

# ~Starters~

## Corn Soup

roasted corn, fermented chile,  
cultured cream 9

## Tortilla Soup

crispy tortilla, queso fresco,  
chile braised chicken 9

## Crow's Dairy Dip

crow's dairy goat cheese, corn gratinee,  
grilled oregano flatbread 11

## Honey Hot Pork Wings

house made sriracha, local honey,  
pickled veggie slaw 14

## Charcuterie Board

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

# ~Salads~

## Black Kale Salad

Toasted pistachio, shaved fennel, goat feta,  
roasted strawberry vinaigrette 13

## Farmer's Salad

tatsio lettuce, heirloom carrots,  
pickled vegetables, cremini mushrooms,  
sunflower seeds, coriander vinaigrette 13

## Knife & Fork Caesar

crisp romaine, shaved parmesan, cracked pepper,  
torn bread crouton, house made dressing 13

### 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

## Turkey Burger

local goat cheese, tomato, arugula,  
pumpnickel bun 15

## \*Sirloin Burger

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

## Gila River Garden Burger

house made veggie burger,  
thick cut tomato, pickled slaw,  
smoked chili aioli 15

### Enhancements

#### Artisan Cheeses 1ea

-triple crème 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  
-onion straws

# ~Ko'Sin Classics~

## Komatke Ruben

house smoked corn beef, cabbage slaw  
chipotle 1000 island, gouda, marble rye 15

## Chicken & Fig Melt

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

## Eggplant Agnolotti

roasted pepper, local squash, heirloom tomato,  
oregano butter, cashews 16

## Mole Blackened Shrimp Taco

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

## Market Fish

grilled sourdough panzanella,  
heirloom tomato, herb chimichurri 18

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