

SOUL CAFE

DINNER

Served
4 PM - 9 PM
Tuesday - Saturday



SOUPS & SALADS

Butternut Squash Soup {gf, v}	10
Coconut milk, cinnamon, nutmeg and ginger topped toasted pumpkin seeds, cranberries, pear chips	
French Onion Soup {vg}	14
Topped with toasted baguette, Gruyere cheese	
Green Pork Chili	14
Served with warm flour tortilla	
Green Goddess {gf, vg}	12
Mixed greens, green beans, asparagus, green grapes, avocado, cucumber, pistachios, feta cheese & green goddess dressing	
Pear Salad {gf, vg}	12
Mixed greens, sliced pears, candied walnuts, dried cranberries, red onion, goat cheese, roasted pear vinaigrette	
Arizona Wedge	12
Crisp jalapeno bacon, bleu cheese dressing, sweet cherry tomatoes, avocado	
Golden Beet Salad {gf, vg}	14
Arugula, hazelnuts, blueberries, goat cheese crumbles, orange vinaigrette	
Caprese {vg}	16
Sweet tomato, fresh mozzarella, basil, cured olives, balsamic reduction, evoo, grilled bread	

SNACKS

Zucchini Walnut Bread {vg}	12
Cranberry butter	
Banana Bread {gf, vg}	12
Maple Pecan butter	
Fried Brussel Sprouts {gf}	16
Parmesan, candied jalapeño bacon, dried cranberries	
Crispy Cauliflower {gf, vg}	16
Pickled onions, chipotle crema, honey	
Sal's Bowl of Balls	16
Pork & beef meatballs, rich marinara, Tuscan bread	
Coconut Shrimp	18
Tamarind glaze, pineapple jam	
Pretzel Nubs {vg}	12
Jalapeno cheese sauce, ground mustard	
Bacon-Wrapped Shrimp {gf}	21
4 jumbo shrimp with cream cheese & fresh jalapeño; wrapped in jalapeño bacon; mango salsa	
Bacon Jam & Brie	16
Served with grilled bread	
Steamed Clams	19
White wine, butter, jalapeño bacon, Calabrian chilies; grilled bread	

PASTA & GRAINS

Chicken Piccata 24

Pan seared chicken breast, artichoke hearts, capers, lemon butter sauce, angel hair pasta, fresh parsley and shaved parmesan

Butternut Squash Enchiladas {vg, gf} 24

Butternut squash and sage, rolled in corn tortillas with mild jalapeño cheese sauce; on a bed of southwest quinoa blend

Beef Stroganoff* 26

Pappardelle pasta, grilled tenderlion, creamy mushroom sauce; topped with sour cream

Short Rib Ravioli 26

Gorgonzola cream, cremini mushrooms, sauteed spinach, demi glacé

LAND

Arizona Medallions* {gf}	28
Beef tenderlion, jalapeño potato cake, roasted tomato, asparagus spears, jalapeño cheese sauce	
Mexaloaf {gf}	24
With chipotle ketchup & jalapeño bacon; mixed grilled vegetables & buttery mashed potatoes	
Grilled Pork Chop*	32
2-bone pork chop, jalapeño-bacon jam, sweet potato pie & mixed grilled vegetables	
Buttermilk Fried Chicken	24
Crispy boneless breasts, chicken gravy, buttery mashed potatoes & mixed grilled veggies	
Duck Breast {gf}	28
Wild rice medley, cherry chipotle sauce, pears, pecans, cremini mushrooms, carrot maple puree	
Roasted Half Chicken {gf}	28
Pan gravy, smashed buttery Yukon gold potatoes, bacon green beans	

SEA

Walleye Almondine	28
Almond crusted pan-seared walleye, mashed potatoes, asparagus spears, lemon brown butter	
Alaskan Halibut {gf}	38
Whipped potatoes, broccolini, lemon caper sauce	
Maple Glazed Salmon* {gf}	32
Wild salmon, butternut squash, hazelnuts, brussels sprouts, dried cranberries, jalapeño bacon; maple chili glaze	
Cod in Olive Oil {gf}	26
Wild cod poached in olive oil & Calabrian chillies, cherry tomatoes, cured olives, sauteed spinach, mashed potatoes	
Blackened Mahi {gf}	28
Cajun rice with black beans, chorizo sausage, red peppers and corn	
Shrimp and Grits {gf}	28
Jumbo shrimp, jalapeño bacon, celery, red onion, red peppers, tomato clam sauce, crisp cheddar grits	

*These dishes may be served undercooked. Consuming raw or undercooked meats or eggs may increase risk for food-borne illness.
{gf} = Gluten Free – we are not a gluten free kitchen • {vg} = Vegetarian • {v} = Vegan

WHITE WINE

SPARKLING & CHAMPAGNE		BTL
Freixenet	Brut Cava, California {187ml}	12
La Marca	Prosecco, Italy {187ml}	13
Haute Couture	Sparkling Rosé, France {187ml}	15
Chandon	Brut Champagne, California	52
Veuve Clicquot	Yellow Label, Brut Champagne, France	125

CHARDONNAY		Glass / BTL	
Canyon Road		9	
Chalk Hill	Russian River Valley	12	44
Domaine Droughin Chablis	Macon-Villages, France	13	48
Sonoma Cutrer	Sonoma	16	60
Rombauer	Napa Valley		72
Flowers	Carneros		82
Ramey Wine Cellars	Fort-Ross Seaview		86

SAUVIGNON BLANC		Glass / BTL	
Canyon Road		9	
Simi	Sonoma Coast	11	40
Kim Crawford	Marlborough, NZ	13	48

INTERESTING WHITES		Glass / BTL	
Gabbiano	Pinot Grigio, Italy	11	40
Chateau Ste. Michelle	‘Eroica’ Riesling, Germany	12	44
Montinore Estate	Pinot Gris, Willamette Valley	13	48
Whispering Angel	Rosé, France		52

RED WINE

CABERNET SAUVIGNON		Glass / BTL	
Canyon Road		9	
Chateau Ste. Michelle	Indian Wells, Columbia Valley	11	40
Juggernaut	California	14	52
Oberon	Napa Valley	16	60
Ride	Paso Robles		62
Quilt	Napa Valley		78
Ancient Peaks Oyster Ridge	Paso Robles		82
Faust	Napa Valley		92
Caymus Vineyards	Napa Valley, 2020		149

PINOT NOIR		Glass / BTL	
Canyon Road		9	
Borealis	Willamette Valley	11	40
Chamisal	San Luis Obispo CA	14	52
Belle Glos	Santa Barbara		78
Ken Wright	Freedom Hill Vineyards, Willamette Valley		102

INTERESTING REDS		Glass / BTL	
Troublemaker	Red Blend, Central Coast, CA	12	44
Hedges Estate	Red Blend, WA	16	60
Altocedro	Malbec 2020		62

BOTTLED BEER

Specialty 5		Craft Beer 7	
Blue Moon		Church Music IPA	
Dos Equis Lager		Tower Station IPA	
Dos Equis Amber		Holidaily Favorite Blonde {gf}	
Four Peaks Kiltlifter		North Coast; Scrimshaw Pilsner	
Heineken		Seasonal Stout	
Lagunitas IPA		Domestic 4	
Modelo Especial		Bud Light	
Stella Artois		Coors Light	
Non-Alcoholic 4		Michelob Ultra	
Heineken 0.0 N/A		Miller Lite	
Lagunitas IPNA			



CRAFT COCKTAILS

- Buffalo Smash 14**
Buffalo Trace Bourbon, ginseng honey, lemon
- Blackberry Rye 14**
Bulleit Rye, homemade honey syrup, blackberry syrup; fresh blackberries
- Empress of the Garden 15**
Empress 1908 Elderflower & Rose Gin, St. Germain, rose water, tonic; mint
- Trophy Wife 13**
Altos Blanco Tequila, Ancho Reyes Chili Liqueur, strawberry, fresh lime & basil
- Sol Rising 16**
Don Julio Blanco, muddled jalapenos, fresh lime, passion fruit puree
- Salt & Peppaloma 14**
Alto’s Blanco Tequila, Creme de Pamplemousse, fresh lemon juice, homemade black pepper simple syrup, topped with Q Grapefruit Soda; Hawaiian black salt & fresh grapefruit

‘A’ Is For Apricot 16
Casamigos Reposado, Giffard Apricot Liqueur, home-made honey syrup, fresh lime, garnished with burnt rosemary & candy apricot

Soul Sangria 13
Strawberry, Pineapple, Fresh Citrus, White Wine

Sexy Mother Pepper 15
Effen Cucumber Vodka, cayenne pepper syrup, fresh lime juice, fresno pepper, fresno & cucumber ribbon

Blueberry Mule 13
Tito’s Vodka, fresh lemon juice, blueberry syrup, Fever Tree ginger beer; fresh blueberries & lemon

Fig-Tini 14
Figenza Fig Vodka, fresh lemon juice, Fever Tree Ginger Beer; dried fig & lemon

Ginger Drop 16
Grey Goose Citron, fresh lemon juice, ginger syrup, sugar in the raw rim, ginger candy & lemon