## ~Starters~

#### Native Bean Soup

roasted pork, cultured cream, bay laurel oil 9

## Crow's Dairy Dip

crows dairy goat cheese, roasted squash, pepitas, oregano flatbread 11

#### Charcuterie Board

cured meats, artísanal cheeses, fruit jam, mustard, crunchy bread 15

~Salads~

## Winter Kale Salad

cranberry, pepítas, butternut squash, shaved caulíflower, crow's dairy feta, quínce vinaígrette 12

#### Wilcox Apple Salad

celery, shaved apple, beets, pecoríno, rosemary-walnut vínaígrette 13

#### Tortílla Soup

críspy tortilla, queso fresco, chile braísed chicken 9

#### Mussels

shaved apple, fennel, winter citrus, lemon aiolí, toasted ciabatta 15

## Honey Hot Pork Wings

house made sríracha, local honey, píckled veggíe slaw 14

## Farmer's Salad

tatsío lettuce, heirloom carrots, píckled root vegetables, crímini mushrooms, hazelnuts, citrus vinaigrette 12

## \*Knife & Fork Caesar

crísp romaíne, shaved parmesan, cracked pepper, torn bread crouton, house made dressing 14

\*WHP Buffalo Burger

tribal buffalo, ko'sin steak sauce,

shaved romaine, sweet onion,

thick cut tomato 17

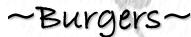
Gila River Garden Burger

house made veggie burger, thick cut tomato, pickled slaw,

smoked chili aioli 15

#### Enhancements

Grilled Chicken 5 | Poached Pacific Prawns 8 | Salmon 10



#### all burgers are served with seasoned fries

#### \*Ko'Sín Sígnature Burger

100% certified angus beef, honey cured bacon, onion straws, porter cheddar, shaved lettuce, thick cut tomato, garlic mayo 17

#### \*Sírloín Burger

buttered challah bun, shaved romaine, sweet onion, thick cut tomato 15

#### Enhancements

#### Artísan Cheeses 1ea -brie

-porter cheddar -smoked gouda -crows daíry goat cheese Proteíns 2ea -honey cured bacon -proscíutto -house smoked corned beef -fried egg

## **Go Grand 3ea** -mac & cheese

-braísed pork belly -foie butter -oníon straws

# -Ko'Sin Classics~

#### Pot Roast Sandwich

celery root slaw, braised pot roast, horseradish aioli, weck bread, served with seasoned fries 15

#### Parsnip Agnolottis

parsníp, wild mushrooms, toasted pine nuts, pecorino 17

#### Wood Roasted Trout

fennel, radísh, heirloom vegetables, cítrus vinaigrette, roasted garlic aioli 18

#### Chicken & Fig Melt

chímayo figjam, tríple crème bríe, arugula, shaved oníon, toasted cíabatta bun, served with seasoned fríes 15

## Mole Blackened Shrimp Taco

pineapple pico, jalapeno chimichurri, cabbage slaw, roasted garlic aioli 14

## \*Steak & Chíps

grílled sírloín steak, rosemary kettle chips, cítrus butter 17

18% gratuity will be added to parties of 6 or more

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

Please inform your server of any dietary restrictions