

SOUL CAFE

DINNER

Served
4PM - 9PM
Tuesday - Saturday



SALADS

Add a Protein: Cold chicken breast +\$6, Hot grilled chicken breast +\$8, Fried chicken strips +10, Grilled salmon +\$12, Grilled shrimp +\$12

Garden Salad {gf, v} 10

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

Green Goddess {gf, vg} 16

Mixed greens, rainbow carrots, green apple, avocado, broccolini, pistachios, watermelon radish; green goddess dressing

Caprese {gf, vg} 18

Fresh Mozzarella, sweet tomato, fresh basil, Kalamata olives; balsamic reduction, pesto

Apple Blue {gf, vg} 16

Mixed greens, tart apple, toasted walnuts, dried cranberries, bleu cheese crumbles; apple maple vinaigrette

Scottsdale Chopped 28

Chilled grilled salmon, chopped greens, pearl couscous, dried corn, pumpkin seeds, avocado, cherry tomatoes, dried cranberries, feta cheese; pesto buttermilk dressing

Beet Salad {vg, gf} 16

Golden beets, arugula, blueberries, orange slices, pistachios, goat cheese; citrus vinaigrette

Arizona Wedge {gf} 16

Iceberg lettuce, cherry tomatoes, crisp jalapeño bacon, avocado; jalapeño bleu cheese dressing

Mediterranean Salad {gf, vg} 16

Mixed greens, feta cheese, cherry tomatoes, Kalamata olives, red pepper, red onion, cucumber, pepperoncini; lemon vinaigrette

SNACKS

Chips & Dip {gf, vg} 14

House-made chips and French onion dip

Fried Brussel Sprouts {gf} 16

Parmesan, candied jalapeño bacon, dried cranberries

Crispy Cauliflower {gf, vg} 16

Pickled onions, chipotle crema, honey

Pretzel Nubs {vg} 14

Jalapeño cheese sauce, ground mustard

Roasted Red Beet Hummus {vg} 16

Grilled pita, feta cheese, red peppers, cucumbers, watermelon radish, carrots, toasted pumpkin seeds, urfa biber chili, fresh cilantro, lemon, olive oil

Banana Bread {gf, vg} 14

Pecan maple butter

Zucchini Walnut Bread {vg} 14

Cranberry butter

Steamed Clams 19

White wine, butter, jalapeño bacon, Calabrian chilies; grilled bread

Bacon-Wrapped Shrimp {gf} 21

4 jumbo shrimp with cream cheese & fresh jalapeño; wrapped in jalapeño bacon; mango salsa

Coconut Shrimp 18

Tamarind glaze, pineapple jam

Baby Potato Skins {gf} 16

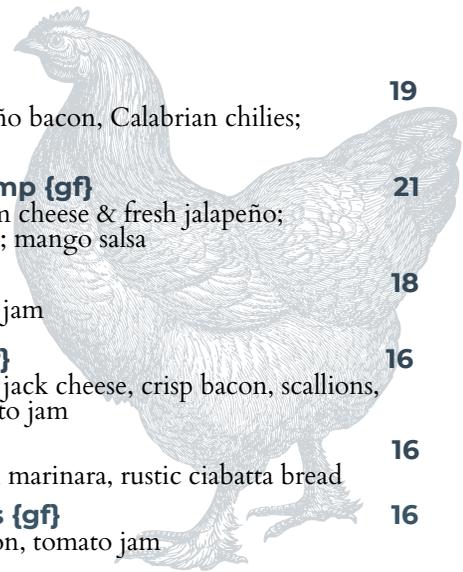
Mini potato skins, cheddar jack cheese, crisp bacon, scallions, avocado, sour cream, tomato jam

Sal's Bowl of Balls 16

Pork & beef meatballs, rich marinara, rustic ciabatta bread

Deviled Bacon & Eggs {gf} 16

Deviled eggs, candied bacon, tomato jam



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* 36

Pappardelle pasta, creamy mushroom sauce; topped with sour cream

Shrimp & Grits {gf} 28

Jumbo shrimp, jalapeño bacon, celery, red onion, red peppers, tomato clam sauce, crisp cheddar grits

LAND

Mexaloaf {gf} 24

Chipotle ketchup & jalapeño bacon; mixed grilled vegetables & buttery mashed potatoes

Pork Chop* 32

Grilled 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

Steak & Fries* {gf} 32

8oz flat iron, skinny fries, charred broccolini; horseradish cream sauce

Surf & Turf* {gf} 39

Tenderloin steak, jumbo shrimp, risotto made with red peppers, onion, jalapeño bacon, spinach, cream, chipotle, cheddar jack cheese

Baby Back Ribs {gf} 36

Fork-tender full rack of ribs, blueberry BBQ sauce; sidewinder fries, and creamy apple carrot coleslaw

SEA

Fish Fry 26

Fried Alaskan cod, waffle fries, coleslaw, and tartar sauce

Walleye Almondine 28

Pan-seared walleye, mashed potatoes, asparagus spears, almond lemon brown butter

Maple Glazed Salmon {gf} 34

Alaskan 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, sautéed spinach, mashed potatoes

Blackened Mahi {gf} 32

Cajun rice with black beans, chorizo sausage, red peppers and corn

*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





FROM THE BAR

WHITE WINE

SPARKLING & CHAMPAGNE	Bottle
Freixenet Brut Cava, Spain {187ml}.....	13
La Marca Prosecco, Italy {187ml}	14
Chavin Pierre Zero Sparkling Chardonnay, France {200ml} (<i>Non-alcoholic</i>)	14
Les Allies Sparkling Brut Rosé, FR {187ml}	15
Laurent-Perrier, Brut Champagne, FR {375ml}	48
Chandon Brut, CA {750 ml}	58
Taittinger, Brut La Française Champagne, France {750ml}	105
Veuve Clicquot Yellow Label Brut Champagne, FR {750ml}	139

CHARDONNAY	Glass / Bottle
Canyon Road.....	12
Chalk Hill, Russian River Valley	13 / 48
Sonoma Cutrer, Sonoma	16 / 60
ZD, Coastal California	82
Flowers, Sonoma Coast.	88

SAUVIGNON BLANC	Glass / Bottle
Canyon Road	12
Jacques Dumont, Loire Valley, FR	13 / 48
LYLO Marlborough, NZ	14 / 52

OTHER WHITES	Glass / Bottle
Pinot Grigio, Banfi 'Le Rime', IT	13 / 48
Rosé, Louis Jadot, Coteaux Bourguignons, FR	42
Riesling, Zind Humbrecht, Alsace, FR	62
Pinot Grigio, Elena Walch, Adige, IT	64

RED WINE

CABERNET SAUVIGNON	Glass / Bottle
Canyon Road	12
Juggernaut, California	14 / 52
Beringer, Knights Valley	16 / 60
Quilt, Napa Valley	78
Caymus Vineyards, California	82
Stag's Leap, Napa Valley	88
Faust, Napa Valley	98

PINOT NOIR	Glass / Bottle
Canyon Road.	12
Evolution, Oregon	13 / 48
Belle Glos 'Clark & Telephone' Santa Maria Valley, Santa Barbara	82

OTHER REDS	Glass / Bottle
Red Blend, Troublemaker, CA	13 / 48
Red Blend, DAOU Bodyguard, Paso Robles	76
Zinfandel, Frank Family Vineyards, Napa Valley	82

BEER

Domestic 5

- Bud Light
- Coors Light
- Michelob Ultra
- Miller Lite

Craft Beer 8

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

Specialty 6

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

Non-Alcoholic 5

- Heineken 0.0 N/A
- Lagunitas IPNA

CRAFT COCKTAILS

Buffalo Smash 16

Buffalo Trace Bourbon, ginseng honey, lemon

Blackberry Rye 17

Bulleit Rye, homemade honey syrup, blackberry syrup; fresh blackberries

Trophy Wife 16

Altos Blanco Tequila, Ancho Reyes Chili Liqueur, strawberry, fresh lime & basil

Sol Rising 17

Flecha blanco tequila, jalapeño honey, fresh lime, passion fruit puree

Salt & Peppera-loma 16

Altos Blanco Tequila, Creme de Pamplemousse, lemon juice, black pepper simple, grapefruit soda; Hawaiian black salt

'A' is for Apricot 18

Flecha Reposado, Giffard Apricot Liqueur, honey syrup, lime; burnt rosemary

Soul Sangria 15

Strawberry, pineapple, fresh citrus, white wine

Citrus Spritz 15

Aperol, fresh orange juice, grapefruit soda, & bubbles

Sexy Mother Pepper 17

Effen cucumber vodka, hot honey, fresh lime juice

Guava Spa-tini 17

Effen cucumber vodka, lemon juice, sweet guava puree, orgeat syrup; orange

Ginger Drop 18

Ketel One Citron Vodka, fresh lemon juice, ginger syrup, sugar in the raw rim

Blueberry Mule 16

Tito's Vodka, fresh lemon juice, blueberry syrup, Fever Tree ginger beer

Fig-Tini 18

Figenza Fig Vodka, lemon juice; sugar in the raw rim

Empress of the Garden 16

Empress 1908 Elderflower & Rose Gin, St. Germain, tonic, mint

Mango Mojito Fizz 16

White rum, mango purée, muddled mint, lime, club soda

MOCKTAILS

The Virgin Hugo 13

Non-alcoholic sparkling wine, elderflower, mint, club soda

Guava Gin-jito 13

Ritual Zero-Proof Gin, Guava, mint, lime, club soda

The Soul-oma 13

Ritual Zero-Proof tequila, fresh grapefruit, fresh lime, Q grapefruit soda; half salt rim