

## Appetizers

\$2 off during Happy Hour! Monday - Saturday 3:00pm - 6:00pm

### Street Corn Dip

Oven roasted corn brulee dip made with jalapenos, red onions & roasted garlic aioli. Topped with queso fresco & chopped cilantro. Served with house made seasoned flour tortilla chips.  
\$12

### Poutine

Fresh cut fries topped with housemade West Coast IPA mushroom gravy, Ballard white cheddar cheese curds & cilantro.  
\$15  
+ smoked pork \$3.50

### Pad Thai Fries

Fresh cut fries topped with Korean BBQ, Thai peanut sauce, sriracha, crushed peanuts & cilantro.  
\$10

### Smoked Tofu Bites

Smoked tofu breaded in shredded coconut & fried. Served with vegan chipotle aioli.  
\$12

### Poke Yaki

Battered then fried roasted corn, poblano peppers & pickled veggies. Topped with miso garlic aioli, Korean BBQ, bonita flake & spicy Cheeto dust. House poke served on the side.  
\$14

### Pulled Pork Nachos

House made flour tortilla chips, beer cheese, black beans, pickled onions, pickled fresno peppers, Falls Brand smoked pulled pork, & cilantro. Side of pico de gallo.  
Full \$16 Half \$12  
+ "Idaho style" over fries +\$2

### Pork & Fried Rice

Three balls of fried rice topped with Falls Brand smoked pulled pork, Korean BBQ, bonita flakes, sesame seeds, green onion & spicy Cheeto dust.  
\$11

### Pub Chips & Queso

Beer cheese queso topped with Ruben's locally made chorizo sausage & roasted poblanos. Served with our housemade potato chips.  
\$10

### Cheese Board

Grilled greek halloumi, red dragon cheddar, white cheddar curds & grilled brie. Served with pickled veggies, toasted garlic bread & mixed berry compote.  
\$18

### Poke Nachos

House ahi poke over a bed of fried wonton planks. Topped with sesame seeds, miso garlic aioli, Korean BBQ, crushed peanuts, green onion & spicy Cheeto dust.  
\$18

## Salad or Bowl

Built over mixed greens or over white rice, topped with Korean BBQ sauce & miso garlic aioli.  
**Ranch, chipotle ranch, blue cheese, miso vinaigrette, oil & vinegar.**

### Ahi Poke

House Ahi Poke, avocado, cucumbers & shredded carrots. Topped with green onions & spicy Cheeto dust.  
\$17

### Southwest

Falls Brand smoked pulled pork, roasted corn, black beans, pico de gallo, pickled red onion, fresnos & queso fresco.  
\$16

### Koto Cobb

Grilled chicken thigh, Falls Brand bacon, avocado, cherry tomatoes, sliced hard boiled egg & gorgonzola crumbles.  
\$16

### Add a side

fresh cut fries \$3.50	miso coleslaw  \$3
side salad \$3.50	white rice \$3.50
house-made flour chips \$3.50	house-made potato chips \$3.50
Beer Cheese (4oz) \$4.50 	Mushroom Gravy (4oz) \$4.50 

## Tacos or Wrap

Built over three soft shell corn tortillas or built into one large flour tortilla wrap.

### Spicy Shrimp

Grilled shrimp dusted with our house made spicy rub over shredded lettuce. Topped with pico de gallo, pickled fresnos & green onion. Chipotle ranch on the side.  
*Try it with our miso coleslaw!*  
\$14

### Smoked Pulled Pork

Falls Brand smoked pulled pork over shredded lettuce. Topped with pico de gallo, pickled fresnos & fresh cilantro.  
Salsa verde on the side.  
*Try it with our beer cheese!*  
\$12

### Voodoo Chicken

Grilled and seasoned chicken thigh over shredded lettuce. Topped with pico de gallo, corn brulee, pickled fresnos & fresh cilantro. Spicy chili jam on the side.  
*Try it with avocado!*  
\$12

### Korean BBQ Broccoli


Delicious broccoli florets coated in our house made panko mixture & fried. Built on miso slaw and topped with toasted sesame seeds, green onion & Korean BBQ sauce.  
*Vegan coleslaw available.*  
\$12


### Non-Alcoholic Drinks

Coca-Cola 3.00	Club soda 2.50
Diet Coke 3.00	Lemon or Lime 0.50
Coke Zero 3.00	"Pink" Lemonade 3.50
Dr. Pepper 3.00	Shirley Temple 3.50
Sprite 3.00	Roy Roger 3.50
Orange Fanta 3.00	Jones Root Beer 3.00
Arnold Palmer 3.00	Virgin Spritzer 7.50
Lemonade 3.00	Coffee 3.00
Unsweetened iced tea 3.00	Chocolate Milk 3.00
	Hop Water 3.00

### House Made Sauces

Dairy free	Gluten free + Dairy free	Gluten free
Thai peanut 2.00 (fish)	Oil & Vinegar 0.00	Ranch 0.50 (egg)
Miso garlic aioli 2.00 (soy)	Ketchup 0.25	Chipotle ranch 0.50 (egg)
Japanese aioli 2.00	Fry Sauce 0.50 (egg)	Blue Cheese 0.50 (egg)
Korean BBQ 2.00 (egg)	Peach pico 2.25	Jerk aioli 2.00
Poke soy glaze 2.00 (soy)	Pico de gallo 2.00	Buffalo 2.00
	Vegan Chipotle aioli 2.50	
	Asian chili jam 2.00 (fish)	
	Salsa verde 2.00	
	Mango habanero 2.00	
	Mixed berry compote 2.50	

 = vegan option available

 = spicy

 = vegetarian

 = Koto favorite

20% gratuity added for parties of 12 people or more

\*\*ALL FRIED ITEMS HAVE BEEN IN PEANUT OIL\*\*\*

# Burgers

Built on a ciabatta bun and with the patty of your choice. Served with fresh cut fries, housemade potato or flour chips, or side salad. Black bean patties are dairy free & soy free (contains gluten & eggs). Sub Udi's gluten free bun \$2

**Ground Beef \$15**    **Black Bean \$13**

## PB & J

Bacon and grilled brie atop a patty dressed in thai peanut sauce and mixed berry compote. Lettuce, tomato, onion & housemade pickles.

## South by Southwest 🍷

Falls Brand smoked pulled pork piled onto a patty and topped with poblano beer cheese & chipotle ranch. Lettuce, tomato & housemade pickles.

## Cheeseburger

Lettuce, tomato, onion, pickles & cheddar cheese. Jazz it up to make it your own!

## Loco Moco 🍷

Bed of white rice topped with a patty, mushroom gravy & a fried egg cooked to your preference. Topped with sriracha drizzle & green onion.

## Jazz it Up

cheddar 1.50	extra patty 5.50	bell peppers 2.50	fried tomato 2.00
habanero pepperjack 1.50	fried egg 3.50	avocado 2.00	mushrooms 2.00
grilled brie 2.50	bacon 3.50	beer cheese 2.75	pickles 2.00
red dragon cheese 2.50	pulled pork 4.00	mushroom gravy 3.25	jalapeños 1.50
gorgonzola crumbles 2.00	ground chorizo 3.50		pickled fresnos 2.50

# Sandwiches

Served with fresh cut fries, housemade potato or flour chips, or side salad. Sub Udi's gluten free bun \$2

## Chicken Club

\$17

Grilled chicken thigh topped with cheddar cheese & bacon built on a toasted baguette. Lettuce, tomato, onion & miso garlic aioli. + try it with avocado!

## Chorizo & Pulled Pork 🔥

\$16

Reuben's Basque chorizo link with Falls Brand smoked pulled pork atop a toasted baguette. Topped with roasted corn brulee, miso garlic aioli, chipotle ranch, queso fresco & fresh cilantro.

## Jerk Habanero 🔥

\$16

Battered and fried chicken thigh tossed in mango habanero sauce over miso coleslaw and topped with pepperjack. Built on a ciabatta bun with peach pico & pickled fresnos. + try it with extra cheese!

## Pork Grilled Cheese 🔥

\$15

Falls Brand smoked pulled pork topped with sauteed onions, jalapenos, and queso fresco. Served on toasted sourdough with spicy chili jam. + try it with bacon!

## Koto Steak 🍷

\$17

Grilled NY steak strip over melted pepperjack, sauteed onions, jalapenos & cherry tomatoes on a toasted baguette with Japanese steak sauce.

## Buffalo 🔥

\$16

Battered and fried chicken thigh tossed in buffalo sauce and topped with gorgonzola crumbles. Built on a ciabatta bun with lettuce, tomato, & onion. + try it with dragon cheese!

## Original Chicken

\$16

Battered and fried chicken thigh on a ciabatta bun with lettuce, tomato, pickles & miso garlic aioli. Jazz it up and make it your own!

## BBQ Shrimp

\$16

Grilled shrimp tossed in Korean BBQ sauce. Topped with pickled fresnos, crushed peanuts & miso garlic aioli on sesame coleslaw over a toasted baguette.

## Smoked Coconut Tofu 🙌

\$11

Smoked tofu fried in our special coconut panko breading. Built on a ciabatta bun with lettuce, tomato, pico de gallo, & vegan chipotle aioli. + try it with avocado!

## Shanghai 🔥

\$16

Battered and fried chicken thigh tossed in asian chili jam over miso coleslaw & topped with melty brie. Built on a ciabatta bun with pickled veggies & tomato. + try it with thai peanut sauce!

# Five <sup>TO</sup> Nine

Available Monday thru Saturday 5:00pm - 9:00pm

## Chef's Choice Pasta 🍷

See Specials Menu for our current pasta dish! Created by our head chef.

## Coconut Tofu Bowl 🙌

\$18

Smoked coconut tofu breaded in coconut flakes, served over white rice, topped with sauteed vegetables.

## Catch of the Week 🍷

See Specials Menu for our current seafood dish! Created by our head chef.

## NY Strip

\$30

8oz cut cooked to your preference and topped with roasted garlic and miso butter. Served with seasonal vegetables & side of your choice.

## Black & Blue Sirloin

\$26

8oz top sirloin blackened with a coffee chili pepper blend and topped with blue cheese butter. Served with seasonal vegetables & side of your choice.

🙌 = vegan option available

🔥 = spicy

🌱 = vegetarian

🍷 = Koto favorite

20% gratuity added for parties of 12 people or more

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