

## APPETIZERS

### TEQUILA - HONEY LIME CHICKEN WINGS 10.99

3 Crispy Marinated & Southern Seasoned Whole Wings drizzled with a lime-kissed tequila & honey glaze

### SHORT RIB CON QUESO 9.99

Regular Chips & Melted Jack N Mix Cheeses with Soul Fire Salsa and Braised Short Rib Mix, served with warm corn tortillas  
Large - \$12.99

### CHEESY N' CRISPY VG 9.49

Griddled Flour Tortilla & Mixed Shredded Cheese

Add Ons:

Braised Short Rib +\$6.00; Smothered Birria Chicken +\$4.00; Savory Carnitas +\$5.00; Jerk Grilled Shrimp +\$6.00; Assorted Veggies +\$4.00

### NACHOS SUPREME VG \$11.99

Cuban Black Beans, Queso Fundido, Pico de Gallo, Scallions, Cilantro, Jalapenos, Avocado Crema and Chipotle Remoulade Drizzle on top of Creole Seasoned Chips

Add Ons:

Savory Carnitas + \$5.00; Smothered Birria Chicken +\$4.00; Braised Short Rib + \$6.00

### CHIPS & QUESO FUNDIDO 5.99

Regular Chips & Melted Jack N' Mix Cheeses blended with Soul Fire Salsa, served with warm corn tortillas  
Large - \$7.99

### CHIPS & SOUL FIRE SALSA VG 3.49

Choose 1: Soul Fire House Salsa; Pico De Gallo or Pineapple Mango Salsa; Caliente-Salsa Fresca (HOT)  
Large - \$4.49

### CHIPS & FRESH GUAC VG 4.99

Regular Chips & House-Made Guacamole  
Large - \$6.99

## SOUP & CEVICHE\*

### CUBAN BLACK BEAN SOUP VG Cup: 6.99

Caribbean Seasoned Slow Cooked Black Beans with a Scoop of Cilantro Lime Rice topped with Cilantro and Avocado Crema

Bowl: 8.99

Add Ons:

Smothered Birria Chicken + \$4.00; Savory Carnitas +\$5.00

### SHRIMP CEVICHE\* SUNDAY\*\* 12.99

Shrimp, Jalapeno, Cilantro, Pico De Gallo, Lime Juice and Michelada Sauce with a touch of Tajin

## DRINKS

### BOTTLE JARRITOS 2.59

Ask for our current flavors

### AGUAS FRESCAS 6.29

Choose from three fresh fruit flavors: Lime-Mint Mockjito; Strawberry-Lemonade; Horchata; Watermelon-Pineapple - Seasonal Flavors

### BOTTLE SOFT DRINKS 2.59

Mexican Coke; Fanta Orange; Sprite

### BOTTLE WATER 3.49

16 oz

## SIDES

Mexican-Soul Street Corn 4.99  
8 oz Cup

Cuban Style Black Beans 4.99  
8 oz cup

Seasoned Cilantro Lime Rice 3.99  
8 oz cup

Seasoned Tortilla Chips 3.99  
Medium Bag

Side of Tortillas 2.99  
Choice of 2: Flour or Corn

Salsa or Pico de Gallo 1.99  
4 oz Cup

Guacamole 2.99  
4 oz cup

Jalapeño Peppers 1.79  
2 oz Cup

Sour Cream 1.79  
2 oz Cup

Queso Fundido 4.99  
8 oz

Honey-Lime Vinaigrette Dressing 1.99  
2 oz Cup

Extra Protein  
4 oz Cup

Braised Short Rib +\$6.00; Smothered Chicken +\$4.00;  
Savory Carnitas +\$5.00;

4 Jerk Shrimp +\$4.00

Beer Batter Catfish +\$3.50 per pc

Fried Chicken Tender\*\* +\$4.00 per pc (SUNDAY ONLY)



Food is made to order. Please advise if you have any food allergies. Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of a food borne illness, especially if you have certain medical conditions. This facility processes shellfish\*

Soul Fire Hot Sauce  
\$14.99 per bottle

Soul Fire Trucker  
Hats \$29.99  
T-shirts \$34.99

S  UL FIRE  
TAC  S

SCOTTSDALE, AZ

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Yes! We Cater....

480-454-2490

 DOORDASH



# TACOS

## SHORT RIB BIRRIA TACO 8.99

Slow-braised tender southern seasoned short ribs layered inside cheesy seared corn tortilla  
Side of Consommé 4oz \$2.99

## BEER-BATTERED CATFISH TACOS 6.99

Beer Batter and Seasoned Catfish drizzled with house made chipotle remoulade topped with southern slaw

## SMOTHERED BIRRIA CHICKEN TACO 5.99

Savory slow braised chicken ladled into a cheesy golden griddled tortilla  
Side of Consommé 4oz \$2.99

## JERK SHRIMP TACO 6.99

Grilled Jerk Shrimp topped with Mango-Pineapple Salsa and Avocado Crema and Cilantro

## AL PASTOR 5.99

House made rub seasons savory braised pulled pork finished with citrus mojo sauce layered in tortilla topped with diced onions and lime wedge

## PICADILLO TACO 4.99

Cuban style ground beef seasoned with sofrito and minced olives topped with shredded cheese, shredded lettuce, pico de gallo

## SWEET N' SAVORY VEGAN TACO 4.99

Tortilla filled with sweet n' savory sweet potatoes, griddles peppers and onions topped with pico and cilantro

# SOUL FIRE SALAD BOWL

Shredded Lettuce, Pico, Mexican-Soul Street Corn, Shredded Cheese  
2 oz Honey-Lime Vinaigrette dressing \$8.99

## SHORT RIB + \$6.00

JERK SHRIMP + \$6.49  
Maduros (Sweet Plantains) on Salad

## SMOTHERED CHICKEN +\$4.00

## AL PASTOR + \$5.00

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# BOWL

All Bowls Served with Seasoned Cilantro-Lime Rice, Cuban Black Beans, Shredded Lettuce and Pico \$11.99

## SHORT RIB +\$6.00

## SMOTHERED CHICKEN +\$4.00

## PICADILLO \$5.00

Served with a side Maduros (Sweet Plantains)

## AL PASTOR + \$5.00

## JERK SHRIMP BOWL +6.59

Mango-Pineapple Salsa (No Pico de Gallo), plus a side of Maduros (Sweet Plantains) with a drizzle of Avocado Crema

# BIG BURROS

Flour Tortilla filled with Seasoned Cilantro-Lime Rice, Cuban Black Beans, Shredded Cheese; Shredded lettuce and Pico de Gallo - \$11.99

## BRAISED SHORT RIB + \$6.00

## SMOTHERED CHICKEN +\$4.00

## PICADILLO +\$5.00

Inside layered with Maduros (Sweet Plantains)

## AL PASTOR +\$5.00

## VEGAN / VEGETARIAN BURRO 5.00

Tortilla filled with Sweet N Savory Sweet Potatoes, Seasoned Onions and Peppers

# DESSERTS

## CHURROS 2 for \$6.50

Choose 1 Dipping Sauce:  
SJ Peach Cobbler  
Strawberry Shortie  
Mexican Hot Chocolate



# DAILY SPECIALS

## TACO TUESDAY'S

\$2.50 OFF any (2) Two Tacos (must order two)  
\$3.50 OFF any (3) Three Tacos (must order three)

## MOLE CHICKEN THURSDAY

Served as Taco \$5.99  
Served as Bowl or Burrito \$14.99

## FISH FRIDAY'S - \$9.99 EACH

Panko Crusted Fried Grouper Taco topped with Southern Slaw and Avocado Crema

Lobster Roll Tacos

Maryland Crab Cake Tacos with Old Bay seasoning chipotle remoulade

## SOUL ROLL-CHANGA SATURDAY! 16.99 Bowl

Soul Meets Southwest inside the deep fried Changa filled with Mac N' Cheese, Candied Yams and Collard Greens (V); sitting on top Seasoned Cilantro-Lime Rice, served with Cuban Black Beans and topped with Onion Gravy  
Smothered Chicken + \$4.00  
Short Rib + \$6.00  
Al Pastor +\$5.00  
Individual Soul Roll \$9.99

## SUNDAY SPECIALS 🐔🍷

Chicken N Waffle Taco with Hot Honey - \$6.99

Shrimp Ceviche\* - \$12.99



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