



BRUNCH MENU

PICK ME UPS

BLOODY MARY 16 KIR ROYALE 16 MIMOSA 16

HORS D'OEUVRES

COFFEE CAKE DU JOUR WITH HONEY BUTTER 12 VG

SESAME & WHITE BEAN DIP, PIQUILLO PEPPER, CHARRED FLATBREAD 18 VG

SMOKED SALMON RILLETTES (SPREAD), DILL, GRILLED TOAST 18

AVOCADO TOAST, RADISH, HB EGG, PICKLED CAULIFLOWER, TOMATO 15

ADD: SMOKED SALMON +10 GRILLED CHICKEN +6 TUNA TARTARE +10

BABY GEM LETTUCE SALAD, RADICCHIO, RED ONION, GREEN GODDESS DRESSING 15 VG

ADD: ROAST CHICKEN +14 ROAST SALMON +15 GRILLED SHRIMP +15

MAINS

EGGS SHAKSHUKA 20 VG

POACHED EGGS, NORTH AFRICAN-STYLE TOMATO SAUCE, POLENTA, TOAST *
HARISSA SPICED LAMB +3

GRAIN BOWL GF

BLACK RICE, RED QUINOA, BROCCOLI RABE, RADISH, TOMATO
POACHED EGGS 20 CHICKEN 24 TUNA POKE * 26
GRILLED SALMON 25 GRILLED SHRIMP 25

EGGS BENEDICT

HOUSE SALAD, SPECIAL SAUCE
SPINACH & ZUCCHINI 19 BENTON'S COUNTRY HAM 20

CORNED BEEF HASH, PEPPERS, ONIONS, POTATOES, SMOKED CHEDDAR, FRIED EGG 22

BAKED FRENCH TOAST, MAPLE BUTTER, FRESH BERRIES 18 VG

FARM VEGETABLE & CHEESE FRITTATA, HOUSE SALAD 20 VG GF

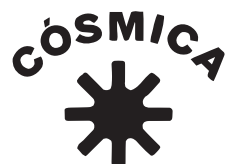
BUTTERMILK BISCUITS & GRAVY, SWEET SAUSAGE, FRIED EGGS 19

AMERICAN BREAKFAST, 2 EGGS, SAUSAGE OR BACON, CRISPY POTATOES, TOAST 24

CRISPY CHICKEN SANDWICH. BACON, CHEDDAR, PICKLE, TRUFFLE AIOLI 18

BBQ BRISKET SANDWICH, FRIES & SLAW 19

GF = GLUTEN FRIENDLY VG = VEGETARIAN V = VEGAN



MEXICAN FOOD & BAR
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Before placing order, please inform server if a person in your party has a food allergy. † All Menu items may contain or come into contact with WHEAT, EGGS, SHELFISH, PEANUTS, TREE NUTS, and MILK. *These items are served raw or undercooked, or contain (may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

For your convenience, A 22% Service Fee will be added on Checks for Groups of Six or Greater.



BLOODY MARY 16
KIR ROYALE 16
MIMOSA 16

COCKTAILS

- QUEEN BEE** SKYY VODKA, ELDERFLOWER, GRAPEFRUIT, SPARKLING WINE 16
LATEST FASHION BOURBON, ORANGE MARMALADE, MARASCHINO LIQUEUR, BITTERS 16
BORDERLINE TEQUILA, CRANBERRY PUREE, LIME 16
SWEET NUTHIN MEZCAL, APEROL, LEMON, GINGER, AGAVE, ROSEMARY 16
EXTRA FABULOUS VANILLA VODKA, CHOCOLATE, BAILEYS, KAHLUA 17
GRAND PRIX GREYLOCK GIN, COCCHI AMERICANO, DOLIN BLANC, ORANGE APEROL 16

BEER ON TAP

- JACK'S ABBY "HOUSE LAGER" 5.2%, MA 9
HARPOON IPA 5.9%, MA 9
ALLAGASH WHITE 5.2%, ME 10
+VON TRAPP BOHEMIAN PILSNER 5.4% VT 9
+MAINE BEER CO. LUNCH IPA 7% ME 14
+FAT TIRE AMBER ALE 5.2% CO 10
+NOT AVAILABLE ON PATIO

BEER BOTTLES & CANS

- TOPPLING GOLIATH "PSEUDO SUE" 6.8% IA 10
HEINEKEN LIGHT 3.3% HOLLAND 7.5
GUINNESS 4.2% IRELAND 9
ZERO GRAVITY LITTLE WOLF 4.7% VT 9.5
JACK'S ABBY SOB AMBER 5.3% MA 8
MILLER HIGH LIFE 4.6%, WI 7
BELL'S "TWO HEARTED ALE" 7% MI 10

BUBBLY BY THE GLASS

- DOMAINE CHANDON BRUT ROSE, CA (SPLIT 187 ML) 20
NICOLAS FEUILATTE BRUT NV, CHAMPAGNE, FR (SPLIT 187 ML) 26
DOMAINE CHANDON, BRUT RESERVE, CA (SPLIT 187 ML) 20

WHITE WINE

GLASS / CARAFE

- SAUVIGNON BLANC** GIESEN 2021, MARLBOROUGH, NEW ZEALAND 13.50 / 30
PINOT GRIGIO GAIERHOF 2021, TRENTO, ITALY 13.50 / 30
ALBARINO LAGAR DE COSTA 2020, RIAS BAIXAS, SPAIN 15 / 34
CHARDONNAY KUNDE FAMILY WINERY 2021, SONOMA VALLEY 15 / 34

RED WINE

GLASS / CARAFE

- NEBBIOLO** PERTINACE 2017, LANGHE, PIEMONTE, ITALY 15 / 34
MALBEC/MERLOT CHATEAU LES HAUTS D'AGLAN 2015, CAHORS, FRANCE 15 / 34
PINOT NOIR VIGNOBLE DAMPT "CHEVALIER D'EON" 2018, BURGUNDY 15 / 34
PETITE SIRAH/PETIT VERDOT VERY DARK RED, "VDR" 2020, MONTEREY 16 / 36
CABERNET SAUVIGNON ROUTESTOCK, "ROUTE 29" 2017, NAPA VALLEY, CA 17 / 38