

CÓSMICA

MEXICAN FOOD & BAR

WE SUGGEST 2 TO 3 SMALL PLATES PER PERSON OR 1 SMALL PLATE & 1 LARGE PLATE

SMALL PLATES

BABY CUCUMBERS

SALSA MACHA, SEEDS, SESAME, TAMARI, LIME, MINT 12 V/GF

CHIPS & SALSA DUO 9 GF V

GUACAMOLE & CHIPS

SMOKED JALAPEÑOS, QUESO FRESCO, PUMPKIN SEEDS 15 GF VG ADD SALSA DUO +6

BURRATA

SWEET POTATO, PILONCILLO BROWN SUGAR, SALSA MACHA, REQUESÓN GORDITA 18 VG

ESQUITES

COB CORN WITH POPCORN CRUST, COTIJA CREMA, CHIVES, CHILE ANCHO 12 GF

FRIED CALAMARI

FERMENTED JALAPENO YUZU MAYO, ROASTED HOT PEPPERS (CHILES TOREADOS) 21

SCALLOP & SHRIMP CEVICHE

GINGER LIME LECHE DE TIGRE, CUKES, RED ONION, BLOOD ORANGE, BLACK OIL 23 GF

CAULIFLOWER A LA CÓSMICA

SALSA ROJA, PINEAPPLE, PEPITA CRUMBLE 16 VG

WILD MUSHROOM SPINACH QUESADILLA

CHIHUAHUA CHEESE, FETA, GREEN CHILI SALSA 17 VG

BEEF SHORT RIB TACOS (CORN TORTILLAS)

ONIONS, GUAJILLIO SALSA TWO 16 THREE 22 GF

PORK AL PASTOR TACOS (CORN TORTILLAS)

ADOBO PORK, RED ONION, AVOCADO, JALAPENO, PINEAPPLE TWO 15 THREE 20 GF GF

FISH TACOS (FRESH CORN TORTILLAS)

FRIED OR SEARED, PASILLA TARTAR SAUCE, PICKLED CABBAGE, CILANTRO TWO 20 THREE 28

TUNA TOSTADA

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

GARLIC SHRIMP

ANCHO CHILES, OLIVE OIL, GUAJILLO GARLIC CREAM 20 GF

LARGE PLATES

CHICKEN COLORADO ENCHILADAS

CHIPOLTE TOMATO SAUCE, SOUR CREAM, COJITA CHEESE, CORN TORTILLAS 26 GF

SEARED SALMON POZOLE

GREEN CHILI BROTH, HOMINY CORN, SCALLIONS 32 GF

MOLÉ AMARILLO VEGAN 24 COD 32 ROAST CHICKEN 29

GRILLED VEGETABLES, BABY ZUCCHINI, SQUASH, WILTED KALE, JASMINE RICE GF

YUCATÁN-STYLE BARBECUED PORK (MAKE YOUR OWN TACOS)

COCHINITA PIBIL, SLAW, SALSA VERDE, BLACK BEAN, CORN TORTILLAS 27 GF

BEEF BIRRIA

TENDER BRAISED BEEF IN A RICH CONSOMÉ BROTH, RICE 28 GF

FAJITA PLATTER (MAKE YOUR OWN TACOS)

CARNE ASADA SKIRT STEAK 39 ROAST CHICKEN 29 GRILLED SHRIMP 32

SALSA BORRACHA, ESCABECHE, ROAST PEPPER, RICE, CORN TORTILLAS GF

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.

CÓSMICA

MEXICAN FOOD & BAR

VACATION COCKTAILS

MARGARITA COSMICA

TEQUILA, COINTREAU, LIME, AGAVE 15

MARGARITA AL PASTOR

TEQUILA, COINTREAU, LIME, PINEAPPLE, SPICES 16

LATIN BOOGIE

TEQUILA, STRAWBERRY, GRAPEFRUIT, BASIL 17

CANTARITO

REPOSADO TEQUILA PASILLA MIX, ORANGE, LIME, GRAPEFRUIT SODA 17

SOTOL "RANCH WATER"

SOTOL, LIME OLEO, SALT, SELTZER 16

HIBISCUS HIGHBALL

MEZCAL, HIBISCUS, FAUX LIME, CACAO, SELTZER 16

COWBOY'S PET

ABASOLO WHISKY, NIXTA, MEZCAL, BUTTER, SPICES 17

ATOMICO

MEZCAL, APEROL, MARASCHINO, LIME, BITTERS 17

M & M

MEZCAL, AMARO MONTENEGRO 16

CAFE DE OLLA MARTINI

ESPRESSO, REPOSADO TEQUILA, LICOR 43, FALL SPICES 17

FROZEN PAINKILLER

RUM BLEND – COCO LOPEZ COCONUT – PINEAPPLE – OJ 17

FROZEN MANGO MARGARITA 17

FROZEN MOCHA PUMPKIN MARGARITA 17

MARGARITA PITCHER @4.5 GLASSES 60

CADILLAC MARGARITA PITCHER @4.5 GLASSES 72

SANGRIA GLASS 13 PITCHER 48

DRAFT BEER

MODELO ESPECIAL 4.4% 9 JACK'S ABBY HOUSE LAGER 5.2% 8

DOS EQUIS AMBER 4.7% 8 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

WINE

SPARKLING

NV GRUET BRUT, CHARDONNAY, PINOT NOIR, NEW MEXICO 14

WHITE

2023 KLINKER BRICK, MOKELUMNE RIVER, ALBARIÑO, LODI, CALIFORNIA 13

2022 MÉTIER, SAUVIGNON BLANC, COLUMBIA VALLEY, WA 14

2021 CAMBRIA ESTATE, KATHERINE'S VINEYARD, CHARDONNAY, SANTA BARBARA 16

RED

2022 NIELSON, PINOT NOIR, MONTEREY COUNTY, CALIFORNIA 15

2021 MATCH BOOK, MALBEC, DUNNIGAN HILLS, USA 14

2022 CONTOUR, CABERNET SAUVIGNON, HEALDSBURG, CALIFORNIA 15

SPIRIT FREE

AGRIA DE JAMAICA

HIBISCUS, AGAVE, LIME 10

spybar

JOIN US DOWNSTAIRS
FOR COCKTAILS, MUSIC,
DANCING, BITES