

Served

4PM - 9PM

Tuesday - Saturday

SOUL

cafe

SOUL CAFE

DINNER

SALADS

- Garden Salad {gf, v}

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

10
- Green Goddess {gf, vg}

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

16
- Caprese {gf, vg}

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

18
- Apple Blue {gf, vg}

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

16
- Beet Salad {gf, vg}

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

16
- Arizona Wedge {gf}

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

16
- Mediterranean Salad {gf, vg}

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

16

ADD A PROTEIN

- Cold chicken breast +6,
- Hot chicken breast +8, Fried chicken strips +10,
- Grilled salmon +12, Grilled shrimp +12

SNACKS

- Banana Bread {gf, vg} 14

Pecan maple butter
- Zucchini Walnut Bread {vg} 14

Cranberry butter
- Fried Brussels Sprouts {gf} 16

Parmesan, candied jalapeño bacon, dried cranberries
- Crispy Cauliflower {gf, vg} 16

Pickled onions, chipotle crema, honey
- Deviled Bacon & Eggs {gf} 16

Deviled eggs, candied bacon, tomato jam
- Baby Potato Skins {gf} 16

Cheddar jack cheese, crisp bacon, scallions, avocado, sour cream, tomato jam
- Pretzel Nubs {vg} 14

Jalapeño cheese sauce, ground mustard
- Sal's Bowl of Balls 16

Pork & beef meatballs, rich marinara, rustic ciabatta bread
- Coconut Shrimp 18

Tamarind glaze, pineapple jam
- Bacon-Wrapped Shrimp {gf} 21

4 jumbo shrimp with cream cheese & fresh jalapeño; wrapped in jalapeño bacon; mango salsa
- Steamed Clams 19

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

LAND

- Buttermilk Fried Chicken 24

Crispy boneless breasts, chicken gravy, buttery mashed potatoes & mixed grilled veggies
- Chicken Piccata 24

Pan-seared chicken breast, artichoke hearts, capers, lemon butter sauce, angel hair pasta, shaved parmesan, fresh parsley
- Baby Back Ribs {gf} 36

Fork-tender half rack of ribs, blueberry BBQ sauce; sidewinder fries, and creamy apple carrot coleslaw
- Pork Chop* 32

Grilled 2-bone pork chop, jalapeño-bacon jam, sweet potato pie & mixed grilled vegetables
- Mexaloaf {gf} 26

Chipotle ketchup & jalapeño bacon; mixed grilled vegetables & buttery mashed potatoes
- Beef Stroganoff* 36

Pappardelle pasta, creamy mushroom sauce; topped with sour cream
- Steak & Fries* {gf} 34

8oz flat iron, skinny fries, charred broccolini; horseradish cream sauce
- Arizona Medallions {gf} 44

Two 3oz grilled beef tenderloins, two jalapeño bacon-wrapped jumbo shrimp, whipped potatoes, sautéed asparagus, jalapeño cream sauce
- 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

SEA

- Fish Fry 26

Fried Alaskan cod, waffle fries, coleslaw, and tartar sauce
- Blackened Mahi {gf} 32

Cajun rice with black beans, chorizo sausage, red peppers and corn
- 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} 28

Wild cod poached in olive oil & Calabrian chilies, cherry tomatoes, cured olives, sautéed spinach, mashed potatoes
- Shrimp & Grits {gf} 28

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

AFTER DINNER

Homemade Pies 14

- Fruit Pies á la Mode

Ask your server for today's selection



Key Lime Pie

Gingersnap cookie crust



Dessert Cocktails 16

- Carajio

Flecha Reposado, liquor 43, espresso
- Lemon Meringue Martini

Stoli Vanilla vodka, crème di limoncello, lemon juice; shortbread rim

*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. We do our best but cannot fully prevent cross-contamination.

{vg} = Vegetarian

FROM THE BAR

SPARKLING & CHAMPAGNE

Small Bottles {187ml}	
Freixenet, Brut Cava, Spain	13
La Marca, Prosecco, Italy	14
Les Allies, Sparkling Brut Rosé, France	15
Nicolas Feuillatte, Brut Champagne	25
Half Bottles {375ml}	
Piper Heidsick, Brut Cuvée Champagne	75
Nicolas Feuillatte, Brut Rosé Champagne	78
Tattinger, Brut La Française Champagne	78
Veuve Clicquot, Brut Yellow Label Champagne	90
Full Bottles {750ml}	
Bisot Jeio, Brut Prosecco, Veneto, Italy	42
Chandon, Brut CA	58
Schramsberg Mirabelle, Blanc de Blanc, CA	65
Domaine Carneros, Brut Cuvée, CA	78
Zero Proof {200ml}	
Pierre Chavin, Zero Sparkling Chardonnay, France {200ml}	14
Pierre Chavin, Zero Sparkling Rosé, France {200ml}	14

WHITE WINE

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, Alto 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
Holidaily 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 16

Buffalo Smash

Buffalo Trace Bourbon, ginseng,
honey, lemon

Blackberry Rye

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

Trophy Wife

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

Sol Rising

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

Prickly Pear Paloma

Lalo Blanco Tequila, Creme de Pamplemousse, lime,
prickly pear; salt & tajin rim

‘A’ is for Apricot

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

Soul Sangria

Strawberry, pineapple, fresh citrus,
white wine

Citrus Spritz

Aperol, fresh orange juice,
grapefruit soda, & bubbles

Sexy Mother Pepper

Effen Cucumber Vodka, hot honey,
fresh lime juice

Guava Spa-tini

Effen Cucumber Vodka, lemon juice,
guava purée, orgeat; orange

Ginger Drop

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

Blueberry Mule

Tito’s Vodka, fresh lemon juice,
blueberry purée, Fever Tree ginger beer

Fig-Tini

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

Empress of the Garden

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

Mango Mojito Fizz

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

MOCKTAILS 13

The Virgin Hugo

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

Guava Gin-jito

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

The Soul-oma

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