

Cowboy Star

640 10th Ave 92101-7218 · +16194505880 · Updated: Jan 14, 2026

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A GOOD PLACE TO START 8

Charcuterie & Cheese Plate

\$48.00

daily selection of cured meats and domestic cheeses served with whole grain mustard, cornichons, and cranberry mostarda

Roasted Beets

\$17.00

apple cider and balsamic roasted beets, frisee, smoked burrata cream, pistachio brittle, dill oil, banyuls vinegar gastrique

Mussels & Clams

\$26.00

steamed in a saffron broth, served with Spanish chorizo and topped with grilled baguette

Today's Raw Oysters

AVAILABLE OPTIONS

daily selection with classic presentation

Half Dozen: \$28.00

Dozen: \$56.00

Classic Shrimp Cocktail

\$23.00

wild caught shrimp, served with house made cocktail sauce and lemon

C-Star Signature Steak Tartare

\$24.00

our hand chopped tartare is prepared to order with capers, shallots and parsley, topped with a quail egg, served with toasted baguette

Durham Ranch Bison Short Rib

\$25.00

slow braised and served boneless, Anson Mills Heirloom Grits, sauteed shiitake, braising jus, horseradish foam, crispy sunchoke chips

"Sea Star" Platter

\$118.00

daily selection of chilled shellfish and seafood that strictly follows the Monterey Bay Aquarium's Seafood Watch Sustainability Program

SOMETHING IN THE MIDDLE 4

French Onion Soup

\$16.00

our version of the classic, made with rich beef broth, french baguette, and topped with melted gruyere

C-Star Caesar

\$15.00

crisp little gem lettuce, house cured egg yolk, bacon bread crumbles, parmesan cheese, house made caesar dressing

Local Organic Greens

\$15.00

farmers' market lettuce mix, fresh green apple, dried cranberries, toasted hazelnuts, balsamic vinaigrette, sheep's milk french feta

The Wedge	\$16.00
local baby iceberg lettuce, house cured thick cut bacon, red onions, grape tomatoes, blue cheese crumbles, and creamy blue cheese dressing	

ENTRÉES 5

Pan Seared King Salmon	\$52.00
tourne potatoes, caramelized shallot puree, asparagus, lemon-chive beurre blanc, american caviar, and crispy salmon skin	
Pan Seared Scallops	\$62.00
sunchoke risotto, truffle beurre blanc, house made sunchoke crumble	
Butternut Squash Tortellini	\$27.00
house made pasta, roasted squash melange, sage infused brown butter, toasted pepitas, saba, parmesan	
American Pheasant Roulade	\$48.00
leg meat stuffing, gruyere cheese, braised red cabbage, caramelized quince, sauteed burdock root, mustard-pheasant jus	
Woodfired Elk Rack Chop	\$58.00
parsnip root puree, hasselback potato, charred pearl onions, parsnip chips, juniper-port sauce	

HAND CUT STEAKS 9

8 oz. Filet Mignon	\$59.00
our tender filet is "Natural" Angus and aged for 21 days from Creek Stone Farms in Arkansas City, KS	
12 oz. NY Strip	\$60.00
raised to Niman Ranch certifications, 100% grass fed black angus, 100% certified humane Co-Op Ranchers, Nebraska	
40 oz. Porterhouse for Two	\$148.00
our double - cut Porterhouse is PRIME "Natural" from Niman Ranch and is aged for 21 days	
18 oz. T-Bone for One	\$66.00
PRIME "Natural" Niman Ranch Beef and is aged for 21 days	
14 oz. Ribeye Steak	\$60.00
remarkably tender and flavorful, our Ribeye is PRIME Natural from Double R Ranch in Loomis, WA and aged for 21 days	
8 oz. Wagyu Skirt Steak	\$64.00
our American "kobe style" steak from Snake River Farms is known for its intense marbling	
18 oz. Cattleman's Cut Bone-In Dry Aged Ribeye	\$88.00
we dry age our Double R Ranch ribeyes for 35 days following our own strict specifications to ensure a hearty flavor profile	
14 oz. Dry Aged Ribeye	\$70.00
we dry age our Double R Ranch ribeyes for 35 days following our own strict specifications to ensure a hearty flavor profile	
6 oz. Hokkaido Wagyu New York	\$148.00
flown in from japan, composed with confit lemon potatoes, glazed carrots, sturgeon caviar osetra, yuzu kosho aioli, carrot top chimichurri, and juniper berry sauce	

YOUR CHOICE OF SAUCE 7

Bearnaise	\$5.00
Bordelaise	\$5.00
Creamy Horseradish	\$5.00
Raw Horseradish	\$5.00
Chimichurri	\$5.00
C1 Steak Sauce	\$5.00
Brandy Peppercorn	\$5.00

ADDITIONS & SIDES 11

Foraged Mushrooms	\$15.00
seasonal selection of sautéed wild mushrooms	
Fire Roasted Baby Carrots	\$15.00
harissa creme fraiche, toasted almonds	
Creamed Spinach	\$14.00
cream sauce, parmesan cheese, finished with garlic chips	
Mac & Cheese	\$16.00
smoked garlic, bourbon shallots, bacon lardoons	
Brussels Sprouts	\$16.00
house cured bacon, dried cranberries, bacon vinaigrette	
Twice Baked Potato	AVAILABLE OPTIONS
creme fraiche, chives	
\$15.00	
make it "millionaire": \$35.00	
Decadent Bleu Cheese Crumble	\$6.00
Roasted Bone Marrow	\$18.00
Add 3 Grilled Shrimp	\$19.00
wild caught, drizzled with butter	
Add Oscar Style	\$36.00
dungeness crab, asparagus, bearnaise	
Add Spiny Lobster	\$44.00
"Rockefeller Style" sourced from our local fishmongers	

MAIN 10

Oysters Rockefeller	\$30.00
spinach, bechamel, parmesan, Pernod, and tallow bread crumbs	

Grilled Steak Salad	\$28.00
Grass fed Niman top sirloin "all natural and certified humane" cooked in our woodfire grill, seasonal squash, saba, mint gremolata	
Mussels & Clams	\$26.00
Saffron Broth, spanish chorizo, grilled baguette	
Steak & Frites	\$24.00
Grass fed Niman top sirloin "All natural and certified humane" served with bordelaise, house made fries	
Beef Skewers	\$18.00
wood oven fired skewers glazed with kabayaki sauce and served with miso cole slaw	
Grilled Chicken Wings	\$14.00
house made spicy sausage stuffing, red bell pepper coulis and crispy shallots	
Deviled Eggs	\$16.00
Our version of the classic made with cage-free and pasture raised eggs topped with shaved black truffles	
Sliders	\$18.00
a selection of 3 C-Star favorites	
C-Star Fries	\$12.00
hand cut, served with dipping sauces	
House Made Sausage	\$16.00
our daily selection served with whole grain mustard, sauerkraut, and pickles	

\$10 SELECT SPECIALTY COCKTAILS 6

Old Fashioned	\$10.00
Benchmark Bourbon, bitters, a touch of simple syrup with an orange twist and a Luxardo cherry. Our house specialty	
Caribbean Old Fashioned	\$10.00
Plantation Dark Rum, Tempus Fugit Banane and a dash of Pimento dram. Our house specialty visits the islands!	
Hogan's Mule	\$10.00
herb infused Skyy Vodka, lemon, pomegranate, and ginger beer. Our seasonal twist on a classic	
C Star Sangria	\$10.00
Our own unique blend of wine, bourbon, and fruit served on draft for maximum refreshment	
Smoke Wagon Margarita	\$10.00
Monte Alban Tequila, El Silencio Mezcal, Mango, habanero bitters, and lime. Spicy, Smokey, Fruity and Refreshing	
Herb' an Cowboy	\$10.00
Martin Miller's Gin, cucumber, kiwi, lime and Herbs de Provence bitters, garnished with a basil blossom for a peppery aroma	

HAPPY HOUR BAR BITES 6

Beef Skewers	\$10.00
wood oven fired skewers glazed with kabayaki sauce and served with miso cole slaw	

Grilled Stuffed Chicken Wings	\$8.00
house made spicy sausage stuffing, red bell pepper coulis and crispy shallots	
Deviled Eggs	\$9.00
our version of the classic, made with cage free and pasture raised eggs	
Sliders	\$9.00
a selection of 3 C-Star favorites	
C-Star Fries	\$7.00
hand cut, served with dipping sauces	
House Made Sausage	\$10.00
our daily selection served with whole grain mustard, sauerkraut, and pickles	

\$8 WELL SPIRITS 7

Skyy Vodka	\$8.00
Cruzan Rum	\$8.00
El Silencio Mezcal	\$8.00
Martin Miller Gin	\$8.00
Monte Alban Tequila	\$8.00
McClelland's Scotch	\$8.00
Benchmark Bourbon	\$8.00

\$9 HAND PICKED WINE 3

Prosecco, Val D'Oca	\$9.00
Valdobbiadene, Italy	
Chardonnay, Josh Cellars	\$9.00
Napa, CA	
Cabernet, Goose Ridge G3	\$9.00
Columbia Valley, WA	

\$7 DRAFT BEER SELECTIONS 4

Special Lager, Eppig Brewing	\$7.00
5.8%	
Secret Safari Pale Ale, Abnormal Brewing	\$7.00
5.0%	
White Rascal, Avery Brewing	\$7.00
5.6%	

10:45 to Denver IPA	\$7.00
7.0%	

HOUSE MADE SWEETS 8

Hazelnut Praline Mousse	\$15.00
chocolate coating, praline creme, smoked vanilla ice cream	
Basque Cheesecake	\$14.00
textures of apples infused with cinnamon, chantilly, cinnamon cremeux	
Sticky Toffee Cake	\$15.00
brown butter date cake, benchmark bourbon pecan ice cream, pear toffee sauce, riesling poached pears, maple tuille	
Chocolate Chip Bread Pudding	\$16.00
House made brioche with chocolate chips, topped with warm butterscotch sauce and dark chocolate ice cream.	
Banana "Pudding"	\$16.00
Dulce and banana mousse, nilla wafer crust, bruleed bananas, chantilly, miso banana ice cream.	
Winter Citrus	\$15.00
yogurt citrus mousse, earl grey micro cake, grapefruit whipped cream, citrus, earl grey meringue	
Artisan Cheeses	\$22.00
A selection of 5 cheeses featuring American creameries.	
Cowboy Star Coffee Service	\$8.00
Single estate selection or decaffeinated coffee blend "fair trade" prepared for cowboy star by cafe moto, presented in a French press (serves two).	

FEATURED DRINKS 3

Harney & Sons assorted hot tea	\$5.00
Espresso	AVAILABLE OPTIONS
	\$4.00
	Double: \$8.00
Cappuccino	AVAILABLE OPTIONS
	\$6.00
	Double: \$9.00

SPECIALTY COCKTAILS 16

Old Fashioned	\$16.00
Benchmark Bourbon, bitters, a touch of simple syrup with an orange twist and a Luxardo cherry. Our house specialty.	
Rooster Cogburn	\$16.00
Monte Alban Tequila, Ancho Reyes Verde Chile Liqueur, lemon, lime and agave, with a house made spicy rim. This spicy margarita has "True Grit", just like its namesake.	

Sunset Rider	\$16.00
Skyy Vodka, Aperol, strawberry and basil, lemon, a touch of St. Germain, topped with soda water and Prosecco. This sipper hits just right for summer sunsets on the dusty trail.	
Oaxaca Old Fashioned	\$16.00
El Silencio mezcal, orange and chocolate bitters, with a grapefruit twist. Our house specialty is branching out!	
Hogan's Mule	\$16.00
Herb infused Skyy Vodka, lemon, pomegranate, and ginger beer. Our twist on a classic mule.	
Herb'an Cowboy	\$16.00
Martin Miller's Gin, cucumber, kiwi, lime and Herbs de Provence bitters, garnished with a basil blossom for a peppery aroma. Change it up by asking for this one with Vodka or Tequila!	
C-Star Manhattan	\$20.00
Black Market Rye, Carpano Antica Vermouth, bitters, served up with a Luxardo Cherry. This Rye is distilled by our friends at Black Market Spirits in Santa Barbara, and lands smoothly into this classic American Cocktail.	
Cowboy Whiskey Sour	\$17.00
Benchmark Bourbon, lemon, simple syrup and egg white whipped to perfection and finished with Angostura Bitters.	
C Star Sangria	\$15.00
Our own unique blend of wine, bourbon, and fruit served on draft for maximum refreshment	
El Bandolero	\$16.00
Monte Alban Tequila, Alma Tepec Chile Liqueur, and a touch of Dos Hombres Mezcal, with peach, lime, and grapefruit, and dried chili, served on ice with a lava salt rim. Ask to make it spicy!	
Barrel Aged Boulevardier	\$24.00
This particular barrel has quite a history. It all started with our barrel aged Old Fashioned and then moved into our Negroni, now we have our 6 month aged Boulevardier. Each cocktail builds on the previous one. Smooth and oaky flavors will be sure to leave you satisfied.	
Velvet Hammer	\$16.00
Gray Whale Coastal Gin, Yellow Chartreuse, Luxardo Bitter Bianco, Basil Eu De Vie. Clean, bright, and our spin on the Alaska Cocktail.	
Caribbean Old Fashioned	\$16.00
Plantation Dark Rum, Tempus Fugit Banane and a dash of Pimento dram. Our house specialty visits the islands!	
Smoke Wagon Margarita	\$16.00
Monte Alban Tequila, El Silencio Mezcal, Mango, habanero bitters, and lime. Spicy and smokey with a fruity finish.	
Elote Express	\$22.00
Bacon fat-washed Templeton Rye 6yr and Licor 43 are stirreed with Nixta Licor de Elote, a unique liqueur made from ancestral heirloom corn grown on volcanic foothills in Jilotepec, Mexico. Served with a lemon twist over our signature ice cube.	
Angie's Painkiller	\$20.00
Blind Burro Rum, Plantation Dark, coconut, pineapple and orange, with a float of overproof Stroh rum and fresh grated nutmeg. Kick those boots off and put your toes in the sand with Angie's twist on a tropical classic. Even Cowboys need a vacation.	

Hamburger Patty	\$6.00
House ground beef	
Wagyu Skirt Steak	\$68.00
american kobe style from snake river farms	
Filet Mignon	\$68.00
creek stone farms, natural angus	
Prime Ribeye	\$34.00
natural 21 day aged	
Grass Fed New York Strip	\$30.00
from Niman Ranch	
Housemade Sausage	\$7.00
revolving selection	
Bacon	\$10.00
house sliced	
Porterhouse	\$32.00
from Niman Ranch, 21 day aged	
T-Bone Steak	\$32.00
from Niman Ranch, "natural" 21 day aged	
Hokkaido A5 Wagyu NY Strip	\$160.00
flown in from Japan	
Dry Aged Boneless Ribeye	\$44.00
from Double R Ranch, 35 day aged	

PREPARED FOOD ITEMS 8

Wedge Salad	\$12.00
baby iceberg, thick cut bacon, red onion, grape tomatoes, blue cheese	
Caesar Salad	\$10.00
crisp little gem lettuce, house cured egg yolk, bacon bread crumbles, parmesan cheese, house made caesar dressing	
Mashed Potatoes	\$6.00
our classic creamy recipe	
Macaroni & Cheese	\$13.00
topped with bacon lardoons	
Foraged Mushrooms	\$12.00
sauteed seasonal selection	
Roasted Seasonal Vegetables	\$10.00
rotating selection	

Parker House Rolls	\$6.00
with whipped butter and black sea salt	
Chocolate Chip Bread Pudding	\$12.00
with butterscotch sauce	