



SMALL PLATES 8

Chips & Salsa**	\$7.00
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Guacamole, Chips, Salsa**	\$14.50
Smoked Jalapeños, Queso Fresco, Pumpkin Seeds	
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Cauliflower a la Cósmica	\$15.00
Chipotle Pineapple, Salsa Roja, Pepita Crumble	
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Duck Carnitas Tamale**	\$16.50
Butternut squash, spinach, goat cheese, salsa verde	
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Tuna Tostada*	\$20.00
Fresh tuna, avocado, cashew salsa macha, sesame, soy, chervil	
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Shrimp Gobernador Quesadilla	\$17.00
Chihuahua cheese, feta, tomato poblano salsa	
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Wild Mushroom & Spinach Quesadilla	\$17.00
Chihuahua cheese, feta, green chili salsa	
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Queso and Fries	\$14.50
Melted chihuahua cheese, cotija cheese, charred habanero	

TACO APPETIZERS 4

Brisket Suadero Tacos**	\$16.00
Guajillo salsa, salsa verde, rajas, onions, cilantro	
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Chicken Tacos**	\$15.00
Onions, cilantro, red chili dipping broth	
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Lamb Barbacoa Tacos**	\$17.00
chile de arbol salsa, fennel, arugula, herbs	
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Fish Tacos* **	\$18.00
Habanero yogurt, pineapple, cucumber, mint, cilantro	

LARGE PLATES 7

Farm Vegetable Mole	\$25.00
Roasted Seasonal Vegetables, Mole Poblano, Rice	

Bass a la Plancha Mole* **	\$28.00
Roasted seasonal vegetables, mole poblano, rice	
Slow Roast Brisket Plate**	\$25.00
Black beans, red slaw, salsa verde, guajillo salsa, rice	
Lamb Barbacoa Plate	\$27.00
Chile de arbol salsa, fennel, arugula, black beans, rice	
Roast Chicken "Fajita"	\$30.00
Adobo spiced chicken breast, roast pepper, french fries, rice	
Shrimp "Fajita"	\$35.00
Grilled extra colossal shrimp, roast pepper, french fries, rice	
Skirt Steak "Fajita"	\$39.00
Pineland farms natural steak, roast pepper, french fries, rice	
TACO SLAM 1	
Taco Slam	\$78.00
Ten street style tacos with salsas roja & verde, onions, cilantro	
SIDES 5	
Black Beans	\$5.00
1/2 Avocado	\$3.00
Cosmica Rice	\$5.00
Organic Corn Tortillas	\$3.00
Flour Tortillas	\$3.00
VACATION DRINKS 11	
Margarita	\$14.00
Real Zepeda Tequila, Lime, Agave	
Cadillac Margarita	\$18.00
Casamigos Blanco, Orange Liquor, Lime	
LATIN BOOGIE	\$15.00
Reposado tequila, grapefruit, strawberries, basil, lime, agave	
PUMA'S CLAW	\$15.00
MEZCAL-SOTOL-BELL PEPPER-MANGO-HABANERO	
EL RIDE	\$16.00
Mezcal, Campari, Tequila, Coconut, Strawberry, Vermouth	

ATOMICO	\$16.00
MEZCAL, APEROL, MARASCHINO, LIME, BITTERS	
CARAJILLO	\$16.00
REPOSADO TEQUILA, LICOR 43, ESPRESSO, SEA SALT	
CHARRO	\$17.00
Mexican whiskey, brown butter, Nixta, almond	
Paloma	\$16.00
Milagro Blanco Tequila, Grapefruit, Pinch of Salt, Jarritos Grapefruit Soda	
Frozen Cosmica Painkiller	\$15.00
Spiced rum, coco lopez coconut, pineapple, oj	
Frozen Mango Margarita	\$15.00
DRAFT BEER 6	
Modelo Especial	\$9.00
Jack's Abby House Lager	\$8.00
Dos Equis Amber	\$8.00
FOUNDERS PORTER	\$10.00
VON TRAPP DUNKEL BROWN LAGER	\$9.00
Fiddlehead IPA	\$9.00
CANS & BOTTLES 7	
Corona	\$8.00
Tecate	\$7.00
Negra Modelo	\$9.00
Pacifico	\$8.00
Down East Cider	\$8.00
Corona Light	\$7.00
CERVEZA ATLETICA	\$8.00

SANGRIA 1

White or Red

AVAILABLE OPTIONS

Glass: \$13.00

Pitcher: \$42.00

WINE BY THE GLASS 8

Cava, Segura Viudas Brut, Torrelavit, Spain	\$12.00
Albarino, Burgans 2021, Spain	\$14.00
Pinot Grigio, Tiefenbrunner 2021, Italy	\$12.00
Chardonnay, Dora 2021, Monterey, California	\$13.00
Rosé, Finca Wölffer 2021, Mendoza, Argentina	\$12.00
Tempranillo, Bodega Izadi Rioja Reserva 2018, Spain	\$16.00
Cabernet Sauvignon, Contour, 2020, California	\$14.00
Pinot Noir, Cono Sur "Organic" 2018, Chile	\$13.00

CAN & BOTTLE BEER 6

Corona	\$7.00
Corona Light	\$7.00
Tecate	\$6.00
Negra Modelo	\$8.00
Pacifico	\$8.00
Down East Cider	\$8.00

STREET TACOS** 4

Brisket	\$7.50
Chicken	\$7.50
Lamb Taco	\$8.50
Veggie	\$7.50