

APPETIZERS

\$2 off during Happy Hour! Everyday from 3pm-6pm

Street Corn Dip 🍷

Oven roasted corn brulee dip made with jalapeños, red onions and roasted garlic aioli. Topped with queso fresco and chopped cilantro. Served with house made seasoned corn tortilla chips. \$12.50

Pad Thai Fries 🍷

Fresh cut fries topped with Korean BBQ sauce, Thai peanut sauce, sriracha, crushed peanuts & cilantro. \$12

Pulled Pork Nachos 🍷

House made corn tortilla chips, beer cheese, black beans, pickled onions, pickled fresno peppers, smoked Falls Brand pulled pork, cilantro, and a side of pico de gallo. Full \$17.50/Half \$12 + "Idaho style" over fries +\$2

Cauliflower Bites 🥕

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

Poutine

Fresh cut fries topped with house made mushroom gravy, Ballard Family white cheddar cheese curds and cilantro. \$14.50 + add pulled pork \$3

Pretzel 🥕

Our house pretzel served with your choice of beer cheese queso or whole grain beer mustard. \$10

Carne Asada Fries

Seasoned fries topped with creamy house cheese sauce, queso fresco, pico de gallo, marinated steak slices, sour cream, and cilantro. \$16

Garlic Parm Fries 🥕

Seasoned fries tossed in garlic parm sauce topped with fresh parmesan cheese and cilantro. \$12

Koto Seared Ahi App

Seared rare sesame crusted Ahi Tuna, served on wonton chips with a teriyaki glaze, wasabi ginger aioli, cucumbers, and pickled onions \$18

Artichoke Dip

Marinated Artichokes, spinach and cream cheese baked to perfection. Served with tortilla chip and topped with halloumi cheese. \$14

RAMEN BOWLS

Veggie Ramen 🥕

Napa cabbage, sauteed onion, bell peppers, mushrooms, jalapenos, marinated egg, a drizzle of sriracha, topped with sesame seeds and green onion. \$13

Ramen Bowl

Napa cabbage, sauteed onion, bell peppers, mushrooms, jalapenos, marinated egg, a drizzle of sriracha, topped with sesame seeds and green onion. Served with a choice of chicken, steak or pork. \$17

Ghost Pepper Ramen 🔥🔥🔥

Napa cabbage, sauteed onion, bell peppers, mushrooms, jalapenos, marinated egg, ghost pepper beef broth, ghost pepper seasoned steak, topped with a drizzle of ghost pepper sriracha, a dash of ghost pepper flakes, green onion, and sesame seeds. \$18

🥕 = vegan option available
20% gratuity added for parties of 12 people or more

🔥 = spicy

🥕 = vegetarian

🍷 = Koto favorite

ALL FRIED ITEMS HAVE BEEN COOKED IN PEANUT OIL

SALADS/BOWLS

Koto Cobb

Grilled chicken thigh, Falls Brand bacon, avocado, cherry tomatoes, sliced hard boiled egg, and bleu cheese crumbles. \$17

Mediterranean

Red onions, green olives, diced cucumbers, peperoncini, cherry tomatoes, artichoke hearts, salami and feta cheese served with a tangy sun dried tomato dressing. \$15 +Add grilled chicken \$4

Asian Grilled Shrimp

Cabbage, shredded carrots, vermicelli noodles, peanuts and seasoned grilled shrimp with thin sliced wonton strips. Served with a raspberry ginger vinaigrette. \$18

Southwest

Falls Brand smoked pulled pork, roasted corn, black beans, pico de gallo, pickled red onion, fresnos, queso fresco and corn tortilla chips. \$17

Ahi Poke 🍷

House Ahi Poke, avocado, cucumbers and shredded carrots. Topped with green onions. \$18

Chicken Teriyaki

Grilled chicken thigh, grilled pineapple, cherry tomatoes, green bell peppers, carrots and red onions over rice with roasted garlic aioli, a drizzle of teriyaki sauce, sesame seeds and green onions. \$17

TACOS

Spicy Shrimp 🍷

Seasoned shrimp over shredded lettuce. Topped with pico de gallo, pickled fresnos & green onion. Chipotle ranch on the side. \$14 +Try with our house slaw!

Smoked Pulled Pork

House smoked Falls Brand pork over shredded lettuce. Topped with pico de gallo, pickled fresnos, and fresh cilantro. Salsa verde on the side. \$13 +Try it with our beer cheese!

Korean BBQ Broccoli 🥕

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

Chicken Tacos

Seasoned chicken served over our house coleslaw topped with pickled onions and pickled fresnos topped with sesame seeds and green onions. Served with a side of chili jam. \$13

Steak Tacos 🍷

Marinated NY strip thinly sliced on top of shredded lettuce, pico de gallo, pickled onions and avocado topped with cilantro. Served with a side of salsa verde. \$14

Wings

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

Teriyaki, buffalo, chili jam, garlic parmesan or house made Korean BBQ sauce. Includes a side of ranch or blue cheese.

Sandwiches

Served with fresh cut fries, house made potato chips, corn chips or a side salad. *Sub Gluten Free bun \$2*

Smoked Coconut Tofu 🙌

Smoked tofu fried in our coconut breading. Built on a ciabatta bun with lettuce, tomato, pico de gallo & vegan chipotle aioli. \$14 +*Try with avocado!* \$2

The Cuban

House smoked pulled pork, salami and thin sliced ham. Served on a toasted baguette with Dijon mustard, peperoncini, and melted Swiss cheese. \$17

Pork Grilled Cheese 🔥

House smoked Falls Brand pork topped with sautéed onions, jalapeños and queso fresco. Served on toasted sourdough with spicy chili jam. \$17 + *try with bacon!* \$3.50

Steak Sando

Seasoned NY steak served on a toasted baguette with melted pepper jack cheese, bleu cheese dressing and fried onion strips. \$18

Burgers

Served with fresh cut fries, house-made potato or corn chips, or side salad. Black bean patties are dairy free & soy free (contains gluten & eggs). Black bean Patty available. *Sub gluten free bun \$2*

Cheeseburger

Lettuce, tomato, onion, pickles, and cheddar cheese. Jazz it up to make it your own! \$15

PB & J

Bacon and grilled brie atop a patty dressed in thai peanut sauce and mixed berry compote. Lettuce, tomato, onion and pickles. \$17

Loco Moco 🍷

Bed of white rice topped with a patty, mushroom gravy, and a fried egg cooked to your preference. Topped with sriracha drizzle & green onion. \$16

Koto Melt

House patty topped with grilled onions, sauteed mushrooms, and Swiss cheese served on sourdough with our garlic aioli. \$17

South By Southwest

House smoked Falls Brand pork piled high on a house burger patty and topped with roasted poblano, cheddar cheese and chipotle ranch. With lettuce, tomatoes, and pickles. \$18

Black and Blue

House patty with melted bleu cheese and bacon on top of lettuce, tomatoes, and onions. \$17
+add fried onions \$2

Black Bean Burger 🥕

House made black bean patty with lettuce, tomatoes, and onions with our vegan chipotle aioli. \$15

Jazz it Up

Cheddar \$1.50

Pepper jack \$1.50

Swiss Cheese \$1.50

Bleu Cheese crumbles \$2.00

Grilled Brie \$4.00

Extra patty \$5.00

Fried egg \$3.50

Bacon \$3.50

Pulled pork \$4.00

Grilled Onions \$0.50

Ground chorizo \$3.50

Pickles \$1.00

Jalapeños \$1.00

Pickled fresnos \$1.00

Bell peppers \$2.50

Avocado \$2.00

Grilling Cheese \$1.50

Mushrooms \$1.00

Mushroom gravy \$3.25

Fried Onions \$2.00

Pizza

The Koto Classic

Salami, ground chorizo, cherry tomatoes, mushrooms, red onions, mozzarella cheese, and house marinara sauce. \$18

Veggie 🥕

Bell peppers, onions, olives, mushrooms, cherry tomatoes and peperoncinis, artichoke hearts, with our house marinara, feta, and mozzarella cheese. \$15

Three Cheese 🥕

House marinara topped with a blend of mozzarella, cheddar and parmesan cheese. \$16

Supreme

Salami, chorizo, olives, red onions, bell peppers, cherry tomatoes, and mushrooms with our house marinara and mozzarella cheese. \$18

Hawaiian

Ham, pineapple, red onion, house marinara, and a three cheese blend. \$16

\$9.99 Lunch Specials

Lunch specials are 11-3 everyday and include a soft drink. Ask your server about other weekly specials.

Pork Grilled Cheese 🔥

House smoked Falls Brand pork topped with sautéed onions, jalapeños and queso fresco. Served on toasted sourdough with spicy chili jam. Comes with a choice of side

Steak Tacos 🍷

Marinated NY strip thinly sliced on top of shredded lettuce, pico de gallo, pickled onions and avocado topped with cilantro. Served with a side of salsa verde

Cheeseburger

Lettuce, tomato, onion, pickles, and cheddar cheese. Comes with a choice of side

Veggie Ramen 🥕

Napa cabbage, sauteed onion, bell peppers, mushrooms, jalapenos, marinated egg, a drizzle of sriracha, topped with sesame seeds.

Chicken Teriyaki

Grilled chicken thigh, grilled pineapple, cherry tomatoes, green bell peppers, carrots and red onions over rice with roasted garlic aioli, a drizzle of teriyaki sauce, sesame seeds and green onions.

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20% gratuity added for parties of 12 people or more **ALL FRIED ITEMS HAVE BEEN COOKED IN PEANUT OIL***Eating certain raw or undercooked foods may increase the risk of foodborne illness, especially if you have certain medical conditions.