



DINNER MENU

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

SMALL BITES

Oysters - Champagne Mignonette and House Cocktail Sauce (half dozen/dozen) 18/34	Glass / Bottle
• 2004 Kathryn Kennedy, Sauvignon Blanc 'Twenty-Seven Blanc de Blancs', Santa Cruz - California	19 / 76
Smoked Trout - on Whole Grain Toast with Fennel Slaw 15	
• MV Pierre Paillard, P. Noir Chard 'Brut Grand Cru', Bouzy, Montagne de Reims – Champagne, France	27 / 108
Crab and Phyllo Purse - Phyllo Puff Pastry filled with succulent, Jumbo Lump Crab 15	
• 2014 Alphonse Mellot, Sauvignon Blanc 'La Moussière', Sancerre – Loire, France	24 / 96
Smoked BBQ Platter - Our Small Bites Portion. House Smoked Chicken, Beef Brisket, Pork Shoulder and a BBQ Pork Rib with Spicy Mustard and both Memphis and Carolina BBQ 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 Meatballs, Braised and Smothered in 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 Charred Sweet Corn 7	
• 2014 Sineann, Grüner Veltliner, Columbia Gorge - Washington	12 / 48

GARDEN

Little Gem Salad - with Bread Crumbs, Parmesan, Lemon Zest and House Green Goddess Dressing 12	
• 2015 Stolpman, Sauvignon Blanc, 'Ballard Canyon', Santa Ynez Valley – Central Coast, California	15 / 60
Dino Kale Salad - with Charred Corn, Cornbread Croutons, Shredded Parmesan 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 and House Bleu Cheese Dressing 16	
• 2014 Alphonse Mellot, Sauvignon Blanc 'La Moussière Rosé', Sancerre – Loire, France	18 / 72
Wedge Salad - with our Smoked Pork Belly, Red Grape Tomatoes and Housemade Bleu Cheese Dressing 12	

MEATS AND SEAFOOD

Southern Smoked Fried Chicken - Organic chicken, Applewood smoked and then flash-fried, served with Jumbo Biscuits and Whipped Serrano Honey Butter 19	
Soul Home Fried Chicken - Our closely guarded recipe of special herbs and spices. Organic chicken served with Jumbo Biscuits 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 Butterchips 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 Vegetarian Burger with Roasted Wild Forest Mushrooms on Brioche Bun with Apple Cabbage 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 Smoked Chicken, Beef Brisket, Pork Shoulder and BBQ Pork Ribs with Spicy Mustard and both Memphis and Carolina BBQ Sauce 20	
• 2014 Clos Cibonne, Tibouren 'Rosé Cuvée Vignettes', Côtes de Provence - Provence, France	23 / 92



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MEATS & SEAFOOD

Pan Seared Hanger Steak - with Garlic Pea Puree and served with House Carolina BBQ Sauce 26	Glass / Bottle
• 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, 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
Wild Halibut Steak – Gorgeous, Line-caught, Wild Halibut with Black-eyed Pea Succotash and Cauliflower Purée 24	
• 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-Boulangier, Pinot Noir 1er Cru 'Mercurey-Sazenay' – Côte Chalonnais, Burgundy, France	20 / 80
Ribeye and Poached Lobster Tail – Choice Rib-eye Steak, topped with Sliced, Poached Lobster Tail 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 fillets with House Salt & Pepper Potato Chips 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 - with 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 Nibs and Truffle Oil 18	
• 2004 Kathryn Kennedy, Sauvignon Blanc 'Twenty-Seven Blanc de Blancs', Santa Cruz - California	19 / 76
House BBQ Chicken - with Mary's Organic Chicken, with Smoked Mozzarella 15	
• 2014 Leah Jørgensen, Sauvignon Blanc 'Loiregon', Applegate Valley- Southern Oregon	12 / 48
Roasted Kabocha Squash - with Spicy Turkey Sausage 16	
• 2014 Domaine de la Renardière, Ploussard Arbois Pupillon- Jura, France (coravin)	17 / 68

SIDES

Deep Dish Mac-n-Cheese - Creamy with Smoked Gouda, Mozzarella, Aged Cheddar and Crispy Bacon 9
Fire Roasted Broccolini - with Grilled Lemon, Pine Nuts and Aleppo Chili 8
Garlic Mashed Potatoes or Burnt Sweet Potato - with Salsa Negra and Cotija Crumble 5
Slow Braised Greens - with Charred Corn and Smoked Turkey Hock 7
Black-eyed Pea Succotash - 4
Fingerling Potatoes - Roasted or French Fried 7

DESSERTS

Cookies and Milk - Nine Fresh Baked Chocolate Chip Cookies with a Trio of Milk: Whole, Chocolate and Almond Milk 8
Beignets - House Beignets served with Freshmade, Seasonal, Fruit Compotes 9
Bread Pudding - Topped with Fresh Whipped Crème and Caramel Rum sauce 9
Seasonal Dessert - (ask Server for today's special) Price varies _