



YAWNING COBRA

COCKTAIL BAR

HOURS OF OPERATION

5 PM - 12 AM: Monday - Thursday

5 PM - 1 AM: Friday - Saturday

Closed: Sunday

130 E 57th St, New York, NY 10022



HOLIDAY SPECIAL



Tart Behavior

\$25

Brown Butter–Washed Ron Del Barrilito 3 Star

Kiwi Berry Syrup

Empirical Plum

Rocky's Liqueur

Fresh Lime Juice

Amontillado Sherry

Tart Crust Espuma



Open Sandwich

\$23

Woodford Reserve Bourbon–Infused Croissant

Licor 43 Original

Orgeat

Lemon

Whole egg

Lettuce

Dried Turkey

Cranberry Sauce



SPARK BUSTER

Bubble-Blowing Basilisk

\$27

Tequila, Thai Basil, Tomato Water, Vetiver Root, Force Carbonated

Super SAIYAJIN

\$24

*Vodka, Beets, *Shichimi Chili Pepper, Chai Tea, Lime, Ginger Beer*

**non-alcoholic version available*

Pinerush EX

\$26

*Pineapple Rum, Makrut Lime, *Orgeat, Yuzu Lime Soda*

QUEST FOR SOUR

The Genovese Family

\$28

*Roku Gin, Basil, *Pine Nuts, Italian Parsley, Chervil, Dill, *White Miso, Lemon Juice, *Egg White*

Cheese Fang Crash

\$29

*Rum, *Parmesan, *White Chocolate Syrup, Raspberries, Lemon Juice, *Egg White*

Scales of The Snake

\$26

*BACARDI Rum, Celery, Yuzu, Shiso, *Egg White*

FAIRY TALE

PANDAMAN

\$29

*Mezcal, Pandan, CHARTREUSE Yellow, Cantaloupe, Honey, Yuzu, Coco Water, *Yogurt*

Twilight Oracle

\$28

*Tanduay Rum, Hoji Tea, Ube, Mango, Coco Cream, *Egg Yolk*

+ MOLLY TEA Mana Blossom

\$26

Iichiko Shochu, Premium Jasmine Green Tea, Matcha Jasmine Foam

**non-alcoholic version available*

If you have a food allergy, please notify us.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.





SECRET CODE



Slay The Kraken

\$30

*OCHO Reposado Tequila, lichiko Shochu, LILLET, *Squid, *Squid Ink*

Banana Panic

\$23

*Tequila, Banana, Truffle, Coco Water, *Purified Milk*

Hearthkeeper's Gift

\$32

La Venenosa Del Tigre Mezcal, Clarified Guava, Fig Syrup, Saline Solution, Jamon Iberico with Roasted Fig

FINAL FORM



Star Negroni

\$23

Gin, Campari, Sweet Vermouth, 15 spices

Warp Shroom City

\$32

Nikka Coffey Malt, Mushroom, Mushroom Bitters

The Wooooorld!

\$30

Kinobi Gin, Soba Tea, Sherry, CHARTREUSE Green

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SPIRITS

Gin

Tanqueray	\$17
Suntory Roku	\$17
Condesa	\$17
Monkey 47	\$19
Nikka Coffey	\$19
KI NO BI	\$36

Vodka

Tito's Handmade	\$17
Suntory Haku	\$17
Ketel One	\$17
Grey Goose	\$17
Belvedere	\$17
Belvedere 10 Organic	\$36

Tequila

818 Blanco	\$17
Casamigos Blanco	\$17
Arette Blanco	\$17
Arette Reposado	\$17
Don Julio Blanco	\$17
Don Julio Reposado	\$17
Don Fulano Blanco	\$17
Deleon Reposado	\$17

Rum

Bacardi Superior	\$17
Tanduay Silver	\$17
Flor De Cana 4Yr	\$17
Flor De Cana 12Yr	\$19
Planteray Pineapple	\$21
Doctor Bird Pineapple	\$21

Mezcal

Contraluz	\$17
La Venenosa Sierra Del Tigre	\$23





SPIRITS

Whiskey

Whiskey (Blended Bourbon)

High West	\$17
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Whiskey (Straight Bourbon)

Angel's Envy	\$17
Woodford Reserve Kentucky	\$17
Makers Mark	\$17
Buffalo Trace	\$17
Michter's	\$17

Whiskey (Straight Rye)

Michter's US-1 Kentucky Straight Rye	\$17
High West Double Rye	\$17

Whiskey (Scotch)

Laphroaig Select	\$17
The Glenlivet 12Yr	\$18
The Glenlivet The French Oak Reserve 15Yr	\$18
The Dalmore 12Yr	\$21
Laphroaig 10Yr	\$23
Johnnie Walker Black Label 12Yr	\$23
The Glenlivet Reserve 18Yr	\$33

Whiskey (Japanese)

Suntory Toki	\$17
Hibiki	\$25
Nikka Whisky From The Barrel	\$25
Nikka Coffey Grain	\$26
Nikka Coffey Malt	\$28
Kamiki Maltage	\$28
Nikka Miyagikyo	\$35
Nikka Yoichi	\$35

Whiskey (Sour Mash)

Michter's US-1 Sour Mash Whiskey	\$17
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CHAMPAGNE/SPARKLING



Glass | Bottle

Kylie Minogue Prosecco

\$18

\$90

WHITE WINES



Sauvignon Blanc

Roc De L'abbaye, Loire Valley, France 2023

\$17

\$65

RED WINES



Tempranillo

Montecillo Reserva, Rioja, Spain 2019

\$18

\$90





FOOD



APPETIZER

Cobra Fries

\$12

Potato Fries, Truffle Sea Salt

Cobra Platter

\$18

Yuzu Asazuke, Chili Honey Dip, Fresh Veggies, Shikoji Cabbage

“CFC” – Cobra Fried Chicken

\$18

*Chicken, Mirin, Garlic, *Soy Sauce*

Dirty Butter Sprouts

\$21

*Fried Brussels Sprouts, *Miso Mix, Korean Chili*

Yuzu Ebi Tartlet

\$26

*Yuzu, Fried Ebi, *Mayo Sauce*

Cinco Jotas 100% Iberico

\$30

Acorn-Fed, Dry-Cured 100% Ibérico Sliced Ham

ENTREE

Waffu Pasta

\$28

**Scallop, Bacon, Asparagus, Dashi and Soy Based*

Mushroom Risotto

\$32

Arborio Rice, Dashi Stock, Maitake, Shimeji Mushrooms, Scallions

Add-On: Truffle +\$28

SOUP

Cloudy Soup

\$16

*Cauliflower, Onion, Mushroom, *Heavy cream, *Cheese, Bacon Crumbles*

Add-On: Truffle +\$28

DESSERT

Cobra Kakigōri

\$16

Housemade Syrup, Premium Japanese Shaved Ice

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CHEF'S SPECIAL



APPETIZER

Avocado Potato Mash

\$18

*Potato, Avocado, *Nuts, Spinach, *Cream, Honey, *Condensed Milk*

Burrata Ham Salad

\$28

*Yellow Peach, Arugula, Cherry Tomato, *Burrata, Ibérico Sliced Ham, Balsamic, Black Pepper, Olive Oil*

ENTREE

Orange Duck Breast

\$34

*Duck Breast, Orange, Black Pepper, Red Vinegar, Sugar, *Butter, Passion Fruit*

Red Wine-Braised Beef

\$32

*Beef Brisket, Red Wine, Carrot, Onion, Passion Fruit, Parsley, Thyme, Clove, Bay Leaf, Flour (*Wheat), Dark Chocolate (*Milk), *Butter*

Lemon Butter Cod

\$32

**Cod, Onion, Thyme, Parsley, White Wine, Lemon, Black Pepper, Sea Salt, *Butter*

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