

**WE PROUDLY SERVE**  
**FRESH, MADE FROM SCRATCH** and  
**THOUGHTFULLY SOURCED FOOD.**

## TEAM GREEN

**CURRIED TEMPEH SALAD.** Fresh greens, red onion, bell peppers, carrots, tossed in a miso-lime vinaigrette & topped with yellow curry braised tempeh **12** 🌱

**COLORADO BEET SALAD.** Baby Colorado beets, Haystack goat cheese, fresh greens, pistachio, red onion, balsamic reduction & basil-agave vinaigrette **13** 🌱

**APPLE CHICKEN WALNUT SALAD.** Grilled chicken breast, walnuts, red onions and chunks of granny smith apples atop of garden fresh spring mix. Served with your choice of house made ranch or balsamic **9**

### THE HOUSE.

Fresh greens, Roma tomatoes, cucumber, croutons and cheese; served with house made balsamic dressing **8** 🌱

**SALAD EXTRAS** Chicken **3**, Bacon **3**, Seitan **3**

## SOUPS

**BEER CHEESE SOUP.** Smoked Gouda, Soul Horkey Ale & toasted bread Cup **5** Bowl **10** 🌱

**SOUP DU JOUR.** A variety of hot soup made from scratch. Please ask your server for the daily special **MP**



## WEEEiii MUNCHIES

### SIGNATURE

**FRITES.** Hand cut Colorado russets potatoes, twice fried to a golden crisp perfection. Choose 2 house made dipping Sauces **7** 🌱

**SWEET FRITES.** Rustic cut Colorado sweet potatoes fried and seasoned. Served with your choice 2 house made dipping Sauces **9** 🌱

**SWINE & SYRUP CONE.** 5 pieces of thick hardwood smoked bacon and maple syrup **8**

**VEGAN HOT WINGS.** Hot, sweet & spicy, or Soul Horkey BBQ sauce seitan wings. Choice of dipping sauce **12** 🌱

**GLAZED BRUSSELS.** Pan seared Brussel sprouts, glazed with bourbon & maple; topped with crunchy bread crumbs **11** 🌱  
Add bacon **3**

### OVER-STUFFED JALAPENOs.

Baked peppers stuffed with house made chorizo, shrimp, bacon and melted cheddar cheese **10**

**VEGAN CORN DOG.** 2 vegan dogs on a stick dipped in vegan batter and fried, served with golden frites & your choice sauce. **12** 🌱

### Dipping sauces

House-Made Ketchup (🌱), Curry Ketchup (🌱), Flo Beer Mustard (🌱), Hot Sauce (🌱), Sweet Chili (🌱), Peppercorn Buttermilk Ranch (🌱), Blue Cheese (🌱), Soul BBQ (🌱), Roasted Garlic Aioli\* (🌱), Sweet Chili Aioli\* (🌱), Vegan Ranch (🌱)

= Vegetarian 🌱 = Vegan

18% gratuity on parties of 6+, 20% gratuity on parties of 6+ with separate checks.

\*Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of food-borne illness

## GRUBBING NOSH ~consume with beer

**CHIPS & SALSA.** Fried corn tortilla & house Salsa 6 🍷

**POTATO WEDGE MOUNTAIN.** A pile of seasoned wedges, bacon crumbles cheddar, Sriracha sour cream & scallions 12

**SPINACH & ARTICHOKE DIP.** Warm Spinach and Artichoke Dip served with Veggies and Pita 12 🍷

**COUNTRY FRIED BACON.** Five thick pieces of hardwood smoked bacon fried with buttermilk batter. Spicy bleu and blueberry maple dipping sauce 12

**POUTINE AYYYYY.** Frites covered in mushroom gravy with melted mozzarella cheese. 10 🍷  
Add Bacon 3, Jalapeños 1, Fried Egg 1, Chorizo 2 or Cheddar 1

## OLDE SKOOL ~hefty nibblers

**CHICKEN SKIN CHICHARRONES.** Golden Fried Chicken skins & a habanero-lime pico. 9

**ARTISAN BUTCHER BOARD.** Sliced hard-cured meats and local cheeses, Castelvetrano olives, Peruvian drop peppers, spiced almonds, fresh grapes, glazed figs, caper berries, spiced cherry compote & crostini. MP

**POOR FARMER.** A sliced selection of 5 artisan cheeses, Peruvian drop peppers, spiced almonds, grapes, glazed figs, caper berries, cherry compote, & crostini. MP 🍷

**FAMILY BOARD.** Creative market fresh entrées. Please ask your server for today's offering. MP

## SLIDERS & SAMMIES

Served with golden frites Sub sweet frites \$1  
or side salad \$2

**SHARP SOW SLIDERS\*.** Three Colorado beef sliders, crispy bacon, sharp cheddar, and Soul BBQ Sauce. 14

**SMASHED AVOCADO & JALEPEÑO SLIDERS\*.** Three Colorado beef sliders, smashed avocado, sautéed jalapeños, & ranch. 14

**VEGAN BURGER.** 'Beyond Burger' is the world's first plant based burger that looks cooks and satisfies like real beef, lettuce, tomato and side of vegan ranch served on a vegan bun 14 🍷

**BRIE & BLT\*.** Slices of brie cheese, thick hardwood smoked bacon, butter leaf lettuce, local tomato on toasted rosemary/garlic sourdough with chili aioli. 12

**COLORADO LAMB BURGER\*.** Colorado raised lamb, cooked to medium and served with butter leaf lettuce, tomato, red onion & topped with tatziki on a toasted French bun. 14

**VEGAN PULLED PORK SAMMY.** Shredded jackfruit cooked in tangy/sweet BBQ sauce; topped with cabbage slaw on a vegan sourdough hoagie. 13 🍷

### "CHICKEN" PEA SALAD SANDWICH.

Vegan salad made with chickpeas, carrots, celery, toasted sunflower seeds, grapes, & house made veganaise. Served on a toasted French roll with lettuce, tomato & pickle. 12 🍷

**TUSCAN CHICKEN MELT\*.** Roasted Chicken breast, bacon, roasted tomato pesto, smoked fontina, butter leaf lettuce, & roasted garlic aioli; served on rosemary/garlic sourdough. 13

**SOFT SHELL CRAB SANDWICH\*.** Soft shell crab dusted in seasoned corn meal, fried to perfection. Served with lettuce, tomato and spicy roulade 12

**Extras:** Chicken 3, Bacon 3, Slider Patty\*  
3, Cheddar 1, Avocado 2, Seitan 3, Jalapeños 1



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## MASSIVE BOWLS

**LITTLE BUDDY.** World famous Mac n' Cheese topped with scallions. 9 

**MAC n' BACON.** Exactly what you would expect. 12


**BUFFALO CHICKEN MAC.** Noodles, diced Chicken breast, local tomatoes, red onion, spicy buffalo cheese sauce, & topped with bleu cheese crumble. 12

**BBQ CHICKEN MAC.** Noodles, Juicy pulled chicken thigh, Soul BBQ tossed with our famous cheese sauce, sautéed jalapenos, red onion, crumbled bacon, topped with a mound of cheddar and scallions. 13

**PHILLY CHEESE-STEAK MAC.** Chopped steak, sautéed onions & peppers, tossed with noodles and our famous cheese sauce and topped with smoked fontina. 13

## KIDS CORNER


**KID'S KIDBURGER\*.** Colorado beef slider, cheddar, golden frites. 8

**KID'S KID GRILLED CHEESE.** Melted Cheddar on our sourdough, golden frites. 7 

**KID'S CHICKEN BITES.** Chicken Tenders and a side of frites; served with bbq sauce. 7

## Desserts

**KITCHEN'S CHOICE.** All Chefs have a sweet tooth; here is where we show ours off. 7

**AWAKEN BEER FLOAT.** Creamy nitro stout with a dollop of ice cream. 8 


## SUNDAY BLOODY SUNDAY BRUNCH

16

Bloody Mary, Boddington Beer Back, and one of the following:


**VEGGIE BISCUITS AND GRAVY.** Two fresh buttermilk biscuits smothered in vegetarian country sage gravy & 2 fried eggs\*. 10

**STUFFED FRENCH TOAST.** Thick cut Brioche toast, stuffed with sweet ricotta, topped with a blueberry maple sauce. Served with 2 slices of bacon. 12  
Add 2 fried eggs\* 2

**VEGGIE BREAKFAST BURRITO.** Scrambled eggs\*, black beans, roasted poblano, & russet potatoes, wrapped in a golden wheat tortilla then smothered in our vegetarian green chili & cheddar. 12 

Add Bacon 3 Chorizo 2

**CRAB CAKE EGGS BENEDICT.** 2 house made crab cakes topped with 2 poached eggs in a lemony hollandaise sauce \* 12

**AVOCADO TOAST.** Thick cut 7 grain bread spread with avocado pulp and fresh avocado slices with grape tomatoes and garnished with scallions 9  Add Smoked Salmon\* 3 Add 2 fried eggs\* 2

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