



\$59 DINNER MENU

COCKTAIL & WINE SPECIALS

- OPULENT ESPRESSO MARTINI | 18
- GOLD FASHIONED | 18
- ENTOURAGE, ROSE, COTE DE PROVENCE | 65
- EMMOLO, SAUVIGNON BLANC, NAPA | 68
- BELLE GLOS 'BALADE' PINOT NOIR, RUSSIAN RIVER VALLEY | 85
- EHLERS, CABERNET SAUVIGNON, NAPA | 125
- ALTAMURA, CABERNET SAUVIGNON, NAPA | 175

APPETIZERS choose one

- CUCUMBER SALAD | tomato, avocado, house made furikake, pickled onion, sesame dressing
- MIXED GREEN SALAD | watermelon radish, asian pear, sunflower seeds, gochujang vinaigrette
- HAMACHI CHILI | serrano pepper, cucumber relish, cilantro, ponzu
- CHICKEN DUMPLINGS | mango salad, soy ginger broth
- LOBSTER WONTON | shiitake, teriyaki butter broth, chive oil
- KOREAN BBQ RIBS | peanuts, sesame, pickled fresno peppers, cilantro
- VEGETABLE TEMPURA | grated daikon, scallion, tentsuyu sauce
- ROCK SHRIMP TEMPURA | seasonal greens, grilled pineapple, chili tofu

ENTRÉES choose one

- ORANGE CHICKEN | baby bok choy, oranges, white sesame, scallions
- YAKISOBA | bonito flakes, carrots, ginger, napa cabbage, bean sprouts
- SOY COWBOY BURGER | roasted kimchi, iceberg lettuce, American cheese on brioche bun
- MISO MARINATED BLACK COD | baby bok choy, young ginger, teriyaki miso
- BEEF FILET 8 OZ. | potato puree, ginger teriyaki, onion rings +10

DESSERTS choose one

- TRIO MOCHI FLIGHT | coconut, passion fruit, salted caramel
- MATCHA BASQUE CHEESECAKE | passionfruit coulis, almond crumble
- COCOA-NUT | coconut panna cotta, pineapple lime compote

Soy Cowboy will donate \$10 from each dinner sold.