

WARM-UPS

JALAPENO PRETZEL BOMBS V

soft pretzels filled with jalapeno and cheddar \$6.99

CILANTRO & AVOCADO HUMMUS VG

jalapeno tapenade, extra virgin olive oil & grilled pita \$5.99

SWEET & SOUR CRISPY TOFU VG

bite sized crispy fried tofu, tossed in sweet & sour sauce served with root vegetable salad \$5.99

*make it gluten free with grilled tofu

EDAMAME FALAFEL VG

wasabi tahini, toasted pita, garnished with pickled edamame \$5.99

FRIED CHICKEN BAO BUN

southern style, daikon & cabbage slaw, sweet horseradish pickle & garlic mayo garnished with sweet potato waffle fries \$6.99

VEGAN NACHOS VG CN GF

vegan queso, house pickled jalapenos, red onion & harissa-lentil chili on top of corn tortillas \$7.99

CUBAN QUESADILLA

cuban sandwich style, slow roasted pork, smoked ham, swiss, provolone & horseradish mustard served with sweet horseradish pickles \$7.99

SALADS

add grilled chicken or tofu \$2

TACO BOWL V

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

MIXED GREENS V GF

feta, radish and red onion tossed in a smoked garlic vinaigrette \$4.99

BOWLIUS CAESAR V

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

FRIED GREEN TOMATOES

served two ways, fried & pickled, arugula & prosciutto di parma in a green goddess dressing \$7.99

TOTS

GF

ORIGINAL VG

kickin' it old-school with Heinz ketchup \$4.99

BAKER

cheddar, bacon, sour cream & scallions \$5.99

WAVEY V

old bay with cheese \$5.99

OREGON AVE V

cherry peppers, caramelized onion, roasted tomato & mozzarella \$5.99

REUBEN

smoked corned beef, gruyere, sauerkraut & thousand island \$5.99

WAKIN N' BACON

cheddar, bacon & an egg over E-Z \$5.99

GARLIC & HERB V

tossed with fresh herbs & gruyere cheese \$5.99

SLOPPY JOE

just like mom used to make \$5.99

LEAGUE PLAY

SANDWICHES SERVED WITH TOTS OR MIXED GREENS

SUB SPECIALTY TOT, CAESAR SALAD OR VEGETABLE +\$1 ∨

TV DINNER

classic american meal, chef's choice entree, 2 sides & a dessert \$10.99

CN FAJITAS

grilled steak, chicken or jackfruit with smoked red pepper creme & refried beans served with corn or grilled flour tortillas \$9.99

CHICKEN CUTLET

sliced long hots, sauteed spinach, provolone cheese sauce & basil aioli served on an onion & poppy seed brioche roll \$9.99

KOREAN FRIED CHICKEN TACOS

kimchi & asian slaw on a flour tortilla \$7.99

V ORIGINAL MAC N' CHEESE

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

VEGAN AL PASTOR TACOS VG CN GF

beer braised jackfruit with pineapple salsa & vegan lime crema \$7.99

SOUTH PHILLY REUBEN

smoked chicken with provolone, kraut, pickles, cherry peppers & thousand island dressing on rye bread \$8.99

SOUTH PHILLY ROAST PORK SANDWICH

slow roasted pork, caramelized onion, rabe piccata, sharp provolone & kimchi aioli \$9.99

DUCK SLIDERS

sweet onion chutney, watercress & cornichon \$9.99

SHEPARD'S PIEROGIE SKILLET

duck & beef, corn, onion, tomato, cheddar & rosemary crema fraiche \$7.99

BURGER

with lettuce, tomato & pickle \$8.99

additional toppings \$.50 each

CHEDDAR | AMERICAN | MOZZARELLA | BLUE CHEESE | GRUYERE | PROVOLONE SAUTEED PEPPERS | CARAMELIZED ONIONS | JALAPENO | AVOCADO | FRIED EGG TRUFFLED MUSHROOMS | SMOKED CORNED BEEF | TAYLOR PORK ROLL | BACON

LB. OF DRUMSTICKS \$8.99

VEGGIE WINGS \$9.99 V

BUFFALO GF

with bleu cheese & celery

KOREAN CN GF

with black sesame, peanut & garlic crumble

GOLDEN CAROLINA BBQ GF

with candy smoked bacon & green onion STAY GOLD!

WOOD OVEN PIZZA

simple & fresh ingredients. more sauce, less cheese, tons of flavor.

MARGHERITA V

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

CHEESESTEAK

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

CLASSIC V

red sauce, mozzarella and provolone

GRILLED SHRIMP SCAMPI

white sauce, mozzarella, provolone, parmesan, fresh tomato, parsley & lemon zest

SERGEANT PEPPER

red sauce, pepperoni, mozzarella & provolone

SHROOMIN' V

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

SOUTH PHILLY SAUSAGE

homemade sausage, roasted long hots, caramelized onion, red sauce, provolone & shredded mozzarella

SMALL 11"

SERVES 1-2

10.99

LARGE 16"

SERVES 3-4

14.99

10.99

14.99

9.99

13.99

11.99

15.99

10.99

14.99

10.99

14.99

10.99

14.99

SIDES

V GF ROASTED BRUSSELS SPROUTS \$3.99

VG CN GF GRILLED VEGGIE SKILLET

WITH A CHIMICHURRI SAUCE \$3.99

V CN GF MEXICAN CORN SKILLET

WITH COTIJA CHEESE, CHIPOTLE MAYO & PICO DE GALLO \$3.99

DESSERTS

V FUNNEL CAKE FRIES \$3.99

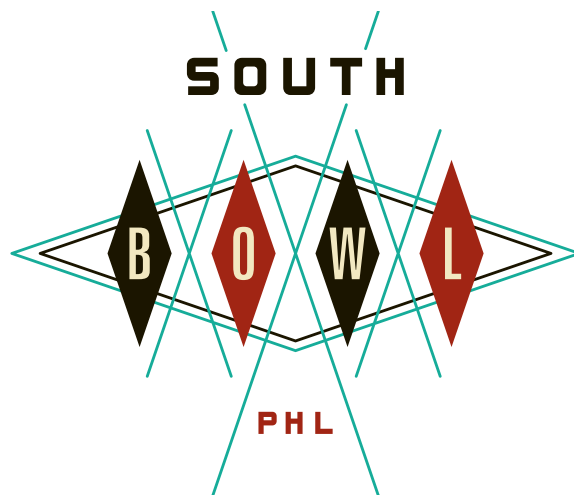
V S'MORES SKILLET \$4.99

ICE CREAM SANDWICH \$5.99

homemade ice cream smushed between two 4th street chocolate chip cookies

V = VEGETARIAN VG = VEGAN

CN = CONTAINS NUTS GF = GLUTEN FREE



HAND CRAFTED COCKTAILS

\$6

DIRTY SHIRLEY

pinnacle cherry vodka & cola

BIG LE-COW-SKI

tito's vodka, coffee liqueur & milk served in a mason jar

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

SOUTH BOWL CITY WIDE

pint of pbr & a shot of jim beam of your choice

BEER

PLEASE VISIT OUR WEBSITE
SOUTHBOWLPHILLY.COM
FOR DESCRIPTIONS

DRAFT

\$2.5	PBR	
\$3	COORS LIGHT	
\$4	YUENGLING	
\$4	KENZINGER	
\$4	COMMONWEALTH CIDER	PBC
\$4	WALT WIT	
\$4.5	SLY FOX - PIKELAND PILS	
\$5	BROOKLYN LAGER	
\$5	SIERRA NEVADA - PALE ALE	
\$5	LAGUNITAS - IPA	
\$5	VICTORY - SEASONAL	
\$5	YARDS - PPA	
\$5	GREAT LAKES EDMUND FITZGERALD PORTER	
\$5.5	DOGFISH HEAD - SEASONAL	
\$5.5	GREEN FLASH - SEA TO SEA	
MARKET PRICE	ROTATING DRAFT	

CANS

\$3	LABATT BLUE
\$3.5	TECATE
\$3.75	MILLER LITE
\$5	BLUE MOON
\$6	BELL'S 2 HEARTED 16 OZ
\$6	GUINNESS DRAFT CAN
\$6	EVERCLEAR PURPLE PASSION
\$4.5	RED BULL
\$4.5	RED BULL SUGAR FREE
\$4.5	RED BULL YELLOW

\$7

BLOOD ORANGE MARTINI

effen blood orange vodka, triple sec, blood orange puree, squeeze of fresh lime & a splash of soda

MALBEC MARGARITA

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

BERRY BOURBON SMASH

makers mark, lemon infused syrup & smashed berries

BROAD STREET BULLY

red bull yellow, cruzan coconut rum & pinnacle mango vodka topped with cranberry

JAM BAND

bombay sapphire, & mixed berry jam with a squeeze of lime & topped with club soda

WINE

HOUSEMADE SANGRIA \$5.5

RED

CA'DONINI MONTEPULCIANO \$5.5 | \$22

italy: blackberry aromas with a hint of spice

ALAMOS MALBEC \$6 | \$24

argentina: pomegranate and ripe berries

14 HANDS CABERNET SAUVIGNON \$7 | \$26

washington: black currants, dried herbs & spice

WHITE

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

italy: honey, apple & wildflowers

VERDI SPUMANTE \$7 SPLIT | \$28 BOTTLE

italy: sparkling & zesty, soft fruit flavor

MARK WEST CHARDONNAY \$7

california: peach, melon, green apple & mineral flavor

WHISKEY

\$5.5	2 GINGERS IRISH WHISKEY
\$5.75	JAMESON
\$6	TULLAMORE DEW
\$7	JAMESON BLACK BARREL
\$7	CROWN ROYAL

SCOTCH

\$6.5	DEWARS
\$7.5	CHIVAS REGAL
\$8	JOHNNY W. BLACK
\$9	GLENLIVET 12 YR
\$10	LAPHROAIG

BOURBON

\$5.75	JIM BEAM APPLE or WHITE LABEL
\$5.75	JIM BEAM KENTUCKY FIRE
\$7	BULLEIT or BULLEIT RYE
\$7.5	MAKER'S MARK
\$8.5	KNOB CREEK
\$9	BASIL HAYDEN

TEQUILA

\$5.5	SAUZA SILVER
\$6	HORNITOS BLANCO
\$7	SAUZA CONMEMORATIVE ANEJO
\$7	HORNITOS REPO
\$8	SIEMBRA VALLES BLANCO

TAX NOT INCLUDED IN PRICE

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