


/ SHAREABLES




ISLAND CURRY MUSSELS  17
curry, coconut milk sauce
+ toast 3


JAMAICAN PATTIES 16
>> choice of chicken, beef or one of each

MAC N' CHEESE 14
made to order. béchamel cheese
sauce, penne pasta
+ bacon 5 + prawns 7

PORK RIB TIPS  15
>> choice of bbq or jerk
• bbq rib tips: molasses base, pineapple,
house spices
• 🌶️ jerk rib tips: allspice habanero rub

PRAWNS 15
>> choice of garlic buttered or habanero
• garlic buttered prawns: garlic, tomatoes,
butter, wine
• 🌶️ habanero prawns: sweet chili, tomatoes,
bobbanero sauce

TOSTONES    12
fried green plantains, red onions
garlic, tomatoes

WINGS  14
>> choice of calypso, habanero or jerk
• calypso wings: house-made sweet
mango glaze
• 🌶️ habanero wings: sweet mango glaze,
bobbanero sauce
• 🌶️ jerk wings: allspice habanero dry rub

/ BURGERS, PO'BOYS

SUBSTITUTION SIDE \$2

CATFISH PO'BOY + FRIES 20
bun, jerk mayo, soul slaw, fried catfish

 **JERK FRIED CHICKEN BURGER + FRIES** 20
brioche bun, jerk mayo, lettuce, tomato,
pickles, provolone cheese, fried chicken thigh

SOUL BURGER + FRIES 21
brioche bun, jerk mayo, fried egg, american
cheese, beef patty, beef hotlink, bacon

/ LARGE

CHEF'S SPECIAL (ASK SERVER) MARKET PRICE
COMES WITH A SIDE OF RICE & PEAS (SUBSTITUTION SIDE \$2)




SMOKED CHICKEN  21
>> choice of bbq, dry rub or jerk

- bbq: molasses base, pineapple, house-spices
- 🌶️ jerk: allspice habanero sauce

GUMBO SUBSTITUTION SIDE \$2
beef hotlink, jerk chicken, prawns. white rice. 22


OXTAIL STEW SUBSTITUTION SIDE \$2
garlic, peppers, lima beans. rice & peas. 29

FRIED CATFISH  15
house-seasoned cornmeal batter

VATAPA    13
vegetable medley, garlic, coconut milk,
sweet chili sauce
+ prawns 7 + tofu 3

WHOLE SNAPPER 29
escovitch: pickled bell peppers,
carrots, onions

FRIDAYS & SATURDAYS ONLY

CURRY GOAT  34
onions, peppers, potatoes, house-curry, rice & peas

SOUL N' BOWL (SERVES 2) 55
oxtails • curry goat • jerk chicken • sweet plantains
rice & peas • collard greens • coconut corn muffins

- NOT AVAILABLE TO GO. NO SUBSTITUTIONS -

/ SIDES

COCONUT CORN MUFFINS  6

FESTIVALS (HUSH PUPPIES)   5

FRIES    7

PLANTAINS    7

RICE & PEAS    7

SEASONAL GREENS    7

SOUL SLAW    7

WHITE RICE    6

ISLANDS



-  gluten-free
-  vegan
-  vegetarian
-  spicy

ISLAND SOUL DRINKS

/ COCKTAILS

BUILD YOUR OWN:

OLD FASHIONED* 14

citrus, sugar, bitters. served on the rocks.

> LIQUOR CHOICE:

- PLANTATION BARBADOS RUM
- UNCLE NEAREST WHISKEY
- CORAZON REPOSADO
- DEL MAGUEY MEZCAL

DAIQUIRI* 14

rum, simple syrup, lime

> RUM CHOICE:

- PLANTATION STIGGINS RUM
- KASAMA
- YA DONG
- PLANTATION 3 STAR
- APPLETON

> SYRUP CHOICE:

- SIMPLE SYRUP
- DEMERARA
- HIBISCUS
- GINGER

WHAT'S YOUR FANTASY* 14

bartender's special

SMOKE ME WITH PASSION* 15

mezcal, passionfruit rum, lime, passionfruit purée

DARK AND STORMY* 13

dark rum, lime, housemade ginger beer, bitters

MOJITO* 13

rum, mint, lime, simple syrup + seasonal fruit 2

LIME N THE COCONUT* 13

rum, pineapple juice, coconut cream, lime, bitters

CARIBBEAN STAR* 14

blend of plantation 3 star rum + original dark, pomegranate, sweet vermouth, lemon, orgeat

RUM PUNCH* 12

variety of malibu rum, house-fruit punch

HIBISCUS MARGARITA* 13

corazon tequila, triple sec, lime, hibiscus syrup

PALOMA* 11

tequila, lime, ting, tajin rim

/ MOCKTAILS

SPRITZ FREE* 10

N/A aperitif syrup, simple syrup, lemon, orange, soda

COCO LIMON 10

N/A gin, coconut syrup, lemon, pineapple, mint

/ BEER / SELZTER

CORONA 6

MICHELOB ULTRA 6

HEINEKEN 6

N/A BEER 6

RED STRIPE 6

ROTATING DRAFTS 7

ASK ABOUT OUR ROTATING DRAFT

GUINNESS 6

WHITE CLAW 6

/ WINE

KIND STRANGER ROSÈ 9/GL

HOUSE OF BROWN RED BLEND 9/GL

HOUSE OF BROWN CHARDONNAY 9/GL

/ NON-ALCOHOLIC

HOUSE-MADE* 5

fruit punch
ginger beer
lemonade
sorrel tea
sweet tea

JUICE* 4

cranberry
mango
orange
pineapple

SODAS 5

mexican coke
mexican sprite
ting
topo chico

HAPPY HOUR (DINE IN ONLY):

MONDAY - FRIDAY: 4PM - 6PM

FRIDAY & SATURDAY: 9PM - 11:30PM

**CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, EGGS, UNPASTEURIZED JUICE MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.*

NO SPLIT CHECKS ON PARTIES OF 6 OR MORE GUESTS.

20% GRATUITY IS APPLIED TO PARTIES OF 6 OR MORE GUESTS.

PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE.

MISSING TIKI CUPS WILL RESULT IN AN ADDITIONAL SURCHARGE OF \$40

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