



WEEKEND BRUNCH

11AM-3PM

SNACKS

EDAMAME - steamed \$9 or fried with chili garlic (gf, vg) \$11

SNOW CRAB TACO - yuzu kosho mayo, tobiko (1 pc) \$12

BLUEFIN TORO TACO - ponzu, caviar, fresh truffle (1 pc) \$18

COLD APPS

BABY GEM SALAD - watermelon radish, mint, asian pear, sunflower seeds, gochujang vinaigrette (v) \$18

CUCUMBER SALAD - tomato, avocado, house-made furikake, pickled onion, sesame dressing (gf, vg) \$16

add shrimp +\$17, chicken +\$11, steak +\$21

HAMACHI CHILI - serrano pepper, cucumber relish, cilantro, ponzu \$19

HOT APPS

KOREAN BBQ RIBS - peanuts, scallions, sesame, pickled fresno peppers, cilantro \$24

WAGYU BEEF SKEWER - kimchi, tare sauce \$26

CHICKEN SATAY - peanut sauce, cilantro, sambal glaze \$18

BRUNCH SPECIALS

KOREAN FRIED CHICKEN & WAFFLES - bacon, spiced watermelon salad, yuzu hollandaise \$35

SOY COWBOY STEAK & EGGS - 8 oz filet, Asian chimichurri, tomato salad,
2 eggs cooked any style \$44

SOY COWBOY BURGER - roasted kimchi, iceberg lettuce, over easy egg,
American cheese, brioche bun \$24

BLUEBERRY PANCAKES - honey, fresh cheese, vanilla, maple syrup \$22

DIM SUM

CHICKEN DUMPLINGS – mango salad, soy ginger broth \$15

LOBSTER WONTON – shiitake, shallots, teriyaki butter broth, chive oil \$28

WOK

YAKISOBA – bonito flakes, carrots, ginger, napa cabbage, bean sprouts (v) \$21

add shrimp +\$17, chicken +\$11, steak +\$21

ORANGE CHICKEN – baby bok choy, oranges, white sesame, scallions \$32

SHRIMP FRIED RICE – chinese sausage, egg, mushrooms, long beans, furikake, crispy potato (gf) \$26

SIDES

CRISPY BACON SLICES – \$14

SWEET CORN – roasted miso butter, japanese 7 spice (v) \$14

FRENCH FRIES – furikake, jalapeño aioli, parsley (gf) \$14

SPICED WATERMELON SALAD – basil, mint, lemon juice, cayenne pepper \$14

SUSHI

CHEF'S SELECTION OF NIGIRI – 5 pcs \$41

PREMIUM SASHIMI PLATTER – 10 pcs \$65

SPICY TUNA ROLL – avocado, mango, masago arare, kaiware, eel sauce (gf) \$17

YELLOWTAIL SERRANO ROLL – kizami wasabi, scallion, cucumber, wasabi mayo (gf) \$23

VEGAN ROLL – shibazuke, kaiware, avocado, cucumber, tempura asparagus, sweet soy (gf) \$16

SHRIMP TEMPURA – avocado, sesame seeds, spicy mayo \$18



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