



## 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

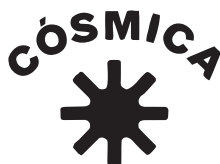
FARM VEGETABLE & CHEESE FRITTATA, HOUSE SALAD 19 VG GF

AMERICAN BREAKFAST, 2 EGGS, SAUSAGE OR BACON, CRISPY POTATOES, 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  
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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.



## 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

BLOODY MARY 15  
KIR ROYALE 15  
MIMOSA 15

## 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

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

## ROSÉ

GLASS / CARAFE

PINOT NOIR JOSEPH MELLOTT "SINCÉRITÉ" 2021, VIN DE FRANCE, LOIRE VALLEY 12 / 28

RHONE BLEND BEDELL CELLARS ROSE, 2021 NORTH FORK, LONG ISLAND 14 / 32

## 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