



BOTANAS Y ANTOJITOS



Fondue de Queso

Traditional Mexican farmer's cheese with chorizo sausage, served with warm tortillas

Cocktail de Camarones

Prawns, fresh cilantro, avocado, tomatoes and cucumbers served in a chilled broth

Ceviche de Camarones

Fresh rock shrimp marinated in lime, cucumber and tomatoes with jalapeños

Ahi de Punta Mita

Tuna, orange and ancho peppers with jicama

Nachos de Koto

Loaded with refried beans, three cheeses, sour cream, guacamole, tomatoes, jalapeños, and your choice of shredded beef or chicken

Sopa de Albondigas

Meatballs in tomato habañero broth and Cotija cheese

Sopa Ranchera

Chicken rice soup with corn, cabbage and jalapeño

Quesadilla

Guacamole, pico de gallo and sour cream

Steak

Chicken

Oaxaca cheese only

Posole

Pork, hominy, cabbage and chilis

Sopecitos

Two corn masa cakes with marinated shredded beef, refried beans, shredded lettuce, pico de gallo, sour cream and Cotija cheese

Guacamole

Prepared tableside, served with warm chips



ENSALADAS



Ensalada de Jicama

Jicama, cabbage and pickled red onions tossed with a cilantro, chili orange vinaigrette, toasted pumpkin seeds and fresh orange segments

Ensalada de la Koto

Chopped romaine, rock shrimp, grilled sweet corn, tomatoes, avocado and cucumbers with cumin lime dressing

Ensalada Del Taco

Shredded romaine, seasoned ground taco meat, pico de gallo, sour cream, avocado, refried beans, three cheeses and poblano pepper ranch dressing



PLATILLOS FUERTES



All platters served with refried beans and Spanish rice

Tacos

Your choice of three hard or soft shell tacos filled with chicken, ground beef, steak, chorizo or carnitas

Tacos de Pescado

Three soft tacos with fresh grilled tilapia and lime cilantro cream

Pacifico Pargo Rojo

Grilled Pacific red snapper with mushrooms, onion, chilis and tomatoes served with your choice of red or green sauce

Camarones al Diablo

Sauteed prawns in a zesty chipotle sauce with mushrooms, onions and garlic

Chile Relleno

Two poblano peppers stuffed with farmers and jack cheese, batter dipped and fried, served with ranchero sauce

Enchilada

Two corn tortillas stuffed with your choice of shredded beef, chicken or cheese, baked with red or green sauce and cheese

Pork Tamales

Homemade served in the original husks, ground corn filled with pork and finished with cheese and ranchero sauce

Burrito

A flour tortilla stuffed with your choice of shredded beef, shredded chicken or bean and cheese with red sauce and sour cream

Chimichanga

Your choice of shredded chicken or shredded beef rolled in a flour tortilla and golden fried, served with sour cream, guacamole and pico de gallo

Pollo en Mole

Chicken simmered in a blend of sesame, almonds, chilis and Mexican chocolate, served with warm tortillas

Carnitas

Slow roasted pork rubbed with oregano, sea salt and orange, served with warm tortillas and pickled onions

Chile Colorado

Tender steak braised in a red chili sauce, served with warm tortillas

Chile Verde

Slow cooked pork with green tomatillo sauce, served with warm tortillas

Carne Asada

Grilled skirt steak with chipotle and tomatillo salsa

Fajitas

Your choice of specially marinated steak, chicken or shrimp tossed with onions, bell peppers, served with pico de gallo, sour cream, guacamole and your choice of flour or corn tortillas

Steak Chicken Shrimp Combo of any two

Huevos Rancheros

Two farm fresh eggs served on toasted corn tortillas and refried beans, with fresh tomato salsa and Cotija cheese

Breakfast Burrito

Scrambled eggs, chorizo, jack cheese, onions and peppers wrapped in a flour tortilla



COMBO PLATTERS



Create your own combo platter. Served with rice and beans.

Dos - 2 Items

Tres - 3 Items

Choices:

Burrito
 Chimichanga
 Enchilada (Beef, Chicken or Cheese)
 Tamales (one)
 Chili Relleno
 Taco 2 ea. (Ground Beef, Chicken, Steak, Chorizo, Carnitas)
 Taco de Pescado 2 ea.
 Quesadilla Half Cheese, (Half Beef, Half Chicken)



A LA CARTE



Tacos
 Tacos de Pescado
 Chile Relleno
 Enchilada
 Pork Tamale
 Refried Beans
 Spanish Rice

Sliced Avocado
 Grilled Corn on the Cob
 Grilled Plantains
 3 Each - Fresh Flour or Corn Tortillas
 Grilled Jalapeños



KOTO FAVORITES



All served with shoestring fries

Koto Burger Bar

Build your own burger, featuring a half pound of fresh ground in house Chuck/Sirloin blend, with lettuce, tomato, red onion and a pickle

Choose any three toppings to compliment your burger:

Monterey Jack, American, Swiss, provolone, bleu or cheddar, bacon, sauteed mushrooms, fried egg, grilled bell peppers, sauteed onions, avocado, BBQ sauce, chili

Prime Rib Sandwich

Herb crusted sliced prime rib with au-jus and horseradish cream, served on French bread

Grilled Chicken Club

Sliced chicken breast, vine-ripened tomatoes, crisp lettuce, sliced avocado, apple wood bacon, Monterey Jack cheese and Koto house sauce on a toasted roll

Grilled Red Hawk Rueben

Your choice of oven roasted turkey, corn beef or pastrami, sauerkraut, 1000 Island Dressing and Swiss cheese on marble pumpernickel

Steak & Fries

Broiled N.Y. strip steak, sliced vine-ripened tomatoes, bleu cheese and shoe string fries

Fried Shrimp or Fish and Chips

Your choice of fan tail shrimp or fresh California halibut, beer batter dipped, with fries and house-made slaw



POSTRES



All desserts

- Torte tres leche
- Cheesecake with fresh strawberries
- Chili chocolate molten lava cake with vanilla ice cream
- Capirotada bread pudding with apples, raisins, brown sugar and pecans
- Churros de chocolate
- Arroz con leche
- Flan de Mexico



REFRESCOS



Seattle's Best Coffee Regular and Decaf

Tazo Assorted Teas

Jarritos

Limon, Mandarina, Piña, Sangria, Tamarind, Guava, Grapefruit, Strawberry, Watermelon

Domestic Soft Drinks

Pepsi, Diet Pepsi, Caffeine Free Diet Pepsi, Sierra Mist, Dr. Pepper, Mountain Dew, Mug Root Beer, Lemonade, Iced Tea

Cerveza de Mexico

Corona, Corona Light, Dos Equis Lager, Dos Equis Amber, Negro Modelo, Modelo Especial, Pacifico, Tecate, Tecate Light, Carta Blanca

Imported Beers

Heineken, New Castle, Stella Artois

Domestic Beers

Bud, Bud Light, O'Doul's, Coors, Coors Light, MGD, Miller Lite, Miller Chill, Pabst Blue Ribbon



FROM THE CANTINA



Koto Margarita

Patron Silver tequila, fresh lime and Agave Nectar served over ice with a salt rim

Sangria

Red wine, brandy, orange juice topped with lemonade and fresh fruit

Tequila Sunrise

Don Julio Añejo tequila, orange & pomegranite juice over ice with grenadine

Cuba Libre

Flora De Cana rum, fresh lime & cola over ice

Mojito

Fresh mint crushed with sugar & ice topped with Tommy Bahama rum, lime juice and soda

Mai Tai

Bacardi gold & white rum, orange juice, pineapple juice & Grenadine

Strawberry Daiquiri

Bacardi rum blended with fresh strawberries, lime, ice & sugar

Paloma

Patron Silver tequila, fresh lime and grapefruit Jarrito

Caipirinha

Cachaca, fresh lime and sugar

Chelada

Choice of beer, lime, ice and a salt rim