



MIDDAY MENU

PICK ME UPS

BLOODY MARY 14 KIR ROYALE 14.5 MIMOSA 14

SESAME & WHITE BEAN DIP, PIQUILLO PEPPER, CHARRED FLATBREAD 15 VG

SMOKED SALMON RILLETTES, DILL, GRILLED TOAST 14

CHICKEN WINGS, SESAME CHILI OR SMOKED TURKISH PEPPER OR HOT SAUCE 16 GF

FALL-OFF-THE-BONE BABY BACK PORK RIBS 17

FARM TO TABLE SALAD, GREEN GODDESS DRESSING 14 V

ADD: SHORTRIB KEBAB 10 ROAST CHICKEN 4 GRILLED SALMON* 8

DRY AGED SMASH BURGER, MALT ONION JAM, VERMONT CHEDDAR 19 BACON+2

GRAIN BOWL, FARRO, RED QUINOA, BROCCOLI RABE, RADISH, EGG, TOMATO
WITH SHORTRIB KEBAB 24 ROAST CHICKEN 18 TUNA POKE * 22

GF = GLUTEN FRIENDLY † V= VEGETARIAN VG= VEGAN

CERTAIN DISHES CAN BE PREPARED GF, V & VG



MEXICAN FOOD & BAR
WWW.COSMICABOSTON.COM

OUR SISTER RESTAURANTS



RESTAURANT & BAR
WWW.BEATBREW Hall.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.



COCKTAILS

QUEEN BEE

VODKA, ELDERFLOWER, GRAPEFRUIT, SPARKLING WINE 15

CROWS NEST

HOUSE BARREL AGED RUM & BRANDY BLEND, PINEAPPLE, TIKI BITTERS 15

STRAWBERRY RHUBARB DAIQUIRI

PLANTATION 3 STAR RUM, PEYCHAUDS, LIME 15

HIBISCUS GIN FIZZ

GREYLOCK GIN, ANGELICA LIQUEUR, SOY AQUAFABA, ORANGE BITTERS 15

KINGSSNAKE

JIMADOR TEQUILA, CAMPARI, BYRRH GRAND QUINQUINA VERMOUTH, SODA, ORANGE 15

Queen Bee Pitcher 45

BEER ON TAP

JACK'S ABBY "HOUSE LAGER" 5.2%, MA 8.5

HARPOON IPA 5.9%, MA 8.5

ALLAGASH WHITE 5.2%, ME 9.5

BEER BOTTLES & CANS

ZERO GRAVITY "LITTLE WOLF" 5.2%, VT 8.5

CITIZEN CIDER "THE DIRTY MAYOR" 5.2%, VT 9.5

TOPPLING GOLIATH "PSEUDO SUE" 6.8%, IA 9.5

BUBBLY BY THE GLASS

MOET & CHANDON IMPERIAL (SPLIT 187 ML) 22

DOMAINE CHANDON, BRUT RESERVE, CA (SPLIT 187 ML) 16

DOMAINE CHANDON ROSE, CA (SPLIT 187 ML) 16

WHITE WINE

GLASS / CARAFE

CHARDONNAY

DOMAINE FICHET 2017, MACON, FRANCE 14 / 31

SAUVIGNON BLANC

MARISCO VINEYARDS, "THE NED" 2018, MARLBOROUGH, NZ 13.5 / 30

ALBARIÑO

BODEGAS LA CAÑA 2018, RÍAS BAIXAS, SPAIN 13 / 29

RED WINE

GLASS / CARAFE

GRENACHE BLEND

DOMAINE BRUSSET CÔTES DU RHÔNE "LAURENT BRUSSET" 2017 13 / 29

PINOT NOIR

DAMPT FRÈRES, "CHEVALIER D'EON" 2016, BOURGOGNE, FRANCE 14 / 31

CABERNET SAUVIGNON

ROUTESTOCK, "ROUTE 29" 2017, NAPA VALLEY, CA 17 / 37