



DINNER MENU

HORS D'OEUVRES

SESAME & WHITE BEAN DIP, PIQUILLO PEPPER, CHARRED FLATBREAD 15 VG
CHICKEN WINGS, SESAME CHILI OR SMOKED TURKISH PEPPER OR HOT SAUCE 16 GF
FALL-OFF-THE-BONE BABY BACK PORK RIBS 17
TUNA TARTARE, FARRO, BROCCOLI RABE, RADISH, EGG, AVOCADO, TOMATO 18
GREEK SPOON SALAD, KALE, SMOKED ALMONDS, POACHED WHITE SHRIMP 17
HEIRLOOM TOMATO & WATERMELON SALAD, COUNTRY HAM, SPRING ONION 16 GF
FARM TO TABLE SALAD, GREEN GODDESS DRESSING 14 V

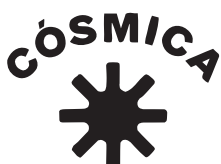
MAINS

PORK SUGO, KALE, SMOKED TOMATO, FRESH RICOTTA, CAVATELLI 24
SPRING PEAS, MINT & GRANA PADANO PARMESAN, FUSILLI 23 V
DUCK LEG CONFIT, SPAETZLE, PARMESAN, HERBS 24
ROASTED WHOLE CAULIFLOWER, ROMESCO, CHIMICHURRI 23 VG GF
SALMON, SUGAR SNAPS, PATTY PAN SQUASH, RED QUINOA, SALSA VERDE 27 GF
ROASTED CHICKEN, HEIRLOOM TOMATO, ARUGULA, LEMON, COUSCOUS 28
DRY AGED SMASH BURGER, MALT ONION JAM, VERMONT CHEDDAR 19 BACON+2
SHORTRIB KEBAB, SHISHITO PEPPER, HORSERADISH, CRISPY POTATOES 28 GF
CHICKERING FARMS BUTCHER'S CUT STEAK FRITES MRKT GF

WE CURRENTLY SOURCE MEAT AND PRODUCE FROM THESE LOCAL FARMS

FOPPEMA'S FARM, NORTHBRIDGE, MA
DICK'S MARKET GARDEN, LUNENBURG, MA
BOSTON MICROGREENS, BOSTON MA
CHICKERING FARMS, WESTMORELAND, NEW HAMPSHIRE
COPLEY SQUARE FARMERS MARKET

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



MEXICAN FOOD & BAR
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OUR SISTER RESTAURANTS



RESTAURANT & BAR
WWW.BEATBREWHALL.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

KINGSNAKE

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

GAVI

ENRICO SERAFINO 2018, PIEDMONT, ITALY 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