



BRUNCH MENU

PICK ME UPS

BLOODY MARY 15 KIR ROYALE 15 MIMOSA 15

HORS D'OEUVRES

COFFEE CAKE DU JOUR WITH HONEY BUTTER 12 VG

SESAME & WHITE BEAN DIP, PIQUILLO PEPPER, CHARRED FLATBREAD 16.5 VG

SMOKED SALMON RILLETTES (SPREAD), DILL, GRILLED TOAST 17

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 14 VG

ADD: ROAST CHICKEN +12 ROAST SALMON +13 GRILLED SHRIMP +13

MAINS

EGGS SHAKSHUKA 18 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 19 CHICKEN 24 TUNA POKE * 26

EGGS BENEDICT

HOUSE SALAD, SPECIAL SAUCE

SPINACH & ZUCCHINI 18 BENTON'S COUNTRY HAM 19

CORNED BEEF HASH, PEPPERS, ONIONS, POTATOES, SMOKED CHEDDAR, FRIED EGG 20

BAKED FRENCH TOAST, MAPLE BUTTER, FRESH BERRIES 18 VG

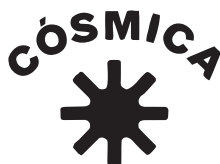
FARM VEGETABLE & CHEESE FRITTATA, HOUSE SALAD 19 VG GF

AMERICAN BREAKFAST, 2 EGGS, SAUSAGE OR BACON, HASH BROWNS, TOAST 24

BBQ BRISKET SANDWICH, FRIES & SLAW 19

GF = GLUTEN FRIENDLY VG = VEGETARIAN V = VEGAN

CERTAIN DISHES CAN BE PREPARED GF, V & VG



MEXICAN FOOD & BAR
WWW.COSMICABOSTON.COM

OUR SISTER RESTAURANTS



RESTAURANT & BAR
WWW.BEATBREWSTALL.COM

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 15
KIR ROYALE 15
MIMOSA 15

THE BEEHIVE

COCKTAILS

QUEEN BEE

VODKA, ELDERFLOWER, GRAPEFRUIT, SPARKLING WINE 16

RASPBERRY SMASH

BOURBON, RASPBERRY PUREE, LEMON 16

SAINT BARTS

FLOR DE CANA RUM, PRICKLY PEAR, OJ, POMEGRANATE 16

BORDERLINE

TEQUILA, CRANBERRY PUREE, LIME 16

SWEET NUTHIN

MEZCAL, APEROL, ORANGE, LEMON, GINGER, AGAVE, ROSEMARY 16

EXTRA FABULOUS

SKYY VANILLA VODKA, CHOCOLATE, BAILEYS, KAHLUA 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% MA 13

+CARLSON'S ORCHARD HARD CIDER 5% MA 10

+NOT AVAILABLE ON PATIO

BEER BOTTLES & CANS

TOPPLING GOLIATH "PSEUDO SUE" 6.8% IA 10

VELTINS PILSNER 4.8% GERMANY 9.5

HEINEKEN LIGHT 3.3% HOLLAND 7.5

MILLER HIGH LIFE 4.6%, WI 7

GUINNESS 4.2% IRELAND 9

BELL'S "TWO HEARTED ALE" 7% MI 10

ZERO GRAVITY LITTLE WOLF 4.7% VT 9.5

BUBBLY BY THE GLASS

MOET & CHANDON IMPERIAL (SPLIT 187 ML) 24

DOMAINE CHANDON, BRUT RESERVE, CA (SPLIT 187 ML) 18

DOMAINE CHANDON ROSE, CA (SPLIT 187 ML) 18

WHITE WINE

GLASS / CARAFE

GAVI ENRICO SERAFINO 2018, PIEDMONT, ITALY 13.5 / 30

ALBARINO LAGAR DE COSTA 2020, RIAS BAIXAS, SPAIN 15 / 34

CHARDONNAY POSEIDON VINEYARD 2018 CARNEROS, NAPA VALLEY 15 / 34

ROSÉ BAUER, NIEDEROSTERREICH ROSE, AUSTRIA 11 / 26

RED WINE

GLASS / CARAFE

NEBBIOLO PERTINACE 2017, LANGHE, PIEDMONT, 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

CABERNET SAUVIGNON ROUTESTOCK, "ROUTE 29" 2017, NAPA VALLEY, CA 17 / 38