

~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, artisanal cheeses, fruit jam,
mustard, crunchy bread 15

Tortilla Soup
crispy tortilla, queso fresco,
chile braised chicken 9

Mussels
shaved apple, fennel, winter citrus,
lemon aioli, toasted ciabatta 15

Honey Hot Pork Wings
house made sriracha, local honey,
pickled veggie slaw 14

~Salads~

Winter Kale Salad
cranberry, pepitas, butternut squash,
shaved cauliflower, crow's dairy feta,
quince vinaigrette 12

Wilcox Apple Salad
celery, shaved apple, beets, pecorino,
rosemary-walnut vinaigrette 13

Farmer's Salad
tatsio lettuce, heirloom carrots,
pickled root vegetables, crimini mushrooms,
hazelnuts, citrus vinaigrette 12

***Knife & Fork Caesar**
crisp romaine, shaved parmesan, cracked pepper,
torn bread crouton, house made dressing 14

Enhancements

Grilled Chicken 5 | Poached Pacific Prawns 8 | Salmon 10

~Burgers~

all burgers are served with seasoned fries

***Ko'Sin Signature Burger**
100% certified angus beef, honey cured bacon,
onion straws, porter cheddar, shaved lettuce,
thick cut tomato, garlic mayo 17

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

***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

Artisan Cheeses 1ea
-brie
-porter cheddar
-smoked gouda
-crows dairy goat cheese

Proteins 2ea
-honey cured bacon
-prosciutto
-house smoked corned beef
-fried egg

Go Grand 3ea
-mac & cheese
-braised pork belly
-foie butter
-onion straws

~Ko'Sin Classics~

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

Parsnip Agnolottis
parsnip, wild mushrooms,
toasted pine nuts, pecorino 17

Wood Roasted Trout
fennel, radish, heirloom vegetables,
citrus vinaigrette, roasted garlic aioli 18

Chicken & Fig Melt
chimayo fig jam, triple crème brie, arugula,
shaved onion, toasted ciabatta bun,
served with seasoned fries 15

Mole Blackened Shrimp Taco
pineapple pico, jalapeno chimichurri,
cabbage slaw, roasted garlic aioli 14

***Steak & Chips**
grilled sirloin steak, rosemary kettle chips,
citrus 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