



## 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

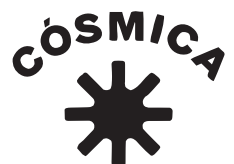
BUTTERMILK BISCUITS & GRAVY, SWEET SAUSAGE, FRIED EGGS 19

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**  
[WWW.COSMICABOSTON.COM](http://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.



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** POSEIDON VINEYARD 2018 CARNEROS, NAPA VALLEY 15 / 34

## 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  
**PETITE SIRAH/PETIT VERDOT** VERY DARK RED, "VDR" 2020, MONTEREY 16 / 36  
**CABERNET SAUVIGNON** ROUTESTOCK, "ROUTE 29" 2017, NAPA VALLEY, CA 17 / 38