

WE SUGGEST
2 TO 4 SMALL PLATES PER PERSON
OR
1 SMALL PLATE & 1 LARGE PLATE

Small Plates

CHIPS & SALSA 7 GF V

GUACAMOLE, CHIPS, SALSA SMOKED JALAPEÑOS, QUESO FRESCO, PUMPKIN SEEDS 15 GF VG

QUESO & FRIES MELTED CHIHUAHUA CHEESE, COTIJA CHEESE, CARNITAS SPICED FRIES 14.5 VG

BABY CUCUMBERS SALSA MACHA, SEEDS, SESAME, SOY, LIME, MINT 9 V

CALAMARI & SCALLOP AGUACHILE CEVICHE SERANO CHILIS, CUCUMBERS, ONIONS, LIME 22

TUNA TOSTADA FRESH TUNA, AVOCADO, CASHEW SALSA MACHA, SESAME, SOY, CHERVIL* 22

DUCK CARNITAS TAMAL SPINACH, GOAT CHEESE, SALSA VERDE 16.5 GF

SHRIMP GOBERNADOR QUESADILLA CHIHUAHUA CHEESE, FETA, TOMATO POBLANO SALSA 17

WILD MUSHROOM & SPINACH QUESADILLA CHIHUAHUA CHEESE, FETA, GREEN CHILI SALSA 17 VG

CAULIFLOWER A LA COSMICA CHIPOTLE PINEAPPLE, SALSA ROJA, PEPITA CRUMBLE 15 VG

GRILLED ASPARAGUS FERMENTED BLACK BEAN CASHEW SALSA MACHA, PISTACHIO CRUMBLE 17 V

LAMB BARBACOA TACOS CHILE DE ÁRBOL SALSA, FENNEL, ARUGULA, HERBS 17

BRISKET SUADERO TACOS GUAJILLO SALSA, SALSA VERDE, RAJAS, ONIONS, CILANTRO 16 GF

SPRING CHICKEN TACOS SALSA SERRANO, SUGAR SNAP PEA SLAW 15 GF

FISH TACOS SEARED OR FRIED COD, PASILLA TARTAR SAUCE, PICKLED CABBAGE, CILANTRO 18 GF
TWO 4" TACOS PER ORDER, SERVED ON ARTISANAL CORN TORTILLAS

Large Plates

BLACK BASS A LA PLANCHA

RED CHILI BROTH, POACHED SPRING VEGETABLES 34 GF

MOLE DE LA CASA ROASTED SEASONAL VEGETABLES, MOLE ROSA, SEEDS, SPRING SALAD, RICE

ROASTED ADOBO CHICKEN 30 ROASTED VEGETABLES 25 COD A LA PLANCHA 28 JUMBO SHRIMP 32

SUADAERO BRISKET PLATE RED SLAW, SALSA VERDE, GUAJILLO SALSA, BLACK BEANS, RICE 25 GF

LAMB BARBACOA PLATE CHILE DE ÁRBOL SALSA, FENNEL, ARUGULA, BLACK BEANS, RICE 27 GF

"FAJITAS" ROASTED PEPPER, FRIES, CHARRED ONIONS, FRESH SLAW, TORTILLAS

ROASTED ADOBO CHICKEN 30 ROASTED VEGETABLES 25 JUMBO SHRIMP 35 SKIRT STEAK 39

TACO SLAM \$78

TEN STREET STYLE TACOS WITH SALSAS ROJA & VERDE, ONIONS, CILANTRO

BRISKET, CHICKEN BIRRIA, LAMB +1 EACH COD +1 EACH

TACO TASTING \$32

ONE EACH OF OUR COSMICA TACOS

BRISKET, CHICKEN BIRRIA, LAMB +1 EACH COD +1 EACH

Sides

BLACK BEANS 5 1/2 AVOCADO 3 COSMICA RICE 5
ORGANIC CORN TORTILLAS 3 FLOUR TORTILLAS 3 PAPAS FRITAS 10

GF = GLUTEN FRIENDLY VG = VEGETARIAN V = VEGAN

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.

Vacation Cocktails

MARGARITA COSMICA

TEQUILA - COINTREAU - LIME - AGAVE 14

ASK FOR OUR ROTATIONAL FLAVORS* +1

MARGARITA AL PASTOR

TEQUILA - COINTREAU - LIME - PINEAPPLE - SPICES 15

LATIN BOOGIE

TEQUILA - STRAWBERRY - GRAPEFRUIT - BASIL 15

PUMA'S CLAW

MEZCAL - SOTOL - BELL PEPPER - MANGO - HABANERO 15

EL RIDE

TEQUILA - MEZCAL - COCONUT - STRAWBERRY - VERMOUTH - CAMPARI 16

CHARRO

MEXICAN WHISKEY - BROWN BUTTER - NIXTA - ALMOND 17

ATOMICO

MEZCAL - APEROL - MARASCHINO - LIME - BITTERS 16

WALK ON THE BEACH

MEXICAN GIN - VOLT FALERNUM - ORGEATO - PASSIONFRUIT - LEMON - WHEY 16

VERACRUZ NATURAL

KALANI COCONUT LIQUEUR - SHERRY - PINEAPPLE FERMENT 16

CARAJILLO (KARA HE JO) 'BETTER THAN AN ESPRESSO MARTINI'

REPOSADO TEQUILA - LICOR 43 - ESPRESSO - SEA SALT 16

FROZEN COSMICA PAINKILLER

RUM BLEND - COCO LOPEZ COCONUT - PINEAPPLE - OJ 15

FROZEN MANGO MARGARITA 15

Draft Beer

MODELO ESPECIAL 4.4% 9 JACK'S ABBY HOUSE LAGER 5.2% 8 DOS EQUIS AMBER 4.7% 8
FOUNDER'S PORTER 6.5% 10 VON TRAPP DUNKEL BROWN LAGER 5.7% 9 FIDDLEHEAD IPA 6.2% 9

Cans & Bottles

CORONA 4.8% 8 TECATE 4.5% 7 NEGRA MODELO 5.3% 9 PACIFICO 4.5% 8
DOWN EAST CIDER 5.1% 8 CORONA LIGHT 4% 7 CERVEZA ATLETICA N/A 8

SANGRIA GLASS 13 PITCHER 42

Wine by the Glass

CAVA SEGURA VIUDAS BRUT, TORRELAVIT, SPAIN 12

ALBARINO BURGANS 2021, SPAIN 14

PINOT GRIGIO TIEFENBRUNNER 2021, ITALY 12

CHARDONNAY DIORA 2021, MONTEREY, CALIFORNIA 13

ROSE FINCA WÖLFFER 2021, MENDOZA, ARGENTINA 12

TEMPRANILLO BODEGA IZADI RIOJA RESERVA 2018, SPAIN 16