side of beer onion soup - served with fries **20**

SMASH BURGER

choice dry aged beef, beer caramelized onions, american, brioche, sOul sauce, house pickle spear - served with fries **18**

SOUL BURGER

brisket short rib burger, american, shredded lettuce, sOul bbq sauce, groff's bacon, pretzel bun, house pickle spear - served with fries **18**

CRISPY CHICKEN

bell & evans organic chicken breast, hot honey, sambal aioli, shredded lettuce, pretzel roll, house pickle spear - served with fries **18**

-sub grilled chicken breast for no extra charge

SALMON BLT

jail Island salmon, groff's bacon, local tomatoes, arugula, sambal aioli, brioche - served with fries **21**

V - CAN BE MADE VEGETARIAN
GF - CAN BE MADE GLUTEN-FREE

PLEASE NOTE:

- +please **inform your refueler** of any dietary restrictions
- +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 closes 30 minutes prior to closing

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.

OUR FRIENDS

BELL & EVANS ORGANIC CHICKEN
fresh from Sechler family farm
Fredericksburg, PA

BACON FROM GROFF'S MEATS
Elizabethtown, PA

JAIL ISLAND SALMON
fresh from the Canadian Atlantic

MICROGREENS
FROM FOX & WOLFE ORGANIC FAMILY
FARM IN PINEGROVE, PA

COPPER CREEK CATTLE
COMPANY BRISKET
premium midwest angus beef

MIRROR IMAGE FARM
Lancaster County, PA

SEASONAL COCKTAILS

- ROSE-RITA

corazon tequila, st. germaine, triple sec, lime juice, rosé topper, salt rim | \$13
- LAVENDER BEES KNEES

roku gin, st. germaine, honey-lavender syrup, lemon, lemonade | \$13
- SOUL SPRITZ

absolut pears vodka, aperol, simple syrup, prosecco | \$12
- RAZZ MOJITO

don q rum, raspberry, mint, simple syrup, lime | \$13
- COUNTRY LEMONADE

firefly sweet tea vodka, lemonade, **choose strawberry, peach, blackberry** | \$13
- SPRING MULE

absolut pears vodka, mint, ginger liquer, lime, ginger ale | \$12
- HONEY MINT JULEP

tullamore honey whisky, mint, lemon, simple syrup, club soda | \$13
- JACKED UP JOE

stoli vanilla vodka, borghetti espresso liqueur, cold brew coffee | \$13
- SPRING BLUES

blueberry vodka, blueberries, lemon, agave, club soda | \$12
- KENTUCKY AMARETTO SOUR

four roses bourbon, amaretto, sours, raspberries | \$13

Ask your refueler about our soul house cocktails!

SPIRITS

- OLD FORRESTER | \$7.5

TULLAMORE D.E.W (Irish whiskey) | \$7.5

WOODFORD RESERVE | \$10

NOB CREEK | \$11

F.E.W. BOURBON | \$13

WOODFORD DBL OAKED | \$14.50

*ASK YOUR REFUELER ABOUT AVAILABILITY

TEMPLETON RYE | \$11

WIDOW JANE | \$11

SAGAMORE RYE | \$14

OLD ELK | \$23

VERY OLDE SAINT NICK | \$30

BALVENIE 12 YEAR | \$15

LAPHROAIG | \$17

LAPHROAIG SELECT | \$28

CORAZÓN BLANCO | \$8

PATRÓN SILVER | \$11

SANTO BLANCO | \$14

HORNITOS BLANCO | \$\$

CORAZÓN REPOSADO | \$11

818 TEQUILA REPOSADO | \$18

SANTO REPOSADO | \$19

DON JULIO PRIMAVERA | \$23

818 TEQUILA ANEJO | \$18

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 | \$7.5

WHEATLEY VODKA BY BUFFALO TRACE | \$8

HANSON MANDARIN | \$8

STOLI VANILLA | \$9

KETTLE ONE | \$9

FINLANDIA GRAPEFRUIT | \$9

ABSOLUT PEAR | \$9

CRYSTAL HEAD | \$12

HENDRICKS | \$9

ROKU | \$11

THE BOTANIST | \$12

No. 3 LONDON DRY GIN | \$17

DON Q PUERTO RICAN RUM | \$7

CRUZAN COCONUT | \$7

CAPTAIN MORGAN | \$8

VILLON VSP | \$9

DISARONNO AMARETTO | \$9

APEROL | \$9

BORGHETTI ESPRESSO | \$9

bourbon & whiskey

rye

scotch

tequila

bourbon & whiskey

vodka

gin

rum

cordinals

WINE LIST

CHARDONNAY	GLASS	BOTTLE
J Lohr, California	\$11	\$42
La Crema, Sonoma, California	\$14	\$54
PINOT GRIGIO		
Banfi San Angelo, Italy	\$10	\$38
SAUVIGNON BLANC		
Joel Gott, California	\$10	\$38
ROSE		
Diora La Belle Fete, California	\$10	\$38
MOSCATO		
Terra D'Oro, California	\$11	\$42
PROSECCO		
Avissi, Italy	\$10	\$38
CHAMPAGNE		
Wycliff, California	\$8	\$20

whites

CABERNET SAUVIGNON		
Joel Gott, California	\$12	\$46
Quilt Cabernet, Napa Valley	\$14	\$54
PINOT NOIR		
Julia James, California	\$11	\$42
MERLOT		
Spellbound, California	\$10	\$38
MALBEC		
Dona Paula, Mendoza	\$10	\$38

reds

VISIT OUR TAPROOM

& spacious outdoor patio on 21
N Hanover St!

LET'S BE SOULMATES!

@rubbersoulbrewing
rubbersoulbrewing.com

SOUL TO GO

Ask your refueler about our
current 4-pack selections and
fresh Crowler cans