

## Appetizers

\$2 off during Happy Hour! 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

### Cauliflower Bites 🥕

Breaded cauliflower florets topped with spicy asian chili jam, crushed peanuts & green onions.  
\$14

### 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 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 & house-made flour tortilla chips.  
\$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 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, 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	Buffalo 2.00
Poke soy glaze 2.00 (soy)	Pico de gallo 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  
habanero pepperjack 1.50  
grilled brie 2.50  
red dragon cheese 2.50  
gorgonzola crumbles 2.00

extra patty 5.50  
fried egg 3.50  
bacon 3.50  
pulled pork 4.00  
ground chorizo 3.50

bell peppers 2.50  
avocado 2.00  
beer cheese 2.75  
mushroom gravy 3.25

fried tomato 2.00  
mushrooms 2.00  
pickles 2.00  
jalapeños 1.50  
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

### 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!

### 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!

### 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!

### Buffalo Cauliflower 🥕🔥 \$15

Breaded cauliflower steak tossed in buffalo sauce and topped with gorgonzola crumbles. Built on a ciabatta bun with lettuce, tomato, & onion.

### 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!

## Wings

**Boneless or Traditional**  
**6 pieces for \$9 or 12 pieces for \$17**

Housemade BBQ, red chimichurri, buffalo, asian chili jam, or mango habanero. Includes a side of ranch or blue cheese.

## Five <sup>to</sup> Nine

Available 5:00pm - 9:00pm Everyday

### Taco of the Week (Market Price)

Ask your server for this week's creation! Changes weekly.

### 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.

### Pizza of the Week (Market Price)

House-made personal size spent grain pizza. Ask your server for this week's creation! Changes weekly.

🙌 = 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\*\*

Eating certain raw or undercooked foods may increase the risk of foodborne illness, especially if you have certain medical conditions.