

APPETIZERS

CRAB RANGOON DIP

Creamy crab rangoon with parmesan panko crust, wonton crisps, Thai sweet chili sauce and chives

SPICY TOGARASHI SHRIMP

Flash fried shrimp in spicy Japanese chili sauce. Served over Asian slaw with pounded ginger sauce

***TUNA & AVOCADO-TINI**

Cubed yellowfin tuna and ripe avocado in ginger dressing

EDAMAME [GS] (V)

Soy beans in pod served with a choice of sea salt, alderwood smoked salt or Sriracha salt

***BLACKENED TUNA NACHOS**

5 wonton chips with Crab Rangoon Dip, avocado salsa, tomatoes, seared rare blackened yellowfin tuna and microgreens

CRISPY CALAMARI "T & T"

Calamari tubes & tentacles, flash fried and served with a sweet chili calamari sauce

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

PARMESAN BACON TRUFFLE FRIES

House fries with truffle and parmesan cheeses, applewood bacon and chives

***SPICY POKE DIP**

Spicy tuna poke with salmon and yellowtail, seaweed salad, served with wonton chips

SALADS

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

HOUSE SIDE SALAD (V)

Mixed greens, cucumbers, tomatoes, beet and carrot curls, croutons, choice of dressing

GOAT IN THE GARDEN (V)

Fresh arugula, spinach and basil with roasted walnuts, Asian pear, strawberries and goat cheese with extra virgin olive oil and strawberry balsamic vinegar

VEGETARIAN (V)

*** WITH GRILLED SALMON**

***SEARED TUNA ARUGLA SALAD**

Seared sesame tuna, arugula, Peruvian sweet peppers, hearts of palm, snow peas, artichokes, olives, tomatoes with citrus soy dressing

CHINESE CHICKEN SALAD

Grilled all natural chicken, mixed greens, Asian slaw, snow peas, red peppers, cilantro, green onion, tangerines, peanuts, carrot & beet curls, crispy wontons with peanut ranch vinaigrette

SIDE ITEMS

Choose any of our sides to accompany your burger or sandwich. Sweet potato fries will have an additional \$0.50 charge

HOUSE SEASONED FRIES

SWEET POTATO FRIES

BACON COLESLAW

SEAWEED SALAD

SWEET & SPICY THAI CUCUMBERS

FRIED PICKLES

EDAMAME

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, chicken, lamb or bison, that were humanely raised and NEVER, EVER given hormones or antibiotics. In addition, we source local ingredients when possible. All of our burgers and sandwiches are served with a side of house seasoned fries

* **THE C.B.C.L.T.**

Half-pound beef burger, cheddar cheese, applewood bacon, white cheddar cheese, lettuce, tomato, onion, Cowfish sauce, brioche bun

* **THE TEXAS LONGHORN**

Half-pound beef burger, cheddar cheese, onion strings, jalapeño bacon, tangy BBQ sauce, lettuce, tomato, brioche bun

* **THE BIG SQUEAL**

Half-pound beef burger, pulled pork, smoked gouda cheese, onion strings, bacon coleslaw, BBQ sauce, lettuce, pickles, brioche bun

* **GRILLED SALMON BLT**

Grilled salmon, applewood bacon, lettuce, tomato, jalapeño citrus aioli, brioche bun

* **THE JALAPEÑO POPPER SHOW-STOPPER**

Half-pound beef burger, jalapeño-infused cream cheese, jalapeño bacon, fried jalapeños, jalapeño citrus aioli, lettuce, tomato, fresh sliced jalapeños, brioche bun

* **SHROOMIN' SWISS BURGER**

Half-pound beef burger, Swiss cheese, sautéed mushrooms, roasted garlic aioli, lettuce, tomato, sesame seed bun

APPLE, BERRY & BRIE TURKEY BURGER

Half-pound turkey burger, Brie cheese, sweet cranberries, Fuji apples, spicy honey marmalade, 7-grain wheat bun

* **BLACK TRUFFLE CHEESE BURGER**

Half-pound beef burger, black truffle cheese, roasted shallots, sautéed mushrooms, roasted garlic aioli, lettuce, brioche bun

* **THE BOURSIN BACON BURGER**

Half-pound beef burger, garlic & herb boursin cheese, applewood bacon, sautéed mushrooms, grilled onions, lettuce, tomato, onion roll

* **MEDITERRANEAN LAMB BURGER**

Half-pound lamb burger, tzatziki sauce, fried capers, feta cheese, lettuce, tomato, cucumbers, brioche bun

THE HEAVENLY VEGGIE (V)

Housemade veggie burger, roasted red peppers, sliced avocado, red onion, baby spinach, 7-grain wheat bun

* **THE ARNOLD HAMANDEGGAR**

Half-pound beef burger, cheddar cheese, grilled country shoulder ham, fried egg, applewood bacon, grilled onions, Cowfish sauce, onion roll

* **THE THUNDERING HERD BISON BURGER**

Half-pound chipotle bison burger, sharp white cheddar cheese, avocado salsa, lettuce, chipotle aioli, red onion, sesame seed bun

CHICKEN BACON AVOCADO

Grilled all natural chicken, applewood bacon, avocado, lettuce, tomato, wasabi mayo, brioche bun

* **BARE BONES BURGER**

Half-pound beef burger served on the guest's choice of bread

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	Smoked Blue Cheese	Chipotle Mayo Pickles
Veggie Burger 0	Texas Toast	* Fried Egg	Pepperjack Cheese	Jalapeños Horseradish Aioli
* Chipotle Bison 4	Gluten Sensitive Bun (\$0.50)	Applewood Bacon	Swiss Cheese	BBQ Sauce Duke's Mayonnaise
		Jalapeño Bacon	Brie Cheese	Arugula Cucumber
		Grilled Onion	Goat Cheese	Cranberries Iceberg Lettuce
		Fried Jalapeño	Black Truffle Cheese (\$1.50)	
		Fried Onion Strings		



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

* **7 PIECE MIX [GS]**

Chef's mixed selection of fresh tuna, salmon and yellowtail. Served over ice

* **12 PIECE MIX**

Chef's mixed selection of fresh tuna, salmon, yellowtail, eel, octopus and ebi shrimp. Served over ice

NIGIRI Fresh fish over sushi rice with a smear of wasabi, sliced to order

* **TIER 1**

SERVED A LA CARTE: kani, masago (smelt egg), ebi shrimp

* **TIER 2**

SERVED A LA CARTE: tuna [GS], salmon [GS], yellowtail [GS], octopus [GS], eel, smoked salmon [GS] and tobiko (flying fish egg)

CLASSIC ROLLS Rice outside of seaweed wrapper, fillings inside of wrapper

* **CALIFORNIA ROLL**

Kani, cucumber, avocado, masago

* **SPICY TUNA ROLL [GS]**

Fresh sliced tuna, cucumber, spicy mayo

* **SPICY YELLOWTAIL ROLL [GS]**

Fresh sliced yellowtail, scallions, spicy mayo

* **PHILLY ROLL [GS]**

Fresh sliced salmon, avocado, cream cheese

VEGETARIAN ROLL [GS] (V)

Avocado, cucumber, asparagus

SPICY CRUNCHY ROLL

Shrimp tempura, kani, spicy mayo, crispy tempura flakes

* **TEMPURA ROLL**

Shrimp tempura, kani, cucumber, masago, spicy mayo

* **TNT ROLL**

Spicy tuna, kani, avocado, masago

* **RAINBOW ROLL**

California roll topped with assorted fish, masago and spicy mayo

* **SPIDER CRAB ROLL**

Crispy soft shell crab, kani, cucumber, scallions, masago, spicy mayo

BAGEL ROLL

Smoked salmon, kani, cream cheese roll battered and flash fried, topped with sweet eel sauce

[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

*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

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

* **RIVERBOAT RON ROLL**

Crispy softshell crab, kani, cucumber, topped with avocado, eel sauce and spicy mayo

* **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

* **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

* **THE ANGRY LOBSTER**

Fresh lobster and cucumber inside, topped with premium salmon, fried kimchi, green onion, honey kimchi sauce

* **VOLCANIC ROLL**

Tempura shrimp, lump crab, jalapeño inside, topped with spicy tuna and chili powder

* **DOUBLE SALMON ROLL [GS]**

Smoked salmon, avocado inside, topped with fresh salmon. Served with a side of spicy mayo

DION'S OMG! ROLL

Shrimp tempura, kani inside, coated with tempura flakes. Topped with fresh mango, avocado, spicy honey marmalade and coconut flakes

* **MISS MOFFITT'S ROLL**

Fresh tuna, cucumber, spicy mayo inside, coated in tempura flakes, topped with avocado and sweet eel sauce

* **RIGGS R&R CRABCAKE ROLL**

Fresh salmon, avocado, cream cheese inside, topped with lump crabcake mix and baked. Finished with masago and spicy mayo

NORTH HILLS ROLL

Shrimp tempura, kani inside, coated with tempura flakes. Topped with avocado, mango salsa, chopped cashews and sweet eel sauce

* **BLACKENED TUNA ROLL**

Tempura shrimp, lump crab, jalapeño inside, topped with seared blackened tuna, avocado salsa and jalapeño

* **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

* **THE BOSS**

Tempura shrimp, lump crab, jalapeño inside, topped with avocado, premium tuna, wasabi mayo and wasabi tobiko

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

* **MRS. WOODBURY'S FRESH FIND**

Fresh tuna, cucumber, spicy mayo inside, topped with premium salmon and avocado

* **FIERY DRAGON ROLL**

Tempura shrimp, lump crab and jalapeño inside, topped with tuna, eel, jalapeño, spicy masago and eel sauce

* **FALI'S FREE SPIRIT**

Tempura shrimp, lump crab, jalapeño inside topped with fresh salmon, Japanese mayo, lemon zest, yuzu and fried shiso

[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

***THE COWFISH BENTO BOX**

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**

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

***GOBBLE GOBBLE-OOSHI**

Roasted turkey, fried green beans inside, wrapped in stuffing, soy paper and sweet potato strings then flash fried. Topped with gravy, cranberry sauce and fried green beans

***DOUG'S FILET ROLL**

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**

Seasoned all natural 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 DELIVERANCE ROLL - SOUTHERN STYLE BAR-B-Q-SHI

Pulled pork, caramelized onion and BBQ sauce, wrapped in soy paper and potato strings then flash fried. Topped with housemade bacon coleslaw and chives

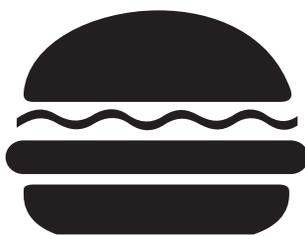
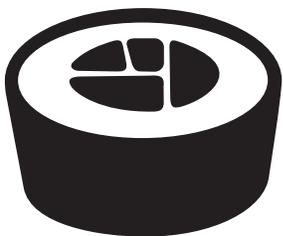
***"THE PRIME TIME" FILET & LOBSTER ROLL**

Fresh 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**

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



DESSERTS

THE MOUSSE IS LOOSE

Assorted layers of classic fudge brownie, chocolate mousse and vanilla mousse

FRESH BERRY TALL CAKE

Moist lemon pound cake, vanilla bean ice cream and raspberry sauce. Topped with fresh strawberries, raspberries and blackberries

CHEF DAVE'S NOT FACTORY MADE CHEESECAKE

Creamy coconut almond cheesecake atop a golden fortune cookie crust. Finished with almond coconut and raspberry sauce

HAND-SPUN MILKSHAKES

All of our shakes are made with all-natural, real vanilla bean ice cream, hand spun, and topped with whipped cream

CLASSIC SHAKE [GS]

A perfectly hand-spun shake, freshly made with up to three flavors of your choice: Chocolate, Vanilla, Strawberry, Coffee, 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 CARA SHAKE

Vanilla bean ice cream hand-spun with chocolate and peanut butter. Topped with chocolate mousse, shaved chocolate and peanut butter candy pieces

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

HOT TEAS

Prepared fresh to order! Allow your freshly-brewed hot tea to steep for 4 minutes before pouring a cup

CHAMOMILE MEDLEY DECAF

Designed to relax with its honey-like sweetness, soothing spearmint and lemongrass

JASMINE GREEN TEA

A truly premium tea, made with spring-harvested green leaf buds infused with jasmine flowers

ORGANIC EARL GREY

Fine black tea scented with natural Italian oil of bergamot and blue cornflower blossoms

BEVERAGES

SOFT DRINKS

Coke, Sprite, Diet Coke, Coke Zero, Lemonade, Dr. Pepper, Ginger Ale, Root Beer

FRESH ICED TEA

Sweetened or Unsweetened

FRESH BREWED COFFEE

Regular or Decaf

BOTTLED WATER

Acqua Panna Still or San Pellegrino Sparkling

* 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

BEER

draft

MONDAY NIGHT ROTATING TAP (Atlanta, GA) - The Cowfish features a rotating tap from Monday Night Brewery

CREATURE COMFORTS TROPICALIA IPA (Atlanta, GA - 5% ABV) - Balanced IPA with citrus flavors

SAPPORO (Japan - 4.9% ABV) - Refreshing lager with crisp, refined flavor and clean finish

SOUTHBOUND SCATTERED SUN (Savannah, GA - 5.2% ABV) - Belgian Witbier with coriander and citrus peel

SWEETWATER 420 EXTRA PALE ALE (Atlanta, GA - 5.7% ABV) - West Coast style pale ale with aggressive hop character

TERRAPIN HI-5 IPA (Atlanta, GA - 5.9% ABV) - Easy drinking grapefruit IPA with medium body and dry finish

WICKED WEED PERNICIOUS IPA (North Carolina - 7.3% ABV) - Light, golden American IPA. Tropical hop aroma, dry finish

WILD CARD ROTATING TAP - The Cowfish features a rotating draft beer tap. Ask your server for more details!

bottles & cans

ALLAGASH SAISON (Maine - 6.1% ABV) - A full-bodied ale full of citrus and peppery spices

ANGRY ORCHARD CIDER (Ohio - 5.0% ABV) [GS] - A crisp and refreshing sweet apple cider

BELL'S KALAMAZOO STOUT (Michigan - 6.0% ABV) - Full-bodied roasted stout with hints of molasses and caramel

BUD LIGHT (Missouri - 4.2% ABV) - Clean and subtle, light-bodied brew

CIGAR CITY MADURO BROWN ALE (Florida - 5.5% ABV) - Hearty but smooth brown ale with notes of oatmeal and coffee

MICHELOB ULTRA (Missouri - 4.1% ABV) - Light-bodied beer with fruit and citrus aromas

MILLER LITE (Wisconsin - 4.2% ABV) - A light beer that is less filling, and tastes great

O' DOULS N/A (Missouri) - A premium non-alcoholic beer with a mild, sweet taste

ORPHEUS ATALANTA TART PLUM SAISON (Athens, GA - 5.9% ABV) - Robust and refreshingly tart fruit saison

REFORMATION HADDY WHITE ALE (Woodstock, GA - 4.8% ABV) - Belgian white ale with a light body and bright finish

SCOFFLAW BASEMENT IPA (Atlanta, GA - 7.5% ABV) - Northeast style IPA with earthy tones, citrus and lemongrass

WICKED WEED FREAK OF NATURE DOUBLE IPA (North Carolina - 8.0% ABV) - Citrusy, weedy nose.

HANDCRAFTED COCKTAILS

NEW FASHIONED - Knob Creek, Amaretto, orange bitters, simple syrup

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 HOT STONER - Orange Vodka, stone fruit syrup, Thai Chili, freshly squeezed lime

SKINNY GONZALES - Our skinny twist on a margarita. Espolòn Tequila Blanco, Grand Marnier Raspberry Peach, freshly squeezed lime, POM juice

MARTINIS

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

FANCY FOLK MEDICINE - Crown Royal Apple, Kraken Black Spiced Rum, egg white, caramel apple syrup, fresh grated ginger

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

SPIKED SHAKES

THREE DRUNKEN ELVES - Smirnoff Whipped Vodka, Frangelico, Rice Krispies, mallow cream, ice cream

THE CHOCOLATE KISS - Godiva Liqueur, amaretto, ice cream, malt and chocolate

NO SLEEP TIL BROOKLYN - Myer's Dark Rum, Kahlua, ice cream, malt, coffee concentrate, chocolate covered espresso beans

WINE

whites

AMORE DI AMANTI PROSECCO (Treviso) - A light, dry bubbly bursting with white peach

CHAMPS DE PROVENCE ROSÉ (France) - Classic dry rosé with medium body and notes of red berries and orange blossom

PROVERB PINOT GRIGIO (California) - Luminous pear and apple notes animated with aromas of lime and lemon

J VINEYARDS PINOT GRIS (California) - Rich and fruit forward with ripe flavors of zesty orange and Asian Pear

COWFISH CHARDONNAY (California) - Apple, pear and peach flavors laced with toasty vanilla

LAGUNA CHARDONNAY (Russian River Valley) - Well-balanced and rich, with an expressive mouthfeel

POSEIDON CHARDONNAY (Napa Valley) - White peach, honeysuckle and apple blossom

FERNHOOK SAUVIGNON BLANC (Marlborough) - Juicy and luscious gooseberry-fruited with a lively mouthfeel

HONIG SAUVIGNON BLANC (Napa Valley) - Mango, kiwi, lemongrass and grapefruit flavors

MAKULU MOSCATO (South Africa) - Seductively sweet with aromas of peach, pears and apricots

IQ RIESLING (Germany) - Flavors of apples, honey and a hint of minerals with balanced sweetness

VEUVE CLICQUOT BRUT (Reims) - Complex aromas of ripe apple and light cream, bright and beautiful bubbles

KIM CRAWFORD SAUVIGNON BLANC (Marlborough) - Aromatic gooseberry, passion fruit and citrus

CONUNDRUM WHITE BLEND (California) - A creamy, soft blend of perfumed white wines

SONOMA CUTRER CHARDONNAY (Russian River Valley) - Green apple, honeysuckle, balanced French oak and lemon zest

CAKEBREAD CHARDONNAY (Napa Valley) - Delightfully fragrant, ripe pear, apple, guava, mineral and toasted oak

reds

LUCKY STAR PINOT NOIR (California) - Silky red cherry flavors with delicate spice

LEFT COAST CELLARS PINOT NOIR (Willamette Valley) - Ripe plum and cherry flavors with floral and spicy notes

CONQUISTA OAK CASK MALBEC (Mendoza) - Plum and dark cherry fruit with silky tannins, vanilla, mocha and spices

COWFISH CABERNET SAUVIGNON (California) - Flavors of black cherry, currant and cocoa with a smooth finish

BALLARD LANE CABERNET (California) - Fresh, juicy with primary dark berry fruits, excellent depth and richness

FOXGLOVE CABERNET SAUVIGNON (Paso Robles) - Dark red cherry, plum, mint spice and leather with a juicy, soft finish

EL PASO TEMPRANILLO/SHIRAZ (Spain) - Black cherries and strawberries, medium-full bodied with soft tannins

PEDRONCELLI MERLOT (Dry Creek) - Red cherry and deep plum flavors with a touch of vanilla and smoky oak

ORIN SWIFT ABSTRACT (California) - Luxardo cherry aroma, soft tannins, lingering oak finish

MT. VEEDER CABERNET SAUVIGNON (Napa Valley) - Dark berries and cassis with mocha and herbal notes

SAKE

SAKE SAMPLER - Sample pours of four of our favorite sakes including Classic Junmai, Fuji Apple, Ty-Ku Black and Silky Mild

FROM THE WARMER

SHO CHIKU BAI, CLASSIC JUNMAI - Warming and wonderful, Kanpai!!!

PREMIUM CHILLED SAKES

HANA FUJI APPLE or WHITE PEACH - Bursting with aromatic fruit flavors

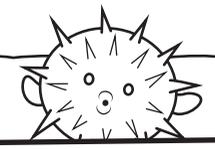
TY-KU BLACK JUNMAI GINJO - Smooth & balanced tropical fruit and fennel notes

SHO CHIKU BAI, MIO SPARKLING - A delicate, lightly sweet yet refreshing sparkler with melon, apricot & citrus notes

330ml

SHO CHIKU BAI, SILKY MILD NIGORI - A sweet, creamy, rich, cloudy sake with toasty rice notes

375ml



KIDS BENTO BOXES

All meals served with a kid's drink and two sides. Choice of sides include: carrots, apples, oranges, edamame or house fries

California Roll

Kani, cucumber, avocado

Tempura Shrimp Roll

Shrimp tempura, kani, cucumber

Vegetarian Roll [GF] (V)

Avocado, cucumber, asparagus

Dragon Bitez

All natural chicken chunks grilled to perfection, served with ranch, honey mustard or BBQ sauce

Gorilla CHeeZ

Cheesy classic fresh off the grill!

Ninja Nuggets

Tender, all natural chicken chunks flash fried served with ranch, honey mustard or BBQ sauce

PB&J Sushi Roll

All natural peanut butter and jelly rolled inside of white bread. Cut into bite-sized pieces

Mac & CHeeZ

Fresh elbow noodles in a creamy housemade cheddar cheese sauce

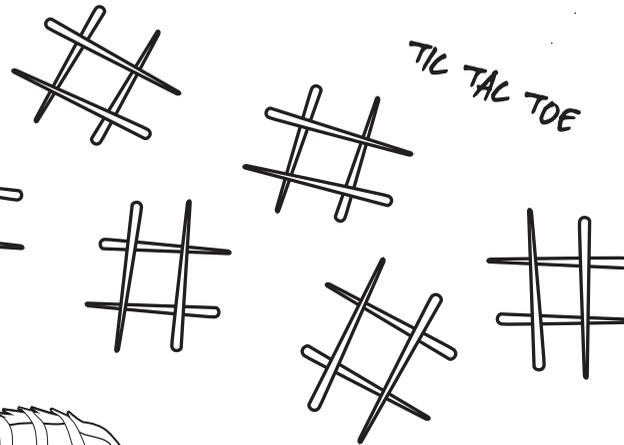
The Cowfish Mini-Burgers

Two beef mini-burgers topped with American cheese

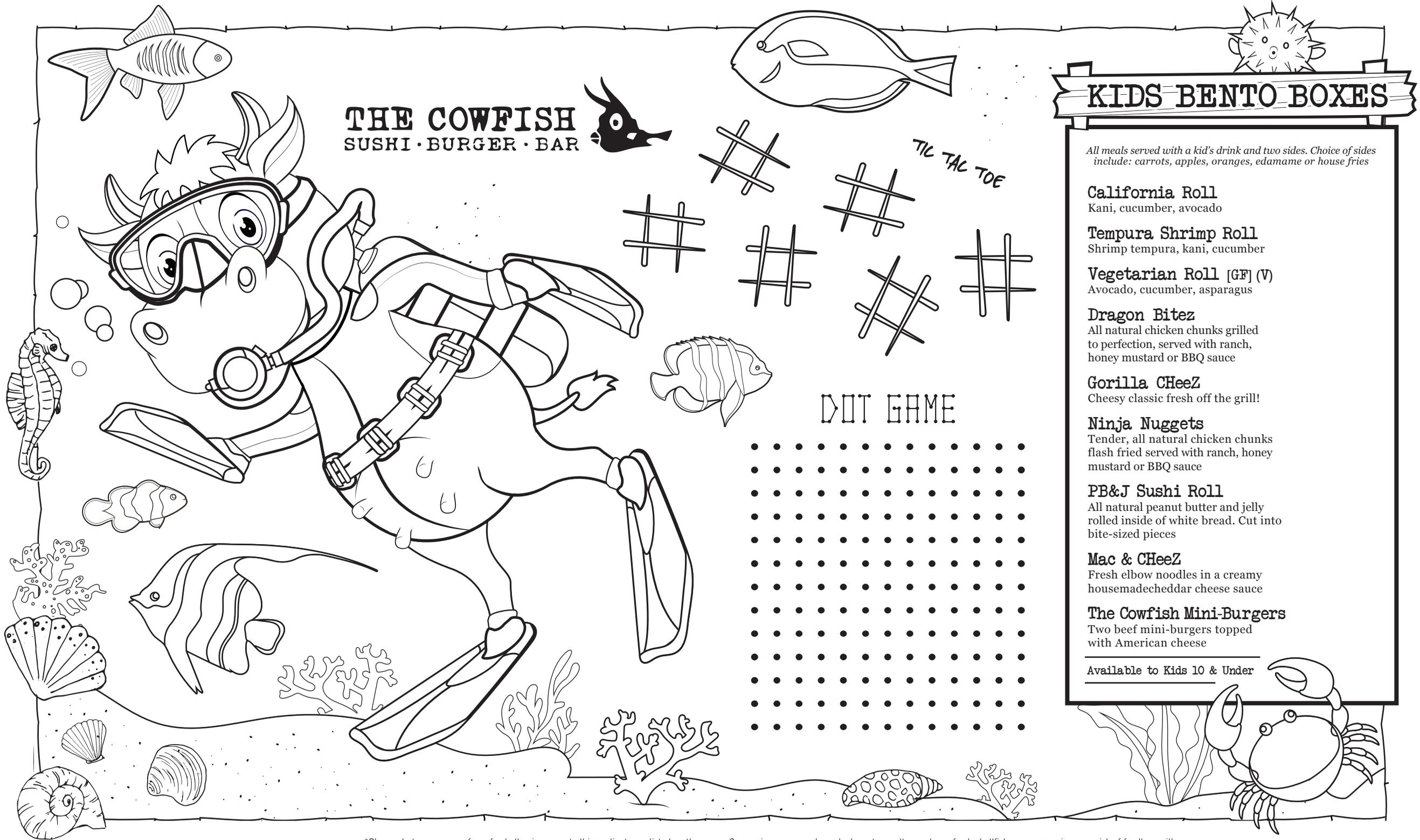
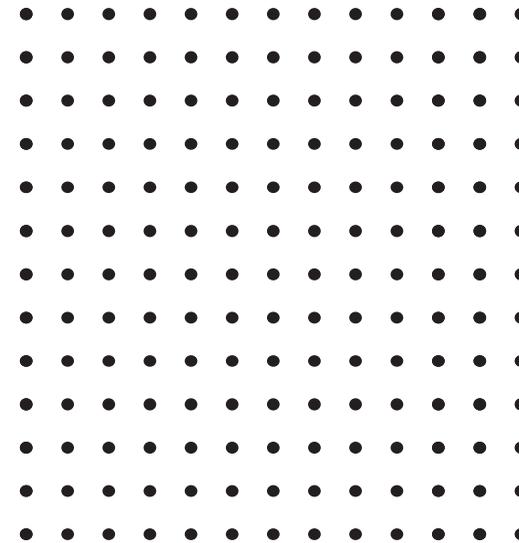
Available to Kids 10 & Under

THE COWFISH

SUSHI · BURGER · BAR



DOT GAME



*Please alert your server of any food allergies, as not all ingredients are listed on the menu. Consuming raw or undercooked meats, poultry, pork, seafood, shellfish or eggs may increase risk of foodborne illness.