

Soul Kitchen

### Without SOUL, it's just food.

#### Deep Fried Deviled Eggs

Deep fried egg cups filled with creamy yolks topped with bacon and hot sauce, \$12

#### Fried Green Tomatoes

Cornmeal crusted green tomatoes fried til golden with chipotle mayo, \$12

#### Pimento Cheese Dip

House made pimento cheese served with fresh corn chips, \$14

#### Artichoke Dip

House made artichoke dip served with fresh corn chips, \$14

### Catfish Nuggets

Seasoned cornmeal dusted catfish, fried to a golden crisp. With spiced chipotle mayo dipping sauce, \$14

### AND 1'S

PAIR OF BUTTERMILK BISCUITS \$7

**CORNBREAD MUFFIN \$4** 



Fried Chicken 24 hour brined & fried until crispy, tender, & juicy. Served with your choice of two Fixins and a biscuit.



2 piece (light or dark). . . \$17 3 piece . . . . . . . . . . \$21 +\$2 per chicken breast

Smothered Chicken Fried chicken smothered in roux brown gravy with your choice of two Fixins, \$18 +\$2 per chicken breast

Fried Catfish Cornmeal crusted catfish served with corn fritters and your choice of two Fixins, \$22

Shrimp and Grits Shrimp, onion, peppers and tomatoes simmered in PBR brown gravy and topped off with creamy southern grits, \$22

Oxtails Sweet brown gravy, rice and a Fixin, \$28

Gumbo Chicken & andouille pork sausage stew served over rice, with cornbread, \$20 ADD SHRIMP \$7

Smothered Pork Chop Two fried pork chops smothered in roux brown gravy and pickled onions with your choice of two Fixins, \$20

### CHICKEN & WAFFLES

24 hour brined and fried until crispy, tender, & juicy

2 Wings & a Waffle

CHOOSE YOUR CHICKEN

2 Piece (white or dark) & a Waffle +\$2 per chicken breast \$21 3 Pieces & 2 Waffles

+\$2 per chicken breast

### HANDHELDS

### The Better Burger\*

1/2 lb patty topped with melted pimento cheese, bacon, lettuce, tomato, onion, house pickles and burger sauce, \$17

#### Fish Sandwich

Cornmeal crusted catfish loaded with lettuce, onion, house pickles, cheese, lemon tartar and drizzled with ranch dressing, \$17

#### Chicken Sandwich

Fried chicken served on toasted bun with honey mustard, lettuce, onion and Kool-Aid pickles, \$16

#### Hot Chicken Sandwich

Fried chicken coated with our hot chicken sauce, chipotle mayo, lettuce, tomato, coleslaw and house pickles, \$17

#### Chicken Tenders

Fried chicken tenders, honey mustard & house pickles, \$15

# GREENZ

#### Uptown Salad

Our mixture of collards, romaine and arugula topped with cucumbers, tomatoes, cheese, red onions and Fritos, \$15

#### DRESSING:

Dill Ranch, Red, Bleu Cheese, Balsamic Vinaigrette, Honey Mustard

ADD CHICKEN \$7 ADD SHRIMP \$7 ADD CATFISH NUGGETS \$7

#### Soul Caesar\*

Chopped romaine, arugula, parmesan cheese, cornbread croutons, and house Caesar dressing , \$15

#### Fried Chicken Salad

Fried chicken thighs, salad mix, tomatoes, cheese, red onion and honey mustard dressing, \$18

# SWIGS

Sweet Tea, \$5 Unsweetened Tea, \$5 Lemonade, \$5

Fountain Drink, \$5

Coffee, \$5

Orange Juice, \$5

Cranberry Juice, \$5

Apple Juice, \$5







Red, Green, Blue, Purple

# SWEETS

Peach Cobbler \$12 Red Velvet Cake \$10 Banana Pudding \$10 Cookies & Cream \$10

Parties of 6 or more will have 20% gratuity added to the check. Maximum 3 checks split evenly.

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♡ FIXINSKITCHENS

800 W. OLYMPIC BLVD. SUITE A-150 LOS ANGELES, CA 90015 • 213.799.7685

#### NEIGHBORHOOD

CELEBRATING THE HISTORY & TRADITIONS OF AFRICAN AMERICAN CULTURE IN A WELCOMING, INCLUSIVE ENVIRONMENT

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





# BRUNCH SATURDAY & SUNDAY, 10AM-3PM Without SOUL, it's just food.

# FIXINS COLLARD GREENS WITH TURKEY NECKS MAC AND CHEESE CANDIED YAMS COLESLAW **BLACK-EYED PEAS** POTATO SALAD CHARRED OKRA WITH BACON RED BEANS & RICE GRITS, ADD CHEESE \$1 FRENCH FRIES \$6

Fried Chicken 24 hour brined & fried until crispy, tender, & juicy. Served with your choice of two Fixins and a biscuit.



Smothered Chicken Fried chicken smothered in roux brown gravy with your choice of two Fixins, \$18 +\$2 per chicken breast

Fried Catfish Cornmeal crusted catfish served with corn fritters and your choice of two Fixins, \$22

 $\textbf{Shrimp and Grits} \quad \textbf{Shrimp, onion, peppers and tomatoes simmered in PBR}$ brown gravy and topped off with creamy southern grits, \$22

Oxtails Sweet brown gravy, rice and a Fixin, \$28

Gumbo Chicken & andouille pork sausage stew served over rice, with cornbread, \$20 ADD SHRIMP \$7

Smothered Pork Chop Two fried pork chops smothered in roux brown gravy and pickled onions with your choice of two Fixins, \$20

### CHICKEN & WAFFLES

24 hour brined and fried until crispy, tender, & juicy

2 Wings & a Waffle

CHOOSE 2 Piece (white or dark) & a Waffle YOUR -\$2 per chicken breast CHICKEN

\$21 3 Pieces & 2 Waffles

+\$2 per chicken breast

# GREENZ

#### Uptown Salad

Our mixture of collards, romaine and arugula topped with cucumbers, tomatoes, cheese, red onions and Fritos, \$15

Dill Ranch, Red, Bleu Cheese, Balsamic Vinaigrette, Honey Mustard

ADD CHICKEN \$7 ADD SHRIMP \$7 ADD CATFISH NUGGETS \$7

#### Soul Caesar\*

Chopped romaine, arugula, parmesan cheese, cornbread croutons, and house Caesar dressing , \$15

#### Fried Chicken Salad

Fried chicken thighs, salad mix, tomatoes, cheese, red onion and honey mustard dressing, \$18

# SWIGS

Sweet Tea.\$5 Unsweetened Tea, \$5 Lemonade \$5 Fountain Drink, \$5

NO REFILLS Coffee, \$5 ON JUICE Orange Juice, \$5 Cranberry Juice, \$5





KOOL-AID FLAVAS



Apple Juice, \$5

### SWEETS

Peach Cobbler \$12

Red Velvet Cake \$10

Banana Pudding \$10

Cookies & Cream \$10

# MORNING EATS

### BREAKFAST

SATURDAY & SUNDAY, 10AM-3PM

#### CHICKEN & WAFFLES

24 hour brined and fried until crispy, tender, & juicy



2 wings & a waffle
2 piece (white or dark) & a waffle \$16 +\$2 per chicken breast
+\$2 per chicken breast
3 pieces & 2 waffles
+\$2 per chicken breast

#### Biscuits & Gravy

2 fluffy house biscuits covered with pork sausage country gravy, \$9

#### Blue Plate Breakfast\*

2 eggs, house potatoes or grits and your choice of breakfast meat, \$13

#### Pancake Sandwich\*

2 huge buttermilk pancakes, 2 eggs and choice of breakfast meat, \$15

#### Veggie Omelet

Fluffy omelet filled with collard greens, mushrooms, onions, sliced tomato & cheddar cheese served with house potatoes or grits, \$14

#### Fried Chicken Omelet

Omelet filled with fried chicken, onions, tomatoes, cheddar cheese & a splash of hot sauce. Served with house potatoes or grits, \$14



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### LIQUID FIXIN

#### Adult Kool Aid

Ciroc, Sprite, and Red Kool-Aid \$14 SUBSTÍTUTE HENNESSY +\$2

Lavender Lemon Drop

Ciroc Handmade Vodka, lavender syrup, lemon juice, sugar rim \$16

#### New Orleans Sweet Tea

Mercer+Prince Blended Whiskey, lemon juice, simple syrup, Fixins Sweet Tea \$14

#### Side Car

Hennessey VS, Cointreau, lemon juice, sugar rim \$16

juice, grapefruit juice, basil \$16

40 Acres Hennessey VS, honey syrup, lemon

### Hurricane

Bumbu Rum, passion fruit puree, orange juice, grenadine, lime juice and a Myers Dark Rum float \$16

#### Blue Raspberry Margarita

Patron, triple sec, Blue Raspberry Kool-Aid syrup, lemon and lime juice \$16

OR UPGRADE TO A 4 MARGARITA PATRON **TREE \$60** 

### Uncle Julip

Uncle Nearest 1884 Small Batch Whiskey, simple syrup, mint \$16

#### Sac Town Mango Lemonade

D'usse Cognac, peach and mango pureè, simple syrup, lemon juice, lemon-lime soda \$16

### DRAFT BEER

### Black Owned Breweries

**Oak Park Brewing Co.;** Is a black owned brewery from the neighborhood of Oak Park in Sacramento, CA. OPB aims to bring the community together, to not only drink craft, but also make a difference.

Oak Park Brewing Co. West Coast PREAM IPA \$13

Oak Park Brewing Co. People's Lager \$12

Peoples Unfiltered IPA "Sammy Davis Collector Can" \$11 each or collect the set for \$35

Black History Collector Can "Fred Hampton Hazy IPA" \$11

Black History Collector Can "James Baldwin Black IPA \$11

Black History Collector Can "Ella Josephine Baker Red IPA" \$11

Black History Collector Can "Fannie Lou Hamer West Coast IPA \$11

Or collect all 4 for 35.00

Crown and Hops Brewery; Founded by Beny Ashburn and Teo Hunter is a black owned brewery which produces craft beer dedicated to preserving black culture. Their rotating tap at FIXINS LA is continuously evolving. The current IPA tastes best with our mouthwatering Oxtails and Gumbo.

Crown & Hops Freestyle Venus IPA \$13

Fremont Golden Pilsner \$12 Stella \$13

### Black Owned Wineries from Around the World

#### Established in 1996, House of Brown Estates is Napa's first Black-owned winery. This chardonnay is crisp with notes of tropical citrus and golden apples. It's the type of

Brown Estates House of Chardonnay

chardonnay that's best surrounded by great company and FIXINS vibes. Pairs perfectly with our Smothered Chicken and Shrimp and Grits. 2021 Pinot Gris 'OPP' (Other People's Pinot Gris) by Maison Noi  $$15\,G\ /\ 558\ B$ 

#### Maison Noir was founded by sommelier André Hueston Mack in 2007. His wine and apparel are inspired by WINE LIFESTYLE/STREET CULTURE of the punk and hip-hop

scenes. This Pinot Gris is like juggling Apples, Pears, and Peaches while dancing to Pharell's "Happy" - enthralling, upbeat, fresh, and deluxe. Pairs well with any of our Fresh Salads, Vegan Menu, and delicious Catfish. 2021 Rose 'Love Drunk' by Maison Noir

#### \$15 G / \$58 B Our intoxicating Rosé, much like new love, clouds the brain and causes eyes to sparkle,

cheeks to glow, blood pressure to rise, and lips to pucker. With refreshing strawberry, raspberry, and watermelon flavors, this Rosé pairs perfectly with our Fried Deviled Eggs and Pimento Cheese Dip.

# \$10 G / \$35 B

Sauvignon Blanc by the Mc Bride Sisters

This Sauvignon Blanc is created by the Mc Bride Sisters of New Zealand, who are newly found sisters raised across the world from one another. However, Robin and Andréa's love affair with wine was planted within them from an early age while growing up in two of the world's most iconic wine-growing regions; Monterey, CA, USA and Marlborough, New Zealand. Their Sauvignon Blanc has grapefruit and nectarine notes while maintaining the perfect amount of crisp acidity. Pairs perfectly with our Collard

Greens and mouthwatering Gumbo. 2020 Fearlessly Sauvignon Blanc \$15 G / \$58 B Dawn D'Antoinette's Winery 2020 Sauvignon Blanc from Sonoma, California, has alluring

#### floral fruit notes bursting with citrus flavors of oranges, green apples, and a sweet hint of juicy peaches. A medium body with a buttery lush finish that you are sure to enjoy. Pairs best with our exquisite Catfish and Fried Green Tomatoes.

2018 Zoe "Essence of Beginning" Red Blend \$18 G / \$65 B Dawn D'Antoinette's Winery 2018 Red blend will entice you with the aroma of dark ber-

ries and ripe plums. That continues into mild, smooth tannins, which dance perfectly, with hints of smoky vanilla, into a beautiful finish that leaves you wanting more. Paired best with our mouthwatering Oxtails and Collard Greens. Maison Noir Pinot Noir

\$18 G / \$65 B The 2020 Other People's Pinot is a classic Oregon Pinot—earmarked Willamette Valley. It is accessible, of great value, and stays true to the character of the vineyards from

### which it was born. Earthy, spicy, floral, herb-framed flavors of cherry with gingery wood

spice tones.

Luc Belaire Brut Champagne

#### \$15 G / \$55 B Produced in Burgundy, France from fine Chardonnay and Pinot Noir grapes, Belaire Gold

is stunning inside and out.

\$15 G / \$55 B

Luc Belaire Sparking Rose Glass

France's Most Exquisite Rosé is a unique sparkling Rosé with an extraordinary taste and beautiful, deep pink color.

# VEGAN MENU

### ENTREES

Blackened Tofu

Served on a bed of rice with corn succotash, \$15

Impossible Burger

Avocado, Vegan 1000 Island Dressing, Lettuce, Tomato, Onions with an Impossible Patty, \$17

Vegan Uptown Salad

Our mixture of collards, romaine and arugula topped with cucumbers, tomatoes and red onions, \$12

DRESSING:

Red, Balsamic Vinaigrette, Tofu Ranch, Vegan 1000 Island

### FIXINS

VEGAN CHARRED OKRA

FRENCH FRIES

BLACK-EYED PEAS

VEGAN COLLARD GREENS





#### FIXINS LA PRESENTS

# HAPPY HOUR

Monday - Thursday | 2:00P-5:00P

Only available in the bar area, for dine-in guests

### SMALL BITES

MINI GROUND BEEF SLIDERS

\$9.00

HENNESSY WINGS (6 or 12)

\$10.00 OR \$18.00

MAC & CHEESE BALLS

\$12.00

### DRINKS

50% OFF

DRAFT BEERS RED & WHITE WINE

\$3 OFF

SPECIALTY COCKTAILS

\$8.00

WELL DRINKS



