

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

TEAM GREEN

HARVEST SQUASH SALAD. Mixed greens, red onion, roasted butternut squash, dried cranberries, toasted pumpkin seeds, basil-agave vinaigrette. **12** 🌱

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

WARM CAULIFLOWER & BARLEY SALAD. Pan seared cauliflower, barley, cannellini beans, fresh tarragon, tossed in a Dijon-lemon dressing. **12** 🌱

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

SOUPS

BEER CHEESE SOUP. Smoked Gouda, Soul Horkey Ale, toasted bread. Cup **6** Bowl **10**

SOUP DU JOUR. A variety of hot soups 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** 🌱

BACON GREASE POPCORN! Corn puffed in bacon grease and topped with bacon crumble, parm, crisped basil leaf. **8**

GLAZED BRUSSELS. Pan seared Brussel sprouts, glazed with balsamic vinegar and topped with basil bread crumbs. **11** 🌱

PEPPER ROULETTE. A bed of flash-fried Shishito peppers, 1 in every 100 will rip your face off. **11** 🌱

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 (🌱), Peppercorn Buttermilk Ranch (🌱), Sweet Chili (🌱), Blue Cheese (🌱), Soul BBQ (🌱), Roasted Garlic Aioli* (🌱), Sweet Chili Aioli* (🌱)

🌱 = 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 and house Salsa 6 

POTATO WEDGE MOUNTAIN. A pile of seasoned wedges, bacon crumble, cheddar, Sriracha sour cream, and scallions. 12

Hot Spinach-Artichoke Dip. Served with pita chips, and a mound of mixed fresh veggies. 12 

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


POUTINE EHH. Frites smothered in garlic-mushroom gravy and mozzarella curds. 11 

Load it up- Bacon 3, Cheddar 2, Jalapenos 1, Fried Egg* 1

OLDE SKOOL ~hefty nibblers

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

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

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

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


SLIDERS & SAMMIES

served with golden frites

BLUE BOOMERS.* Three Colorado beef sliders, mushrooms, blue cheese, and blue cheese dipping sauce. 14


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

SMASHED AVOCADO & JALEPENO SLIDERS.* Three Colorado beef sliders, smashed avocado, sautéed jalapenos, and ranch. 14

QUINOA SLIDERS. We use organic quinoa, silk tofu, carrots, garlic, onions, & cilantro to make these home-made patties. You get 3 topped with avocado, local tomato, and a side of sweet chili sauce. 13 

BRIE & BLT.* Huge slices of Brie cheese, thick hardwood smoked Bacon. seasonal greens, local tomato on toasted rosemary/garlic bread with chili aioli. 12

VEGAN PULLED PORK SAMMY. Marinated shredded jackfruit in sweet BBQ and cabbage slaw on a vegan hoagie. 13 

ADULT GRILLED CHEESE. Brie, smoked fontina, roasted garlic & red pepper, and tomato on rosemary/garlic bread. 12 

TUSCAN CHICKEN MELT.* Roast Chicken Breast, bacon, roasted tomato pesto, fontina, mixed seasonal greens served on rosemary/garlic bread. 13

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



= 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




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, and 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**

PASTA FLORENTINE. Penne pasta, cream & white wine lemon sauce, cremini mushrooms, spinach, tomatoes, topped with fresh grated parm. **12** 



KIDS CORNER


KID'S KIDBURGER.* Colorado beef slider, cheddar, golden frites. **9**

KID'S KID GRILLED CHEESE. Melted Cheddar on our rosemary garlic bread, gold frites. **8** 



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 green chili country gravy. **10**

add chorizo **4** add 2 fried eggs* **3**

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

add 2 fried eggs* **3**

Veggie Breakfast Burrito. Scrambled eggs*, bell peppers, black beans, veggie wheat tortilla. **10** 

Smothered in country gravy and cheddar. **3**

add Chorizo **2** add bacon **3**



 = 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