

# COSMOPOLITAN.

## Lunch Menu

### Appetizers

#### Baja Shrimp Cocktail

Tequila-Infused Tomato, Fresh Horseradish,  
Avocado Relish 9.95

#### Chili-Lime Cured Bay Scallop Martini

Baby Greens, Organic Tomato, Lemon Twist 8.95

#### Crispy Calamari Strips

Spicy Tomato Sauce, Caper Mayo 8.75

#### Old Mission Olive Tribute

Marinated Late-Harvest Olives, Olive Tapenade,  
Seasonal Olive Oil 11.95

#### Artisan Cheese Board

Sun-Dried Fruit, Walnuts, Water Crackers 14.95

#### Beef Fritters

Chimichurri Pesto 9.50

#### House-Made Guacamole,

“Pops” Salsa, Salsa Verde, Sea Salted Chips 7.25

#### Slow-Roasted Carnitas Sopes

Avocado, Poblano Cream,  
Toasted Pumpkin Seed 9.75

#### Aged Cheddar & Jack Cheese Quesadilla

Sour Cream, Salsa Roja 6.50  
add Pollo or Carne Asada 9.95

#### Pork Confit

White Corn Polenta, Arugula Salad 10.25

#### Steamed Mussels & Clams

Linguica Sausage, Roasted Garlic,  
Stewed Tomatoes, Toasted Focaccia 13.50

### Salads

#### Baby Iceberg

Heirloom Tomato, Sugar-Cured Bacon, Pine Nuts,  
Maytag Blue Cheese 7.95

#### House Salad

Baby Field Greens, Candied Walnuts, Sun-Dried  
Cranberries, Balsamic Shallot Vinaigrette 6.95

#### Charred Romaine Wedge

White Anchovies, Roasted Pepper, Grana Padano,  
Caper Caesar Dressing 9.95

#### Grilled Chopped Vegetable Salad

Boston Lettuce, Queso Fresco,  
Citrus-Cilantro Dressing 8.95

#### Additions

Chicken 3.95 Shrimp 5.95 Salmon 6.95

### Soups

Ask For Daily Selection

Cup 3.95 Bowl 5.95

### Cosmo Sandwiches

With choice of House-Made Chips, Warm Potato  
Salad, Napa Cabbage Apple Slaw or Herbed Fries

#### Grilled Chicken BLAT

Smoked Apple Wood Bacon, Lettuce, Avocado,  
Tomato, Cheddar, Ciabatta Roll,  
Chipotle Aioli 9.95

#### Cosmo Grilled Cheese

Cheddar & Jack Cheese, Bacon, Tomato,  
Brioche 8.95

#### Old Town Cosmo Burger

Grilled Red Onion, Cheddar, House-Brined  
Pickle, Gourmet Bun 12.95  
Bacon, Cheese, Jalapeno or Avocado, Add .50 ea

#### Charred Flat Iron Steak

Sautéed Wild Mushrooms, Bermuda Onions,  
Jack Cheese, Horseradish Cream,  
Ciabatta 15.95

#### Kobe Beef Short Rib

Caramelized Onion, Smoked Gouda,  
Ciabatta Roll 13.95

#### Cosmo Po Boy

Red Pepper Remoulade, Tomato, Lettuce Spear,  
Ciabatta Roll - Shrimp 13.95 Chicken 10.75  
Beef 12.25 Calamari 11.50

#### Panko Crusted Fried Cod

Oven-Roasted Tomato, Arugula, Caper Tartar  
Sauce, Ciabatta Roll 9.95

#### Grilled Sea Bass

Grilled Leeks, Pineapple Mango Relish,  
Lemon Aioli, Brioche Bun 15.25

### From The Sea

#### Fisherman's Platter

Cracker Meal Breaded and Fried  
Cod, Shrimp, Calamari, Fries,  
Napa Cabbage Apple Slaw 15.95

#### Alaskan Fish & House Made Chips

Caper Tarter Sauce, Organic Lemon 13.95

#### Fennel Pollen Dusted Scottish Salmon

New Potato Confit, Wilted Baby Spinach,  
Orange Basil Vinaigrette 17.25

#### Roasted Pasta, Shrimp, Mussels & Clams

Capellini, Linguica Sausage, Garlic, Plum Tomato,  
Fried Basil 15.75

### Beverages

Coca-Cola, Diet Coke, Sprite, Root Beer,  
Dr. Pepper, Ice Tea & Lemonade 2.95  
Coffee and Decaf 2.95 Hot Tea 2.95  
Milk 3.95 Hot Cocoa 4.95

### From The Land

#### Apple Cider-Glazed Berkshire Pork Cheeks

Pearl Onion, Kale, Red Quinoa,  
Smoked Apple-Walnut Puree 15.95

#### Angus Flat Iron Steak

Baby Potatoes, Onion Rings, Asparagus,  
Chimichurri Pesto 20.50

#### Espresso Braised Kobe Short Rib

Smashed Potatoes, Root Vegetables,  
Cabernet Reduction 15.95

### Old Town Mexican Favorites

Old Town Favorites are served with Mexican Rice, Black  
Charro Beans & your choice of Tortillas

#### Lemon Onion Scented Pollo Asado 9.95

#### Carne Asada & Nopales 17.25

Marinated Sirloin Steak & Fresh Cactus Paddles

#### Combo Pollo & Carne Asada 15.95

#### Orange, Cinnamon & Chili Braised Carnitas 11.95

#### Slow-Cooked Pork Chile Verde

Tomatillo Salsa 13.95

#### Traditional Enchiladas

Choice of Red Chile or Green Tomatillo Sauce

Aged Cheddar & Jack Cheese 10.95

Chipotle Chicken 12.95

Spicy Garlic Shrimp 15.95

#### Traditional Old Town

#### Taco & Burrito Plates

Carne Asada 14.50 Pollo Asado 10.50

Fried Cod 11.50 Garlic Shrimp 15.95

Grilled Salmon or Sea Bass 14.25

#### Combo Plates

Choose any two of the  
tacos or enchiladas above. 15.95

#### Cosmo Fajitas

Tri-Colored Peppers, Onions, Tomato, Avocado

Pollo Asada 9.25 Carne Asada 15.75

Garlic Shrimp 13.95

#### Root Beer Brined Chicken Chile Relleno

Black Bean & White Corn Salad, Crème Fraiche,  
Avocado Vinaigrette 14.95

Aged Cheddar & Jack Cheese 13.95

### Desserts

#### Seasonal Gelato Trio

#### Award Winning Cinnamon Churros

#### Cardamom Spiced Carrot Cake Pop-over

#### Lemon Meringue Martini

#### Campfire S'More

#### Preserved Cherry Bread-Pudding

#### Pot de Crème Trio

6.95