

BRUNCH
MENU

CÒSMICA



MOTHER'S DAY BRUNCH
MAY 9 10:30am-3pm

PLATES

- CHIPS & SALSA 5 GF V
- BLOODY MARIA 13
- GUACAMOLE, CHIPS, SALSA 14 gf VG
Red Onion, Smoked Jalapeño, Queso Fresco, Tomato, Pumpkin Seeds
- CRAB CHURROS
Spring Peas, Green Onions, Bacon Red Chili Salsa, Strawberry Rhubarb Chamoy 15
- ESQUITES
Off The Cob Street Corn 13.5 VG
- TUNA CEVICHE*
Pear & Apple Aguachili Amarillo, Chayote, Jicama, Cilantro 18 GF
- SHRIMP ROJO CEVICHE
Tomato, Red Onion, Cilantro, Lime, Tequila 16 GF
- CAESAR SALAD
Romaine, Iceberg, Pickled Jalapenos, Fried Hominy, Cascabel Caesar Dressing 12 VG
Add Chicken + 5 Brisket +6 Lamb +8 Crispy Haddock +10 Roasted Veggies +5

BRUCH SPECIALTIES

- HUEVOS RANCHEROS 16
Tostadas, Sunny Eggs, Black Beans, Salsa Rojo, Smokey Guacamole, Queso
- EGGS QUESADILLAS 16
Flour Tortillas, Scrambled Eggs, Fried Potatos, Chorizo, Chihuahua Cheese
- CHILAQUILES VERDE 16
Chips, Salsa Verde, Queso Fresco, Onion, Fried Egg, Crema

TACOS & BOWLS

TACOS SERVED ON LOCAL ORGANIC CORN TORTILLAS / 2 PER ORDER
BOWLS SERVED WITH BLACK BEANS & MEXICAN RICE

ADD SCRAMBLED EGGS +2

- CHILI ROASTED BRISKET
Guajillo Salsa, Lime, Onion, Cilantro 14.5/23 GF
- CHICKEN VERDE
Ancho Yucca Mash, Potato Chip, Onion, Cilantro 13/21 GF
- VEGANO
Roasted Spring Vegetables, Chilies, Cashew Macha, Pico Slaw 13/19.5 V GF
13/19.5 V GF
- LAMB BARBACOA
Chipolte Potato Puree, Salsa Arbol, Pineapple Jam, Goat Cheese Crema 16/24 GF
- FRIED CLAM TACOS
Umami Bomb Sauce, Guacamolio, Smoked Jalapeno Aioli, Pico Slaw 16
- SHRIMP QUESADILLA
Cheesy, Goey, Tomatoey, Shrimpy 13



Before placing your order, please inform your server if a person in your party has a food allergy.
*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.





CÒSMICA



VACATION DRINKS

COCKTAILS

BLOODY MARIA 13

MARGARITA ON TAP El Jimador Tequila, Lime, Agave 13

STRAWBERRY MARGARITA El Jimador Tequila, Lime, Agave 13

PERFECTA El Jimador Repo, Raspberry, Elderflower, House Citrus, Sugar Rim 15

BEACH BODY Milagro Silver, Cointreau, Lime Juice, Pink Himalayan Sea Salt 15

MEZCAL OLD FASHION Vida Mezcal Reposado, Angostura & Orange Bitters, Cherry 15

LOS FREDDY Watermelon Basil Aqua Fresca, Jalapeño-Infused Tequila, House Grenadine 14

BOSSA NOVA CAIPIRINHA Cachaca, Passion Fruit, Lime, Pomegranate, Agave, Prosecco 14

COSMICA RUM PUNCH Flor De Caña 4 & 7, Pomegranate, Pineapple, Citrus, Dark Rum 16

BOOZY SLUSHIES

ACALPULCO DREAM Flor De Caña 4yr & 7yr Rums, Toasted Coconut, Pineapple 14.5

FROZEN MANGO MARGARITA Enough Said! 14.5

DRAFT

Modelo Especial 8 Jack's Abby House Lager 8

Zero Gravity Little Wolf 9 Banded Brewing Wicked Bueno Mexican Lager 9

Springdale Ipa 9 Downeast Cider 9

CAN & BOTTLE BEER

Corona 7 Corona Light 7 Tecate 12oz 5 Negra Modelo 8
Sol 12oz 8 Pacifico 12oz 8

WINE SANGRIA

WHITE, RED OR ROSE Glass 11 Pitcher 38

WINE BY THE GLASS & FULL CARAFE

Prosecco Zardetto, Veneto, Italy 12/47

Rosé Scarpetta, Frico Rosato 2019, Tuscany 11/43

Malbec Domaine Bousquet 2018, Mendoza, Argentina 10/39

Pinot Noir Rickshaw Wines 2017, Sonoma 13/51

Pinot Gris Domaine Bousquet 2019, Mendoza, Argentina 11/43

Chardonnay Rickshaw 2017, Sonoma 13/51