

**COCKTAILS.**

- RED SANGRIA 12.**
- APPLE CIDER SANGRIA 14.**  
apple whisky
- SMOKED OLD FASHIONED 11.**  
jim beam, vanilla, orange bitters, aromatic bitters
- BASIC WITCH 14.**  
pumpkin vodka, apple moonshine, apple cider, cranberry, lemon
- CRANBERRY BOG 12.**  
cranberry vodka, cranberry jam, apple moonshine, lemon
- APPLE SIDECAR 12.**  
calvados, cointreau  
apple moonshine, apple cider, lemon
- MAPLE OLD FASHIONED 14.**  
bulleit rye, bourbon maple syrup, smoked orange bitters
- 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

**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
- Smuttyhouse OBD Brown Ale NH 6.3% 8

**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
- Amstel Lite NL 3.5% 6
- Corona Extra MX 4.6% 6
- Amstel Lite NL 3.5% 6
- Heineken NL 5.0% 6

**CANS**

- Smuttnose Robust Porter NH 6.3% 10
- Ipswich Oatmeal Stout MA 7% 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
- Foundation Epiphany MIPA ME 8% 10
- 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, Angeline, CA	12	18	46
Pinot Noir, A-Z, OR	12	18	46
Malbec, Nieto, Argentina	10	15	38
Malbec, Amalaya, Argentina	10	15	38
Cabernet, Zuccardi, Argentina	12	18	46
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, Jim Jim, AU	10	15	38
Petite Sirah, Spellbound, AU	10	15	38
Zinfandel, Terra d'Oro, CA	10	15	38

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**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

**COOK BUFFALO WINGS (g) 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

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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

**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



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## BIGGER.

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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

**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 15.

**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.