

SOULSHINE

→ TAVERN & KITCHEN ←

APPETIZERS

Deviled Eggs ←	8
Candied bacon, chipotle ranch	
Pretzel Bites	10
Served with beer cheese, bavarian mustard, chipotle ranch	
House Made Hummus ←	6
Ciabatta crostinis, veggies	
Grilled Wings ←	12
Thai chili, mango habanero, buffalo, garlic parmesan or smoked bacon caramelized onion	
Reuben Scotch Eggs	8
Russian dressing, craft beer sauerkraut	
Cheddar Cornbread	8
Blackberry jalapeno jam, whipped honey butter	
Charcuterie Board ←	18
Cured meats, artisan cheeses, olives, marinated mushrooms, fried capers	
Calamari	12
Lightly floured, tossed in thai chili, ponzu mayo	
Short Rib Flatbread	13
Short ribs, gorgonzola, caramelized onion, sunny side egg	

← Gluten Free Items

SOUPS & SALADS

Creamy Tomato Bisque ←	6
Fresh basil, house made croutons	
Soup of the Day	6
Chopped Wedge Salad ←	8
Candied bacon, gorgonzola, baby heirloom tomatoes, red onion, blue cheese dressing	
Shine Salad ←	8
Granny Smith apples, strawberries, candied walnuts, goat cheese, sherry vinaigrette	
Roasted Kale & Quinoa ←	10
Strawberries, blueberries, cucumbers, feta, salted almonds, lemon balsamic	
Beet Salad ←	9
Arugula, golden & red beets, pecans, goat cheese, beer cider vinaigrette	
Cobb Salad ←	14
Mixed greens, marinated chicken, sliced avocado, candied bacon, pickled sweet corn, smoked cheddar, deviled egg quarters, chipotle ranch	
Add Chicken +4, Steak or Salmon +8	

WRAPS

Chicken Club Wrap	13
Marinated chicken, honey ham, swiss cheese, lettuce, tomato, chipotle ranch, honey wheat tortilla	
Roasted Vegetable Pesto Wrap	13
Spring mix, tomato, cucumber, roasted red peppers, red onion, lemon pesto aioli	
Chicken Salad	13
Marinated chicken, pecans, granny smith apples, celery, baby heirloom tomatoes, creamy apple cider dressing, sourdough or lettuce wrap option	

LUNCH SPECIAL

Monday - Friday, 11 a.m. - 3 p.m.

PICK TWO

\$12

Half Wedge Salad ←	Half Chicken Club Wrap
Half Shine Salad ←	Half Roasted Vegetable Pesto Wrap
Half Kale & Quinoa Salad ←	Half Marinated Chicken Sandwich ←
Half Beet Salad ←	Half Chicken Salad
Creamy Tomato Bisque ←	Half New England Shrimp Roll
Soup of the Day	

SOULSHINE

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SANDWICHES & BURGERS

Served with fries. Onion rings or mac & cheese +1
Gluten free bun available upon request

- Soulshine Cuban** 15
Marinated pulled pork, ham, swiss, sriracha pickles, honey dijon, harissa mayo
- BBQ Pulled Pork** ← 14
Slow cooked pork, carolina style BBQ sauce, broccoli slaw
- The Burger** ← 15
The Butcher & Grocer ground beef, caramelized onion bacon jam, pickled zucchini, aged white cheddar, whole grain dijonaise, ciabatta
- Chef's Inspiration Burger** 15
Ask your server for details!
- Pretzel Pecan Crusted Chicken Sandwich** 14
Lightly coated and baked, smoked gouda, lettuce, tomato, roasted red pepper aioli
- Marinated Grilled Chicken Sandwich** ← 11
Peppered bacon, lettuce, tomato, harissa mayo
Add smoked gouda +1
- New England Shrimp Roll** 15
Tiger shrimp, lemon remoulade, lettuce, tomato
- Panko Pecan Crusted Walleye Sandwich** 15
Arugula, heirloom tomatoes, blackberry & lime reduction

SIDES

- Basmati Rice Pilaf** 4
- Garlic & Herb Smashed Potatoes** 4
- Romanesco** 4
- Collard Greens** 4
- Caramelized Cauliflower** 4
- Hand-Cut Fries** 4
- Mac & Cheese** 5
- Onion Rings** 5

← Gluten Free Items

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food-borne illness.

ENTREES

- Soulshine Filet** ← 30
Garlic & herb smashed potatoes, sauteed romanesco, candy cane beet salad, red wine reduction
Recommended medium rare
- Andouille & Chicken Mac** 16
House made sharp cheddar cheese sauce, andouille sausage, marinated chicken, shaved parmesan, farfalle
- Fried Chicken & Waffle** 18
Collard greens, maple bourbon syrup
- Shrimp & Pesto Fettucine** 16
Sautéed shrimp, white wine garlic pesto, baby heirloom tomatoes
- Sweet Corn & Vegetable Pasta** 13
Fettucini, summer squash, sweet corn, red onion, baby heirloom tomatoes, sweet corn sauce
- Cornmeal Crusted Walleye** ← 22
Roasted jalapeno tartar sauce, cheddar grits, caramelized cauliflower
- Atlantic Salmon** 25
Basmati rice pilaf, sauteed swiss chard, bacon jam crust, corn salsa
Recommended medium rare
- Wasabi Crusted Tuna** 25
Soba noodle salad, stir fry vegetables, orange ginger vinaigrette
Recommended rare

BEVERAGES

Ask your server about flavors and offerings

- | | | | |
|--------------------|----------|-----------------|----------|
| Craft Sodas | 3 | Iced Tea | 3 |
| Coffee | 3 | Hot Tea | 3 |

HAPPY HOUR

Monday - Friday
3 p.m. - 6 p.m.

(Bar and patio area only)

BRUNCH

Sunday
10 a.m. - 3 p.m.

Executive Chef / Josh Truex
General Manager / Chris Gilmore
SOULSHINETAVERN.COM



SOULSHINE

→ TAVERN & KITCHEN ←

BRUNCH ENTREES

Fried Chicken and House Made Biscuit Sandwich	12
Sriracha bread, butter pickle, smoked bacon and onion jam, sharp cheddar	
Shrimp and Cheddar Grits ←	16
Spicy or plain shrimp	
Omelet of the Day ←	12
Ask your server about our special! <i>Substitute egg whites +1</i>	
Soulshine Breakfast Burger ←	14
Mix of chorizo and breakfast sausage, smoked bacon and onion jam, sweet and sour pickled red onion, caramelized onions, white cheddar over easy egg	
Banana Bread Pancakes	12
Whipped greek yogurt, candied walnuts	
Yogurt Parfait ←	10
Greek yogurt, fresh berries, granola, lavender infused honey	
Dutch Baby	12
German style pancake, macerated seasonal berries	
Short Rib Hash ←	14
Slow cooked short rib, crispy potatoes, peppers, onion, two eggs, sharp cheddar hollandaise	
Farmers Market Frittata ←	14
Lemon pickled mushrooms, sautéed kale, red onion, roasted red peppers, sweet corn, boursin cheese	

SIDES

Fresh Fruit	4
Seasonal fruit & berries	
Bacon slices	4
Applewood smoked	
The Butcher & Grocer breakfast sausage	5
Blueberry maple or traditional	
Two Eggs	4
Scrambled, over easy, sunny side up	
Breakfast Potatoes	4
Mac & Cheese	5

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SANDWICHES, WRAPS & BURGER

Served with fries. Onion rings or mac & cheese +1 <i>Gluten free bun available upon request</i>	
Soulshine Cuban	15
Marinated pulled pork, ham, swiss, sriracha pickles, honey dijon, harissa mayo	
The Burger ←	15
The Butcher & Grocer ground beef, caramelized onion bacon jam, pickled zucchini, aged white cheddar, whole grain dijonaise, ciabatta	
Pretzel Pecan Crusted Chicken Sandwich	14
Lightly coated and baked, smoked gouda, lettuce, tomato, roasted red pepper aioli	
Marinated Grilled Chicken Sandwich ←	11
Peppered bacon, lettuce, tomato, harissa mayo <i>Add smoked gouda +1</i>	
Chicken Club Wrap	13
Marinated chicken, honey ham, swiss cheese, lettuce, tomato, chipotle ranch, honey wheat tortilla	
Roasted Vegetable Pesto Wrap	13
Spring mix, tomato, cucumber, roasted red peppers, red onion, lemon pesto aioli	
Chicken Salad	13
Marinated chicken, pecans, granny smith apples, celery, baby heirloom tomatoes, creamy apple cider dressing, sourdough or lettuce wrap option	

BEVERAGES

Ask your server about flavors and offerings	
Orange Juice	4
Coffee, Iced Tea, or Hot Tea	3
Craft Sodas	3

HAPPY HOUR

**Monday - Friday
3 p.m. - 6 p.m.**

(Bar and patio area only)

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General Manager / Chris Gilmore
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DESSERTS

8" Cast-Iron Chocolate Chip Cookie 8

Beehive Bread Company & Johnson's Real Ice Cream

Served straight from the oven with Triple Bean Vanilla or Salted Caramel Chocolate Pretzel

Warm Butterscotch Brownie Sundae 8

Brownie Points & Johnson's Real Ice Cream

Served straight from the oven with Triple Bean Vanilla or Salted Caramel Chocolate Pretzel

Apple Galette 8

Cinnamon apples

Peanut Butter Pie 7

Oreo cookie crust

Strawberry Shortcake 8

Shortcake biscuit, marinated strawberries, whip cream

New York Cheesecake 8

Seasonal berries

Chocolate Cake *Gluten Free* 8

SOULSHINE

→ TAVERN & KITCHEN ←

DRAFTS

6

Rhinegeist, Truth, IPA ABV 7.2%

Land Grant, Stiff Arm, IPA ABV 6.4%

Brew Kettle, White Raja, IPA ABV 6.8%

Lost Coast, Tangerine, Wheat ABV 5.5%

Jackie O's, Rotating

Great Lakes, Rotating

Rhinegeist, Rotating

Ask your server about our current local drafts

CRAFT BOTTLES & CANS

5

Bells, Amber ABV 5.8%

Stone, IPA ABV 6.9%

Rhinegeist, Bubbles, Rose Ale ABV 6.2%

Fat Tire, Amber ABV 5.3%

Columbus Brewing Company, IPA ABV 6.3%

North High, Pale Ale ABV 5.5%

MadTree, Lift, Kölsch ABV 4.7%

Stella Artois, Pilsner Lager ABV 5%

Founders, Porter ABV 6.5%

Modelo Especial ABV 4.4%

Cider Boys, Rotating

Land Grant, Rotating

DOMESTIC

3.5

Bud Light, Miller Lite, Mich Ultra

BEER

RED WINE

glass/btl

CABERNET

J.Lohr, Paso Robles, Napa	10/35
Sean Minor Cabernet Sauvignon, Napa	10/38
Joel Gott, 815, California	11/40
Oberon Cabernet, Napa	NA/48
Stags' Leap, Artemis, Napa	NA/65

MERLOT

Drumheller, Columbia Valley	8/28
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PINOT NOIR

La Crema, Sonoma	13/45
A-Z, Oregon	10/35
Sonoma-Cutrer, California	NA/47

PETITE SIRAH

Cycles Gladiator, Central Coast	8/28
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MALBEC

Trapiche Broquel, Mendoza	10/35
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BLENDS

Apothic, California	7/24
Niner, California	13/45
Prisoner, Napa	NA/65

RED

WHITE WINE

glass/btl

CHARDONNAY

Benzinger, Sonoma	8/28
Joel Gott Unoaked, California	10/35
Chalk Hill, Sonoma	13/45
Rombauer, Carneros	NA/60
Cakebread, Napa	NA/70

PINOT GRIGIO

Bollini Trentino, Italy	7/24
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SAUVIGNON BLANC

Tom Gore, California	8/28
Kim Crawford, New Zealand	13/45

MOSCATO

7 Daughters, Italy	7/24
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PROSECCO

Tavernello, Italy	10/35
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ROSE

Bieler Père et Fils, France	9/31
Cloudchaser, France	12/42

CHAMPAGNE

Mumm Brut Prestige Cuvee, Napa	13/45
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WHITE

CRAFT COCKTAILS

OYO Cream Soda

8

OYO Vanilla Bean Vodka and ginger beer

Soulshine Manhattan

10

OYO Bourbon, sweet vermouth,
fresh squeezed orange juice

Pear Gin Refresher

10

OYO Vim & Petal Gin, elderflower liqueur, tonic,
pears and rosemary

Strawberry Blonde Martini

10

OYO Vanilla Bean Vodka, New Albany's Tessora limoncello
and fresh strawberries

Spicy Cucumber Margarita

13

Patron Silver, fresh cucumbers, hand squeezed lime juice,
fresh jalapenos finished with a sweet, salty rim

Sunshine Sangria

10

Pinot Grigio, peach juice, Stone Fruit Vodka,
ginger beer with fresh strawberries and peaches

Cool Blueberry Moscow Mule

10

OYO Vodka, fresh lime juice, ginger beer,
cucumbers and blueberries

Raspberry Limoncello Prosecco

10

Bubbly Prosecco, Tessora limoncello and fresh raspberries

Soulshine Manhattan

10

OYO Bourbon Michelone Reserve, Dolin Vermouth, Luxardo

Apple Pie Moonshine

9

OYO Rye Whiskey, House-made Apple Cider

Maple Bourbon Old Fashioned

12

OYO Bourbon, Orange Juice, Bitters, Luxardo cherry,
touch of maple

BRUNCH COCKTAILS

The Ultimate Bloody Mary	10
Bloody Mary with pickle juice, olive juice, pepperoncini juice and horseradish	
Bourbon Bloody Mary	12
Bourbon, steak sauce and Tabasco	
Paloma	12
Patron Silver Tequila, grapefruit juice, and fresh lime with a sugar rim	
Strawberry Sparkling Mojito	8
Fresh lime, strawberries and mint, topped with champagne and rum	
Soulshine Sangria	10
Rum soaked oranges and strawberries, white wine	
Peach Rose' Sangria	10
Rose' wine, peach liqueur, peach juice, soda with fresh strawberries and raspberries	
Mimosa	10
Orange juice, pineapple juice, bubbly, topped with orange liquor	
Sparkling Vanilla Vodka	10
Rhinegeist "Bubbles", OYO Vanilla Bean Vodka, Prosecco	

SOULSHINE

Half-Pint Menu \$6

Includes Kid's Entree,
Choice of Side, Drink, and Dessert

ENTREES - Choose 1

Mac & Cheese
Cheeseburger
Chicken Tenders
Flat Bread Pizza - Cheese or Pepperoni
4oz Sirloin Steak + \$1 extra

SIDES - Choose 1

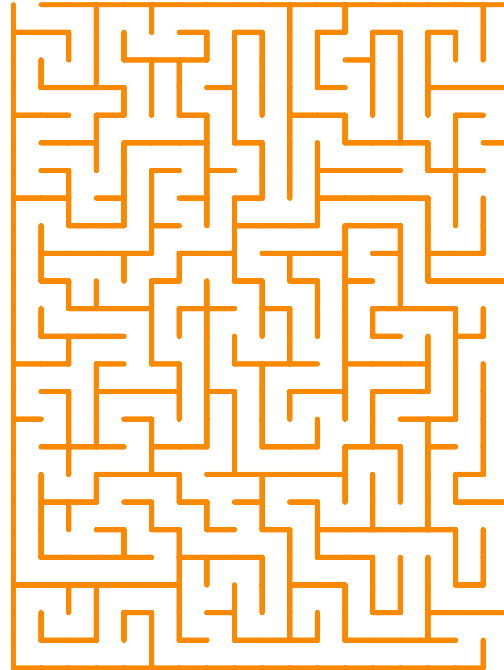
French Fries
Raw Carrots with Dipping Sauce
Romanesco
Caramelized Cauliflower
Basmati Rice Pilaf

DRINKS - Choose 1

Milk - White or Chocolate
Iced Tea
Fresh Lemonade
Apple Juice
Craft Sodas

DESSERTS - Choose 1

Beehive Bread Co. Chocolate Chip Cookie
Johnson's Real Ice Cream



Q: Why did the sun go to school?

A: To get brighter!

Q: How do you know when the moon has enough to eat?

A: When it's full.



Color the sunshine and moonshine



Half-Pint Brunch Menu \$6

Includes Kid's Brunch Entree and Drink

ENTREES - Choose 1

Banana Bread Pancake, Two Eggs & Side (Bacon, Sausage, Fruit, Yogurt), Biscuit & Gravy

DRINKS - Choose 1

Milk - White or Chocolate, Iced Tea, Fresh Lemonade, Apple Juice, Orange Juice

SOULSHINE

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Mad Lib

Ask people at your table to randomly give you adjectives, past tense verbs, food items, animals, short questions, exclamations, numbers and desserts. After all the blanks are filled, read the story aloud!

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We went camping one _____ night. The campfire was _____. Andrew and
adjective adjective

I _____ into the woods to find some _____ sticks to roast _____.
past tense verb adjective food item

While in the woods we heard a noise. Out _____ a _____. He asked,
past tense verb animal

“ _____”, Andrew replied, “only if there is bacon!” We _____
short question verb

until we heard another noise. It was a _____ Armadillo. “ _____”
adjective short question

_____”, asked the Armadillo. I replied, “ _____!” Everyone gathered
EXCLAMATION!

the sticks and then we all headed back to the campfire where we ate _____ pieces of
number

_____ and _____ for dessert!
food item dessert

**What makes your soul shine?
Draw your happiest moment!**

Tic-Tac-Toe.....

