



DINNER MENU

HORS D'OEUVRES

- SESAME & WHITE BEAN DIP, PIQUILLO PEPPER, CHARRED FLATBREAD 18 V W/O BREAD
CHARCUTERIE PLATE, FOIE GRAS MOUSSE, IBERICO CHORIZO, COUNTRY PATE, LOCAL CHEESES 26
CRISPY ARANCINI, BURRATA, TRUFFLE 14 VG
HEIRLOOM TOMATO, BURRATA & COMPRESSED MELON SALAD 18 VG
TURKISH LAMB MEATBALLS, TAHINI, LIME, PIQUILLO PEPPERS, PEA SHOOTS 18 GF
GRILLED GARLIC SHRIMP, SALSA VERDE, BLACK RICE, BREAD 22 GF W/O BREAD
WHIPPED RICOTTA, ROASTED PEPPERS, BLISTERED TOMATOES, BREAD 19 VG
TUNA TARTARE, PONZU, CUCUMBER, YUZU AIOLI, BLACK RICE CRISPS* 23 GF
CHICKEN WINGS, SESAME CHILI OR SMOKED TURKISH PEPPER OR HOT SAUCE 18.5 GF
TRUFFLED FRIED CAULIFLOWER, PARMESAN, PARSLEY 18.5 VG
FALL-OFF-THE-BONE BABY BACK PORK RIBS 22 GF
BABY GEM LETTUCE SALAD, GREEN GODDESS DRESSING 16 VG
ADD TO SALAD: ROAST CHICKEN +14 ROAST SALMON* +15 GRILLED SHRIMP +15 STRIP STEAK*+22

MAINS

- SUMMER VEGETABLE COUSCOUS, PEAS, FAVA BEANS, CORN, ZUCCHINI, SQUASH 28 V
STEAMED MUSSELS, FRITES, PISTOU, HERBS, PECORINO, WHITE WINE, GRILLED BREAD 26
GRILLED TUNA NICOISE, HARICOT VERT, FRISEE, OLIVES, EGG, TOMATO 34 GF
FUSILLI PASTA, SPICY ITALIAN SAUSAGE, BROCCOLI RABE, PECORINO ROMANO 28
GRILLED SWORDFISH, SWEET CORN SUCCOTASH, PIQUILLO PEPPER 34 GF
GRILLED SALMON, HEIRLOOM TOMATO, RED QUINOA, BLACK RICE RADISH TZATZIKI* 34
ROASTED CHICKEN, LEMON, GARLIC WHIPPED RED POTATOES, BROCCOLI RABE 33 GF
DRY AGED BURGER, MALT ONION JAM, VERMONT CHEDDAR, AIOLI* 20 BACON+2
ROAST SUCKLING PIG, WILD MUSHROOMS, POLENTA, WHOLE GRAIN MUSTARD JUS 32
GRILLED BRISKET, SHISHITO PEPPER, ROMESCO SAUCE, CRISPY POTATOES 29.5 GF
LOCAL FARM RAISED NY STRIP, SALSA VERDE, GARLIC WHIPPED POTATOES, ASPARAGUS* 42 GF

SIDES

- WILD MUSHROOMS, POLENTA 12 VG/GF
BEEHIVE FRITES 12 V/GF

GF = GLUTEN FRIENDLY VG = VEGETARIAN V = VEGAN
CERTAIN DISHES CAN BE PREPARED GF, V & VG

visit our sister around the block!

CÒSMICA
MEXICAN FOOD & BAR

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, SHELLFISH, 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.



COCKTAILS

- QUEEN BEE** SKYY VODKA, ELDERFLOWER, GRAPEFRUIT, SPARKLING WINE 16
LA COSMICA SPICY CHILI-INFUSED TEQUILA, PASSIONFRUIT, ORANGE, AGAVE, LIME 16
DISCO CLONE GREYLOCK GIN, CREME DE VIOLETTE, MEYER LEMON, FEE FOAM 16
SWEET NUTHIN MEZCAL, APEROL, LEMON, GINGER, AGAVE, ROSEMARY 16
WATERMELLOW RUM, WATERMELON, LIMONCELLO, WATERMELON MOLASSES, LIME 17
LATEST FASHION BOURBON, ORANGE MARMALADE, MARASCHINO LIQUEUR, BITTERS 16
GRAND PRIX GREYLOCK GIN, COCCHI AMERICANO, DOLIN BLANC, ORANGE APEROL 16
FINAL WARNING RITTENHOUSE RYE, CYNAR, CHERRY HEERING 16
SMASH HIT TULLAMORE DEW IRISH WHISKEY, RASPBERRY PUREE, MEYER LEMON 16

BEER ON TAP

- JACK'S ABBY "HOUSE LAGER" 5.2%, MA 9.5
HARPOON IPA 5.9%, MA 9
ALLAGASH WHITE 5.2%, ME 10
+PERONI PREMIUM PILSNER 5.0% ITALY 10
+MAINE BEER CO. LUNCH IPA 7% ME 14
+EXHIBIT 'A' GOODY TWO SHOES KOLSCH MA 4.5% 9
+NOT AVAILABLE ON PATIO

BEER BOTTLES & CANS

- TOPPLING GOLIATH "PSEUDO SUE" 6.8% IA 10
GUINNESS 4.2% IRELAND 9
HEINEKEN LIGHT 3.3% HOLLAND 8
LAWSON'S FINEST LIQUIDS SIP OF SUNSHINE IPA 8% 16OZ 12
ZERO GRAVITY LITTLE WOLF 4.7% VT 10
BELL'S "TWO HEARTED ALE" 7% MI 11
MILLER HIGH LIFE 4.6%, WI 7.5
STOWE CIDER, TIPS UP 6.5% VT 10

BUBBLY BY THE GLASS

- DOMAINE CHANDON BRUT ROSE, CA (SPLIT 187 ML) 21
MOET & CHANDON BRUT IMPERIAL, CHAMPAGNE FR (SPLIT 187ML) 28
DOMAINE CHANDON, BRUT RESERVE, CA (SPLIT 187 ML) 20

WHITE WINE

GLASS / CARAFE

- SAUVIGNON BLANC** GIESEN 2021, MARLBOROUGH, NEW ZEALAND 14.50 / 30
PINOT GRIGIO GAIERHOF 2021, TRENTO, ITALY 14.50 / 30
ALBARINO LAGAR DE COSTA 2020, RIAS BAIXAS, SPAIN 16 / 34
CHARDONNAY KUNDE FAMILY WINERY 2021, SONOMA VALLEY 16 / 34
CHABLIS DOMAINE JEAN-MARC BROCARD "ST. CLAIRE" 2022, BURGUNDY 19 / 40

ROSE WINE

GLASS / CARAFE

- PINOT NOIR** MELLOTT 'SINGERITE' 2021, LOIRE VALLEY, FRANCE 14 / 30
CABERNET FRANC/MERLOT/CAB. SAUV. BEDELL CELLARS, NORTH FORK L.I. 16 / 34

RED WINE

GLASS / CARAFE

- NEBBIOLO** PERTINACE 2017, LANGHE, PIEDMONT, ITALY 16 / 34
MALBEC/MERLOT CHATEAU LES HAUTS D'AGLAN 2015, CAHORS, FRANCE 16 / 34
PINOT NOIR VIGNOBLE DAMPT "CHEVALIER D'EON" 2018, BURGUNDY 16 / 34
CABERNET SAUVIGNON ROUTESTOCK, "ROUTE 29" 2017, NAPA VALLEY, CA 17 / 38