

C O S M O S

AMERICAN FARM TO TABLE

STARTERS

BEER BRINED WINGS (GF) \$17

Buffalo dry rub, mango BBQ, plain w/house blue cheese dressing

BLACKENED WALLEYE TACOS \$18

Shaved cabbage, pickled onions, radish, jalapeño, avocado crema, on a flour tortilla

CHIPS & DIP (GF) \$11

House-made, sliced thin, caramelized onion dip

SOUP + SALADS

CORN CHOWDER \$9

Bacon, potato, sweet onion, herb mascarpone

HOUSE (V)(GF) \$8/\$14

Mixed greens, tomato, cucumber, choice of dressing

ADD: Chicken \$8, Hanger Steak \$16, Grilled Shrimp \$14, Pan Seared Salmon \$15

FARM (GF) \$19

Mixed greens, turkey breast, bacon, egg, blue cheese crumbles, tomato, avocado, house-made blue cheese dressing

ADD: Chicken \$8, Hanger Steak \$16, Grilled Shrimp \$14, Pan Seared Salmon \$15

REFRESH (V)(GF) \$16

Arugula, watercress, blackberries, dried cherries, pepitas, radish, honey-lemon goat cheese, lemon-tarragon vinaigrette

ADD: Chicken \$8, Hanger Steak \$16, Grilled Shrimp \$14, Pan Seared Salmon \$15

SANDWICHES

FRIED CHICKEN SANDWICH \$22

Pickles, heirloom tomato, baby iceberg, brioche roll, lemon dill aioli, choice of house-made chips or french fries

ADD: Bacon \$3

TURKEY CLUB \$18

Bacon Jam, roasted garlic aioli, arugula, fontina, heirloom tomato, telera roll, choice of house-made chips or french fries

ADD: Bacon \$3

COSMOS BURGER \$19

Aged Cheddar, grilled, baby iceberg, heirloom tomato, brioche roll, choice of house-made chips or french fries

ADD: Bacon \$3

MAINS

FORAGED GRAIN BOWL (V)(GF) \$28

Wild Rice, barley, spring onion, wild mushrooms, summer squash, zucchini, charred asparagus, heirloom tomato & dill chutney

ADD: Chicken \$8, Hanger Steak \$16, Grilled Shrimp \$14, Pan Seared Salmon \$15

HOT HONEY SALMON* (GF) \$35

House-made hot honey, whole grain mustard, summer succotash of bacon, sweet corn, edamame, bell pepper

CAST IRON CHICKEN* \$32

Frenched breast, sunchoke, mushroom, smashed fingerlings, pan jus

PASTA OF THE MOMENT* \$22

Ask your server about today's special

RIBEYE FRITES* \$61

Roasted garlic aioli, simmered wild mushrooms

COCOA-COFFEE RUBBED HANGER* \$55

Grilled Jicama, watercress, pickled sweet corn, cherry tomato, radish, sunflower seeds, lemon-tarragon vinaigrette

SIDES

Fries \$7

Succotash \$11

Mushrooms \$11

Wild Rice & Barley \$10

DESSERTS

CRÈME BRULÉE CHEESECAKE \$9
Salted caramel, macerated berries

DECONSTRUCTED S'MORES \$15
Marshmallow, chocolate, caramel, graham cracker

SORBET OF THE MONTH (V) \$10
Rotating Flavors

ICE CREAM OF THE MONTH \$10
Rotating Flavors

20% GRATUITY WILL AUTOMATICALLY BE ADDED TO ALL PARTIES OF 6 OR MORE

PRIVATE DINING

Private dining with Cosmos is the perfect setting for any occasion, from important business meetings to all celebrations. We provide customized event planning to ensure your experience is one you and your guests won't soon forget!

For more information, please contact us at comos@theloftonhotel.com

*These items may be served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please inform us of any dietary restrictions so we may do our best to accommodate your needs.

THE B A R M E N U

SIGNATURE COCKTAILS

NOT TOO OLD FASHIONED \$16
Keepers Heart Irish + Bourbon, demerara, orange bitters, cherry

Upgrade to Keepers Heart Barrel Strength Single Barrel Irish + Rye \$22

SPYHOUSE OLD FASHIONED \$19
Keepers Heart Irish + American, local maple syrup,
Spyhouse cold brew, orange bitters, cinnamon

COSMOS \$18
Grey Goose, Cointreau, honey-cranberry simple syrup, fresh lime

NORTH LOOP \$17
Meili Vodka, Kahlua, Spyhouse espresso, local maple syrup

SPOONBRIDGE CHERRY PALOMA \$17
Don Julio, fresh lime, grapefruit, cherry, salt, soda

MILL CITY SPRITZ \$18
The Botanist, sparkling wine, elderflower liqueur, lemon, honey, flower

BLUEBERRY MARGARITA \$16
Corazon Blanco, blueberry simple syrup, Cointreau, lime juice

BOTTLED BEER + CIDER

DOMESTIC

Bud Light \$8
Coors Light \$8
Miller Lite \$8
Michelob Ultra \$8

IMPORT

Corona \$9
Heineken \$9
Stella Artois \$9
Guinness \$9

CRAFT

Fulton Lonely Blonde \$8
Grain Belt Nordeast \$7
Castle Danger Cream Ale \$7
Summit Pale Ale \$8
Modist False Pattern \$9
Blackstack Local 755 \$10
Surly Furious \$9
Wild State Dry Cider \$8

ALCOHOL - FREE

Corona N/A \$8

ALCOHOL - FREE

BLACKBERRY GINGER FIZZ \$10
Blackberries, lime juice, ginger beer, soda

NO WAY JOSE \$10
Seedlip Agave, lime juice, orange juice, agave syrup

PHONY NEGRONI \$9
St. Agrestis ready to drink cocktail

SAN PELLEGRINO \$8
750ml

WINE LIST

WINES BY THE GLASS

WHITES

2022	BERNADUS, Chardonnay Monterey, CA	6-OZ \$16	9-OZ \$24	BTL \$60
2024	ROMBAUER, Sauvignon Blanc Napa, CA	\$22	\$33	\$78
2025	SANTA MARGHERITA, Pinot Grigio Valdadige, Italy	\$13	\$20	\$50
2024	CHATEAU ST. MICHELLE, Riesling Columbia Valley, WA	\$11	\$17	\$42

SPARKLING

2025	VILLA POZZI, Moscato Sicily, Italy	6-OZ \$11	9-OZ \$16	BTL \$40
NV	JOSH, Prosecco Italy	\$14	\$20	\$52

RED

2022	RODNEY STONG, Cabernet Sauvignon Sonoma, CA	6-OZ \$18	9-OZ \$25	BTL \$65
2023	CAYMUS, Cabernet Sauvignon Napa, CA	\$32	\$47	\$150
2022	LYRIC, Pinot Noir Central Coast, CA	\$14	\$20	\$50
2021	DOMAINE SERENE, Pinot Noir Dundee Hills, OR	\$28	\$42	\$99
2023	DAOU "PESSIMIST", Red Blend Petite Sirah, Syrah, Zinfandel - Paso Robles, CA	\$16	\$24	\$59
2023	TERRAZAS DE LOS ANDES, Malbec Mendoza, Argentina	\$14	\$22	\$54

WINES BY THE BOTTLE

WHITES

2022	WILLIAM FEVRE, Chardonnay, Chablis, FR	\$90
2022	RAMEY, Chardonnay, Napa, CA	\$82
2022	SHAFFER, Chardonnay, Napa, CA	\$120
2020	KISTLER, Chardonnay, Napa, CA	\$130
2025	WHITEHAVEN, Sauv. Blanc, Marlborough, NZ	\$54
2022	CUVAISON, Sauv. Blanc, Napa, CA	\$56
2022	CLIFF LEDE, Sauv. Blanc, Napa, CA	\$80
2024	PIERPAOLO PECORARI, Friuli Friulano, Italy	\$50
2021	PRIMARIOUS, Pinot Gris, Oregon	\$46
2025	JERMANN, Pinot Grigio, Friuli-Venzia, Italy	\$70
2022	TRIMBACH, Riesling, Alsace, FR	\$66
2022	SOFIA, Rose, Monterey, CA	\$56

SPARKLING

	TAITTINGER, Champagne, FR	\$70
	VEUVE CLICQUOT "YELLOW," Champagne, FR	\$135
	VEUVE CLICQUOT, Rose, Champagne, FR	\$145

RED

2021	VINA COBOS "BRAMARE," Malbec, Mendoza, AR	\$65
2021	DECOY, Zinfandel, California	\$52
2021	RIDGE "3 VALLEYS," Zinfandel, California	\$70
2022	CHATEAU SAINT COSME, Syrah, Gigondas, FR	\$58
2021	PENFOLDS "BIN 28," Syrah, Barossa, AUS	\$99

RED

2023	BANSHEE, Cab. Sauv., Sonoma, CA	\$50
2021	STAGS LEAP, Cab. Sauv., Napa, CA	\$90
2015	ROMBAUER, Cab. Sauv., Napa, CA	\$105
2019	FREEMARK ABBEY, Cab. Sauv., Napa, CA	\$20
2019	CADE, Cab. Sauv., Napa, CA	\$140
2021	CHIMNEY ROCK, Cab. Sauv., Napa, CA	\$172
2014	PINE RIDGE, Cab. Sauv., Napa, CA	\$175
2021	QUILCEDA, Cab. Sauv., Napa, CA	\$320
2019	CLOS DU MARQUIS, Cab. Sauv., France	\$130
2021	FIRESTEED, Pinot Noir, Oregon	\$44
2022	BANSHEE, Pinot Noir, Sonoma, CA	\$50
2023	LES JAMELLES, Pinot Noir, France	\$52
2022	ORIN SWIFT 8yrs in Dessert, Blend, CA	\$80
2023	PRISONER, Blend, California	\$90
2019	SHAFFER "RELENTLESS," Blend	\$145
2016	LAMOLE, Chianti Classico, Italy	\$48
2019	ALLEGRINI, Amarone, Vento, Italy	\$115
2012	PRODUTTORI, Nebbiolo, Piedmont, Italy	\$105
2011	ALLEGRINI, Amarone, Vento, Italy	\$140
2022	FAUNO DI ARCANUM, Blend, Tuscany	\$75
2020	GAJA DAGROMIS BAROLO, Nebbiolo, Italy	\$205

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