

WARM-UPS

JALAPENO PRETZEL BOMBS 🌿

soft pretzels filled with jalapeno & cheddar \$6.99

GARLIC HUMMUS ✓

with pita & veggies \$5.99

GUAC & CHIPS 🌿

fire roasted poblano & lime \$6.49
add lump crabmeat +\$1.99

SWEET & SOUR CRISPY TOFU ✓

bite sized crispy fried tofu, tossed in sweet & sour sauce served with a root vegetable salad \$5.99
*make it gluten free with grilled tofu

BAO BUNS

thai: lime marinated steak, house slaw, cucumber & habanero mayo \$7.99
buffalo: shredded chicken, blue cheese, pickled onion & celery ribbons \$6.99

KUNG PAO CAULIFLOWER 🌿

served with a kale salad in a citrus vinaigrette \$6.99

WINGS: CHICKEN 🌿 OR VEGGIE

buffalo or korean \$9.99
add blue cheese & celery \$.50

TOTS 🌿

ORIGINAL ✓

kickin' it old-school with ketchup \$4.99

BAKER

cheddar, bacon, sour cream & scallions \$5.99

WAVEY 🌿

old bay with cheese \$5.99

LONG TOTS 🌿

longhots & cheese sauce \$5.99

BROCCOLI CHEDDAR 🌿

topped with cheddar & broccoli \$5.99

WAKIN' N' BACON

cheddar, bacon & an egg over E-Z \$6.99

GARLIC & HERB 🌿

tossed with fresh herbs & gruyere cheese \$5.99

🌿 VEGETARIAN 🌿 GLUTEN FREE
🌿 CONTAINS NUTS ✓ VEGAN

MAC-N-CHEESE

OG MAC 🌿

definitely the cheesiest - topped with crushed goldfish! \$6.99
make it gluten free +\$1

SALADS

add grilled chicken, shrimp or steak +\$2.49

TACO BOWL 🌿

tortilla bowl, romaine, black beans, pickled onion, grilled corn, red peppers, pico de gallo, cotija & chipotle dressing \$6.99

LEAGUE PLAY

sandwiches include tots or mixed greens
sub specialty tot/caesar +\$1
add tomato bisque +\$1

CHICKEN CUTLET

served on a long roll
south philly style with sliced long hots, broccoli rabe & provolone cheese or
hoagie style with lettuce, tomato, pickles, mayo & hot sauce \$8.99

GRILLED SKEWERS 🌿

sweet & spicy dipping sauces with house greens & seasonal veggies

STEAK \$7.99

CHICKEN \$7.49

TACOS

your choice of flour or corn, tortilla

KOREAN CHICKEN TACOS

fried chicken, kimchi & asian slaw \$7.99

STEAK TACOS

chipotle, guacamole, roasted long hots & queso fresco \$7.99

DESSERTS

FUNNEL CAKE FRIES \$3.99 🌿

SNEAKY MAC 🌿

broccoli, cheddar & goldfish \$7.49

SOUTH PHILLY MAC

our OG mac loaded with thinly sliced steak & sauteed onions topped with crispy onions \$7.99

BOWLIUS CAESAR 🌿

romaine lettuce tossed in our homemade caesar dressing ...say hello to grilled cheese croutons! \$6.99

SEASONAL CAPRESE 🌿

burrata cheese, hybrid tomatoes, basil oil, seasonal berries & melon with crostini \$7.99

BITES N' BISQUE 🌿

grilled cheese bites served with creamy tomato bisque \$6.99

EDAMAME FALAFEL ✓

cucumber, hummus & pita \$6.99

LAMB SLIDERS 🌿

lamb ground with apricots, almonds & cherries with harissa mayo & a red onion salad \$9.99

CLASSIC BURGER

lettuce, tomato & pickle on a brioche bun \$8.99

BACON & CHEDDAR \$9.99

MUSHROOM & BLUE CHEESE \$9.99

BRUNCH BURGER \$10.99

additional toppings \$.50

gluten free bun \$1

ÁRABE "GYRO"

slow roasted pork loin served with yogurt & chipotle in warm pita \$7.99

POW POW SHRIMP TACOS

batter milk battered shrimp in a sweet garlic chili pow pow sauce & a jicama carrot slaw \$7.99

MUSHROOM TACOS ✓

tequila braised mushrooms, marinated poblano, salsa verde & a vegan lime crema \$6.99

S'MORES SKILLET \$4.99 🌿

SKILLET COBBLER \$5.99 🌿

BIG ENOUGH TO SHARE (BUT YOU DON'T HAVE TO)
WITH PEACHES, BUTTERY CRUMBLE & VANILLA ICE CREAM

WOOD OVEN PIZZA

add pepperoni, sausage or mushrooms +\$1.49 small / +\$2.99 large

MARGHERITA 🌿

marinated plum tomato, fresh mozzarella, asiago, basil & extra virgin olive oil

CHEESESTEAK

sharp provolone, shredded mozzarella, caramelized onions, sliced steak & spicy bacon cherry pepper relish

CLASSIC 🌿

red sauce, mozzarella and provolone

QUATTRO FORMAGGI 🌿

garlic white sauce, asiago, mozzarella, provolone & shaved parmesan with roasted garlic & oven roasted tomatoes topped with fresh arugula

SERGEANT PEPPER

red sauce, pepperoni, mozzarella & provolone

SHROOMIN' 🌿

garlic white sauce, merlot roasted mushrooms, caramelized onions, mozzarella & provolone, sage & truffle oil brushed crust

LONG HOT 🌿

grilled long hots, red sauce, provolone & mozzarella

SMALL 11"
SERVES 1-2

LARGE 16"
SERVES 3-4

10.99

14.99

10.99

14.99

9.99

13.99

10.99

14.99

10.99

14.99

10.99

14.99

10.49

14.49



CRAFTED COCKTAILS

\$6

VANILLA "BEAM"

jim beam vanilla, kola & an amarena cherry

STRAWBERRY FIELDS

revivalist gin, lemon infused simple syrup & fresh strawberries with a splash of soda & a sprig of thyme

THE BIG GINGER

2 gingers whiskey, gingerale & a squeeze of fresh lemon & lime

BLUEBERRY LEMONADE

cruzan blueberry lemonade rum, lemonade & club soda served in a mason jar garnished with blueberries

PALOMA

sauza blue repo tequila, squirt grapefruit soda & fresh lime

BEER

PLEASE VISIT OUR WEBSITE
SOUTHBOWLPHILLY.COM
FOR DESCRIPTIONS

DRAFT

- \$2.5 PBR
- \$3.75 COORS LIGHT
- \$4 NESHAMINY CREEK CREAM ALE
- \$4 WALT WIT
- \$4 YUENGLING
- \$4.5 SLY FOX - PIKELAND PILS
- \$5 ALLAGASH - HOPPY TABLE
- \$5 BALLAST POINT BONITO BLOND
- \$5 BROOKLYN - LAGER
- \$5 DOGFISH HEAD - PUNKIN ALE
- \$5 GREEN FLASH - GFB
- \$5 JACK'S CIDER
- \$5 LAGUNITAS - IPA
- \$5 SIERRA - PALE ALE
- \$5 YARDS - PPA
- \$5 WARSTEINER - OKTOBERFEST

CANS

- \$3.5 TECATE
 - \$3.75 MILLER LITE
 - \$4 PERONI
 - \$4 SHINER BOCK
 - \$4.5 MODELO ESPECIAL
 - \$5 BLUE MOON
 - \$6.5 BELL'S 2 HEARTED 16 OZ
 - \$6.5 GUINNESS DRAFT CAN
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- \$5 RED BULL
 - \$5 RED BULL ORANGE
 - \$5 RED BULL SUGAR FREE

\$7

BASIL MULE

basil hayden's bourbon, domain de canton, ginger ale, fresh mint & a splash of fresh lime

MALBEC MARGARITA

hornitos plata, o3 orange liqueur, lime infused simple syrup & oj topped with alamos malbec

PIMM'S CUP

grey goose, pimm's #1, lime infused simple syrup & ginger ale with fresh ginger & cucumber

ORANGE CRUSH

red bull orange, tito's vodka & amaretto

OLD FASHIONED PUNCH

makers mark, triple sec, oj, pineapple & amarena cherry infused simple syrup topped with club soda

WINE

HOUSEMADE SANGRIA \$5.5

CA'DONINI MONTEPULCIANO \$5.5 | \$22

red - italy: blackberry aromas with a hint of spice

ALAMOS MALBEC \$6 | \$24

red - argentina: pomegranate and ripe berries

14 HANDS CABERNET SAUVIGNON \$7 | \$26

red - washington: black currants, dried herbs & spice

KIM CRAWFORD SAUVIGNON BLANC \$10 | \$38

white - new zealand: citrus & tropical fruits with a bright finish

CA'DONINI PINOT GRIGIO \$5.5 | \$22

white - italy: honey, apple & wildflowers

MARK WEST CHARDONNAY \$7 | \$26

white - california: peach, melon, green apple & mineral flavor

VERDI SPUMANTE \$7 SPLIT

italy: sparkling & zesty, soft fruit flavor

WHISKEY

- \$5.75 2 GINGERS IRISH WHISKEY
- \$6 JAMESON
- \$6 TULLAMORE DEW
- \$7 JAMESON BLACK BARREL
- \$7 CROWN ROYAL

SCOTCH

- \$6.5 DEWAR'S
- \$7.5 CHIVAS REGAL
- \$8 JOHNNY W. BLACK
- \$9 GLENLIVET 12 YR
- \$10 LAPHROAIG

BOURBON

- \$5.75 JIM BEAM VANILLA or WHITE LABEL
- \$5.75 JIM BEAM KENTUCKY FIRE
- \$6 JIM BEAM BLACK
- \$7 MAKER'S MARK
- \$7.5 KNOB CREEK / RYE
- \$8 BASIL HAYDEN'S

TEQUILA

- \$5.5 SAUZA SILVER
- \$6 HORNITOS PLATA
- \$6 SAUZA BLUE REPO
- \$9 CASAMIGOS BLANCO

TAX NOT INCLUDED IN PRICE

18% GRATUITY WILL BE ADDED TO PARTIES OF 5 OR MORE OR CHECKS TOTALING \$100