



DINNER MENU

7046 Hollywood Boulevard | Hollywood, CA 90028 | 323-962-7685 | www.soulhollywood.com

SMALL BITES

	Glass / Bottle
Oysters - Champagne Mignonette and House Cocktail Sauce (half dozen/dozen) 18/34	
• 2004 Kathryn Kennedy, Sauvignon Blanc 'Twenty-Seven Blanc de Blancs', Santa Cruz - California	19 / 76
Smoked Trout - on Brioche with Fennel and Dill 15	
• MV Pierre Paillard, P. Noir Chard 'Brut Grand Cru', Bouzy, Montagne de Reims – Champagne, France	27 / 108
Crab and Phyllo - Phyllo Puff Pastry filled with succulent Jumbo Lump Crab, leeks and cream sauce 15	
• 2014 Alphonse Mellot, Sauvignon Blanc 'La Moussiére', Sancerre – Loire, France	24 / 96
Smoked BBQ Platter - Our Small Bites portion. House Jerk Chicken, Beef Brisket, Pork Shoulder and a BBQ Rib with Carolina BBQ Sauce and Jerk Sauce 15	
• MV Domaine Rieflé, Pinot Noir Crémant d'Alsace Brut 'Bonheur Festif Rosé', Alsace, France	9 / 36
• 2014 Clos Cibonne, Tibouren 'Rosé Cuvée Vignettes', Côtes de Provence - Provence, France	23 / 92
Meat Boulettes - Beef, Pork and Veal, braised with Mozzarella, Basil and Spicy Arrabbiata sauce 10	
• 2013 Hermann J. Wiemer, Dry Riesling, Fingerlakes - New York	14 / 56
• 1999 Stephan Ehlen, Riesling Kabinet Trocken 'Erdener Treppchen', Losnich- Mosel, Germany (coravin)	17 / 68
Sweet Buttermilk Cornbread - with Sweet Corn and served with Serrano Honey Butter 7	
• 2014 Sineann, Grüner Veltliner, Columbia Gorge - Washington	12 / 48

GARDEN

Little Gem Salad - Parmesan, Lemon Zest, Yellow Beets and Watermelon Radish with House Green Goddess Dressing 12	
• 2015 Stolpman, Sauvignon Blanc, 'Ballard Canyon', Santa Ynez Valley – Central Coast, California	15 / 60
Dino Kale Salad - with Cornbread Croutons, Shredded Parmesan, Lemon Zest and Creamy Garlic Dressing 13	
• 2014 Serge Dagueneau & Fils, Chasselas 'La Centenaire' Pouilly-sur-Loire, France	14 / 56
Jerk Chicken Cobb Salad - with Duck Egg, Bacon, Crumbled Bleu Cheese, Avocado, Heirloom Tomatoes and Ranch Dressing 16	
• 2014 Alphonse Mellot, Sauvignon Blanc 'La Moussiére Rosé', Sancerre – Loire, France	18 / 72
Wedge Salad - with our Smoked Bacon, Heirloom Tomatoes, Avocado, Crumbled Bleu Cheese and Bleu Cheese Dressing 12	

MEATS AND SEAFOOD

Jerk Spiced Chicken – Organic chicken, lightly grilled and roasted in our housemade Jerk spices and sauce and served with a Jumbo Biscuit and Whipped Serrano Honey Butter 19	
Soul Home Fried Chicken - Our closely guarded recipe of special herbs and spices. Organic chicken served with BBQ and Buffalo sauces, Jumbo Biscuit and Whipped Serrano Honey Butter 19	
• MV Pierre Paillard, P. Noir Chard 'Brut Grand Cru', Bouzy, Montagne de Reims – Champagne, France	27 / 108
• 2014 Kunin, Chenin Blanc, 'Jurassic Park Vineyard', Santa Ynez Valley- California	12 / 48
• 2011 Génot-Bou langer, Pinot Noir 1er Cru 'Mercrey-Sazenay' – Côte Chalonnais, Burgundy, France	20 / 80
House Ground Short Rib - Brisket Burger on Toasted Brioche with housemade Rhubarb Ketchup and Horseradish Butterchip Pickles, Tomato, Lettuce and Red Onion 17	
• 2014 Anthill Farms, Pinot Noir, Sonoma Coast – California	30 / 120
• 2015 Matthieu Barret, Syrah 'Petit Ours Brun', Côtes du Rhône, France	17 / 68
• 2015 L&B Jousset, Cabernet Franc 'Éxilé', St. Nicolas de Bourgueil- Loire, France	16 / 64
Beet Burger - House-blended Beet Burger with Roasted Wild Forest Mushrooms, Lettuce, Tomato, Onion on 7 Seed Bun with Fennel Apple Slaw and housemade Rhubarb Ketchup 17	
• 2014 Leah Jørgensen, Cabernet Franc 'Loiregon', Southern Oregon	18 / 72
• 2014 Domaine de la Renardière, Ploussard Arbois Pupillon- Jura, France (coravin)	17 / 68
Soul Sliders - Three Brisket & Short Rib Sliders on Salt & Pepper Brioche with Goat's Milk Brie, Bacon & Plum Jam 17	
• MV Sean Thackrey, P. Noir Grenache Mourvèdre Blend XXV Old Vines, California	16 / 64
• 2013 Favia, Mourvèdre, Amador County, California	14 / 56
Smoked BBQ Platter - Our entrée portion. House Jerk Chicken, Beef Brisket, Pork Shoulder and BBQ Ribs with Carolina BBQ Sauce and Jerk Sauce 20	
• 2014 Clos Cibonne, Tibouren 'Rosé Cuvée Vignettes', Côtes de Provence - Provence, France	
Pan Seared Hanger Steak - with cooked Tomatoes, Chives, Garlic Pea Puree and served with Carolina BBQ Sauce 26	
• 2013 Chappellet, Bordeaux Blend, 'Mountain Cuvée' Pritchard Hill - Napa, California	20 / 72
• 2001 Domaine Le Colombier, Grenache Mourvèdre 'Vieilles Vignes', Vacqueyras-Rhône, France	16 / 64
Deep Dish Pot Pie - Flakey homemade crust with choice of Mary's Organic Chicken or House Smoked Brisket 15	
Chicken Wine Pairing:	
• 2014 Domaine Les Héritiers du Comte Lafon, Chardonnay Mâcon-Uchizy - Mâconnais, Burgundy, France	23 / 92
Brisket Wine Pairing :	
• 2013 Milziade Antano, Sangiovese Sagrantino Merlot Rosso, Montefalco - Umbria, Italy	15 / 60



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MEATS & SEAFOOD

Wild Halibut Steak – Gorgeous, Line-caught, Wild Halibut with Black-eyed Pea Succotash and Cauliflower Purée 24	Glass / Bottle
• 2013 Tenuta delle Terre Nere, Carricante 'Cuvée Vigne Niche,' Etna Bianco – Sicily, Italy	24 / 96
• 2009 Red Hook Winery, Chardonnay Macari Vineyard 'SK' RSV, New York	20 / 80
Wild Salmon Filet – Perfectly cooked, Line-caught Salmon with Citrus Glaze, Parsnip Purée and Gremolata 21	
• 2014 Clos Cibonne, Tibouren 'Rosé Cuvée Vignettes,' Côtes de Provence - Provence, France	23 / 92
• 2011 Génot-Bou langer, Pinot Noir 1er Cru 'Mercrey-Sazenay' – Côte Chalonnais, Burgundy, France	20 / 80
Ribeye and Seared Lobster Tail – Choice Rib-eye steak and sliced Lobster Tail with Mashed Potato and Brandy Cream Sauce 38	
• 2004 Kathryn Kennedy, Sauvignon Blanc 'Twenty-Seven Blanc de Blancs,' Santa Cruz - California	19 / 76
• 2013 Lioco, Chardonnay 'Demuth Vineyard,' Anderson Valley - California	30 / 120
• 2014 Anthill Farms, Pinot Noir, Sonoma Coast - California	30 / 120
Fried Catfish and Chips – Lightly fried Catfish filets with Handcut Salt & Pepper Potato Chips, served with Remoulade 22	
• 2014 Sineann, Grüner Veltliner, Columbia Gorge - Washington	12 / 48
• MV Pierre Paillard, P. Noir Chard 'Brut Grand Cru,' Bouzy, Montagne de Reims – Champagne, France	27 / 108
• 2014 Domaine de la Renardière, Ploussard Arbois Pupillon- Jura, France (coravin)	17 / 68

FLATBREADS

Quattro Formaggio - Mozzarella, Parmesan, Ricotta, Bleu Cheese with Tomato Sauce and Roasted Black Garlic 16	
• MV Domaine Rieflé, Pinot Noir Crémant d'Alsace Brut 'Bonheur Festif Rosé,' Alsace, France	9 / 36
Bianco Pizza - with Roasted Fingerling Potatoes, Bacon, Fennel Pollen, Parmesan, Mozzarella, and Truffle Oil 18	
• 2004 Kathryn Kennedy, Sauvignon Blanc 'Twenty-Seven Blanc de Blancs,' Santa Cruz - California	19 / 76
House BBQ Chicken - Mary's Organic Chicken, with Smoked Mozzarella, Onions, Cilantro 15	
• 2014 Leah Jørgensen, Sauvignon Blanc 'Loiregon,' Applegate Valley- Southern Oregon	12 / 48
Roasted Kabocha Squash - also with Spicy Turkey Sausage, Pesto, Mozzarella, Green Peppers, Sage 16	
• 2014 Domaine de la Renardière, Ploussard Arbois Pupillon- Jura, France (coravin)	17 / 68

SIDES

Deep Dish Mac-n-Cheese - in a Creamy Sauce with Smoked Gouda, Mozzarella, Aged Cheddar, and Crispy Bacon 9
Fire Roasted Broccolini - with Lemon zest, Pine Nuts and Aleppo Chili 8
Garlic Mashed Potatoes - diced roasted Garlic 5
Burnt Sweet Potato - with Heirloom Tomatoes, Chives, Cotija Crumble 7
Slow Braised Greens - with Smoked Turkey Hock, Dino Kale, Collard Greens, Onion, Dandelion, Chili flakes 7
Black-eyed Pea Succotash - with Fire-roasted Corn, Onion, Green and Red Peppers 4
Fingerling Potatoes - Roasted or French Fried 7

DESSERTS

Cookies and Milk - 9 Housemade Chocolate Chip Cookies with Whole, Chocolate, and Soy Vanilla Milk 8
Beignets - Housemade Beignets served with Fresh-made, Seasonal fruit compotes 9
Bourbon Bread Pudding - Topped with Housemade Whipped Crème and Caramel Rum sauce 9
Seasonal Dessert - (ask Server for Seasonal Dessert special) Price varies _

BEVERAGES

Soda / Juice	3.99
House Coffee	4.99
Peach Iced Tea	3.99
Milk (whole, chocolate, soy)	3.99

* All items are subject to availability. Some wines are highly allocated and vintages may change or may not always be available.