

SOULBELLY

BBQ

STARTERS FOR THE TABLE

- Chicharrones**\$6
Salt & Vinegar or BBQ
- Chilled Pimento Cheese Dip**.....\$7
Served with Ritz Crackers
- Fried Mac & Cheese Balls**.....\$10
Served with Hot & Sweet Pepper Sauce
- Crispy Smoked Chicken Wings 1/2 dozen**..\$15
Sweet Honey BBQ Sauce Garnished with BBQ Chili Crunch
- Loaded BBQ Fries**.....\$15
BBQ Wedge Fries, Cheese, Sour Cream, Spicy BBQ Sauce, Brisket, Tobacco Onions & Scallions

SANDWICHES

All Served with Choice of Side & Bread & Butter Pickles
+\$2/ea Add Bacon, Fried Egg, Coleslaw

- BBQ Basics**..... \$18
Choose one Meat: Bourbon Glazed Pork Belly, Pulled Pork, Smoked Turkey, Pork Burnt Ends, Portobello (+\$1 for Brisket)
- The Belly of Soul***..... \$21
Smoked Brisket, Fried Egg, Cheese Sauce, Pickled Onions, Spicy BBQ Sauce & Crispy BBQ Onions
- Link Sandwich**..... \$17
Choose one Link: Hatch Chile Cheddar Hot Link, Bratwurst or Texas Roasted Garlic Beef Link
Served with Peppers & Onions on a Hoagie Roll
- SoulBelly Smoked Burger*** \$18
Ground Brisket, Special Sauce, American Cheese & Pickles

ASK ABOUT OUR WEEKLY SANDWICH SPECIAL

FROM THE PIT

Served with Bread & Butter Pickles
& White Bread (Upon Request)

	HALF LB	FULL LB
Texas Beef Brisket	\$20	\$40
Bourbon Glazed Pork Belly.....	\$18	\$36
Pork Belly Burnt Ends.....	\$15	\$30
Carolina Pulled Pork	\$14	\$28
St Louis Pork Ribs	\$9	\$18
Smoked Turkey Breast.....	\$14	\$28
⚡ Smoked Portobellas.....	\$10	\$20
With Chimmichurri Sauce Housemade Sausage Links		
		\$9/each
• Hatch Chile & Cheddar Pork Hot Link • Texas Roasted Garlic Beef Link • Bratwurst		

Our sausages take a few extra minutes to crisp

COMBOS

Served with Bread & Butter Pickles
& White Bread (Upon Request)

- 1 Meat Combo**.....\$18
Choice of 1 item from the pit & 1 side
(+\$2 for Brisket)

Chef's Choice For 2.....\$80

Chef's Choice of 6 items from the pit & 6 sides

Chef's Choice For 4.....\$140

Chef's Choice of 6 items from the pit & 6 sides

PLEASE NO SUBSTITUTIONS FOR CHEF'S CHOICE

FRESH SIDES

SMALL \$6

LARGE \$10

- ⤴ Creamy Coleslaw
- ⤴ Mac & Cheese
With Parmesan & Chicharron Crumbs
- ⤴ Corn Bread with Whipped Honey Butter.....\$6/ea
- ⤴ BBQ Wedge Fries with Malt Vinegar Aioli.....\$7 *
- ⚡ Crispy Brussel Sprouts.....\$8
Hot Sweet Pepper Relish
- ⚡ Roasted Broccoli
- ⤴ Potato Salad
- ⚡ Watermelon Salad
With Tajin and Lime
- ⤴ Texas Ranch Beans

OTHER DELICIOUS STUFF

- Cobb Salad**.....\$12
Chopped Iceberg, Hard Boiled Egg, Diced Tomato, Bacon, Pickled Red Onion, Crumbled Blue Cheese, Ranch Dressing
- Add Protein Choice From The Pit + \$6**
- Barbacoa Street Taco**.....\$5/ea
Pickled Red Onions & Cilantro
- BBQ Rice Bowl**\$16
Steamed Jasmine Rice, Tobacco Onions, Roasted Broccoli, Shredded Cheddar, Pickled Red Onions
- Choice of a Protein from the Pit (+ \$2 for Brisket)**

WE CATER



SWEET THINGS

- Banana Pudding**..... \$7
- Oreo Cheesecake**..... \$7
- Blue Bunny Ice Cream Cup**..... \$3
Vanilla, Strawberry, or Marble
(+\$1 for a sundae)

KEY

⚡ Vegan ⤴ Vegetarian ⤴ Vegetarian on request

* Consuming raw or undercooked meat, poultry, or eggs can increase the risk of food-borne illness.

A 20% gratuity will be added for parties of 8 or more Check can be split a maximum of 3 ways

SOUL-BELLY

SOUL-BELLY JIGGLY LAGER \$8

BBQ

\$22+ PITCHERS AVAILABLE

BEERS GALORE

Can
Staff Favorite

LIGHTER

Coors Light Lager.....	\$6
☛ Crafthaus 'Silver State' Lager.....	\$6
☛ HUDL 'Big Wheel' Blonde (16oz).....	\$9
☛ LV Brewery 'Chantilly Cream Ale' (16oz).....	\$7
Michelob Ultra Lager.....	\$5
Modelo 'Especial' Mexican Lager.....	\$6
☛ Montucky Cold Snacks Lager (16oz).....	\$6
☛ Pabst Blue Ribbon Lager (16oz).....	\$5
☛ Rationale Brewing Mexican Cerveza 0.0%.....	\$6
☛ Reissdorf Kölsch.....	\$7
☛ SOUL-BELLY Jiggly Meat Lager (16oz).....	\$8

HOPPIER

☛ Athletic 'Run Wild' IPA 0.0%.....	\$6
☛ Beer Zombies 'Duck Hunter' (16oz).....	\$9
☛ Big Dogs 'Dirty Dog' IPA.....	\$8
☛ Big Dogs 'Peace, Love, Hoppiness' IPA.....	\$7
☛ HUDL PW-50 IPA (16oz).....	\$9
☛ LV Brewery 'West Coast Junkie' IPA (16oz).....	\$10
☛ Lovelady 'Love Juice' IPA (16oz).....	\$10
☛ Revision 'Disco Ninja' IPA (16oz).....	\$11
☛ Revision 'Reno As F*\$k' Double IPA (16oz).....	\$11
☛ Revision 'Vegas As F*\$k' IPA (16oz).....	\$11
Sierra Nevada Pale Ale.....	\$6

FRUITIER

☛ Bell's 'Oberon Wheat Ale'.....	\$7
☛ Blake's 'American Apple' Cider.....	\$6
☛ Blake's 'Peach Party' Cider.....	\$6
☛ Blake's 'Triple Jam' Cider.....	\$6
☛ Castellum 'UBE' Cider (16oz).....	\$10
☛ Golden Road 'Mango Cart'.....	\$6
Hitachino Nest White Ale.....	\$10
☛ HUDL 'High Hatter' Pineapple Hefe (16oz).....	\$9
Lindemans Framboise Lambic.....	\$12
☛ Lovelady '9th Island' Pineapple Sour (16oz).....	\$8
☛ Mojave 'Punk Lemonade' Cider (16oz).....	\$10
☛ Prairie Ales 'Pink Guava Colada' Sour.....	\$8
☛ Shiner 'Redbird' Lager.....	\$5

DARKER

☛ Guinness Stout (16oz).....	\$9
Founders Breakfast Stout.....	\$9
☛ Pizza Port 'Chronic Ale' Amber (16oz).....	\$8
☛ Rogue 'Dead Guy' Ale.....	\$7
Shiner Bock.....	\$6

DRAFT BEERS

	16 oz	20 oz *
SHINER BOCK.....	\$7	\$11
TRUMER PILS.....	\$8	\$12
SHINER SEASONAL.....	\$8	\$12
HUDL SCORCHED MEADOWS IPA.....	\$9	\$13

HOUSE COCKTAILS

Curo di Alessandro.....\$15
The Producer Mezcal, Destilidor Tequila, Ginger Liqueur, Lemon Juice

Pink Pigeon.....\$14
Destilidor Tequila, Pamplemousse Liqueur, Fever Tree Pink Grapefruit Soda, Lime Wheel

Soul Plane.....\$15
Maker's Mark, Aperol, Amaro Nonino, Lemon Juice

Bacon Ol' Fashioned.....\$16
Knob Creek 9yr Bourbon, Smoked Maple Syrup, Orange Bitters, Candied Bacon Strip, Orange Twist

Strawberry G & T.....\$14
Sipsmith Strawberry Smash Gin, Fever Tree Elderflower Tonic, Pink Peppercorn, Freeze Dried Strawberries

JIGGLE JUICE \$20 *

Jim Beam Pineapple, Honey Fresno Syrup, Lemonade, Scrappy's Bitters, Basil

*SERVED IN A 20OZ SOUVENIR CUP

SELTZERS & MORE

Happy Dad Seltzer Grape (Santa Ana, CA).....	\$6
Long Drink Original, Peach (Finland).....	\$7
Topo Chico Strawberry Guava (Monterrey, Mexico).....	\$6
Suntory -196 degrees Strawberry, Lemon (Osaka, Japan)	\$7

WINES

SPARKLING
Mionetti Prosecco, Valdobbiadene, Italy, NV..... \$10

WHITE
Daou Sauvignon Blanc, Paso Robles, California, 2023..... \$12
Hedges CMS Chardonnay, Columbia Valley, Washington, 2020... \$13

ROSE
Rumor Rosé, Provence, France, 2023..... \$12

RED
Hedges C.M.S. Red blend, Columbia Valley, Washington, 2022..... \$13
Rodney Strong Pinot Noir, Russian River, California, 2023..... \$15

UNDERBERG, 20ML \$5

JACK DANIELS FIRE, 50ML \$7