**SoulBelly BBQ**

**From the Pit**

<table>
<thead>
<tr>
<th></th>
<th>Half</th>
<th>Full</th>
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</thead>
<tbody>
<tr>
<td>Brisket (lb)</td>
<td>$19</td>
<td>$38</td>
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<tr>
<td>Bourbon Glazed Pork Belly (lb)</td>
<td>$18</td>
<td>$36</td>
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<tr>
<td>Carolina Pulled Pork (lb)</td>
<td>$14</td>
<td>$28</td>
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<tr>
<td>Pork Spareribs (rack)</td>
<td>$18</td>
<td>$36</td>
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<tr>
<td>Smoked Turkey</td>
<td>$14</td>
<td>$28</td>
</tr>
<tr>
<td>Smoked Portobellas</td>
<td>$10</td>
<td>$20</td>
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<tr>
<td></td>
<td>With Chimichurri Sauce</td>
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<tr>
<td>Hatch Chile &amp; Cheddar Pork Hot Link</td>
<td>$9/each</td>
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<tr>
<td>Alabama White BBQ Chicken Leg</td>
<td>$8/each</td>
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**Sandwiches**

All Served with Choice of Side and Pickles

+$2/ea Add Bacon, Fried Egg, Coleslaw

- **The Belly of Soul** ........................................ $21
  Smoked Brisket, Fried Egg, Cheese Sauce, Pickled Onions, Spicy BBQ Sauce, Crispy BBQ Onions

- **Grilled Cheese** ........................................... $12
  Texas Toast, Cheddar Cheese, Hot Sweet Pepper Relish

- **Smoked Turkey Club** ...................................... $17
  Brown Butter Smoked Turkey, Bacon, Lettuce, Tomato, Special Sauce on Texas Toast

- **BBQ Basics** ................................................... $16
  Choose one Meat: Brisket, Bourbon Glazed Pork Belly, Pulled Pork, Tri-Tip Pastrami, Smoked Turkey or Hot Link

- **SoulBelly Smoked Burger** ................................ $18
  Ground Brisket, Special Sauce, American Cheese, Pickles

- **Crispy Chicken Sandwich** ................................ $17
  Malt Vinegar Aioli, Hot Sweet Pepper Relish, Lettuce, Pickles

- **BBQ Basics** ................................................... $16
  Choose one Meat: Brisket, Bourbon Glazed Pork Belly, Pulled Pork, Tri-Tip Pastrami, Smoked Turkey or Hot Link

- **SoulBelly Smoked Burger** ................................ $18
  Ground Brisket, Special Sauce, American Cheese, Pickles

- **Crispy Chicken Sandwich** ................................ $17
  Malt Vinegar Aioli, Hot Sweet Pepper Relish, Lettuce, Pickles

**Other Delicious Stuff**

- **Caesar Salad** .............................................. $9
  Roasted Garlic Caesar Dressing, Chopped Romaine, Grated Parmesan, Black Pepper Cornbread Croutons

- **Add Protein** +$5 Brisket, Pulled Pork, Tri-Tip Pastrami, Turkey, Bourbon Glazed Pork Belly, Fried Chicken, Hot Link or Smoked Portobellas

- **Barbacoa Taco** ............................................ $5/ea
  Pickled Red Onions and Cilantro

- **Salt & Vinegar or BBQ Chicharrones** ........ $6

- **Loaded BBQ Fries** ........................................ $15
  BBQ Wedge Fries, Cheese, Sour Cream, Spicy BBQ Sauce, Brisket, Tobacco Onions & Scallions

- **Disco Fries** ................................................ $15
  BBQ Steak Fries, Pulled Pork, Cheese Sauce & Giardiniera

- **Smoked Nachos** ............................................ $15
  Pulled Pork, Cheese Sauce, Beans, Chipotle Lime Crema, Cotija, Cilantro, Escabeche & a Lime

**Our Sides Don’t Suck**

**Small $6**  **LARGE $10**

- Creamy Coleslaw
- Mac & Cheese
- Texas Ranch Beans
- Potato Salad
- Roasted Broccoli

- **Corn Bread with Whipped Honey Butter** .......... $6/ea
- **BBQ Wedge Fries with Malt Vinegar Aioli** ....... $6

**Sweet Things**

- **Banana Pudding** .......................................... $7
- **Chocolate Hazelnut Pudding** ......................... $6
- **Cheesecake** ............................................... $7
- **Piece of Pie** ............................................. $6

**Key**

- Vegan
- Vegetarian
- Vegetarian on request
- Consuming raw or undercooked meat, poultry, or eggs can increase the risk of food-borne illness.
### Beers Galore

#### Lighter
- Crafthaus Silver State Lager can
- Coors Light Lager bottle
- HUDL Big Wheel Blonde can (16oz)
- Montucky Cold Snack Lager can (16oz)
- LV Brewery Cream Ale can (16oz)
- Lonestar Lager bottle
- Miller High Life Lager bottle
- Pabst Blue Ribbon Lager can (16oz)
- Tenaya Creek El Charro Mexican Lager can

#### Favorite
- HUDL Pineapple Hefeweizen can (16oz)
- Lovelady 9th Island Pineapple Sour can
- Mojave Pink Lemonade Cider can (16oz)
- Shiner Ruby Red Bird Lager bottle
- Shiner Sea Salt & Lime Lager bottle
- Shiner Strawberry Blonde Lager bottle
- Sierra Nevada Sunny Little Thing can
- Topo Chico Seltzers can

### Hoppier
- Big Dogs Dirty Dog IPA can (16oz)
- HUDL Nac Nac IPA can (16oz)
- Lagunitas IPA bottle
- Lagunitas Hop Water (0% ALC) bottle
- LV Brewery West Coast IPA can (16oz)
- Lovelady Love Juice NE Style IPA can
- Revision Disco Ninja can (16oz)
- Revision Reno As F*$k can (16oz)
- Revision Vegas As F*$k can (16oz)
- Shiner Tex Hex IPA can

### Fruiter
- Bell's Oberon Wheat can
- Blake's American Apple Cider can
- Blake's El Chavo Cider can
- Blake's Peach Party Cider can
- Blake's Triple Jam Cider can
- Golden Road Mango Cart can
- HUDL Pineapple Hefeweizen can (16oz)
- Lovelady 9th Island Pineapple Sour can
- Mojave Pink Lemonade Cider can (16oz)
- Shiner Ruby Red Bird Lager bottle
- Shiner Sea Salt & Lime Lager bottle
- Shiner Strawberry Blonde Lager bottle
- Sierra Nevada Sunny Little Thing can
- Topo Chico Seltzers can

### Darker
- Four Sixes Amber can
- Lovelady Paleo Porter can
- Guinness Stout can (16oz)
- Shiner Bock bottle

### House Cocktails

**Your Spicy Neighbor**
- 400 Conejos Mezcal, Fresno Chile Syrup, Fresh Lime, Triple Sec, with a Tajin & Salt Rim.

**Pink Pigeon**
- Mi Campo Blanco Tequila, Pamplemousse Liquor, Fever Tree Pink Grapefruit Soda, Lime Wheel

**Jiggle Juice**
- Maker's Mark & Lemonade with a Hint of Fresno Chile & Basil

**Bacon Ol' Fashioned**
- Buffalo Trace Bourbon, Orange Bitters, Smoked Maple Syrup, Candied Bacon Strip, Orange Twist

**Hey There Delilah**
- Mulholland Gin, Aperol, Fresh Lemon, Honey, Pineapple Juice, Cucumber Slice

### Cocktails in a Can

**Sprezza Bianco (Torino, Italy)**

**Long Drink (Finland)**

### Wines

**Sparkling**
- Mionetti Prosecco

**White**
- Perrone Moscato D'Asti
- Hedges CMS Chardonnay

**Rose**
- Rumor Rosé

**Red**
- Ken Wright Pinot Noir
- Turley Zinfandel 'Juvenile'

### Seasonal House Sangria

**$12 / Glass**