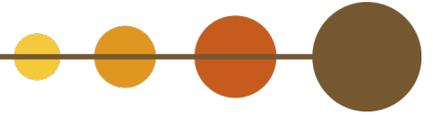


Nia Soul

• 415-373-0555 • niasoulfood.com



Starters

Mango Moscato Wings

Wings tossed in chiles, shallots, mangos, lemon confit, and moscato 6 for \$5.99 13 for \$11.99

Pineapple Jerk Wings

Wings tossed in house jerk rub, fresh thyme, and pineapple glaze 6 for \$5.99 13 for \$11.99

Nia Buffalo Wings

Wings tossed in chipotle pepper vinegar, garlic, and fresh lemon juice 6 for \$5.99 13 for \$11.99

Tamarind Ribletes

St Louis style rib tips glazed in tamarind, honey, and pickled peppers 6 for \$6.99 13 for \$12.99

Spicy Jerk Ribletes

St Louis style rib tips smoked in house jerk sauce 6 for \$6.99 13 for \$12.99

Apple Bourbon Ribletes

St Louis style rib tips with apple bourbon glaze and green onion 6 for \$6.99 13 for \$12.99

Signature Sides

Brown Butter Mashed Potatoes

Red potatoes whipped with fresh cream and brown butter \$3.99

Jamaican Peas and Rice (vegan)

Red beans & rice slow cooked in coconut milk \$3.99

Ginger Garlic Green Beans

Fresh green beans dry sautéed with ginger, garlic, and shallots \$3.99

Bacon Roasted Corn

Corn roasted with brown butter and bacon 4.99

Entrees

served with fresh vegetable of the day

Vegan Plate

Peas and rice, fresh vegetables, grilled plantains, and green salad \$10.99

Jamaican Jerk Chicken

served with peas and rice \$11.99

Grilled Mango Chicken

served with browned butter mashed potatoes \$11.99

Cajun Blackened Snapper

served with browned butter mashed potatoes \$12.99

Escovitch Snapper

served with peas and rice and pickled carrots, onions, and peppers \$12.99

Brown Sugar Chile Brisket

Brisket slow smoked with brown sugar chile rub served with brown butter mashed potatoes \$12.99

Desserts

Coconut Banana Pudding

Layers of coconut, banana, and vanilla bean mousse with vanilla wafers \$5

Mango Peach Cobbler

Fresh peaches and mangos baked with fresh vanilla, brown sugar, and cinnamon with a double crust \$5