

~Salads & Appetizers~

Tortilla Soup

Accented with Pulled Chicken & Pepicha Pesto

7.5

Cashew Chicken Salad

Toasted Cashews, Poached Chicken Nuggets, Celery & Mandarin Oranges

14

Tuna Salad with Pickled Dill Relish

Tuna, Lo Mein, Baby Teardrop Tomatoes, Baked Herb Croutons

12.5

Caesar Salad with Spiced Croutons

Chopped Romaine Lettuce, Asiago Cheese & Tangy Caesar Dressing

10

Add Chicken 14 Add Shrimp 16

Marinated Hanger Steak Salad

*Certified Angus Beef, Romaine Lettuce, Crumbled Blue Cheese, Roasted Tomatoes,
Onions, Red Wine Vinaigrette*

16

Buffalo Wings with Buttered Hot Sauce

Twelve Buffalo Wings, Celery, Blue Cheese Dip

13.5

Chicken Quesadilla "Cigars"

Chipotle Aioli & Fire Roasted Salsa

13

~Burgers & Sandwiches~

Sirloin Burger

*8 oz Ground Sirloin, Leaf Lettuce, Beefsteak Tomatoes, Sweet Onions,
Kosher Dill Pickle & Steak Fries*

13.5

*Enhancements: Sautéed Wild Mushrooms, Caramelized Onions, Smoked Bacon, Cheddar Cheese,
Swiss Cheese, Goat Cheese, American Cheese, Blue Cheese, Chile Jack Cheese*

/ Each

Vegetarian Burger with Green Onion Cottage Cheese

Brown Rice, Black Beans & Oat Bran, Sweet Ponzu Juice, Cottage Cheese

12.5

Pulled Barbecued Pork Sandwich

*Tender Barbecued Pork on a Tomato Focaccia Bun with Pickled Mango Relish, Sour Vinegar
Potato Chips and Coleslaw*

13

Wild Horse Haystack

*Shaved Pastrami, Corned Beef, Sauerkraut, Gruyere Cheese, Chef's Spiked Remoulade on
Toasted Rye Bread*

13.5

Mesquite Grilled Chicken Breast

White Sangria Marinated Chicken Breast on Tomato Focaccia Bun Accented with Guacamole, Chile Jack Cheese, Tomatoes, Leaf Lettuce, Black Bean Corn Salsa & Steak Fries

14

Ko'Sin Club Sandwich

Honey Smoked Turkey, Avocado, Smoked Bacon, Havarti Cheese, Marinated Tomatoes, Leaf Lettuce & Chipotle Aioli on Sourdough Bread & Steak Fries

13.5

~Favorites~

Native Fry Bread Taco

Refried Beans, Ground Beef & Chorizo Chili, Shredded Lettuce, Heirloom Cherry Tomatoes, Jito Onions, Sharp Cheddar & Queso Fresco Cheeses, Mexican Chile Crema & Fire Roasted

Salsa

14

Mar de Cortez Tacos

Sea of Cortez White Fish Dusted in Mole, Shredded Lettuce, Refried Beans, Queso Fresco, Fire Roasted Salsa and Avocado Corn Relish

13.5

Penne Pasta with Summer Vegetables

Basil Pesto Cream, Seacat Garden's Tomatoes, Wild Mushrooms, Summer Vegetables, Artichoke Hearts, Roasted Eggplant

14

Add Chicken 18 Add Shrimp 20

~Wine by the Glass~

Charles De Fere

Sparkling Wine, France ~10

Kiona

Riesling, Washington ~ 9

Sycamore

White Zinfandel, California ~ 8

Woollaston

Sauvignon Blanc, New Zealand ~ 10

Cloudy Bay

Sauvignon Blanc, New Zealand ~ 15

Trinity Oaks

Pinot Grigio, California ~ 10

Wild Horse

Chardonnay, California ~ 14

Sterling Vitner's Collection

Chardonnay, Central Coast 10

Sonoma Cutrer

Chardonnay, California ~ 14

Wild Rock

Pinot Noir, New Zealand ~ 11

Wild Horse

Pinot Noir, California ~ 14

Red Diamond

Merlot, Washington ~ 9

14 Hands

Cabernet Sauvignon, Washington ~ 10

Robert Mondavi

Cabernet Sauvignon, California

An 18% service charge is 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

Executive Chef, Michael O'Dowd