SOY COW BOY

$59 PRIX FIXE DINNER SPECIAL

COCKTAIL & WINE SPECIALS

OPULENT ESPRESSO MARTINI | 18
GOLD FASHIONED | 18
MIRAVAL, ROSÉ, CÔTES DE PROVENCE | 65
EMMOLO, SAUVIGNON BLANC, NAPA VALLEY | 68
BELLE GLOS, 'BALADE', PINOT NOIR, RUSSIAN RIVER VALLEY | 85
EHLERS, CABERNET SAUVIGNON, NAPA VALLEY | 125
ALTAMURA, CABERNET SAUVIGNON, NAPA VALLEY | 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