

**COCKTAILS.**

- APPLE SIDECAR 12.**  
calvados, Cointreau  
apple moonshine, apple cider, lemon
- MAPLE OLD FASHIONED 14.**  
bulleit, bourbon maple syrup,  
smoked orange bitters
- CRANBERRY BOG 12.**  
cranberry vodka, cranberry jam,  
apple moonshine, lemon
- BASIC WITCH 14.**  
pumpkin vodka, Apple moonshine,  
apple cider, cranberry, lemon
- SPICY BLOOD ORANGE MARGARITA 14.**  
ghost tequila, Cointreau,  
blood orange puree, citrus agave
- COOK. COSMO 12.**  
tito's vodka, Cointreau, cranberry, lime
- COOK. POMEGRANATE NEGRONI 12.**  
bombay gin, pomegranate, cointreau,  
sweet vermouth
- THE PROFESSOR 12.**  
tito's vodka, rosemary-ginger simple,  
ginger beer
- COOK. GREYHOUND 12.**  
bombay sapphire gin, grapefruit liqueur, lime
- PEAR TREE MARTINI 14.**  
grey goose pear, st. germain,  
pear, lime, sparkling
- RED SANGRIA 12.**
- ESPRESSO MARTINI 14.**  
stoli vanilla, kahlua, baileys, espresso

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**BEER.**

**DRAFT**

- Jack's Abby Copper Legend MA 5.7% 7
- Castle Island White Ale MA 5.4% 8
- Maine Beer Company Lunch IPA ME 7% 9
- Berkshire Brewing Amber Ale MA 6.3% 7

**BOTTLES**

- Sam Adams MA 4.9% 6
- Sam Adams Octoberfest MA 5.3% 6
- Miller Lite WI 4.7% 5
- Bud Lite MO 4.2% 5
- Stella Artois BE 5.0% 6
- Amstel Lite NL 3.5% 6
- Corona Extra MX 4.6% 6
- Amstel Lite NL 3.5% 6
- Coors Lite CO 4.2% 5
- Heineken NL 5.0% 6

**CANS**

- Smuttynose Robust Porter NH 6.3% 10
- Ipswich Oatmeal Stout MA 7% 10
- Cambridge Great Pumpkin Ale MA 5.4% 10
- Lord Hobo Boomsauce DBL IPA MA 7.8% 10
- Lamplighter Rabbit Rabbit DBL IPA MA 8.5% 10
- Aeronaut Hop Hop & Away IPA MA 4.6% 10
- Stoneface Full Clip IPA NH 6.5% 10
- Guinness Stout IE 4.2% 8
- Allagash White Belgian Wheat ME 5.2% 7

**GLUTEN FREE CIDER**

- Downeast Cider MA 5.1% 7
- 1911 Cider NY 5.5% 10

**LOW ALCOHOL**

- Clausthaler DE 0.45% 5

**WINE.**

**SPARKLING**

6oz

- Prosecco, Lunetta, Italy 10
- Rosé, Maschio, Italy 10

**ROSÉ**

6oz

9oz

BTL

- AIX, Provence FR 12 18 46

**WHITE**

6oz

9oz

BTL

- Pinot Grigio, Tolloy, Italy 14 21 58
- Sauv Blanc, Spy Valley, NZ 12 18 46
- Sauv Blanc, Craggy Range, NZ 14 21 58
- Chardonnay, William Hill, CA 9 14 34
- Chardonnay, Hook + Ladder, CA 12 18 46
- Riesling, Michelsberg, Germany 10 15 38

**RED**

6oz

9oz

BTL

- Pinot Noir, Contour, CA 10 15 38
- Pinot Noir, A-Z, OR 12 18 46
- Malbec, Nieto, Argentina 10 15 38
- Malbec, Amalaya, Argentina 10 15 38
- Cabernet, Columbia Valley, WA 10 15 38
- Cabernet, Martin Ray, CA 12 18 46
- Merlot, Decoy, CA 14 21 58
- Merlot, Seven Hills, WA 12 18 46
- Rioja, Sierra Cantabria, Spain 10 15 38
- Super Tuscan, Altesino, Italy 14 21 58
- Shiraz, Boxhead, AU 10 15 38
- Petite Sirah, Spellbound, AU 10 15 38
- Zinfandel, Terra d'Oro, CA 10 15 38
- Cotes Du Rhone, Manarine, FR 12 18 46

**NON-ALCOHOLIC.**

- COFFEE 3
- CAPPUCCINO 4
- ESPRESSO 4

- MEM TEA 3

- BLACK TEA  
earl grey

- english breakfast

- GREEN TEA  
china green jade

- moroccan mint

- HERBAL TEA (CF)  
rooibos decorated

- lemon chamomile
- crimson berry

- TOWER ROOT BEER 3

Before placing  
your order, please  
inform your server  
if a person in your  
party has a food  
allergy.

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**SHARE.**

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**TRUFFLE FRIES (v) (g) 9.**

parmesan, herbs, rosemary aioli

**CHARRED BROCCOLI (v) (g) 9.**

chimichurri

**CHICKPEA FRIES (v) (g) 10.**

whipped feta, za'atar

**BUFFALO CAULIFLOWER TACOS (v) 8.**

sriracha ranch, pickled veggies

**\*SHRIMP TACOS 14.**

guacamole, pickled peppers & onions, aji crema

**BACON & CORN FLATBREAD 16.**

crispy kale, house boursin, mozzarella

**TOMATO & MOZZARELLA FLATBREAD (v) 14.**

basil, evoo

**WILD MUSHROOM FLATBREAD (v) 16.**

fontina, ricotta, caramelized onion, truffle oil

**MEATBALL FLATBREAD 16.**

tomato sauce, banana peppers, mozzarella, pecorino

**ADD TO YOUR FLATBREAD**

pepperoni 2. | bacon 2. | meatball 2.

all flatbreads are available on a gluten free basil crust

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**GO GREEN.**

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**KALE SALAD (v) (g) 13.**

brussels sprouts, parmesan, hazelnuts, verjus

**CLASSIC CAESAR 10.**

anchovies, shaved parmesan, herb croutons

**sub kale & brussels sprouts 2.****COBB SALAD (g) 10.**

bleu cheese, bacon, avocado, tomato, cucumber, egg, white balsamic vinaigrette

**GREEK SALAD (v) 13.**

feta, za'atar pita chips, peppadew hummus, olives, onion, tomato, cucumber, creamy feta dressing

**BEEF SALAD (v) (g) 12.**

roasted beets, goat cheese, candied walnuts, apples, orange vinaigrette

**ADD TO YOUR SALAD**

falafel 6. | chicken 7. | \*shrimp 7. | \*salmon 9. | seared \*tuna 10. | \*steak 12.

(v) vegetarian (g) available gluten free

\* Consumer Advisory: These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Before placing your order, please inform your server if a person in your party has a food allergy.



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**HOLD.**

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**FALAFEL PLATE (v) 16.**

spinach falafel, tzatziki, peppadew hummus, cucumber, olive, mini pitas

**HOUSE SMOKED TURKEY BLT 16.**

house brined & smoked turkey, avocado, chipotle aioli, fries

**\*BASIC BURGER 16.**

cheddar, LTO, fries

**VEGGIE BURGER (v) 14.**

guacamole, LTO, chipotle aioli, sweet potato fries

**CHIMICHURRI SHRIMP BOWL (g) 19.**

poblano rice, charred corn & black bean salsa, pickled peppers, pepitas, avocado, 3 grilled corn tortillas

**ROASTED B&E CHICKEN 22.**

farro, broccoli rabe, house chicken sausage, sweet potato, maple agrodolce

**\*TUNA GRAIN BOWL (g) 20.**

brown rice, edamame, pickled cabbage, seaweed salad, sriracha aioli, sesame

**BOLOGNESE 21.**

veal, pork, beef, rigatoni, mascarpone, parmesan, herbs

**NFC 17.**

fried chicken, buttermilk biscuit, house hot sauce, whipped potatoes

**\*MISO GLAZED SALMON (g) 26.**

sticky rice, bok choy, ginger lemongrass broth

**\* STEAK FRITES (g) 25.**

truffle fries, chimichurri, parmesan-rosemary aioli