



Caribbean Roots | American Soul

Serving up good vibes since 2020



soulrebelfood.com | [@soulrebelfood](https://www.instagram.com/soulrebelfood)
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Salads

- Sunshine Citrus Salad.....\$14**
 Mixed greens with assorted fruit, walnuts, and pineapple-mango vinaigrette dressing
- Grilled Chicken Salad (Jerk or Plain).....\$14**
 Mixed greens topped with grilled chicken breast, and choice of house made pineapple-mango vinaigrette dressing, ranch or Italian

Appetizers

- Plantain Double Dipper.....\$7.5**
 Basket of plantains served with a choice of two housemade dipping sauces. (Soul Rebel Sauce, Jerky-Q, Irie Mambo)
- French Fries Double Dipper.....\$6**
 Basket of fries served with a choice of two housemade dipping sauces. (Soul Rebel Sauce, Jerky-Q, Irie Mambo)
- Guyanese Beef/Veggie Patties.....\$8**
 Housemade Beef or Veggie pies
- Guyanese Fish Cakes.....\$7**
 Fried Cod fritters
- Oxtail Fries.....Small (\$20).....Large (\$25)**
- Coconut Shrimp\$12**
 6 jumbo shrimp deep fried coated in grated coconut
- Wing Sample Platter.....\$30**
 Choose from four different flavors to create your 16 platter

Burgers and Sandwiches

Served w/fries (plantains \$1.50; bacon \$1.50)

- Jerky-Q (Jerk BBQ) Cheeseburger.....\$16**
 1/4 lb of hand-pressed beef patty topped with our housemade jerk-BBQ sauce
- Island Cheeseburger.....\$16**
 1/4 lb of hand-pressed Angus beef patty topped with a grilled pineapple slice, drizzled with our signature Pineapple-mango Glaze
- The Hawaii (a.k.a The Big Island) Cheeseburger \$18**
 Double 1/4 lb hand-pressed beef patties topped with two strips of thick-cut bacon, a grilled pineapple slice, our housemade Jerky-Q sauce, American cheese
- Spicy Mo Fiya Burger.....\$16**
- Classic American Cheeseburger.....\$14**
- Jerk Black Bean Burger.....\$14**
- Salmon Burger.....\$17**
- Grilled Chicken Sandwich.....\$15**
- Fried Chicken Sandwich (Reg, Spicy, or Curry).....\$16**



Big Island Burger

18% Gratuity automatically applied to parties of 10 or more



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Wings \$16

8 wings Served w/fries, fried plantains, or side salad

Fried Wings

- Irie Mambo
- Pineapple-mango Glaze
- Pineapple-mango Blaze (Habanero)
- Guava Buffalo
- Plain
- Curry

Grilled Jerk Wings

- Jerk
- Jerky-Q (Jerk BBQ)
- Pineapple-mango Jerk
- Garlic Parmesan Jerk



Jerky-Q Wings

Grilled Chicken Tacos \$15

Taco served w/fries, fried plantains or side salad

- Jerk
- Pineapple-mango Jerk
- Jerky-Q (Jerk BBQ)
- Pineapple-mango Medly
- Guava Buffalo Chicken



Oxtail Birria Tacos

Other Tacos

Taco served w/fries or fried plantains

- Oxtail Birria Tacos.....\$20
- Fried Plantain tacos.....\$13

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Entrees

Served w/white rice or rice and peas and choice of side

Lunch (until 2p) Dinner

- Chicken Curry.....\$17.....\$20**
Bone-in dark meat chicken and vegetables stewed in flavorful curry sauce
- Veggie Curry.....\$15.....\$17**
Chickpea veggie curry in coconut curry sauce
- Goat Curry.....\$20.....\$25**
Tender goat cubes stewed in curry sauce
- Jerk Chicken.....\$17....\$20**
Grilled bone-in dark meat. Option: Traditional Jerk, Pineapple-mango Jerk, or Jerky-Q (Jerk BBQ)
- Jerk Turkey Wings.....\$18 (1) \$22 (2) ***
Slow roasted turkey wing mainated in jerk marinade
- Jerk Turkey Legs.....\$22 ***
Slow roasted turkey legs mainated in jerk marinade
- Jerk Salmon.....\$25**
Grilled Salmon. Options: Traditional Jerk, Pineapple-mango Jerk, or Jerky-Q (Jerk BBQ)
- Brown Stew Chicken.....\$17....\$20**
Bone-in dark meat chicken and fresh vegetables with brown stew.
- Oxtail.....\$27....\$30**
Tender slow-cooked oxtail stew served with butter beans and vegetables
- Pineapple Fried Rice**
Chicken (**\$23**), Salmon (**\$27**), Oxtail (**\$30**), or Veggie (**\$20**), Shrimp (**\$27**) served in a pineapple bowl; no sides included
- Rasta Pasta**
Pena pasta drenched in jerk flavored Alfredo
Chicken (**\$27**), Veggie (**\$20**), salmon (**\$27**), Shrimp (**\$27**) Oxtail (**\$30**)
- Curry Fried Chicken.....\$22**
Six wingets battered in curry and fried served with choice of two sides
- Red Snapper.....\$27**
Deep fried whole red snapper smothered in tomatoe sauce

Sides

- White Rice
- Rice and Peas
- Mixed vegetables
- Steamed Cabbage
- Plantains \$1.50
- Grilled Corn \$2
- Haitian Mac and Cheese (Macaroni Au Gratin) \$3.50

Desserts

- Rum Cake.....\$6
- Pineapple Upsidedown Cake.....\$6
- Toasted Coconut Pineapple Ice Cream**
- Single Scoop.....\$3.50
- Double Scoop.....\$5.00
- Tripple Scoop.....\$6.50
- Pineapple Split.....\$8.50

* Availale for a limited time

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Wine

Shoe Crazy Dysfunction Riesling \$6.5.....\$24
Shoe Crazy Melange Red Blend \$6.5.....\$24
Shoe Crazy Sweet Blueberry \$7.5.....\$27
Shoe Crazy Sweet Bella \$6.5.....\$24
Shoe Crazy Sweet Bella \$6.5.....\$24
Wine Flight \$20

Rum Bar Cocktails

Bob Marley Mai Tai * \$10

Dark Rum, Melon Liqueur, Blue Curacao, Pineapple and Orange Juice

L-Boogie Daiquiri * \$9.5

White Rum, Fresh Lime Juice, Simple Syrup

Jimmy Cliff Rumchada \$10

Malibu, Pina Colada, Rumchada, Pineapple Juice

Bennie Man Dark 'n' Stormy * \$8.5

Dark Rum, Ginger Beer

Bunny Wailer Rum Punch * \$9

Captain Morgan, Orange Juice, Pineapple Juice, Grenadine, Lime Juice

Liquid Ganja \$11

Captain Morgan, Blue Curacao Liqueur, Melon Liqueur, Pineapple Juice

Fella Kuti Zombie \$13

White Rum, Dark Rum, Overproof Rum, Lime Juice, Pineapple Juice, Grenadine, Angostura Bitters

Celia Cruz Cuba Libre * \$8

Dark or Light Rum, Cola, Lime Juice

Steel Pulse Blue Vibes * \$10

Grey Goose Vodka, Malibu Rum, Lemon Juice, Blue Curacao

Toasted Plantain \$13

Bacardi Superior, RumChata, 99 Banannas, Pineapple Juice, Pina Colada

Snoop P-Haze \$10

El Dorado 5yr, Blue Curaca, grenadine, Lime Juice and Starry

El Presidente \$13

Captain Morgan White Rum, Dry Vermouth, Gredanie, Orange Juice, Orage Liqueur

Autumn Inferno *

Captain Morgan, Fireball Wiskey, and Apple Cider

Rum Flight \$30

Choose from * cocktails above

Beer/Seltzer

Heineken, Corona, Corona Non-alcoholic \$4.25
Red Stripe, El Presidente \$4
Miller Lite, Budweiser \$3, Coors Light \$3
Kona IPA 4.75, Guinness 4.75
High Noon (Lime/Pineapple) \$6

* Seasonal Special

Other Cocktails

Tequila Sunrise \$8

Tequila, Grenadine, and Orange Juice

Barbie Tingz \$10

Vodka, RumChata, Guava Juice

Tropical Island Ice Tea \$11

Tropical twist on the traditional Long Island

Whiskey Sour \$11

Manhattan \$11

Whiskey, Vermouth

Cosmopolitan \$12

Vodka, Tripple-Sec, Lime juice, Cranberry

Crown Peach Tea \$11

Peach Crown, Iced Tea

Non-Alcoholic Beverages

Pepsi Products.....\$2.5

Pepsi, Diet Pepsi, Ginger ale, Starry

Jarittos.....\$2.5

Pineapple, Guava, Lime, Orange, Fruit Punch

Ting.....\$3

Cream Soda.....\$2.5

Ginger beer (tap) \$2.5 (bottle) \$3

Cranberry Juice.....\$3

Orange Juice.....\$3

Pineapple Juice.....\$3

Lemonade.....(tap) \$3 (fresh) \$3.5

Sweet Iced Tea.....\$3

Ginger Mint Lemonade..\$3.75

Strawberry Lemonade...\$3.75

Sorrel.....\$3.75

Blue Mountain Coffee \$4

Frozen Cocktails \$11

Frozen Margarita

Frozen Daiquiri

Bahama Mama

Frozen Mango Mojito

Frozen Spiked Lemonade

NA Fruit Smoothies \$7

Pineapple, Pineapple-Mango

Pineapple-Mango-Strawberry,



Mango

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Kids Menu

- French Fry or Plantain Double Dipper.....\$5** 
Basket of fries or plantains served with a choice of two housemade dipping sauces. (Soul Rebel Sauce, Jerky-Q, Irie Mambo)
- Grilled Cheese Sandwich.....\$6** 
- Chicken tenders and fries or mixed vegetables.....\$10**

Burgers

Served w/fries or fried plantains
Bacon \$1.50

Kids Cheeseburger.....\$10

Wings \$8

4 wingets served
w/fries or fried plantains

Fried Wings


- Irie Mambo
- Pineapple-mango Glaze
- Pineapple-mango Blaze (Habanero)
- Guava Buffalo
- Plain
- Curry Fried Chicken

Grilled Jerk Wings

- Jerk
- Jerky-Q (Jerk BBQ)
- Pineapple-mango Jerk
- Jerky-Q Wings

Grilled Chicken Taco \$7

1 taco served
w/fries or fried plantains

- Jerk
- Pineapple-mango Jerk
- Jerky-Q (Jerk BBQ)
- Pineapple-mango Medly
- Fried Plantain tacos 



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Brunch Menu

Waffles

Regular \$7.99
Plantain \$10.99
Pineapple \$9.99
Chocolate chip \$9.99

Pecan \$9.99
Strawberry \$9.99
Rum Cake \$10.99

Waffles Pairings

Coconut Shrimp \$8.99
Fried Chicken \$7.99
Jerk Fried Chicken \$7.99
Fruit \$3.99

Bourbon Peach \$7.99
Eggs and Bacon/Sausage \$6.99
Salmon Croquet \$8.99

Syrups

Regular
Strawberry
Rum glaze \$1.5
Sweet Habenero \$1.5



Rumcake waffle



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Brunch Menu Cont.

Specials

1. Hail State - Two eggs, choice of meat (bacon, sausage, turkey bacon turkey sausage), one side, one bread \$12.99
2. GT Massive - Three eggs, 2 strips of bacon or turkey bacon, 2 sausage, one regular side, one bread \$14.99
3. Jerk Salmon Crouquette Platter - Two jumbo salmon crouquettes, home fries, two eggs and toast/bakes \$16.99
4. Saltfish and bake - golden fried dough paired with tomato-y saltfish (cod) \$16.99
5. Breakfast tacos - two tacos stuffed with eggs and your choice of bacon, sausage or shrimp topped with cheddar cheese \$12.99
6. Breakfast sandwich - Eggs, bacon or sausage, cheese, on choice of bread \$11.99

Regular Sides

- Home fries \$4.99
- Tropical Fruit Salad \$3.99
- Grits \$2.99
- Cheese grits \$3.99
- Oatmeal \$3.99

A la Carte

- Two Eggs \$2.99
- Bacon, Turkey bacon, Sausage, Turkey sausage \$3.99
- Salmon Croquet \$5.99
- Salmon Cakes \$5.99

Bread

- White or wheat toast
- Bakes

Premium Sides

- Haitian Mac & Cheese \$4.99
- Fried Plantains \$3.99



Hail State

Cocktails

1. Rumosa - Champagne, Eldorado, guava, pineapple juice and a grenadine float. \$12
2. Tropical Sunrise Mimosa - A vibrant blend of champagne, pineapple juice and splashes of peach and mango garnished with a slice of fresh pineapple. \$10
3. Coconut-Lime Mimosa - Refreshing champagne mixed with Malibu coconut, coconut cream, a hint of lime juice, garnished with a lime wheel and a coconut rim. \$12

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Happy Hour Menu Tue-Fri, 3-6 PM

Appetizers

Double Dipper

Fries \$4

Plantains \$6

Wings \$14

Fried Wings

Irie Mambo

Pineapple-mango Glaze

Pineapple-mango Blaze (Habanero)

Guava Buffalo

Plain

Grilled Jerk Wings

Jerk

Jerky-Q (Jerk BBQ)

Pineapple-mango Jerk

Drinks

Single shots (Well) \$5

Gin

Rum

Tequila

Vodka

Grilled Chicken Tacos \$13

Jerk

Pineapple-mango Jerk

Jerky-Q (Jerk BBQ)

Pineapple-mango Medly

Guava Buffalo Chicken

Fried Plantain tacos 

Cocktails

Rum Punch \$5

House Long Island \$5

Liquid Ganja \$6

House Margarita \$5

Add a flavor for an additional \$1



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Our Story



Soul Rebel began as a food truck based in Northern Virginia in late 2020. In 2024, the owners, Kofi and Shareem Annan opened a brick and mortar restaurant under the same name in Petersburg, VA. We chose Petersburg because the people always made us feel like family when we visited our sons who attended Virginia State University. Soul Rebel is a certified Small, Micro, Minority Owned, Service-Disabled Veteran-Owned Business.

We serve a unique blend of Caribbean-American fusion cuisine. Our menu includes island favorites such as curry chicken, oxtail, and jerk chicken made with our artisan jerk marinade but also features blends of Caribbean and American cultures that you will not find anywhere else such as our Jerk-BBQ burgers and wings, our one of a kind Pineapple-Mango Blaze wings, and mouth-watering tacos.

Soul Rebel was the inspiration of Kofi Annan, a product of the blending of Guyanese and American culture. Kofi is an award winning author and activist known for his bold, innovative and unapologetic approach in his social justice advocacy, and he has taken that same rebellious spirit and approach to Soul Rebel. Our mission is not just to create bold and flavorful cuisine, but also to celebrate and uplift authentic Afro-Caribbean and Afro-American culture. A soul rebel is someone who does the right thing even when it's hard.



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Catering Menu
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Catering Menu

Salads (Sheet Pan, serves 25-30)

Sunshine Citrus Salad: Mixed greens with assorted fruit, walnuts, and pineapple-mango vinaigrette dressing - **\$120 per sheet pan**

Grilled Chicken Salad (Jerk or Plain): Spring mix topped with grilled chicken breast - **\$145 per sheet pan**

Appetizers (Sheet Pan, serves 25-30)

Fried Plantains: Sheet of plantains served with a choice of two house-made dipping sauces (Soul Rebel Sauce, Jerky-Q, Irie Manbo) - **\$100 per sheet pan**

Guyanese Beef/Veggie Patties: House-made beef or veggie patties - \$150 per sheet pan

Guyanese Fish Cakes: Fried cod fritters - **\$130 per sheet pan**

Main Courses (Sheet Pan, serves 25-30)

Chicken Curry: Bone-in dark meat chicken and vegetables stewed in flavorful curry sauce - **\$150 per sheet pan**

Veggie Curry: Vegetables stewed in a flavorful curry sauce - **\$125 per sheet pan**

Jerk Chicken: Grilled bone-in dark meat with options of Traditional Jerk, Pineapple-mango Jerk, or Jerky-Q (Jerk BBQ) - **\$150 per sheet pan**

Jerk Salmon: Grilled salmon with options of Traditional Jerk, Pineapple-mango Jerk, or Jerky-Q (Jerk BBQ) - **\$200 per sheet pan**

Brown Stew Chicken: Bone-in dark meat chicken and fresh vegetables with brown stew - **\$150 per sheet pan**

Oxtail: Tender slow-cooked oxtail stew served with butter beans and vegetables - **\$300 per sheet pan**

Rasta Pasta: A colorful pasta dish made with a variety of bell peppers, creamy sauce and Caribbean seasonings - **\$175**

Wings (fried or grilled): Irie Mambo, Pineapple-mango Glaze, Pineapple-mango Blaze (Habanero), Guava Buffalo, Plain, Jerk, Jerky-Q (Jerk BBQ), Pineapple-mango Jerk - **\$200**

Sides (Serves 25-30)

Rice and Peas or White Rice - \$75 per sheet pan

Steamed Cabbage - \$65 per sheet pan

Fried Plantains - \$100 per sheet pan

Desserts (Serves 20)

Rum Cake - \$45 per cake



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Breakfast Catering Menu

Small Buffet (Serves 15-20 guests) \$250

Large Buffet (Serves 30-40 guests) \$500

Scrambled Eggs

Sausages (Pork or Turkey)

Turkey Bacon & Regular Bacon

Fried Wings \$75 (Small Tray) \$150 (Large Tray)

Pancakes (Plain, Pecan, Strawberry, Chocolate Chip, or Pineapple)

Tropical Fruit Platter

Optional Add-Ons

Home Fries: \$30 (Small Tray) | \$50 (Large Tray)

Grits (Plain or Cheese): \$25 (Small Tray) | \$40 (Large Tray)

Fried Plantains: \$30 (Small Tray) | \$50 (Large Tray)

Bakes (Fried Dough): \$25 (per 20 pieces)

Additional Services

Delivery & Setup: \$50

On-Site Service Staff: \$20/hour per server (minimum 2 hours)



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Food Truck Menu

Wings

Fried Wings w/fries (plantains \$1.50 extra) - \$16

Irie Mambo
Pineapple-mango Glaze
Pineapple-mango Blaze (Habanero)
Guava Buffalo
Plain

Grilled Wings w/fries (plantains \$1.50 extra) - \$16

Jerk
Jerky-Q (Jerk BBQ)
Pineapple-mango Jerk
Garlic Parmesan Jerk



Jerky-Q Wings

Grilled Chicken Tacos

Tacos and fries -\$14 (plantains ext \$1.50 extra)

Jerk
Pineapple-mango Jerk
Jerky-Q (Jerk BBQ)
Pineapple-mango Medly
Guava Buffalo Chicken

Other Tacos

Plantaintain tacos.....\$13



Burgers

Classic Cheeseburger -\$13 (gluten free)
Island Burger (w/pineapple slice and pineapple mango glaze and jerk BBQ) -\$15
Big Island Burger (double) -\$18

Entrees

Chicken Curry -\$16 (gluten free)
Oxtail - \$25
Veggie Curry - \$15 (vegan, gluten free)
Jerk Chicken -\$17