



Dinner Menu

Winter/Spring 2012

BITES

Chips & Dips

crispy market root vegetables, raw baby carrots & kale chips with Spanish romesco & sour cream-onion whip (RV)

"Cheetoh" Chicharrones

Wallace's flash fried cracklins with house cheddar seasoning

Shrimp Chips

crispy Vietnamese prawn crackers and fried kombu with furikake spice with green papaya sweet chili sauce

Sweet + Salty =

chili roasted pecans, walnuts & almonds with caramel popcorn & candied citrus

Pink Eggs & Ham

beet marinated, deviled eggs with Mendocino mustard, double smoked bacon & candied jalapenos

Spreads & Breads

piquillo cheese, roasted walnut & cucumber raita dips with grilled bread & raw market vegetables

Pitman Farm's Duck Wings

confit & then grilled with an aji amarillo glaze, Japanese cucumbers with sesame-ginger dipping sauce

Baked then Fried Potatoes

served with horseradish ketchup & chipotle aioli (RV)

SNACK SANDWICHES

BSB's Country Fried Chicken Rolls

buttermilk fried Mary's chicken with mustard pickle slaw on Torrance's King's Hawaiian rolls

Pork Belly Banh Mini

pickled vegetables, sweet herbs & cilantro aioli on 3 mini bahn xeo "tacos"

Shroom Toast

royal trumpets, king oysters & shiitake mushrooms cooked on the plancha with fried organic egg, sherry vinegar & grilled buckwheat toast (RV)

VEGGIES TO SHARE

BBQ'd Brassicas

char grilled Weiser Farm's broccoli & cauliflower with BBQ spices in a smoking bag, served with spicy apple cider & remoulade dipping sauces (RV)

Roasted Beets, Charred Baby Carrots & Not Burrata

buffalo mozzarella mousse, pistachio pesto & aged balsamic (RV)

Green Bean "Nicoise"

grilled seasonal beans tossed in a parmesan-anchovy dressing with kalamata olives, sieved egg & bonito flakes

HOUSEMADE SAUSAGES

Wild Turkey 11

Pitman Farm's whole turkey ground & seasoned with caramelized onion, Wild Turkey bourbon, roasted apple compote, pickled mushrooms & fried onions on a buttermilk roll

Merguez 12

house ground lamb spiced with red wine, cumin & chilies with harissa, crème fraiche, roasted peppers, cucumbers, tomatoes & mint on a seasoned sesame roll

BLUE COW *SUPPORTS FARMS, RANCHES, FISHERIES AND ARTISANS THAT ARE GUIDED BY THE PRINCIPALS OF SUSTAINABILITY.*

WE WANT TO THANK OUR LOCAL FARMS, BAKERY AND PROVEYORS FOR HELPING US SERVE YOU HAPPY!

(V) - Vegan (RV) - Request Vegan

SANDWICHES

The New School Burger 12

8oz grass fed Marin county beef, butter lettuce & Point Reyes toma, spicy remoulade on a buttermilk bun
add confit of Nueske bacon \$2, add fried egg \$1, sub complimentary ground Mary's turkey by request

Turkey Club on Naan 12

tandoori marinated char grilled turkey breast, cucumber & mint raita, candied jalapenos, glazed bacon & pickled red onions on housemade Indian flatbread

Lamb Lavash 14

house ground lamb kefta with Soledad Creamery tzatziki, french fries, roasted red peppers & zucchini pickles on housemade Mediterranean flatbread

Spanish Chicken Tartine 14

char grilled organic chicken with piquillo peppers, pimento cheese, cherry tomatoes, aged Manchego & charred leeks on grilled rustic white bread

SALADS & SOUPS

Simple Scarborough

Scarborough Farm's butter lettuce tossed with fines herbs, shallots & a champagne-citrus vinaigrette (V)

Roots & Berries

shaved & roasted root vegetables with wheatberries, quinoa & dried cranberries over a saffron vinaigrette (V)

Another Cobb Salad

roasted turkey, applewood bacon, Caveman blue cheese & avocado in a Mendo Mustard vinaigrette

Mary's Chicken with Hoppin' John Fried Rice 14

roasted organic chicken, jasmine rice, black eyed peas, fried egg with crispy shallots, spicy cider vinegar, takana kale, candied jalapenos, BBQ spiced cracklin's

Nude Fish & Chips 14

seared Hawaiian albacore with pea shoots, sugar snap peas & caramelized mushrooms in dashi broth with crispy shrimp chips & fried kombu

A Cuban marries a Madame 14

honey cured ham, Cuban roasted pork, aged white cheddar, house made pickles & Cuban mojo sauce with a fried organic egg on a grilled rustic white tartine

French (Onion Short Rib) Dip 15

braised short rib, cave aged gruyere & roasted mushrooms on Dolce Forno soft roll with horseradish crème fraiche & caramelized onion au jus

Albacore Pan Bagnat Arepa 14

slow cooked albacore with kalamata olives, cucumber, capers, oven-dried cherry tomatoes, avocado & hard boiled egg in a freshly cooked Venezuelan arepa

BarbaFaux'a Torta 14

shaved seitan with pinto beans in housemade chipotle agave barbecue sauce, crumbled tofu, shredded romaine, avocado, cilantro vegenaïse, corn tostada on a traditional torta roll (V)

Vietnamese Chicken

Mary's organic chicken, heirloom cherry tomatoes, toasted peanuts & glass noodles in a spicy green papaya vinaigrette

Butternut Squash Soup

parsnips, Moroccan spices, agave, raisins & pistachios (V)

My Dad's Award Winning Pork Green Chili

poblano & Anaheim pepper stew with smoked & braised pork, black eyed peas, house made fritos & homestyle garnitures

BIG PLATES

Steak Frites 14

marinated prime bavette with philly cheese poutine & wild arugula

Curried Cauliflower 14

Singaporean style curry with roasted root vegetables, cauliflower, pickled Fresno peppers & house made naan (RV)

Ploughman's Platter 14

Chef's daily selection of sausage, deviled eggs, mustard pickles, pimento cheese, toast and a glass of Alimony IPA

COCKTAILS WITH CARE

created by Steve Livigni with a lot of happy tasting
from the Blue Cow team

Rum Manhattan	9
black rum, firelit coffee liqueur, punt y mes vermouth, housemade chocolate porter bitters, orange	
Jack & Coke's Cousin on His Dad's Side	8
old forrester whiskey, housemade winter cola	
CASA Margarita	8
el jimador blanco, lime, agave	
Fortified Lemonade	10
hangar one vodka, lemon, honey, orgeat (almond cordial), bee pollen	
Gin & Tonic Experiment	10
gin, aperol, martinique canne tonic, orange, cucumber, black peppercorn, red bell pepper	
Gin & Housemade Tonic	10
gin, housemade tonic water, grapefruit	
Cherry Ricky Soda	10
lambic raspberry beer, hangar one lime vodka, genever liqueur	
Old Fashioned on Tap	12
praline infused woodford reserve whiskey with vanilla bean simple, whiskey barrel bitters, lemon, orange	
Herradura Anejo "House Barrel Aged" Cocktail	12
herradura anejo tequila, aperol, punt y mes vermouth, peach bitters	

HOPEFULLY INTRIGUING BEER LIST

our keg beer system customizes the temperature & carbonation mix to the specific beer's needs - hopefully you taste the difference!

Great Drafts

Mama's Lil Yella Pilsner	5
Boont Amber Ale	5
Sublimely Self-Righteous Black - darker version of an IPA.....	7
Racer 5 IPA	5
White Rascal Wit - like a hefeweizen, with an orange edge.....	5

Exceptional Drafts

11% alcohol...be careful

Allagash Curieux (8oz) - belgian style tripel aged in jim beam barrels.....	9
Straffe Hendrik Quadruple (8oz) - rum, raisen, chocolate & toffee.....	6
comes at you in waves - life changing	
Alesmith Speedway Stout (8oz) - dark roast moca coffee with vanilla.....	9
& oak finish	

Bottles

Avery Joe's Pilsner (can) - beautifully bitter, light & dry.....	6
Hoodoo Kolsch - refreshing golden ale, more flavor than a pilsner.....	6
Mad River Steelhead XPA - more sweet & bready than hoppy.....	5
Alimony Ale - citrusy hops with solid toasted malt backbone.....	5
Stone IPA - the beer version of zinfandel, big, bold & hoppy.....	6
Stella	6
Bud Light	5

APPROACHABLE WINES

We provided you 3oz tastes to allow you to be adventurous & try something new - So try something new!

White

	<u>6 oz</u>	<u>3 oz</u>
Pinot Grigio - Campangola - Italy dry with essence of green apple	7	3.5
Chardonnay - Sawbuck - Mendocino crisp green apple and spice with hints of vanilla toast and butter with lingering flavors of honey and lemon	8	4
Sauvignon Blanc - Wattle Creek - Mendocino crisp, citrus and herb flavors that finish fresh and long	9	4.5
Chardonnay - Sonoma-Cutrer - Russian River buttery & oakey flavor	12	6
Riesling - Undone - Germany grapefruit and gooseberry, finishes clean	9	4.5

Red

	<u>6 oz</u>	<u>3 oz</u>
Cabernet - Terranoble - Chile fruity & berry flavors	7	3.5
Cabernet - First Press - Napa blackberries, cassis and mocha with the distinctive flavors of black cherries, fig and dark chocolate	11	5.5
Petite Sirah - Shannon Ridge - Lake County creamy vanilla oak, blueberry and tobacco	9	4.5
Pinot Noir - Poppy - Monterey County a lighter red wine with flavors of cherry	12	6
Barbera - Fontanafredda - Italy blackberries and plums with slight spicy over tones, hinting at black pepper and cinnamon	10	5

A LITTLE LESS BOOZY

Sugarbird Teas unsweetened passionfruit black iced tea	2.25
Seasonal Housemade Lemonade ask your server for the daily offering	3
Boylan Fountain Soda cola, diet cola, lemon lime, black cherry, diet black cherry	2.25
Intelligentsia Coffee freshly brewed by the cup - regular & decaf	3.50

Beer Cocktails

Root "Beer" Float	8
zaya rum, straffe hendrick quadruple ale, art in the age root liqueur, sasparilla whipped cream	
Belgian Tripel Beer Cocktail	9
allagash curieux, ardbeg scotch, apple, lemon	
Wit Beer Cocktail	8
white rascal wit beer, pineapple, lemon, elderflower	