



ISLAND SOUL LUNCH

/ MAINS

OXTAIL STEW BOWL 42

CHOICE OF ONE SIDE

Oxtail, Bell Peppers, Lima Beans, Potatoes, Plantains, Rice

GUMBO 13 | 22

Beef Hotlink, Jerk Chicken. Basmati Rice.

CATFISH & FRIES 13

Southern Fried Catfish

WINGS & FRIES 13

- **CALYPSO:** Mango, Pineapple, Lemon, Brown Sugar
- **HABANERO:** Bell Pepper, Vinegar, Habanero
- **JERK:** Allspice, Habanero, Thyme
- **LEMON PEPPER**
- **PLAIN**

PORK RIB TIPS BOWL 13

- **BBQ RIB TIPS:** Rib Tips. Plantains. Rice & Peas.
- **JERK RIB TIPS:** Jerk Rib Tip. Plantains. Rice & Peas.

JERK CHICKEN BOWL 13

Jerk Chicken. Plantains. Rice & Peas.

CURRY CHICKEN BOWL 13

Curry Chicken. Plantains. Rice.

VATAPA BOWL 13

ADD: PRAWNS +\$7 • TOFU +\$3

Vegetables, Coconut Milk, Sweet Chili. Plantains. Rice.

SALAD

- **JERK CHICKEN CAESAR:** Parmesan, Croutons, Caesar 13
- **SALMON SALAD:** Tomatoes, Onions, Sweet Balsamic 15

/ BURGERS, PO'BOYS

CHOICE OF FRIES OR SWEET POTATO FRIES • SUBSTITUTION SIDE +\$2

CHEESEBURGER + FRIES* 15

Beef Patty, Jerk Mayo, Lettuce, Tomato, Pickles, Provolone or American Cheese

CHICKEN BURGER + FRIES 15

CHOICE OF: Fried Chicken or Grilled Jerk Chicken
Chicken, Jerk Mayo, Lettuce, Tomato, Pickles, Provolone or American Cheese

SOUL BURGER + FRIES 23

Beef Patty, Beef Hotlink, Bacon, Fried Eggs, Jerk Mayo, Lettuce, Tomato, Pickles, Provolone or American Cheese

PO'BOY + FRIES* 15

CHOICE OF: Fried Catfish or Fried Shrimp
Jerk Mayo, Soul Slaw

/ SIDES

COCONUT CORN MUFFIN 6

CUBAN BLACK BEANS 7

PLANTAINS 7

RICE & PEAS 7

COLLARD GREENS 7

FRIED OKRA 7

SOUL SLAW 7

SWEET POTATO FRIES 7

FRIES 7

MAC N CHEESE 8

DAIRY
 EGGS
 FISH
 GLUTEN-FREE
 VEGAN
 VEGETARIAN
 SPICY

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



DRINKS

/ COCKTAILS

RUDE BOY* 15 🍹

White Rum, House-Hibiscus Tea, Bobanero Hot Sauce (Mango & Habanero Base)

MAI TAI* 15 🍹

Dark Rum, White Rum, Orange Curaçao, Orgeat (Almond Syrup), Lime

BIRD OF PARADISE* 15

Plantation OFTD Rum, Demerara, Pineapple, Orange, Lime

CARIBBEAN STAR* 15 🍹

Blend of Plantation 3 Star Rum + Original Dark, Pomegranate, Sweet Vermouth, Lemon, Orgeat (Almond Syrup)

MOJITO 15

ASK ABOUT OUR SEASONAL MOJITOS*

White Rum, Citrus Limes, Mint, Cane Sugar

DARK AND STORMY* 14

Dark Rum, Lime, House Ginger Beer, Bitters

LIME N THE COCONUT* 14

Stiggins, Original Dark, Dry Coconut, Coconut Cream, Lime, Pineapple, Ginger Bitters

RUM PUNCH* 13

Variety of Malibu Rum, House Fruit Punch

SOUTHERN SOOTHING* 14

Bourbon, House-Sweet Tea, Lemon, Grand Marnier

CAIPRINHA* 15

Brazilian Cachaça, Limes, Sugar, Citrus Liqueur

HIBISCUS MARGARITA* 14

Tequila, Triple Sec, Lime, Hibiscus Syrup

PALOMA* 13

Tequila, Lime, Ting, Tajin Rim

GIN & JUICE* 14

Oola Gin, Allspice Liqueur, Simple Syrup, Lemon, Pomegranate

/ BEER / SELZTER

DRAFT BEER 8

Ask about our rotating drafts

CORONA 7

Mexican Lager

MICHELOB ULTRA 7

Light Lager

RAINIER 7

American-Style Lager

HEINEKEN 7

Dutch Pale Lager

GUINNESS 7

Irish Dry Stout

WHITE CLAW 7

Alcoholic Seltzer Water

/ WINE

HOUSE RED BLEND 9/GL

HOUSE CHARDONNAY 9/GL

/ NON-ALCOHOLIC

HOUSE-MADE* 5

- Fruit Punch
- Lemonade
- Sorrel Tea
- Sweet Tea

SODAS 5

- Ginger Beer
- Mexican Coke
- Mexican Sprite
- Ting
- Topo Chico

HAPPY HOUR (DINE IN ONLY):

MONDAY: ALL DAY

TUESDAY-FRIDAY: 4PM - 6PM

THU-SAT: 9PM - 11PM

NO SPLIT CHECKS ON PARTIES OF 6 OR MORE GUESTS.

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

A 4% SURCHARGE WILL BE ADDED TO EACH BILL TO HELP OFFSET RECENT INCREASES IN LABOR COST.

PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE.

\$40 FEE FOR MISSING TIKI CUP

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TREE-NUTS



SPICY

