



## 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**
- 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**
- Pastrami & Pickle**  
Pastrami and dill pickle chips, spicy mustard sauce | **\$19.00**
- 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



## 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

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.



HAPPY  
O MON  
U R FRI

3-5PM



DRAFTS & WELL  
DRINKS

TACOS



BEEF OR CHORIZO

# SEASONAL COCKTAILS

## ORANGE CRUSH

Hanson orange vodka, triple sec, lime, fresh OJ and sprite | **\$13**

## GRAPEFRUIT CRUSH

Grapefruit vodka, triple sec, lime, fresh grapefruit juice and club soda | **\$13**

## SUMMER SIP

Roku gin, muddled basil & strawberry, lemonade and club soda | **\$13**

## CHILI LIME MARGARITA

Corazon tequila, lime juice, Cointreau, agave, chili simple, tajin rim | **\$12**

## RASPEBRRY BOURBON MULE

Redemption bourbon, ginger & raspberry liqueurs, lime, grapefruit, ginger ale | **\$12**

## BLUEBERRY LEMONADE

Stoli blueberry vodka, muddled blueberries, house lemonade | **\$12**

## BASIL CHILI SMASH

Roku gin, chili simple syrup, lime juice, chili oil | **\$13**

## JACKED UP JOE

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

## COUNTRY LEMONADE

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

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

## STAY CLASSY HUMMELSTOWN

Blended scotch, sweet vermouth, cherry, lemon juice, fresh squeezed OJ | **\$13**

## LAVENDER BEES KNEES

Roku gin, St. Germain, lemon juice, honey lavender syrup, bleu, lemonade | **\$13**

Ask your refueler about our soul house cocktails!

# DESSERTS

LIMONCELLO 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
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## SAUVIGNON BLANC

Joel Gott, California

\$9	\$34
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## ROSE

Diora La Belle Fete, California

\$8	\$30
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## MOSCATO

Terra D'Oro, California

\$10	\$38
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## PROSECCO

Avissi, Italy

\$10	\$38
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## CHAMPAGNE

Wycliff, California

\$8	\$20
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whites

## CABERNET SAUVIGNON

Joel Gott, California  
Conumdrum Red Blend, California

\$11	\$42
\$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

# SPIRITS

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**

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

rye

scotch

tequila

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

