

APPETIZERS

CRAB RANGOON DIP Creamy crab rangoon with parmesan panko crust, wonton crisps, Thai sweet chili sauce and chives	11
SPICY TOGARASHI SHRIMP Flash fried shrimp in spicy Japanese chili sauce. Served over Asian slaw with pounded ginger sauce	12
*TUNA & AVOCADO-TINI Cubed yellowfin tuna and ripe avocado in ginger dressing	13
EDAMAME [GS] (V) Soy beans in pod served with a choice of sea salt, alderwood smoked salt or Sriracha salt	6
*BLACKENED TUNA NACHOS 5 wonton chips with Crab Rangoon Dip, avocado salsa, tomatoes, seared rare blackened yellowfin tuna and microgreens	13
CRISPY CALAMARI "T & T" Calamari tubes & tentacles, flash fried and served with a sweet chili calamari sauce	12
LOBSTER & CRAB SPRING ROLLS Maine lobster, blue crab, Napa cabbage, ginger, bok choy and carrots with cilantro pesto, Thai chili sauce and spicy honey marmalade	15
SHISHITO PEPPERS [GS] Mild Asian peppers tossed with jalapeño lime infused oil, smoked salt, sesame seeds, topped with bonito flakes	6
PARMESAN BACON TRUFFLE FRIES House fries with truffle and parmesan cheeses, applewood bacon and chives	8
PICKLES & PEPPERS (V) Crinkle-cut dill pickles and spicy cherry peppers flash fried and served with ranch dressing and horseradish aioli for dipping	7
*MINIS OF THE WEEK 3 all natural Angus beef mini-burgers served on sweet Hawaiian rolls, with sides of bacon coleslaw and Cowfish sauce	13
*SPICY POKE DIP Spicy tuna poke with salmon and yellowtail, seaweed salad, served with wonton chips	12

SALADS

Available salad dressings include: Peanut Vinaigrette (V), Sherry Vinaigrette [GS] (V), Ginger Dressing (V), [GS], Ranch (V), Honey Mustard [GS], Balsamic Vinaigrette [GS] (V), Honey Ginger Vinaigrette, Smoked Blue Cheese, Herb Vinaigrette [GS] (V)

HOUSE SIDE SALAD (V) Mixed greens, cucumbers, tomatoes, beet and carrot curls, croutons, choice of dressing	5
GOAT IN THE GARDEN (V) Fresh arugula, spinach and basil with roasted walnuts, Asian pear, strawberries and Goat Lady Dairy goat cheese with extra virgin olive oil and strawberry balsamic vinegar	8
COBB SALAD [GS] Grilled all natural chicken, eggs, avocado, cheddar cheese, kalamata olives, cucumbers, bacon, cherry tomatoes, smoked blue cheese crumbles, choice of dressing	16
*SEARED TUNA ARUGLA SALAD Seared sesame tuna, arugula, Peruvian sweet peppers, hearts of palm, snow peas, artichokes, olives, tomatoes with citrus soy dressing	14
CHINESE CHICKEN SALAD Grilled all natural chicken, mixed greens, Asian slaw, snow peas, red peppers, cilantro, green onion, tangerines, peanuts, carrot & beet curls, crispy noodles, crispy wontons with peanut ranch vinaigrette	13
*GRILLED SALMON SALAD Spinach & field greens, cashews, sun dried tomatoes, peppadew peppers, sesame encrusted goat cheese, grilled salmon with sherry vinaigrette	16

SIDE ITEMS

HOUSE SEASONED FRIES	BACON COLESLAW	EDAMAME	SWEET & SPICY THAI CUCUMBERS
SWEET POTATO FRIES (add 50¢)	SEAWEEED SALAD	FRIED PICKLES	GRILLED VEGETABLES

*This item is served using raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. This disclosure is required by the G.A. Department of Environment and Natural Resources



BURGERS & SANDWICHES

The Cowfish takes pride in hand forming all of our burgers and grilling them fresh to order. All of our burgers are made from 1/2 pound of all natural beef, turkey, lamb or bison, that were humanely raised and NEVER, EVER given hormones or antibiotics. In addition, we source local ingredients when possible.

* THE C.B.C.L.T.	14
Half-pound beef burger, cheddar cheese, applewood bacon, white cheddar cheese, lettuce, tomato, onion, Cowfish sauce, brioche bun. Choice of side	
* THE TEXAS LONGHORN	15
Half-pound beef burger, cheddar cheese, onion strings, jalapeño bacon, tangy BBQ sauce, lettuce, tomato, brioche bun. Choice of side	
* THE BIG SQUEAL	15
Half-pound beef burger, pulled pork, smoked gouda cheese, onion strings, bacon coleslaw, BBQ sauce, lettuce, pickles, brioche bun. Choice of side	
* LAMB VINDALOO BURGER	15
Half-pound lamb burger with paneer cheese, caramelized onion, lettuce, tomato, spicy vindaloo sauce, wrapped in naan flat bread. Choice of side	
* GRILLED SALMON BLT	15
Grilled salmon, applewood bacon, lettuce, tomato, jalapeño citrus aioli, brioche bun. Choice of side	
* THE JALAPEÑO POPPER SHOW-STOPPER	14
Half-pound beef burger, jalapeño-infused cream cheese, jalapeño bacon, fried jalapeños, jalapeño citrus aioli, lettuce, tomato, fresh sliced jalapeños, brioche bun. Choice of side	
* SHROOMIN' SWISS BURGER	14
Half-pound beef burger, Swiss cheese, sautéed mushrooms, roasted garlic aioli, lettuce, tomato, sesame seed bun. Choice of side	
* LA HAMBURGUESA	15
Half-pound beef and chorizo burger with queso cotija, roasted poblano peppers, pico de gallo, cilantro sour cream, sesame seed bun. Choice of side	
APPLE, BERRY & BRIE TURKEY BURGER	14
Half-pound turkey burger, Brie cheese, sweet cranberries, Fuji apples, spicy honey marmalade, 7-grain wheat bun. Choice of side	
THE SWISS CHICK	13
Grilled all natural chicken, Swiss cheese, applewood bacon, lettuce, tomato, red onion, BBQ sauce, sesame seed bun. Choice of side	
* BLACK TRUFFLE CHEESE BURGER	15
Half-pound beef burger, black truffle cheese, roasted shallots, sautéed mushrooms, roasted garlic aioli, lettuce, brioche bun. Choice of side	
* THE LOCAL YOKEL	15
Half-pound beef burger, Goat Lady Dairy goat cheese, fresh basil, fried cherry peppers, Abbott Farms F.R.O.G. (fig, raspberry, orange, ginger) jam reduction, brioche bun. Choice of side	
* THE BOURSIN BACON BURGER	14
Half-pound beef burger, garlic & herb boursin cheese, applewood bacon, sautéed mushrooms, grilled onions, lettuce, tomato, onion roll. Choice of side	
* MEDITERRANEAN LAMB BURGER	15
Half-pound lamb burger, tzatziki sauce, fried capers, feta cheese, lettuce, tomato, cucumbers, brioche bun. Choice of side	
* GRANNY'S SOUTHERN PIMENTO CHEESE BURGER	15
Half-pound beef burger, housemade pimento cheese, fried green tomato, jalapeño bacon, red onion, lettuce, Duke's mayo, marbled rye. Choice of side	
THE HEAVENLY VEGGIE (V)	12
Housemade veggie burger, roasted red peppers, sliced avocado, red onion, baby spinach, 7-grain wheat bun. Choice of side	
* THE ARNOLD HAMANDEGGAR	15
Half-pound beef burger, cheddar cheese, grilled black forest ham, fried egg, applewood bacon, grilled onions, Cowfish sauce, onion roll. Choice of side	
* JAMMIN' THE BLUES	14
Half-pound beef burger, smoked blue cheese, applewood bacon, tomato onion jam, arugula, tomato, brioche bun. Choice of side	
* THE THUNDERING HERD BISON BURGER	16
Half-pound chipotle bison burger, sharp white cheddar cheese, avocado salsa, lettuce, chipotle aioli, red onion, sesame seed bun. Choice of side	
CHICKEN BACON AVOCADO	13
Grilled all natural chicken, applewood bacon, avocado, lettuce, tomato, wasabi mayo, brioche bun. Choice of side	
* SMOKED PORK BELLY BURGER	17
Half-pound beef burger, smoked pork belly, fried kimchi, gochujang sauce, pickled onion, lettuce, tomato, sesame bun. Choice of side	
* THE COWFISH HAS OFFICALLY LEFT THE BUILDING a.k.a. THE HUNKA HUNKA	17
Full-pound beef burger, creamy peanut butter, fried bananas, applewood bacon, brioche bun. Choice of side. (Make it a SINGLE HUNKA LOVE, half-pound beef burger for \$13)	
* BARE BONES BURGER	12
Half-pound beef burger served on the guest's choice of bread. Choice of side	

SUBSTITUTIONS/ADDITIONS

<u>Protein:</u>	<u>Bread:</u>	<u>Toppings: \$1 per</u>	<u>Cheeses: \$1 per</u>	<u>Complimentary Toppings:</u>	
* Beef Burger 0	Original Brioche Bun	Avocado	American Cheese	Cowfish Sauce	Leaf Lettuce
Grilled Chicken 0	7-Grain Wheat Bun	Grilled Ham	Sharp Cheddar	Wasabi Mayo	Tomato
* Lamb Burger 4	Sesame Seed Bun	Avocado Salsa	White Cheddar	Garlic Aioli	Red Onion
Turkey Burger 2	Onion Roll	Sautéed Mushrooms	Pimento Cheese	Chipotle Mayo	Pickles
Veggie Burger 0	Marbled Rye	* Fried Egg	Smoked Blue Cheese	Pepperoncinis	Horseradish Aioli
* Chipotle Bison 4	Texas Toast	Applewood Bacon	Pepperjack Cheese	Jalapeños	Duke's Mayonnaise
	Gluten Sensitive Bun (\$0.50)	Jalapeño Bacon	Swiss Cheese	BBQ Sauce	Cucumber
		Grilled Onion	Provolone Cheese	Arugula	Iceberg Lettuce
		Fried Jalapeño	Brie Cheese	Cranberries	Spicy Honey Marmalade
		Fried Onion Strings	Black Truffle Cheese		

SUSHI BAR SELECTIONS

All Sushi Bar Selections are available with brown rice or soy paper for \$1 each

sashimi *Fresh fish only, sliced to order*

- * **3 PIECE MIX [GS]** - Chef's selection of fresh tuna, salmon and yellowtail. Served over ice 8
- * **7 PIECE MIX [GS]** - Chef's mixed selection of fresh tuna, salmon and yellowtail. Served over ice 17
- * **CHEF'S DELUXE 15 PIECE MIX** - Chef's mixed selection of fresh tuna, salmon, yellowtail, seasonal whitefish, eel, sweet shrimp, lobster salad and octopus. Served over ice 28
- * **BIG AL'S YELLOWTAIL** - Slices of yellowtail sashimi topped with thinly sliced jalapeño pepper. Served with a side of ponzu dipping sauce 11

nigiri *Fresh fish over sushi rice, sliced to order*

- * **TIER 1 - SERVED A LA CARTE:** kani, masago (smelt egg), mackerel [GS], ebi shrimp 2
- * **TIER 2 - SERVED A LA CARTE:** tuna [GS], salmon [GS], yellowtail [GS], seasonal whitefish [GS], sweet shrimp [GS], octopus [GS], eel, squid [GS], surf clam [GS], smoked salmon [GS], ikura (salmon roe) and tobiko (flying fish egg) 3
- * **LUCKY SEVEN** - Seven hand made nigiri with salmon, hamachi, ebi shrimp, 2 premium tuna, eel and seasonal whitefish 18
- * **PREMIUM TOPPED NIGIRI** - Bigeye tuna with white truffle paste, premium salmon with North Carolina caviar, hamachi with Meyer lemon ikura 13

sushi combos

- * **MORIAWASE DOZEN** - 8 piece California Roll and 4 pieces of Nigiri (1 each - tuna, salmon, seasonal whitefish and kani) 15
- * **MORIAWASE DOUBLE DEUCE** - 8 piece Spicy Crunchy Roll, 8 piece Spicy Tuna Roll and 6 pieces of Nigiri (1 each - tuna, salmon, seasonal whitefish, yellowtail, shrimp and kani) 25
- * **PREMIUM COMBO PLATTER** - Featuring the finest seasonal fish, based on availability. 7 piece mix of seasonal sashimi, 4 pieces of seasonal nigiri, 4 piece Mrs. Woodbury's Fresh Find and spicy tuna poke with salmon and yellowtail 27
- * **THE MOTHERLOAD** - A sampling of some of our favorite selections! Chef's selection of premium sashimi, Tokyo style nigiri, spicy tuna poke with salmon and yellowtail, 4 piece Doug's Filet Roll and 4 piece The Boss Roll. Served with a side of pounded ginger sauce and sambal sesame soy 29

classic rolls *Rice outside of seaweed wrapper, fillings inside of wrapper*

- * **SPICY TUNA ROLL [GS]** - Fresh sliced tuna, cucumber, spicy mayo 8
- * **CALIFORNIA ROLL** - Kani, cucumber, avocado, masago 7
- * **TEMPURA ROLL** - Shrimp tempura, kani, cucumber, masago, spicy mayo 11
- * **TNT ROLL** - Spicy tuna, kani, avocado, masago 11
- * **RAINBOW ROLL** - California roll topped with assorted fish, masago and spicy mayo 15
- * **SPICY YELLOWTAIL ROLL [GS]** - Fresh sliced yellowtail, scallions, spicy mayo 8
- * **VEGETARIAN ROLL [GS] (V)** - Avocado, cucumber, asparagus 6
- * **SPICY CRUNCHY ROLL** - Shrimp tempura, kani, spicy mayo, crispy tempura flakes 12
- * **SPIDER CRAB ROLL** - Crispy soft shell crab, kani, cucumber, scallions, masago, spicy mayo 14
- * **PHILLY ROLL [GS]** - Fresh sliced salmon, avocado, cream cheese 8
- * **BAGEL ROLL** - Smoked salmon, kani, cream cheese roll battered and flash fried, topped with sweet eel sauce 10

[GS] - Notes Items That Are Gluten-Sensitive

(V) - Notes Items That Are Vegetarian

The Cowfish strives to meet all dietary needs and goals, but is not a gluten free environment. Although we are confident that our recipes meet your needs, the potential migration of ingredients in a commercial kitchen disallows us from claiming that a product or menu item is 100% gluten free. If you have severe allergic conditions, please understand that we do not make any guarantee of purity.

Many other dishes may be prepared [GS] and (V). Ask your server for more details

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FUSION SPECIALTIES

All Fusion Specialties are entree-sized rolls, cut and served in 9 pieces with wasabi and ginger.

All Fusion Specialties are available with brown rice or soy paper for \$1 each

- * **MARK'S ROLL** - Fresh tuna, jalapeño, cream cheese, kani, scallions inside, coated with panko and flash fried. Topped with Japanese mayo and sriracha. Served with ponzu dipping sauce 15
- * **FIRECRACKER ROLL** - Shrimp tempura, kani inside coated with tempura flakes, topped with yellowtail, salmon, spicy mayo, masago, tobiko and scallions. Served with ponzu dipping sauce 17
- * **TROPICAL STORM ROLL** - Kani, avocado and cucumber inside, topped with tuna, salmon, yellowtail, Japanese mayo, sweet eel sauce, sriracha and multi-colored tobiko. Served with wasabi yuzu dipping sauce 19
- * **THE ANGRY LOBSTER** - Tempura lobster and cucumber inside, topped with premium salmon, fried kimchi, green onion, honey kimchi sauce 20
- * **VOLCANIC ROLL** - Tempura shrimp, jalapeño, cucumber, scallions inside, topped with spicy tuna 15
- * **DOUBLE SALMON ROLL [GS]** - Smoked salmon, avocado inside, topped with fresh salmon. Served with a side of spicy mayo 14
- DION'S OMG! ROLL** - Tempura coconut shrimp, kani, English cucumber inside, coated in tempura flakes. Topped with fresh mango, avocado, spicy honey marmalade and coconut flakes 14
- * **PINKY SWEAR ROLL** - Eel, diakon sprouts and cucumber inside, topped with spicy tuna poke with salmon and yellowtail, cucumber, red onion, chives, roasted jalapeño vinaigrette and sesame soy sambal 14
- * **MISS MOFFITT'S ROLL** - Spicy tuna, scallions, tempura flakes inside, topped with avocado and sweet eel sauce 15
- * **THE STICK** - Bigeye tuna and ebi shrimp inside, topped with ginger marinated cucumber, hamachi, yuzu, Meyer lemon oil. In memory of our beloved team member Kristen "Stick" Watson 16
- * **RIGGS R&R CRABCAKE ROLL** - Tuna, avocado, cream cheese inside, topped with lump crabcake mix and baked. Finished with masago and spicy mayo 16
- NORTH HILLS ROLL** - Tempura coconut shrimp, cucumber, cilantro inside. Topped with avocado, diced mango, chopped cashews and sweet eel sauce 14
- * **BLACKENED TUNA ROLL** - Lump crabcake mix and cream cheese inside, coated in tempura flakes. Topped with seared blackened tuna, avocado salsa and jalapeño 17
- * **GEORGIA ROLL** - Tempura shrimp, kani inside, coated with tempura flakes. Topped with yellowfin tuna, eel and sweet eel sauce. Served with a side of spicy mayo 18
- * **THE BOSS** - Spicy yellowfin tuna, kani salad, English cucumbers inside, coated in tempura flakes. Topped with avocado, premium tuna, wasabi tobiko and wasabi mayo 19
- * **CHARLOTTE'S "3RD TIME'S THE CHARM"** - Tempura shishito pepper and cucumber inside, topped with premium salmon, ikura, Meyer lemon oil 16
- MAD MANGO-CADO ROLL** - Shrimp tempura, kani inside, coated with tempura flakes. Topped with mango, avocado and sweet eel sauce. Served with a side of spicy mayo 14
- * **MRS. WOODBURY'S FRESH FIND** - Premium tuna, cucumber, green onion inside, topped with premium salmon and avocado. Served with a side of spicy tuna poke with salmon and yellowtail 19
- * **THE TWO-TIME ROLL** - Thin slices of cucumber rolled around yellowfin tuna, avocado, kani, asparagus. Topped with blackened tuna with spicy mayo, tobiko. Served with ponzu sauce 17
- BIRKENSTOCKY SHIITAKE MAKI (V)** - Shiitake mushrooms, fried portabella, red pepper, cucumber, red onion, Thai basil rolled with brown rice and quinoa. Served with wasabi yuzu dipping sauce 12
- * **FIERY DRAGON ROLL** - Tempura shrimp, lump crab and jalapeño inside, topped with tuna, eel, jalapeño, spicy masago and eel sauce 16
- * **SMOKY THE SCALLOP** - Tempura shishito pepper, shiso leaf and yellowfin tuna inside, topped with fresh seared sea scallops, tobiko and chipotle oil 15

[GS] (V) Many other rolls may be prepared Gluten-Sensitive or Vegetarian. Please ask your server for details

All sushi rolls are sprinkled with sesame seeds to finish. Rolls without sesame seeds are available at the guest's request

"BURGUSHI"

The Cowfish introduces a unique fusion of burgers and sushi! Open your mind and your taste buds as you experience these originals brought to you by The Cowfish!!!

boxes

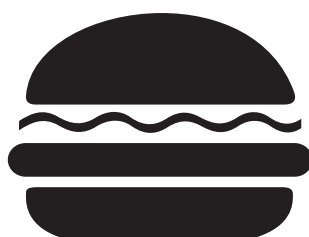
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| *THE COWFISH BENTO BOX | 14 |
| A combo meal featuring both burger and sushi, including a mini-burger with American cheese, pickles and chopped red onion, sweet potato fries, Thai cucumbers, edamame and choice of a 4 piece sushi roll (California, Spicy Tuna, Vegetarian or Philly Roll) | |
| *FUSION SPECIALTY BENTO BOX | 16 |
| A combo meal featuring both burger and sushi, including the featured mini-burger of the week, sweet potato fries, Thai cucumbers, edamame and choice of a 4 piece Fusion Specialty roll (Mark's, Firecracker, Blackened Tuna or Tempura Shrimp Roll) - or - 3 pieces of mixed nigiri (tuna, salmon and shrimp) | |

rolls

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|--|-----------|
| *DOUG'S FILET ROLL | 17 |
| Avocado, kani, cream cheese inside, topped with thin slices of seared filet mignon, spicy mayo, scallions, masago. Served with a side of pounded ginger sauce | |
| *THE ALL-AMERICAN BACON DOUBLE CHEESEBURGOOSHI | 15 |
| Seasoned all natural Angus beef, yellow cheddar cheese, white cheddar cheese, applewood bacon, and red onion, wrapped in soy paper and potato strings then flash fried. Topped with ketchup, mustard, dill pickle and Roma tomato. Served atop Cowfish sauce. Served with house seasoned fries | |
| *THE NATURE BOY'S WOOOOO-SHI BUFFALOOOOO-SHI ROLL | 17 |
| Sautéed chipotle bison, fried green tomato, grilled onions, feta cheese inside, coated with tempura flakes. Topped with fresh green tomato, chipotle aioli, diced tomato, red onion, jalapeño pepper | |
| THE DELIVERANCE ROLL - SOUTHERN STYLE BAR-B-Q-SHI | 14 |
| Pulled pork, caramelized onion and BBQ sauce, wrapped in soy paper and potato strings then flash fried. Topped with housemade bacon coleslaw and chives | |
| *"THE PRIME TIME" FILET & LOBSTER ROLL | 23 |
| Lobster and cucumbers inside, topped with seared rare seasoned filet mignon, pan-fried portabella mushroom slices tossed in truffle oil, green onions and spicy mayo. Served with a side of pounded ginger sauce | |

pick-ups

- | | |
|---|-----------|
| *WHAT'S SHAKIN' TUNA BACON SANDWICH | 15 |
| Seared rare blackened yellowfin tuna, applewood bacon, iceberg, jalapeños, tomato salsa, Asian slaw and spicy mayo, served between grilled spring roll wrapper "buns" filled with kani and sushi rice. Choice of side | |
| *THE 4-S (SEAR-IOUSLY SENSATIONAL SUSHI SANDWICH) | 15 |
| Seared Koji marinated tuna and yellowtail, Asian slaw, red peppers, daikon sprouts, cucumber, served on grilled spring roll wrapper "buns" filled with kani and sushi rice. Served with a side of sambal sesame soy. Choice of side | |



DESSERTS

THE MOUSSE IS LOOSE Assorted layers of classic fudge brownie, chocolate mousse and vanilla mousse	7
FRESH BERRY TALL CAKE Moist lemon pound cake, vanilla bean ice cream and raspberry sauce. Topped with fresh strawberries, raspberries and blackberries	8
CHEF DAVE'S NOT FACTORY MADE CHEESECAKE Creamy coconut almond cheesecake atop a golden fortune cookie crust. Finished with almond coconut and raspberry sauce	8
FLOURLESS CHOCOLATE TORTE [GS] Flourless chocolate torte with caramel crème anglaise, raspberry sauce, sesame brittle and almond crust	8

HAND-SPUN MILKSHAKES

All of our shakes are made with your choice of all-natural, real vanilla bean ice cream or frozen Greek yogurt, hand spun, and topped with whipped cream 6.5

CLASSIC SHAKE [GS] A perfectly hand-spun shake, freshly made with up to three flavors of your choice: Chocolate, Vanilla, Strawberry, Coffee, Banana, Peanut Butter, Raspberry or Mango	
CAKE SHAKE Vanilla bean ice cream hand-spun with the guest's choice of Vanilla or Chocolate birthday cake mix	
COOKIES & CREAM Nobody does it like Oreo! Fresh vanilla bean ice cream hand-spun with crushed Oreo cookies	
CARAMEL CHOCOLATE ESPRESSO MALT Vanilla bean ice cream hand-spun with coffee concentrate, caramel, and chocolate	
THE "ALL SHOOK UP" [GS] An Elvis original of peanut butter, jelly, and banana hand-spun with vanilla bean ice cream	
THE GRASSHOPPER [GS] A minty chocolate masterpiece, featuring vanilla bean ice cream hand spun with Andes chocolate mints	
THE MARSHMALLOW CRISPY TREAT Rice Krispies and mallow cream blended with vanilla bean ice cream. Topped with crispy rice treats	
GIMMIE MORE S'MORE SHAKE Vanilla bean ice cream hand-spun with double dark chocolate, mallow cream and crunchy graham crackers	
LEMON MERINGUE Vanilla bean ice cream hand-spun with lemon pie, graham crackers, Swiss meringue	

HOT TEAS

Prepared fresh to order! Allow your freshly-brewed hot tea to steep for 4 minutes before pouring a cup 4	
CHAMOMILE MEDLEY DECAF - Designed to relax with its honey-like sweetness, soothing spearmint and lemongrass	
VANILLA MINT CHAI - Luscious vanilla bean, soothing peppermint and sweet cinnamon	
PEACH BLOSSOM - Natural essence of peach and tangerines, balanced with accents of citrus and white tea	
JASMINE GREEN TEA - A truly premium tea, made with spring-harvested green leaf buds infused with jasmine flowers	
BLUEBERRY ROOIBOS DECAF - Fruity blend highlighting the tart flavor of hibiscus flowers with a sweet-sour hint of wild schizandra berry	
ORGANIC EARL GREY - Fine black tea scented with natural Italian oil of bergamot and blue cornflower blossoms	
TUMERIC GINGER - Licorice root, zesty ginger, orange peel and lemongrass	

BEVERAGES

SOFT DRINKS - Coke, Sprite, Diet Coke, Coke Zero, Lemonade, Mr. Pibb, Ginger Ale, Root Beer	3
YUZU LEMONADE - Fresh Meyer lemonade with yuzu puree	3
BOTTLED WATER - Voss Still or San Pellegrino Sparkling	5
FRESH ICED TEA - Sweetened or Unsweetened	3
FRESH BREWED COFFEE - Regular or Decaf provided by Raleigh Coffee Company	3

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BEER

draft

CREATURE COMFORTS ROTATING TAP (Athens, GA) - The Cowfish features a rotating tap from Creature Comforts Brewery	7
KIRIN ICHIBAN (Japan - 5.0% ABV) - Smooth, full-bodied and refreshing taste	5
SOUTHBOUND SHAKEDOWN STREET SAISON (Savannah, GA - 5.2% ABV) - Sour farmhouse ale with hoppy layers of spice	6
SWEETWATER 420 EXTRA PALE ALE (Atlanta, GA - 5.7% ABV) - West Coast style pale ale with aggressive hop character	6
TERRAPIN HI-5 IPA (Atlanta, GA - 5.9% ABV) - Easy drinking grapefruit IPA with medium body and dry finish	6
THREE TAVERNS NIGHT PRINCE OF PILSEN LAGER (Decatur, GA - 7.5% ABV) - Crisp and hoppy lager with a citrus bite	6
WICKED WEED PERNICIOUS IPA (Asheville, NC - 7.3% ABV) - Light, golden American IPA. Tropica hop aroma, dry finish	7
WILD CARD ROTATING TAP - The Cowfish features a rotating draft beer tap. Ask your server for more details!	6

bottles & cans

ALLAGASH SAISON (Maine - 6.1% ABV) - A full-bodied ale full of citrus and peppery spices	5.5
ANGRY ORCHARD CIDER (Ohio - 5.0% ABV) [GS] - A crisp and refreshing sweet apple cider	5
AVIATOR DEVIL'S TRAMPING GROUND BELGIAN TRIPEL (North Carolina - 9.2% ABV) - A fruity, spicy ale	5.5
BALLAST POINT SCULPIN IPA (California - 7.0% ABV) - A light-bodied IPA with aromas of apricot, peach, mango and lemon	5.5
BELL'S KALAMAZOO STOUT (Michigan - 6.0% ABV) - Full-bodied roasted stout with hints of molasses and caramel	5.5
BUD LIGHT (Missouri - 4.2% ABV) - Clean and subtle, light-bodied brew	4
CIGAR CITY MADURO BROWN ALE (Florida - 5.5% ABV) - Hearty but smooth brown ale with notes of oatmeal and coffee	5.5
CREATURE COMFORTS RECLAIMED RYE AMBER ALE (Athens, GA - 5.5% ABV) - Complex and flavorful amber ale	5.5
CONEY ISLAND HARD ROOT BEER (New York - 5.8% ABV) - A twist on the classic soda with vanilla, licorice, and birch	5
DIXIE BLACKENED VODOO LAGER (New Orleans - 5.0% ABV) - A rich, malty lager with perfectly balanced hops	5.5
EVENTIDE PALE ALE (Atlanta - 6.2% ABV) - Balanced ale with light malt and bright citrus hops	5.5
FOOTHILLS PEOPLE'S PORTER (North Carolina - 5.8% ABV) - Flavorful porter with herbal hops and espresso	6.5
HIGHLAND MANDARINA IPA (North Carolina - 5.0% ABV) - Light IPA with crisp, tropical fruit notes	5.5
JEKYLL LAGER (Alpharetta, GA - 4.6% ABV) - Crisp light flavor with slightly dry finish	5.5
LEFT HAND POLESTAR PILSNER (Colorado - 5.5% ABV) - Zesty, refreshing German pilsner with a sharp finish	5.5
MICHELOB ULTRA (Missouri - 4.1% ABV) - Light-bodied beer with fruit and citrus aromas	4
MILLER LITE (Wisconsin - 4.2% ABV) - A light beer that is less filling, and tastes great	4
MOTHER EARTH SISTERS OF THE MOON IPA (North Carolina - 6.9% ABV) - Huge juicy hop flavor with mild malts	5.5
O' DOULS N/A (Missouri) - A premium non-alcoholic beer with a mild, sweet taste	4
OMISSION PALE ALE (Oregon - 5.8% ABV) [GS] - Bold and hoppy with caramel malt	5
REFORMATION UNION WHITE ALE (Woodstock, GA - 4.8% ABV) - Belgian white ale with a light body and bright finish	5.5
SAPPORO (Japan - 5.0% ABV) - Refreshing flavor and light body. Served in a 22 oz. can	8
ORPHEUS ATALANTA TART PLUM SAISON (Athens, GA - 5.9% ABV) - Robust and refreshingly tart fruit saison	5.5
WESTBROOK WHITE THAI WITBIER (South Carolina - 5.0% ABV) - Fresh lemongrass and ginger root	5.5
WICKED WEED FREAK OF NATURE DOUBLE IPA (North Carolina - 8.0% ABV) - Citrusy, weedy nose. Served in 16.9 oz. bottle	8
WILD HEAVEN EMERGENCY DRINKING BEER PILSNER (Decatur, GA - 4.0% ABV) - Sessionable Gose style beer	5

HANDCRAFTED COCKTAILS

12

NEW FASHIONED - Knob Creek, Amaretto, orange bitters, simple syrup
NATURE'S CANDY - Mezcal with Grand Marnier Peach, local honey, peach tea and smoked salt rim
MOSCOW MULESHINE - American Spirit Moonshine, ginger beer, freshly squeezed lime, shiso
SNAKE IN THE GRASS - Ketel One Vodka, jalapeño lemongrass, freshly squeezed lime, ginger beer
THE COTSWOLD CRACK UP - Cotswolds Gin, cardamom honey, freshly squeezed lime, cracked black pepper
SKINNY GONZALES - Our skinny twist on a margarita. Espolòn Tequila Blanco, Grand Marnier Raspberry Peach, freshly squeezed lime, POM juice
DARK & SPICY - Blenheim's Hot Ginger Ale with ginger liqueur, Dark Rum, freshly squeezed lime

MARTINIS

12

ITSY BITSY TINI-WEENIE FRESH AND BERRY GREAT MARTINI - Our skinny martini. Smirnoff Sorbet Light Pomegranate Raspberry Vodka, champagne, agave nectar, fresh raspberry, freshly squeezed lemon
THE CUCUMBER MINT-INI - Tanqueray Ten, cucumber, mint, freshly squeezed lime
FRENCH 78 - Cotswolds Gin, Campari and Fabrizia blood orangecello with muscanti and candied orange
THE JAMHATTAN - Mars Shinsu Iwai Whiskey with POM juice and F.R.O.G. (fig, raspberry, orange, ginger) jam
BIG O'S LAST LAUGH - Smirnoff Citrus Vodka, pomegranate liqueur, POM juice, freshly squeezed lime
YUZU LEMON-TINI - Tito's vodka with fresh Meyer lemonade and yuzu

SPIKED SHAKES

12

PEANUT BUTTER NANA TIME - Smirnoff Vanilla Vodka, banana liqueur, ice cream, fresh banana and peanut butter cups
THREE DRUNKEN ELVES - Smirnoff Whipped Vodka, Frangelico, Rice Krispies, mallow cream, ice cream
THE JIM BEAN - Jim Beam, ice cream, malt, caramel and a pretzel rod
ISLAND BREEZE - Bacardi Rum, Myer's Dark Rum, ice cream, strawberries and pineapple juice
NO SLEEP TIL BROOKLYN - Myer's Dark Rum, Kahlua, ice cream, malt, coffee concentrate, chocolate covered espresso beans
THE CHOCOLATE KISS - Godiva Liqueur, amaretto, ice cream, malt and chocolate
BUTTERED RUM PECAN - Dark Rum, roasted butter pecans, ice cream