



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 ribs, 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**
organic bell and evans chicken, tortilla chips, the duke beer cheese, pineapple salsa, scallions, pickled red onions, micro cilantro **18**

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, ed spinach, fresh cut fries **24**
- SOUL RIBS**
baby back ribs, sOul bbq sauce, pickled onions, micro cilantro, fresh cut fries, local sweet corn slaw **20**
- 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 **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

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.

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 PEACH & PROSCIUTTO**
peaches, prosciutto, ricotta, arugula, honey balsamic glaze **19**
- PIZZA FUNGHI CREMA -V-**
roasted mushrooms, garlic cream, burrata, basil, pepper flakes **18**
- PIZZA MAURICE**
grilled organic chicken, 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!

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 **19**
- BRISKET BBQ TACOS -GF-**
beer braised brisket, sOul bbq sauce, crispy shallots, cooper sharp, corn shoots **15**
- AL PASTOR CRISPY CHICKEN TACOS -GF-**
organic crispy chicken, grilled pineapple salsa, 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 beer cheese, philly roll, side of beer onion soup - served with fries **18**
- 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**

OUR FRIENDS

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| BELL & EVANS ORGANIC CHICKEN
fresh from Sechler family farm
Fredericksburg, PA | OISHI SHRIMP
small-batch farming, transported live |
| BACON FROM GROFF'S MEATS
Eliabethtown, PA | COPPER CREEK CATTLE
COMPANY BRISKET
premium midwest angus beef |
| JAIL ISLAND SALMON
fresh from the Canadian Atlantic | MIRROR IMAGE FARM
Lancaster County, PA |
| MICROGREENS
From Fox & Wolfe Organic Family Farm
in Pinegrove, PA | |

SEASONAL COCKTAILS

- APPLE CIDER MARGARITA**
corazon tequila, apple cider, triple sec, lime juice, cinnamon sugar rim | **\$13**
- FALL MULE**
titos vodka, intense ginger liqueur, apple cider, cranberry, lime, ginger ale | **\$13**
- SUNDAY SCARIES**
wycliff champagne, apple cider, cinnamon sugar rim | **\$12**
- THE HARVEST**
woodford reserve, house sours, disaronno, simple syrup, pinot noir topper | **\$13**
- HOT SPIKED APPLE CIDER**
tullamore honey whiskey, apple cider, intense ginger liquer | **\$12**
- GRAVEDIGGER**
roku gin, dutch kettle blackberry jam, lemon juice, club soda | **\$13**
- BASIC WITCH**
stoli vanilla vodka, borghetti espresso liqueur, cream, pumpkin spice syrup | **\$13**
- JACKED UP JOE**
stoli vanilla vodka, borghetti espresso liqueur, cold brew coffee | **\$12**
- COUNTRY LEMONADE**
firefly sweet tea vodka & house lemonade | **\$12**
add a flavored syrup: blackberry, peach or strawberry
- THE BLACKBEARD**
captain morgan spiced rum, cranberry, lime, coke | **\$12**

Ask your refueler about our soul house cocktails!

SPIRITS

- | | | |
|-------------------|--|-------------------|
| bourbon & whiskey | <p>OLD FORRESTER \$7.5</p> <p>TULLAMORE D.E.W (Irish whiskey) \$7.5</p> <p>WOODFORD RESERVE \$10</p> <p>NOB CREEK \$11</p> <p>F.E.W. BOURBON \$13</p> <p>WOODFORD DBL OAKED \$14.50</p> | bourbon & whiskey |
| rye | <p>*ASK YOUR REFUELER ABOUT AVAILABILITY</p> | vodka |
| scotch | <p>TEMPLETON RYE \$11</p> <p>WIDOW JANE \$11</p> <p>SAGAMORE RYE \$14</p> <p>OLD ELK \$23</p> <p>VERY OLDE SAINT NICK \$30</p> | gin |
| tequila | <p>BALVENIE 12 YEAR \$15</p> <p>LAPHROAIG \$17</p> <p>LAPHROAIG SELECT \$28</p> | rum |
| | <p>CORAZÓN BLANCO \$8</p> <p>PATRÓN SILVER \$11</p> <p>SANTO BLANCO \$14</p> <p>HORNITOS BLANCO \$\$</p> | cardinals |
| | <p>CORAZÓN REPOSADO \$11</p> <p>818 TEQUILA REPOSADO \$18</p> <p>SANTO REPOSADO \$19</p> <p>DON JULIO PRIMAVERA \$23</p> <p>818 TEQUILA ANEJO \$18</p> | |
| | <p>WIDOW JANE \$19</p> <p>MAKER'S NO.46 \$18</p> <p>THE WISEMAN BY KENTUCKY OWL \$22</p> <p>WESTWARD SINGLE MALT WHISKEY \$22</p> <p>CALUMET \$14</p> <p>JEFFERSONS \$32</p> <p>RABBIT HOLE \$30</p> <p>YELLOWSTONE \$30</p> | |
| | <p>*ASK YOUR REFUELER ABOUT AVAILABILITY</p> | |
| | <p>TITOS \$7.5</p> <p>WHEATLEY VODKA BY BUFFALO TRACE \$8</p> <p>HANSON MANDARIN \$8</p> <p>STOLI VANILLA \$9</p> <p>KETTLE ONE \$9</p> <p>FINLANDIA GRAPEFRUIT \$9</p> <p>ABSOLUT PEAR \$9</p> <p>CRYSTAL HEAD \$12</p> | |
| | <p>HENDRICKS \$9</p> <p>ROKU \$11</p> <p>THE BOTANIST \$12</p> <p>No. 3 LONDON DRY GIN \$17</p> | |
| | <p>DON Q PUERTO RICAN RUM \$7</p> <p>CRUZAN COCONUT \$7</p> <p>CAPTAIN MORGAN \$8</p> | |
| | <p>VILLON VSP \$9</p> <p>DISARONNO AMARETTO \$9</p> <p>APEROL \$9</p> <p>BORGHETTI ESPRESSO \$9</p> | |

WINE LIST

	GLASS	BOTTLE
CHARDONNAY J Lohr, California La Crema, Sonoma, California	\$11 \$14	\$42 \$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 Quilt Cabernet, Napa Valley	\$12 \$14	\$46 \$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

