

COCKTAILS.

RED SANGRIA 12.

APPLE SIDECAR 12.

calvados, cointreau

apple moonshine, apple cider, lemon

SMOKED OLD FASHIONED 11.

jim beam, vanilla, orange bitters, aromatic bitters

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

COOK. ESPRESSO MARTINI 14.

stoli vanilla, kahlua, baileys, espresso

www.cookrestaurants.com

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Program

FOR NEEDHAM

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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 Oktoberfest 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

Smuttnose 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

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

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.

SHARE.

TRUFFLE FRIES (v) (g) 9.

parmesan, herbs, rosemary aioli

CHARRED BROCCOLI (v) (g) 9.

chimichurri

CHICKPEA FRIES (v) (g) 10.

whipped feta, za'atar

COOK BUFFALO WINGS 14.

house hot sauce, creamy gorgonzola, pickled veggies

***SHRIMP TACOS 14.**

guacamole, pickled peppers & onions, aji crema

MEATBALLS 11.

fresh mozzarella, basil, tomato

CHICKEN SAUSAGE FLATBREAD 16.

rabe, ricotta, pistachio pesto, parmesan cream

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

GO GREEN.

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

BEET 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. | *prime skirt steak 15.

(v) vegetarian (g) available gluten free



BIGGER.

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

HARVEST BOWL (v) 15.

roasted delicata squash, brussels sprouts, sweet potato, cranberries, walnut crusted goat cheese, farro, apple, pepitas, cider gastrique falafel 6. | chicken 7. | *shrimp 7. | *salmon 9. | seared *tuna 10. | *prime skirt steak 12.

PARMESAN CHICKEN 22.

rigatoni, pecorino, mozzarella, tomato sauce, basil oil

***TUNA GRAIN BOWL 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) 29.**

prime skirt steak, truffle fries, chimichurri, parmesan-rosemary aioli

* 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.