~Starters~

Corn Soup

roasted corn, fermented chile, cultured cream 9

Crow's Dairy Dip

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

Tortilla Soup

críspy tortílla, queso fresco, chíle braísed chícken 9

Honey Hot Pork Wings

house made sríracha, local honey, píckled veggíe 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

Rotation Salad

garbanzo beans, red ínca quínoa, shaved radísh, rye, rocket lettuce , farmer cheese, tomato sherry vínaígrette 13

Farmer's Salad

tatsío lettuce, heírloom carrots, píckled vegetables, cremíní mushrooms, sunflower seeds, coríander vínaígrette 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

*Sírloin Burger

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

Turkey Burger

local goat cheese, tomato, arugula, pumpernickel bun 15

Gíla Ríver 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 sea

-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

Eggplant Agnolottí

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

Striped Bass

grílled sourdough panzanella, heirloom tomato, herb chimichurri 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, cilantro chimichurri, cabbage slaw, roasted garlic aioli 14

*Steak & Chips

grilled sirloin steak, rosemary kettle chips, sun -soaked tomato, herb hollandaise 17