

# APPETIZERS

## CABEZA DE AJO 14.00

A ROASTED HEAD OF GARLIC WITH MELTED MONTEREY JACK, FRESH TOMATILLO SALSA AND TOASTED BAGUETTE CROUTONS

## MEXICAN CORN ON A STICK 8.00

SLATHERED IN MAYO AND QUESO BLANCO, DUSTED WITH CAYENNE

## FRIED OKRA 12.00

CORNMEAL-BATTERED AND FRIED, SERVED WITH CHIPOTLE MAYO

## HALF RACK BABY BACK RIBS 16.00

HOUSE-SMOKED WITH HICKORY, SLATHERED IN BBQ SAUCE AND GRILLED.

## STATE FAIR CORN DOGS 6.00/12.00

SERVED WITH MUSTARD AND KETCHUP

## CATFISH FINGERS 13.00

CORNMEAL BREADED AND FRIED. SERVED WITH JALAPEÑO TARTAR SAUCE.

ONE TWO

## CRAB CAKES 16.00

MADE WITH LUMP CRAB MEAT, SERVED ON A BED OF ROMAINE WITH JALAPEÑO TARTAR SAUCE

## ONION RINGS 11.00

THICKLY SLICED RINGS, BATTERED AND FRIED. SERVED WITH CHIPOTLE RANCH

## BBQ CHICKEN WINGS 13.00/19.00

10PCS 20PCS

BBQ STYLE WITH A HINT OF CITRUS, SERVED WITH OUR FAMOUS BLEU CHEESE DRESSING, CREAMY CITRUS DIP, AND CARROTS.

## RATTLESNAKE BITES 14.00

ROASTED JALAPEÑOS STUFFED WITH A GRILLED SHRIMP AND WRAPPED IN BACON. SERVED WITH COWGIRL'S BUTTERMILK RANCH.

## FRITO PIE

A TEXAS TRADITION – A BAG OF FRITOS® TOPPED WITH YOUR CHOICE OF CHILI, CHEDDAR, ONIONS, SOUR CREAM AND JALAPEÑOS.

## BEEF CHILI 15.00

## VEGGIE CHILI 12.00

## HAND-CUT TORTILLA CHIPS

SERVED WITH YOUR CHOICE OF HOUSE-MADE SALSA

## GUACAMOLE 12.00

MADE FRESH TWICE DAILY

## PICO DE GALLO 8.00

## BLACK EYED PEA SALSA 8.00

AKA TEXAS CAVIAR, OUR HOUSE SPECIALTY

## CHILE CON QUESO 13.00

MADE WITH ROTEL® TOMATOES – A TEX-MEX STAPLE

## NACHOS

HANDCUT TORTILLA CHIPS, JACK CHEESE, SOUR CREAM, PICO DE GALLO AND SLICED JALAPEÑOS

## BLACK BEANS 14.00

## PULLED CHICKEN STEWED IN TOMATOES & SPICES 17.00

## PULLED PORK HICKORY-SMOKED 17.00

## GRILLED SHRIMP 18.00

## SLICED STEAK 18.00

## CHOPPED VEGGIES 17.00

## QUESADILLAS

FLOUR TORTILLAS FILLED WITH ADOBE SALSA AND JACK CHEESE, SERVED WITH SOUR CREAM AND PICO DE GALLO

## BLACK BEANS 14.00

## PULLED CHICKEN STEWED IN TOMATOES & SPICES 16.00

## PULLED PORK HICKORY-SMOKED 17.00

## GRILLED SHRIMP 18.00

## SLICED STEAK 18.00

## CHOPPED VEGGIES 17.00

# SALADS

## FIELD GREENS SALAD 8.00

OUR HOUSE SALAD WITH MESCLUN, CHOPPED TOMATOES, RED AND GREEN PEPPERS SERVED WITH YOUR CHOICE OF DRESSING

## CATFISH SALAD 17.00

CRACKERMEAL FRIED, BLACKENED OR GRILLED CATFISH RESTING ON A BIG OL' HOUSE FIELD GREENS SALAD. SERVED WITH YOUR CHOICE OF DRESSING AND JALAPEÑO TARTAR SAUCE

## ALL CHOPPED UP SALAD 18.00

CRISP ROMAINE CHOPPED WITH MARINATED CHICKEN, CHOPPED BACON, AVOCADO, JACK CHEESE, PECANS, SLICED APPLES, TOMATOES AND SCALLIONS, TOSSED IN LEMON POPPYSEED VINAIGRETTE.

WITHOUT MEAT 15.00

SHRIMP ONLY 22.00

SHRIMP, CHICKEN & BACON 22.00

## SOUTHERN CAESAR SALAD 15.00

WITH HOUSEMADE ANCHOVY DRESSING, GRANA PADANO CHEESE, SWEET ROASTED CORN, DICED RED PEPPERS AND TOPPED WITH PARMESAN CROUTONS.

ADD CHOPPED CHICKEN 18.00

ADD GRILLED SHRIMP 22.00

# ENTREES

<b>RACK OF BABY BACK RIBS</b>	<b>30.00</b>
HICKORY-SMOKED IN HOUSE, SLATHERED IN BBQ SAUCE AND FIRE-GRILLED. SERVED WITH MASHED POTATOES, COLESLAW AND YOUR CHOICE OF BBQ BEANS OR BLACK BEANS	
<b>ROASTED CHICKEN DINNER</b>	<b>24.00</b>
4 PIECES, OVEN ROASTED CHICKEN. SERVED WITH BAKED POTATO AND COLESLAW WITH A SIDE OF SOUR CREAM	
<b>CHICKEN FRIED CHICKEN</b>	<b>21.00</b>
A BONELESS BREAST BATTERED AND FRIED AND TOPPED WITH OUR CREAM GRAVY. SERVED WITH MASHED POTATOES AND VEGGIE OF THE DAY	
<b>CHICKEN FRIED STEAK</b>	<b>23.00</b>
A POUNDED STEAK (CERTIFIED ANGUS) BATTERED AND FRIED AND TOPPED WITH OUR CREAM GRAVY. SERVED WITH MASHED POTATOES AND VEGGIE OF THE DAY	
<b>CATFISH DINNER</b>	<b>21.00</b>
CRACKERMEAL FRIED, GRILLED OR BLACKENED FARM-RAISED CATFISH FILET WITH JALAPEÑO TARTAR SAUCE ON THE SIDE. SERVED WITH RICE AND VEGGIE OF THE DAY	
<b>BIG OL' MAC 'N' CHEESE</b>	<b>18.00</b>
MACARONI AND SHARP CHEDDAR CHEESE BAKED TO A GOLDEN BROWN. SERVED WITH A SIDE SALAD, YOUR CHOICE OF DRESSING	
<b>SAGEBRUSH SOUTHERN-FRIED OR GRILLED SHRIMP</b>	<b>25.00</b>
CHOOSE A SOUTHERN DOZEN (13) SHRIMP EITHER FRIED OR GRILLED, WITH JALAPEÑO TARTAR AND HORSERADISH COCKTAIL SAUCE ON THE SIDE. SERVED WITH A SIDE SALAD AND BAKED POTATO	
<b>TEXAS VEGGIE TRIO</b>	<b>19.00</b>
A CUP OF VEGGIE CHILI, A SIDE SALAD WITH YOUR CHOICE OF DRESSING, A BAKED POTATO, AND A WARM PIECE OF CORNBREAD. SERVED WITH SOUR CREAM, JACK AND PICO DE GALLO ON THE SIDE	
<b>CHUCKWAGON CHILI</b>	
TOPPED W/ CHEDDAR, ONIONS, SOUR CREAM AND JALAPEÑOS. SERVED WITH WARM CORN BREAD	
CERTIFIED ANGUS BEEF BRISKET CHILI	<b>19.00</b>
VEGGIE CHILI (VEGAN? OPT OUT OF DAIRY SIDES)	<b>15.00</b>

SUBSTITUTIONS: BAKED POTATO, MAC 'N' CHEESE  
AND SIDE SALAD ADD 2.50

# BETWEEN THE BUNS

ALL SANDWICHES SERVED ON A HAND-CRAFTED PARKER HOUSE BUN WITH FRIES OR TATER TOTS AND A SMALL CREAMY COLESLAW. SERVED WITH LETTUCE, TOMATOES, ONIONS AND PICKLES.

**SHERRY'S FRIED CHICKEN** 17.00  
CRACKERMEAL FRIED TOPPED WITH CHEDDAR CHEESE AND MAYO

**BBQ CHICKEN ON A BUN** 15.00  
GRILLED BREAST BRUSHED WITH OUR BBQ SAUCE

**BUFFALO CHICKEN** 17.00  
FRIED CHICKEN BREAST SMOTHERED IN A SPICY BUFFALO SAUCE AND TOPPED WITH MELTED BLUE CHEESE

**PAPA JOEL'S PULLED PORK** 16.00  
PULLED AND MARINATED IN OUR TANGY VINEGAR SAUCE

**CATFISH Po' Boy** 16.00  
CRACKER-FRIED OR BLACKENED FILET SERVED WITH JALAPEÑO TARTAR SAUCE

**FRENCH DIP** 21.00  
SLOW-ROASTED BRISKET ON A TOASTED CIABATTA ROLL. SERVED WITH CRISPY FRIES AND HOUSE-MADE AU JUS

## COWGIRL SANDWICH TOPPINGS:

JACK, CHEDDAR, SWISS, DANISH BLEU, AMERICAN CHEESE 2.50  
BACON, GRILLED ONIONS, MUSHROOMS, FRIED EGG 2.50  
GUACAMOLE OR SLICED AVOCADO 3.50

# TEX-MEX

## FAJITAS 4:30 PM UNTIL CLOSE

WITH PEPPERS, ONIONS AND TOMATOES. SERVED WITH GUACAMOLE, PICO DE GALLO, JACK CHEESE, AND SOUR CREAM. EACH PLATE COMES WITH BLACK BEANS, RICE AND TORTILLAS

MARINATED CHICKEN 23.00  
PORTOBELLO MUSHROOM 22.00  
CHICKEN & MUSHROOM COMBO 23.00  
GRILLED SLICED ANGUS STEAK 25.00  
SAUTÉED SHRIMP 25.00

## TEX-MEX BREAKFAST ALL DAY

BREAKFAST TACO 5.00  
WITH SCRAMBLED EGG, CHEDDAR CHEESE, SLICED AVOCADO & THINLY-SLICED FRESH JALAPENO  
ADD BACON +\$1

HUEVOS RANCHEROS 18.00  
CORN TORTILLAS PILED HIGH WITH BLACK BEANS, SALSA ADOBE, 2 FRIED EGGS & CHEDDAR CHEESE. SERVED WITH FRIES, TOTS OR CHEESE GRITS

## COWGIRL ENCHILADAS

2 CORN TORTILLAS YOUR CHOICE OF FILLING. SMOTHERED IN OUR MILD RED ADOBE SAUCE AND TOPPED WITH CHEDDAR CHEESE. SIDES OF BLACK BEANS, RICE AND SOUR CREAM

CHEESE 17.00  
PULLED CHICKEN 19.00  
PULLED PORK 19.00  
SAUTÉED SHRIMP 22.00

## TACOS ALA CARTE 8.00

PULLED CHICKEN  
WITH ONIONS, CILANTRO & CHIPOTLE MAYO  
PULLED PORK  
WITH SLICED NAPA CABBAGE, RADISH & JALAPEÑOS

CRACKERMEAL FRIED FISH  
WITH LETTUCE, TOMATO, PICKLES & CHIPOTLE MAYO

# SIDES

VEGGIE CHILI W/ FIXINS 8.00  
BEEF CHILI W/ FIXINS 10.00  
PULLED PORK 8.00  
MAC 'N' CHEESE 7.00  
MASHED POTATOES & CREAM GRAVY 7.00  
COWGIRL FRIES OR TATER TOTS 6.00  
VEGGIE OF THE DAY 7.00  
COLLARD GREENS 7.00  
BLACK BEANS 5.00  
BBQ BEANS 6.00  
CORN ON THE COB (1/2) 5.00  
CREAMY COLESLAW 6.00

SLICED AVOCADO OR SMALL GUAC 3.50  
THICK CUT HICKORY-SMOKED BACON 8.00  
CHICKEN APPLE SAUSAGE (3) 8.00  
RICE 5.00  
CORNBREAD 6.00  
FLOUR OR CORN TORTILLAS 3.00  
SOUR CREAM OR TARTAR SAUCE 3.00  
PICO DE GALLO 3.00  
SOUTHERN CHEESE GRITS 6.00  
BAKED SPUD WITH ALL THE FIXIN'S 8.00  
BUTTER, JACK, PICO, SOUR CREAM  
ADD CHEESE 2.50

# DESSERTS

ALL PIES SERVED WITH FRESHLY WHIPPED CREAM

<b>COWGIRL'S ORIGINAL ICE CREAM BAKED POTATO</b>	<b>12.00</b>
VANILLA ICE CREAM SHAPED LIKE A BIG OL' SPUD. DUSTED IN COCOA AND TOPPED WITH LOADS OF CHOCOLATE FUDGE, CHOPPED PECANS, WHIPPED CREAM AND A LITTLE PAT OF BUTTER (FROSTING)	
<b>MEG FORMBY'S APPLE CRUMB PIE</b>	<b>8.00</b>
<b>DAVEY'S PECAN PIE</b>	<b>8.00</b>
<b>CALLEBAUT CHOCOLATE BROWNIE</b>	<b>6.00</b>
<b>STEVE'S AUTHENTIC KEY LIME PIE</b>	<b>8.00</b>
MADE IN RED HOOK, BROOKLYN	
<b>FROTHY ROOT BEER FLOAT</b>	<b>12.00</b>
32OZ CUP WITH SCOOPS OF VANILLA BEAN ICE CREAM TOPPED WITH ROOT BEER.	
<b>JEFF'S CHOCOLATE BROWNIE SUNDAE</b>	<b>12.00</b>

PLATE CHARGE \$2.00 PER PERSON FOR ALL OUTSIDE DESSERTS

# DRINKS

	TEXAS-SIZE (32oz)	SMALL (16 oz)
<b>LEMONADE</b>	<b>6.00</b>	<b>4.00</b>
<b>STRAWBERRY LEMONADE</b>	<b>7.00</b>	<b>5.00</b>
<b>ARNOLD PALMER</b>	<b>5.00</b>	<b>3.00</b>
<b>HOME-BREWED ICED TEA</b>	<b>5.00</b>	<b>3.00</b>
<b>ORGANIC DARK ROAST ICED COFFEE</b>	<b>5.00</b>	<b>3.50</b>
<b>FOUNTAIN SODAS</b>	<b>5.00</b>	<b>4.00</b>
COKE, DIET COKE, GINGER ALE, DR. PEPPER, ROOT BEER, SPRITE, AND CLUB SODA		
<b>BOTTLED SODAS</b>		<b>4.00</b>
JARRITOS MEXICAN SODA, BIRCH BEER, CREAM SODA, ORANGE SODA, GINGER BEER (CAN)		
<b>16 OZ FRUIT JUICES</b>		<b>6.00</b>
ORANGE, GRAPEFRUIT, CRANBERRY, APPLE CIDER, PINEAPPLE AND TOMATO		
<b>TEA OR HERBAL TEA</b>		<b>3.00</b>
<b>FRESHLY GROUND ORGANIC FREE TRADE DARK ROAST COFFEE</b>		<b>4.00</b>
REGULAR OR DECAF		

*PLEASE ALERT YOUR SERVER TO ANY ALLERGIES.*

*GLUTEN FREE OPTIONS AVAILABLE, ASK YOUR SERVER FOR GUIDELINES.*

PARTIES OF 5 OR MORE ARE SUBJECT TO A 20% SERVICE CHARGE.

CASH TIPS ARE GREATLY APPRECIATED.

NO MORE THAN FOUR CREDIT CARDS PER TABLE.

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