



## BRUNCH MENU

### PICK ME UPS

BLOODY MARY 16    KIR ROYALE 16  
MIMOSA 16    PASSION FRUIT MIMOSA 17

## 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



MEXICAN FOOD & BAR  
WWW.COSMICABOSTON.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.



## COCKTAILS

BLOODY MARY 16  
KIR ROYALE 16 MIMOSA 16  
PASSION FRUIT MIMOSA 17

- 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, LEMON, AQUAFABA (CHICKPEA FOAM) 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
- SMASH HIT** TELLAMORE DEW IRISH WHISKEY, RASPBERRY PUREE, MEYER LEMON 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
- EXHIBIT 'A' GOODY TWO SHOES KOLSCH MA 4.5% 9

## 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) 21
- NICOLAS FEUILATTE BRUT NV, CHAMPAGNE, FR (SPLIT 187 ML) 26
- 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

## ROSE WINE

GLASS / CARAFE

- PINOT NOIR** MELLOTT 'SINCERITE' 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, PIEMONTE, ITALY 16 / 34
- PETITE SIRAH/PETIT VERDOT** VERY DARK RED, "VDR" 2020, MONTEREY 16
- MALBEC/MERLOT** CHATEAU LES HAUTS D'AGLAN 2015, CAHORS, FRANCE 16 / 34
- PINOT NOIR** VIGNOBLE DAMPT "CHEVALIER D'EON" 2018, BURGUNDY 16 / 34