

Cocktails

SEASONAL FEATURE

Spiced Russian 8

Kahlua Pumpkin Spice Liqueur, Absolute Vodka, Cream, Cinnamon Sugar

HOUSE CREATIONS

Candy Rain 8
Deep Eddy Cranberry Vodka, Orange Liqueur, Club Soda, Orange Juice

Tennessee Whiskey 8
Jack Daniels Honey, Lemon Juice, Cinnamon

Signed Sealed Delivered 8
Deep Eddy Sweet Tea Vodka, Peach Schnapps, Lemonade, Club Soda

Just My Imagination 9
Hendricks Gin, Pama Liqueur, Pomegranate purée, Ginger Beer, Lime

Uptown Funk 9
Absolute Pear Vodka, Elder flower Liqueur, Honey, Lemon Juice, Club Soda

Gold Digger 9
Bacardi Gold Rum, Pineapple Juice, Prosecco, Simple Syrup

TRADITIONALS

Something Specific

Our skilled cocktail-slingers are happy to make something off the menu, just ask your server.

Beer

DOMESTIC BOTTLES

Miller Light, Light Lager (USA) 3

Coors Light, Light Lager (Colorado) 3

Blue Moon, Wheat Ale (Colorado) 4

Windmer Hefeweizen, Wheat Ale (Oregon) 5

Lagunitas IPA, American IPA (California) 5

Elysian Space Dust IPA, American IPA (Washington) 5

Angry Orchard, Apple Cider (Massachusetts) 4

IMPORTED BOTTLES

Kokanee, Lager (Canada) 4

Corona Extra, Pale Lager (Mexico) 4

Pacifico, Pilsner Style Lager (Mexico) 4

Heinekin, Euro Pale Lager (Netherlands) 4

New Castle, English Brown Ale (England) 4

Stella Artois, Euro Pale Lager (Belgium) 5

CANS

Guinness 10oz, Stout (Ireland) 5

No-Li Big Juicy IPA 12oz, American IPA (Washington) 5

Sierra Nevada Pale 10oz, Pale Ale (California) 4

Sierra Nevada Sidecar 10oz, Orange Pale Ale (California) 4

Pabst Blue Ribbon 10oz, American Style Lager (USA) 3

Rolling Rock 10oz, American Style Lager (Missouri) 3

DRAFT

Seasonal Pints

Ask your server about our rotating draft handles

Wine List

Enjoy the Full Experience

Our wine list has been meticulously selected to compliment a wide variety of dishes on our new dinner menu. Please enjoy the full experience, our staff is happy to offer recommendations.

GLASS

White

Latah Creek Pinot Grigio (Columbia Valley) 6
Ripe fruit flavors, including passion fruit and kiwi, and extends through to a lifted, fresh finish.

Zolo, Effervescent White (Argentina) 8
Effervescent flavors of tropical fruits with hints of grapefruit and jasmine.

Gordon, Chardonnay (Columbia Valley) 10
Bright citrus and Golden Delicious apple with a slight oakiness. (60% stainless steel, 40% oak)

Red

Angeline, Pinot Noir (California) 6
Round and juicy with lively acidity, and a touch of sweet, toasty oak on the finish.

Portteus, 'Purple Haze' Red Blend (Columbia Valley) 8
Warm flavors cinnamon, cedar, and huckleberries.

Jones of WA, Cabernet Sauvignon (Wahluke Slope) 10
Firm structure and a fruit forward new world style appeal.

BOTTLE SERVICE

Latah Creek Pinot Grigio (Columbia Valley) 20

Angeline, Pinot Noir (California) 20

Zolo, Effervescent White (Argentina) 20

Fili, Prosecco (Veneto, Italy) 25

Portteus, 'Purple Haze' Red Blend (Columbia Valley) 28

Gordon, Chardonnay (Columbia Valley) 30

Jones of WA, Cabernet Sauvignon (Wahluke Slope) 30

Decoy, Zinfandel (Sonoma) 46

Canvasback, Cabernet Sauvignon (Red Mountain) 50

Nicolas Maillart, Champagne 1er Cru Brut Platine 90

HAPPY HOUR

4:00 - 6:00 Tues-Sun

\$2 Off House Cocktails | \$3 Budlight Draft | \$4 House Wine

WEDNESDAYS

1/2 Price Bottle Service

All day Wednesday receive half-off any and all wines by the bottle!

ENJOY RESPONSIBLY

Starters

- Smothered Fries 7
Hot cheese sauce, bacon, diced jalapenos.
- Pork Skins 6
Sizzling and crispy, served with a tabasco aioli.
- Fried Okra 6
Served with Creole remolaude.
- Chicken Wings 8
Served with your choice of Salt & Pepper, Buffalo, or BBQ sauce.

Plates

served with your choice of two sides
and homemade cornbread

- Fried Chicken 12
Mama's special recipe, marinated, fried crispy and seasoned to perfection.
- Fried Catfish 14
A southern favorite, breaded in cornmeal and spices and fried golden brown.
- Blackened Catfish 14
A grilled version of our scrumptious catfish rubbed down with blackened seasoning and packed with flavor.
- BBQ Chicken 12
Marinated tender roasted chicken, charbroiled with house made BBQ sauce.
- Baby Back Ribs 13
Slow braised ribs, finished on the grill and smothered in house made BBQ sauce vegetables and topped with house gravy.

Specialties

- Spicy Mac & Cheese 10
Classic downhome comfort food with a twist.
- House of Soul Burger 12
100% Beef patty rubbed with blackened seasoning and piled high with blue cheese, caramelized onions, bacon, cole slaw and lemon garlic aioli. Served with fries

Sides

3 small | 5 large

- Mac & Cheese
Mush Puppies
Black Eyed Peas
Collard Greens
Mashed Potatoes
Cole Slaw

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

House of Soul at The Reserve



POP POP IT'S SHOW TIME!

For Our Current Music Schedule
connect with us!
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THURSDAYS

Karaoke
Karaoke/Talent night every Thursday from 7p-11p!

LIVE MUSIC

The House of Soul is bringing a new vibe to
Downtown Spokane! Join us Friday and
Saturday for new bands and
all time favorites.

We're always adding new events to our
Facebook
page, so smash that like button, and give us
a follow to stay informed on our
upcomming entertainment!

facebook/120n.wall
houseofsoulspokane.com

ENJOY RESPONSIBLY