

Mellow Drinks

sugar cane cola, diet coke,
unsweet tea with refills :) 2

fresh ginger soda, grapefruit soda, limeade or lime soda,
orange juice, coconut water no refills :(4

san pellegrino, no refills :(3/4

french press dark roast coffee no
refills :(4, 6

kombulicious kombucha (obvy no refills ;) 4

iced coffee, no refills :(4
we have whole milk & almond milk,
natural cane sugar and stevia

Draft Beer -check boards

Bottles & Cans

narraganset lager 4

laughing skull amber 4

rekorderling passfruit cider 9

funky budda floridian 4

founders allday IPA 4

blvd ginger lemon radler 5

rough draft gr weekday ipa 5

maui big swell ipa 5

due south grapefruit radler 5

tomoka wheat 4.50

NOLA rebirth pale ale 5

bp grunion 6

bp sculpin 6

bp gf sculpin 6

oskar blues IPA 5

Kikusui Funaguchi sake 15

stone arrogant bastard 12

victory storm king 7

**we offer tastes of wines and beers on draft - if you order a beer or wine
and don't like it we don't offer returns or exchanges, food issues will be**

handled similarly

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs
may increase your risk of foodborne illness, especially if you have certain
medical conditions

Great Grapes -selections may change

Dibon Cava Brut 8/28

Pazo Torrado Albarino 8/26 Urban Uco Malbec Temp 8/27

Aveleda Vinho Verde 6/20 Hazana Rioja 9/35

True Myth Chardonnay 8/30 Baileyana Pinot Noir 10.50/42

Nautilus Sauv Blanc 9/34 Falesco Sangiovese 8/28

Contratto Millesimato 60 cercius cotes du rhone 9/32

stadt krems gruner v 8/32

sangria red or white 8/28

white wine spritzer 8

grapefruit ginger soju cocktail 8

special cava mimosa 7

corkage 15

cake fee 10

**we take reservations for parties of 5 or larger
automatic gratuity of 20% added for large parties**

WE DECIDE for you tasting

6 course 50/ 8 course 60 per person

the whole party must play and be flexible & open minded & ok
with not knowing what the next course is going to be and NOT

REQUEST SPECIFIC ITEMS-

if we are too busy we may tell you that

we cannot offer the tasting

**please understand, we are not fine dining, but a humble mom & pop
shop serving international food with soul. our kitchen is small with 2
people cooking - no substitutions please**

Love At First Bite

Just Beet It 5/10

salad with bibb, arugula, roast beets, sweet onion, chili agave toasted almonds & sherry mustard vin.

Soba Noodle Salad 5^{half}/10^{full}

cucumber, edamame, marinated tofu, with sesame oil, rice vinegar, soy sauce, mint, & rooster sauce

Hunk A Meat 10

country pate with pickles, grainy mustard, caramelized onions and orange marmalade

Mushroom Manchego Toast 6^{half}/12^{full}
shrooms and sherry cream

the Cheesy Nutball 8

manchego and cream cheese, pistachios, with grilled croutons

Scoop & Smile 8

curried chickpeas with papadum

BBQ Shrimp NOLA Style 16

head on shrimp with bread for dipping

Sloppy Seconds

Vegan Yum Bowl 9^{half}/15^{full}

coconut polenta with mushroom gravy, topped with crispy onions and sprouts

Chicken Adobo 9^{half}/17^{full}

chicken stewed on the bone, soy sauce, brown sugar, vinegar, bay leaves, peppercorns & jasmine rice

Gnaughty Gnocchi 12^{half}/22^{full}

oxtail meat, san marzano tomatoes, basil and pecorino

Gumbo Del Dia - ask your server!

(gumbo yumbo, gumbo eaten bayou, etc)

Holay Mole 20

mole colorado pork shoulder, with red rice , pinto beans & jalapeno slaw

Sweeties For Afters

Dulce De Leche Custard 8

with candied cashews, caramel toast and banana jam

Dark Chocolate, Pistachio and Sea Salt Bark 6
drizzled with EVOO

Hot & Soul

open Monday 5 - 10, Tuesday - Saturday 4 - 11

3045 N Federal Hwy Suite 60B Fort Lauderdale, FL 33306, 754-206-2155

www.hotandsoul.com eat@hotandsoul.com

follow us on instagram for specials, ready at 6 pm daily @hotandsoul

sunny hour 4-7 Tuesday - Friday