

APPETIZERS

CRAB RANGOON DIP	12
Creamy crab rangoon with parmesan panko crust, wonton crisps, Thai sweet chili sauce and chives	
SPICY TOGARASHI SHRIMP	13
Flash fried shrimp in spicy Japanese chili sauce. Served over Asian slaw with pounded ginger sauce	
*TUNA & AVOCADO-TINI	13
Cubed yellowfin tuna and ripe avocado in ginger dressing	
EDAMAME [GS] (V)	7
Soy beans in pod served with a choice of sea salt, alderwood smoked salt or Sriracha salt	
*BLACKENED TUNA NACHOS	13
5 wonton chips with Crab Rangoon Dip, avocado salsa, tomatoes, seared rare blackened yellowfin tuna and microgreens	
CRISPY CALAMARI "T & T"	12
Calamari tubes & tentacles, flash fried and served with a sweet chili calamari sauce	
LOBSTER & CRAB SPRING ROLLS	16
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	10
House fries with truffle and parmesan cheeses, applewood bacon and chives	
*SPICY POKE DIP	12
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)	6
Mixed greens, cucumbers, tomatoes, beet and carrot curls, croutons, choice of dressing	
GOAT IN THE GARDEN (V)	16
VEGETARIAN (V) 9	* WITH GRILLED SALMON
Fresh arugula, spinach and basil with roasted walnuts, Asian pear, strawberries and goat cheese with extra virgin olive oil and strawberry balsamic vinegar	
*SEARED TUNA ARUGLA SALAD	15
Seared sesame tuna, arugula, Peruvian sweet peppers, hearts of palm, snow peas, artichokes, olives, tomatoes with citrus soy dressing	
CHINESE CHICKEN SALAD	14
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	3.50	SWEET & SPICY THAI CUCUMBERS	3.50
SWEET POTATO FRIES	4	FRIED PICKLES	3.50
BACON COLESLAW	3.50	EDAMAME	3.50
SEAWEED SALAD	3.50	GRILLED VEGETABLES	3.50

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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	14.5
* THE TEXAS LONGHORN	Half-pound beef burger, cheddar cheese, onion strings, jalapeño bacon, tangy BBQ sauce, lettuce, tomato, brioche bun	15
* THE BIG SQUEAL	Half-pound beef burger, pulled pork, smoked gouda cheese, onion strings, bacon coleslaw, BBQ sauce, lettuce, pickles, brioche bun	15
* GRILLED SALMON BLT	Grilled salmon, applewood bacon, lettuce, tomato, jalapeño citrus aioli, brioche bun	15
* 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	15
* SHROOMIN' SWISS BURGER	Half-pound beef burger, Swiss cheese, sautéed mushrooms, roasted garlic aioli, lettuce, tomato, sesame seed bun	14.5
APPLE, BERRY & BRIE TURKEY BURGER	Half-pound turkey burger, Brie cheese, sweet cranberries, Fuji apples, spicy honey marmalade, 7-grain wheat bun	14.5
* BLACK TRUFFLE CHEESE BURGER	Half-pound beef burger, black truffle cheese, roasted shallots, sautéed mushrooms, roasted garlic aioli, lettuce, brioche bun	15
* THE BOURSIN BACON BURGER	Half-pound beef burger, garlic & herb boursin cheese, applewood bacon, sautéed mushrooms, grilled onions, lettuce, tomato, onion roll	14.5
* MEDITERRANEAN LAMB BURGER	Half-pound lamb burger, tzatziki sauce, fried capers, feta cheese, lettuce, tomato, cucumbers, brioche bun	15
THE HEAVENLY VEGGIE (V)	Housemade veggie burger, roasted red peppers, sliced avocado, red onion, baby spinach, 7-grain wheat bun	13
* THE ARNOLD HAMANDEGGAR	Half-pound beef burger, cheddar cheese, grilled country shoulder ham, fried egg, applewood bacon, grilled onions, Cowfish sauce, onion roll	15
* THE THUNDERING HERD BISON BURGER	Half-pound chipotle bison burger, sharp white cheddar cheese, avocado salsa, lettuce, chipotle aioli, red onion, sesame seed bun	16
CHICKEN BACON AVOCADO	Grilled all natural chicken, applewood bacon, avocado, lettuce, tomato, wasabi mayo, brioche bun	14
* BARE BONES BURGER	Half-pound beef burger served on the guest's choice of bread	13

SUBSTITUTIONS/ADDITIONS

Protein:	Bread:	Toppings: \$1 per	Cheeses: \$1 per	Complimentary Toppings:
* 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	Marbled Rye	* Fried Egg	Pepperjack Cheese	Jalapeños Horseradish Aioli
* Chipotle Bison 4	Texas Toast	Applewood Bacon	Swiss Cheese	BBQ Sauce Duke's Mayonnaise
	Gluten Sensitive Bun (\$0.50)	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]** 8.5
Chef's selection of fresh tuna, salmon and yellowtail. Served over ice
- * **7 PIECE MIX [GS]** 17
Chef's mixed selection of fresh tuna, salmon and yellowtail. Served over ice
- * **12 PIECE MIX** 24
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** 2
SERVED A LA CARTE: kani, masago (smelt egg), ebi shrimp
- * **TIER 2** 3
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** 8
Kani, cucumber, avocado, masago
- * **SPICY TUNA ROLL [GS]** 8.5
Fresh sliced tuna, cucumber, spicy mayo
- * **SPICY YELLOWTAIL ROLL [GS]** 8.5
Fresh sliced yellowtail, scallions, spicy mayo
- * **PHILLY ROLL [GS]** 8.5
Fresh sliced salmon, avocado, cream cheese
- VEGETARIAN ROLL [GS] (V)** 7
Avocado, cucumber, asparagus
- SPICY CRUNCHY ROLL** 12
Shrimp tempura, kani, spicy mayo, crispy tempura flakes
- * **TEMPURA ROLL** 11.5
Shrimp tempura, kani, cucumber, masago, spicy mayo
- * **TNT ROLL** 11
Spicy tuna, kani, avocado, masago
- * **RAINBOW ROLL** 15
California roll topped with assorted fish, masago and spicy mayo
- * **SPIDER CRAB ROLL** 14
Crispy soft shell crab, kani, cucumber, scallions, masago, spicy mayo
- BAGEL ROLL** 11
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

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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	15.5
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	
* FIRECRACKER ROLL	17.5
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	19
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	20
Fresh lobster and cucumber inside, topped with premium salmon, fried kimchi, green onion, honey kimchi sauce	
* VOLCANIC ROLL	16
Tempura shrimp, lump crab, jalapeño inside, topped with spicy tuna and chili powder	
* DOUBLE SALMON ROLL [GS]	15
Smoked salmon, avocado inside, topped with fresh salmon. Served with a side of spicy mayo	
DION'S OMG! ROLL	14.5
Shrimp tempura, kani inside, coated with tempura flakes. Topped with fresh mango, avocado, spicy honey marmalade and coconut flakes	
* MISS MOFFITT'S ROLL	15
Fresh tuna, cucumber, spicy mayo inside, coated in tempura flakes, topped with avocado and sweet eel sauce	
* RIGGS R&R CRABCAKE ROLL	16.5
Fresh salmon, avocado, cream cheese inside, topped with lump crabcake mix and baked. Finished with masago and spicy mayo	
NORTH HILLS ROLL	14.5
Shrimp tempura, kani inside, coated with tempura flakes. Topped with avocado, mango salsa, chopped cashews and sweet eel sauce	
* BLACKENED TUNA ROLL	17
Tempura shrimp, lump crab, jalapeño inside, topped with seared blackened tuna, avocado salsa and jalapeño	
* GEORGIA ROLL	18
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	19
Tempura shrimp, lump crab, jalapeño inside, topped with avocado, premium tuna, wasabi mayo and wasabi tobiko	
MAD MANGO-CADO ROLL	14.5
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	19
Fresh tuna, cucumber, spicy mayo inside, topped with premium salmon and avocado	
* FIERY DRAGON ROLL	16.5
Tempura shrimp, lump crab and jalapeño inside, topped with tuna, eel, jalapeño, spicy masago and eel sauce	
* FALI'S FREE SPIRIT	18
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

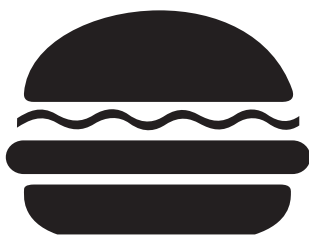
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|--|-------------|
| *THE COWFISH BENTO BOX | 14.5 |
| A combo meal featuring both burger and sushi, including a mini-burger with American cheese, pickles and chopped red onion, sweet potato fries, Thai cucumbers, edamame and choice of a 4 piece sushi roll (California, Spicy Tuna, Vegetarian or Philly Roll) | |
| *FUSION SPECIALTY BENTO BOX | 16.5 |
| 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

- | | |
|--|-----------|
| *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 | 16 |
| 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 | 15 |
| 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 |
| 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 | 16 |
| 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** 8
Assorted layers of classic fudge brownie, chocolate mousse and vanilla mousse
- FRESH BERRY TALL CAKE** 8
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** 8
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 6.5

- 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 4
- 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** 3
Coke, Sprite, Diet Coke, Coke Zero, Lemonade, Dr. Pepper, Ginger Ale, Root Beer
- FRESH ICED TEA** 3
Sweetened or Unsweetened
- FRESH BREWED COFFEE** 3
Regular or Decaf
- BOTTLED WATER** 6
Acqua Panna Still or San Pellegrino Sparkling

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BEER

draft

CREATURE COMFORTS ROTATING TAP (Athens, GA) - The Cowfish features a rotating tap from Creature Comforts Brewery	7
MONDAY NIGHT BLIND PIRATE BLOOD ORANGE IPA (Atlanta, GA - 7.4% ABV)- Juicy citrus IPA with a hop bomb	6
SAPPORO (Japan - 4.9% ABV) - Refreshing lager with crisp, refined flavor and clean finish	5.5
SOUTHBOUND SCATTERED SUN (Savannah, GA - 5.2% ABV) - Belgian Witbier with coriander and citrus peel	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
WICKED WEED PERNICIOUS IPA (North Carolina - 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
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
GOOD PEOPLE COFFEE OATMEAL STOUT (Alabama - 5.7% ABV) - Big coffee taste with a wallop of Willamette hops	5.5
JEKYLL LAGER (Alpharetta, GA - 4.6% ABV) - Crisp light flavor with slightly dry 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
O' DOULS N/A (Missouri) - A premium non-alcoholic beer with a mild, sweet taste	4
ORPHEUS ATALANTA TART PLUM SAISON (Athens, GA - 5.9% ABV) - Robust and refreshingly tart fruit saison	5.5
REFORMATION HADDY WHITE ALE (Woodstock, GA - 4.8% ABV) - Belgian white ale with a light body and bright finish	5.5
SCOFFLAW BASEMENT IPA (Atlanta, GA - 7.5% ABV) - Northeast style IPA with earthy tones, citrus and lemongrass	5.5
WICKED WEED FREAK OF NATURE DOUBLE IPA (North Carolina - 8.0% ABV) - Citrusy, weedy nose.	8

HANDCRAFTED COCKTAILS

NEW FASHIONED - Knob Creek, Amaretto, orange bitters, simple syrup	12
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	12
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	12
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	9/36
MUSCANTI BRUT (Spain) - A brilliantly refreshing bubbly, perfect for sushi!	8/32
CHAMPS DE PROVENCE ROSÉ (France) - Classic dry rosé with medium body and notes of red berries and orange blossom	10/40
PROVERB PINOT GRIGIO (California) - Luminous pear and apple notes animated with aromas of lime and lemon	8/32
J VINEYARDS PINOT GRIS (California) - Rich and fruit forward with ripe flavors of zesty orange and Asian Pear	10/40
COWFISH CHARDONNAY (California) - Apple, pear and peach flavors laced with toasty vanilla	8/32
LAGUNA CHARDONNAY (Russian River Valley) - Well-balanced and rich, with an expressive mouthfeel	12/48
POSEIDON CHARDONNAY (Napa Valley) - White peach, honeysuckle and apple blossom	14/56
FERNHOOK SAUVIGNON BLANC (Marlborough) - Juicy and luscious gooseberry-fruited with a lively mouthfeel	8/32
HONIG SAUVIGNON BLANC (Napa Valley) - Mango, kiwi, lemongrass and grapefruit flavors	12/48
MAKULU MOSCATO (South Africa) - Seductively sweet with aromas of peach, pears and apricots	8/32
IQ RIESLING (Germany) - Flavors of apples, honey and a hint of minerals with balanced sweetness	8/32
VEUVE CLICQUOT BRUT (Reims) - Complex aromas of ripe apple and light cream, bright and beautiful bubbles	100
KIM CRAWFORD SAUVIGNON BLANC (Marlborough) - Aromatic gooseberry, passion fruit and citrus	48
CONUNDRUM WHITE BLEND (California) - A creamy, soft blend of perfumed white wines	48
SONOMA CUTRER CHARDONNAY (Russian River Valley) - Green apple, honeysuckle, balanced French oak and lemon zest	60
CAKEBREAD CHARDONNAY (Napa Valley) - Delightfully fragrant, ripe pear, apple, guava, mineral and toasted oak	79

reds

LUCKY STAR PINOT NOIR (California) - Silky red cherry flavors with delicate spice	8/32
LEFT COAST CELLARS PINOT NOIR (Willamette Valley) - Ripe plum and cherry flavors with floral and spicy notes	13/52
CONQUISTA OAK CASK MALBEC (Mendoza) - Plum and dark cherry fruit with silky tannins, vanilla, mocha and spices	9/36
COWFISH CABERNET SAUVIGNON (California) - Flavors of black cherry, currant and cocoa with a smooth finish	8/32
BALLARD LANE CABERNET (California) - Fresh, juicy with primary dark berry fruits, excellent depth and richness	10/40
FOXGLOVE CABERNET SAUVIGNON (Paso Robles) - Dark red cherry, plum, mint spice and leather with a juicy, soft finish	13/52
EL PASO TEMPRANILLO/SHIRAZ (Spain) - Black cherries and strawberries, medium-full bodied with soft tannins	8/32
PEDRONCELLI MERLOT (Dry Creek) - Red cherry and deep plum flavors with a touch of vanilla and smoky oak	10/40
ORIN SWIFT ABSTRACT (California) - Luxardo cherry aroma, soft tannins, lingering oak finish	59
MT. VEEDER CABERNET SAUVIGNON (Napa Valley) - Dark berries and cassis with mocha and herbal notes	69

SAKE

SAKE SAMPLER - Sample pours of four of our favorite sakes including Classic Junmai, Fuji Apple, Ty-Ku Black and Silky Mild	12
<u>FROM THE WARMER</u>	
SHO CHIKU BAI, CLASSIC JUNMAI - Warming and wonderful, Kanpai!!!	14
<u>PREMIUM CHILLED SAKES</u>	
HANA FUJI APPLE or WHITE PEACH - Bursting with aromatic fruit flavors	16
TY-KU BLACK JUNMAI GINJO - Smooth & balanced tropical fruit and fennel notes	24
SHO CHIKU BAI, MIO SPARKLING - A delicate, lightly sweet yet refreshing sparkler with melon, apricot & citrus notes	330ml 20
SHO CHIKU BAI, SILKY MILD NIGORI - A sweet, creamy, rich, cloudy sake with toasty rice notes	375ml 16

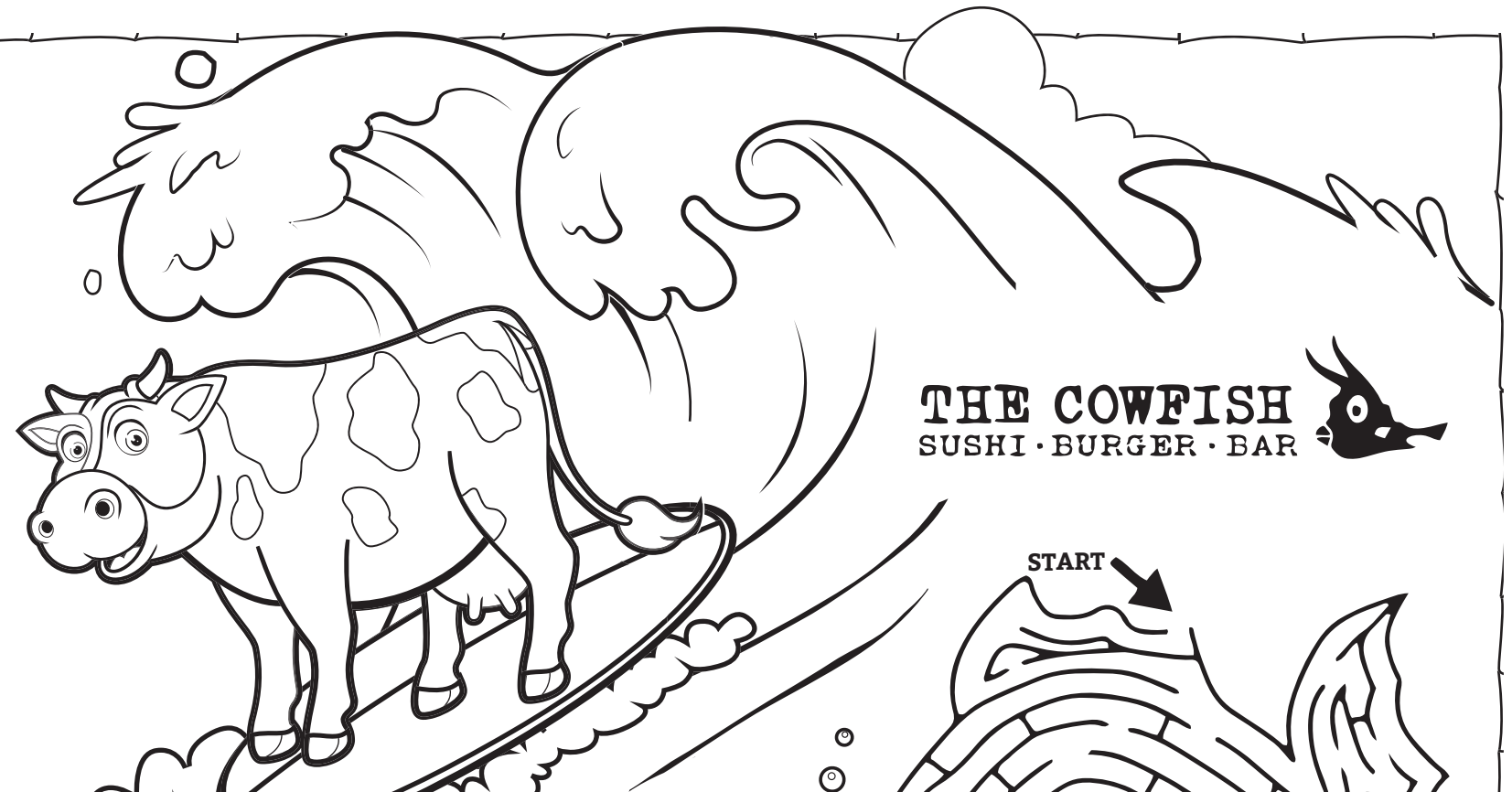


KIDS BENTO BOXES

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

- California Roll** 8
Kani, cucumber, avocado
- Tempura Shrimp Roll** 8
Shrimp tempura, kani, cucumber
- Vegetarian Roll [GF] (V)** 7
Avocado, cucumber, asparagus
- Dragon Bitez** 7
All natural chicken chunks grilled to perfection, served with ranch, honey mustard or BBQ sauce
- Gorilla CHeeZ** 7
Cheesy classic fresh off the grill!
- Ninja Nuggets** 7
Tender, all natural chicken chunks flash fried served with ranch, honey mustard or BBQ sauce
- PB&J Sushi Roll** 7
All natural peanut butter and jelly rolled inside of white bread. Cut into bite-sized pieces
- Mac & CHeeZ** 7
Fresh elbow noodles in a creamy housemade cheddar cheese sauce
- The Cowfish Mini-Burgers** 8
Two beef mini-burgers topped with American cheese

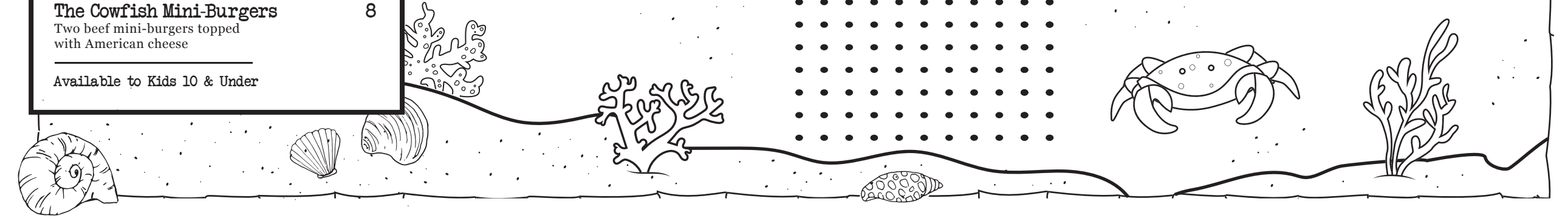
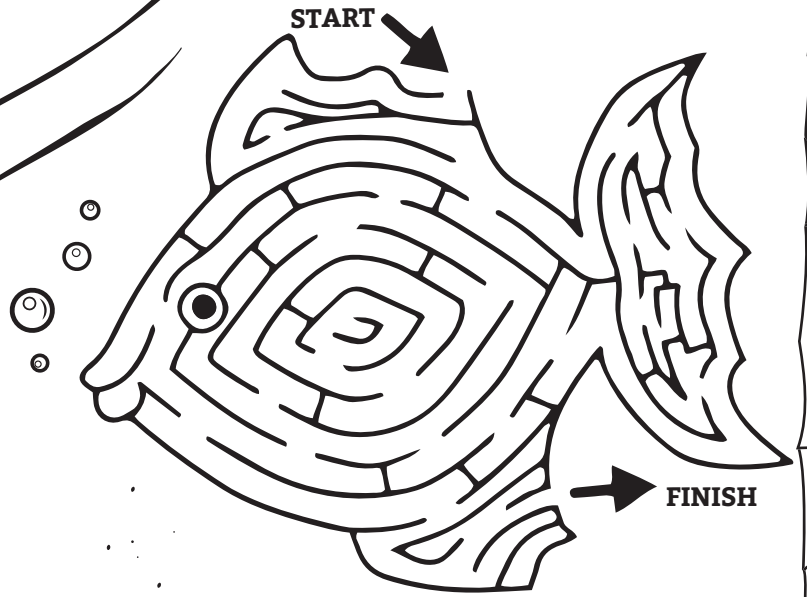
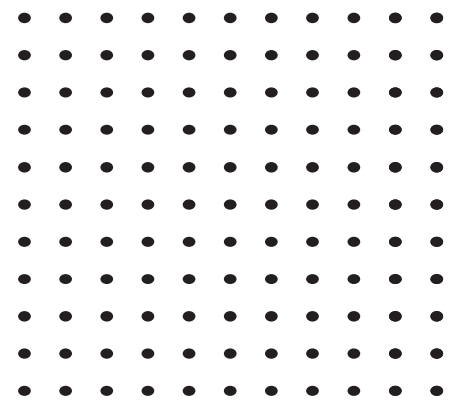
Available to Kids 10 & Under



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.