

# 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

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

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, micro cilantro 20

# 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

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,

-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 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  ${\bf 18}$ 

#### **BRISKET CHEESESTEAK BOLI**

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

# 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

# **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

# **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 bbg 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  ${\bf 21}$ 



**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

### **FROSTED MARGARITA**

corazon tequila, white cranberry juice, triple sec, lime juice, salt rim | \$13

#### **MERRY CHERRY MULE**

stoli vanilla vodka, intense ginger liqueur, grenadine, lime, ginger ale | \$12

#### **SANTA SPRITZ**

titos, cranberry, prosecco, st. germaine, orange bitters, rosemary | \$13

# **GINGLE JUICE**

roku gin, pomegranate juice, lemon, club soda | \$13

# FIGGY PUDDIN'

four roses bourbon, fig jam, rosemary simple, lime, ginger liqueur, gingerale | \$13

#### **GINGERBREAD MULE**

captain morgan, intense ginger liqueur, lime, gingerbread syrup, gingerale | \$13

#### **BLITZ-EN**

corazon tequila, blue agave, rosemary simple, lime, prosecco | \$13

#### **JACKED UP JOE**

stoli vanilla vodka, borghetti espresso liqueur, cold brew coffee | \$12

### S'MORES OLD FASHION

woodford bourbon, disaronno, chocolate bitters, creme de cocoa, brown sugar, flamed marshmallow | \$13

# **SPIRITS**

OLD FORRESTER | \$7.5

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

WOODFORD RESERVE | \$10

KNOB 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 our soul house cocktails!

\*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

# WINE LIST

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

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



# VISIT OUR TAPROOM

& spacious outdoor patio on 21 N Hanover St!



# LETS BE SOULMATES!

@rubbersoulbrewing rubbersoulbrewing.com



# SOUL TO GO

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















