

SOUL CAFE

DINNER

Served
4 PM - 9 PM
Tuesday - Saturday



SALADS

Add a Proten : Chopped grilled (cold) chicken breast +\$6,
Hot grilled chicken breast +\$8, Grilled salmon +\$10, Grilled shrimp +\$10

Garden Salad {gf, vg} 8

Mixed, cherry tomatoes, cucumbers, red onion, watermelon radish, choice of dressing

Watermelon Strawberry Salad (gf, vg) 12

Watermelon, strawberries, mint, goat cheese, toasted almonds, balsamic reduction

Green Goddess (gf, vg) 12

Mixed greens, sugar snap peas, green apple, avocado, broccolini, watermelon radish

Caprese (gf, vg) 14

Fresh Mozzarella, sweet tomato, fresh basil, cured olives, balsamic reduction, pesto

Mediterranean Salad (gf, vg) 14

Mixed greens, feta cheese, cured olives, red pepper, red onion, cucumber, pepperoncini, lemon vinaigrette

Fried Chicken BLT Salad 21

Iceberg, crisp bacon, cherry tomatoes, avocado, buttermilk fried chicken strips & ranch dressing

Street Corn Salad with Chicken (gf) 21

Arugula, sweet corn, hominy, cherry tomatoes, cotija cheese, avocado, red pepper, jalapeno, chopped chicken breast, cilantro lime vinaigrette

Beet Salad with Salmon (gf) 24

Golden beets, orange slices, feta cheese, pistachios, blueberries and grilled Salmon

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

Coconut Shrimp 18

Tamarind glaze, pineapple jam

Sal's Bowl of Balls 16

Pork & beef meatballs, rich marinara, Tuscan bread

Pretzel Nubs {vg} 12

Jalapeño 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

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

WINE

BUBBLES

	BTL
Freixenet Brut Cava , California {187ml}	12
La Marca Prosecco , Italy {187ml}	13
Haute Couture Sparkling Rosé , France {187ml}	15
Chandon Brut , California	58
Canard Duchene Brut Champagne , France	90
Laurent-Perrier Ultra Brut Champagne , France	149
Veuve Clicquot Yellow Label, Brut Champagne , France	140
Delamotte Blanc de Blanc Champagne, France	180

WHITE WINE

	Glass / BTL
Canyon Road Chardonnay	10
Chalk Hill Chardonnay , Russian River Valley	12 44
Sonoma Cutrer Chardonnay , Sonoma	16 60
Domaine Drouhin Chardonnay , Mâcon-Villages, France	68
Rombauer Chardonnay , Napa Valley	72
Flowers Chardonnay Carneros	82
Ramey Wine Cellars Chardonnay , Fort-Ross Seaview	86
Canyon Road Sauvignon Blanc	10
Simi Sauvignon Blanc , Sonoma Coast	12 44
Kim Crawford Sauvignon Blanc , Marlborough, NZ	13 48
Rudd Crossroads Sauvignon Blanc , Mt. Veeder, Napa Valley	88
Gabbiano Pinot Grigio , Italy	12 44
Chateau Ste. Michelle 'Eroica' Riesling , Germany	48
Whispering Angel Rosé , France	56
Meyer-Fonne Pinot Gris Reserve , Alsace, France	62

RED WINE

	Glass / BTL
Canyon Road Cabernet	10
Unshackled by The Prisoner Cabernet Sauvignon , CA	12 44
Juggernaut Hillside Cabernet Sauvignon , CA	14 52
Quilt Cabernet Sauvignon , Napa Valley	78
Faust Cabernet Sauvignon , Napa Valley	92
Caymus Cabernet Sauvignon , Napa Valley	149
Canyon Road Pinot Noir	10
A to Z Pinot Noir , Oregon	12 44
Belle Glos Pinot Noir , Santa Barbara	78
Soter Estate Pinot Noir , Willamette Valley	105
Troublemaker Red Blend , Central Coast	12 44
Hedges Estate Red Blend , WA	64
Ancient Peaks Oyster Ridge Red Blend , Paso Robles	88
Altocedro Malbec 2020	62



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,; dried fig & lemon

Ginger Drop 16

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

BOTTLED BEER

Specialty 5

Blue Moon
 Dos Equis Lager
 Dos Equis Amber
 Four Peaks Kiltlifter
 Heineken
 Lagunitas IPA
 Modelo Especial
 Negra Modelo
 Stella Artois

Non-Alcoholic 4

Heineken 0.0 N/A
 Lagunitas IPNA

Craft Beer 7

Church Music IPA
 Tower Station IPA
 Holiday Favorite Blonde {gf}
 North Coast; Scrimshaw Pilsner
 Seasonal Stout

Domestic 4

Bud Light
 Coors Light
 Michelob Ultra
 Miller Lite