



YAWNING COBRA  
C O C K T A I L B A R

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





## SPARK BUSTER

### Super SAIYAJIN

\$24

Vodka, Beets, \*Shichimi Chili Pepper, Chai Tea, Lime, Ginger Beer  
*\*non-alcoholic version available*

### Whisper Potion

\$23

Ichiko Shochu, Gin, Basil, Cucumber, Lemon, 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

### Scale of The Snake

\$26

Bacardi Rum, Celery, Yuzu, Shiso, \*Egg White

## FAIRY TALE

### PANDANMAN

\$29

Mezcal, Pandan, CHARTREUSE Yellow, Cantaloupe, Honey, Yuzu,  
Coconut Water, \*Yogurt

### + MOLLY TEA Mana Blossom

\$26

Ichiko 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



### Banana Panic

\$23

*818 Tequila, Banana, Truffle, Coconut Water, \*Purified Milk*

### Open Sandwich

\$25

*\*Bourbon-Infused Croissant, Licor 43, \*Orgeat, Lemon, \*Whole Egg, Lettuce, Dried Turkey, Cranberry Sauce*

## FINAL FORM



### Star Negroni

\$26

*Gin, Campari, Sweet Vermouth, 15 Spices*

### Warp Shroom City

\$32

*Nikka Coffey Malt, Mushroom, Mushroom Bitters*

## EXTRA STAGE: CLASSIC



### Old Fashioned

\$25

### Dirty Martini

\$25

### Whisky Sour

\$25

### Margarita

\$25

### Daiquiri

\$25

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## CHAMPAGNE/SPARKLING



Glass | Bottle

Kylie Minogue Prosecco

\$18

\$90

## WHITE WINES



Sauvignon Blanc

\$17

\$65

*Roc De L'abbaye, Loire Valley, France 2023*

## RED WINES



Tempranillo

\$18

\$90

*Montecillo Reserva, Rioja, Spain 2019*

## COBRA BEER



Kagua Blanc White Ale

\$16

*Structured, well-composed, full-bodied, dominant yuzu, with hints of malt and hops*

Kagua Rouge Red Ale

\$16

*A mixed aroma of spicy sansho and roasted malt*

Hitachino Nest Japanese Classic

\$16

*IPA. Aroma and bitterness of citrus hops, subtle roasted malt flavor*

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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

#### 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





## FOOD



### APPETIZER

#### Cobra Fries

*Potato Fries, White Truffle Oil, Ketchup*

**\$12**

#### Veggie Gyoza

*Cabbage, Carrot, Onion, Shiitake Mushrooms, Ginger, Garlic, \*Wheat Flour, \*Yuzu Ponzu, \*Sesame Oil, Vinegar*

**\$14**

#### Coconut Shrimp

*\*Shrimp, \*Wheat Flour, \*Coconut Flakes, \*Soybean Oil, Starch, \*Mayo, Yuzu Juice, Honey, Black Pepper*

**\$16**

#### Chicken Meatball

*Chicken, \*Egg, Garlic, Ginger, \*Soy Sauce, Mirin, \*Sesame, Scallions, Milk, Potato, Tomato, Onion, Black Pepper*

**\$18**

#### “CFC” – Cobra Fried Chicken

*Chicken, Mirin, Garlic, \*Soy Sauce, Mango, Chili Oil*

**\$18**

#### Unagi Skewers

*\*Unagi (Eel), \*Soy Sauce, Mirin, Sake, \*Dashi, \*Sesame*

**\$18**

### ENTREE

#### Tonkatsu Sandwich

*Pork Loin, \*Egg, \*Breadcrumbs, \*Wheat Flour, Onion, Vinegar, \*Soy Sauce, Spices, Mayo, Ketchup*

**\$20**

#### Cobra Double Burger

*Beef, \*Buns, \*Cheese, Garlic & Onion Powder, Pickles, Sriracha Sauce, Honey Mustard*

**\$23**

### DESSERT

#### Mochi Ice Cream

*Sweet Glutinous Rice Flour (Mochiko), \*Milk, \*Butter, Potato Starch*

**\$8**

#### Cobra Kakigōri

*Housemade Syrup, Premium Japanese Shaved Ice*

**\$16**

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# YAWNING COBRA

## ⚠️ ALLERGEN INFORMATION (FOOD & BEVERAGE)

### Major Allergens Present

#### Egg

- Egg
- Egg White
- Egg Yolk

#### Milk / Dairy

- Milk
- Butter
- Cheese (including Parmesan)
- Yogurt
- Ice Cream
- White Chocolate Syrup
- Coco Cream (may contain milk derivatives)

#### Wheat / Gluten

- Wheat Flour
- Breadcrumbs
- Buns
- Gyoza Wrappers
- Mochiko (glutinous rice flour; may contain wheat depending on brand)
- Chai Tea (brand-dependent)
- Ginger Beer (brand-dependent)

#### Soy

- Soy Sauce
- Soybeans
- Soybean Oil
- White Miso

#### Fish

- Unagi (Eel)
- Dashi (fish-based)

#### Shellfish

- Shrimp

#### Tree Nuts

- Pine Nuts
- Orgeat (almond-based)

#### Sesame

- Sesame Seeds
- Shichimi Chili Pepper (may contain sesame)

#### Other Common Sensitivities (Not FDA Major Allergens)

- Celery
- Coconut
- Honey
- Beets
- Herbs (Basil, Shiso, Dill, Parsley, Chervil, Scallions)
- Alliums (Garlic, Onion)
- Spices
- Tea (Jasmine Green Tea, Matcha, Hoji Tea)

#### Alcohol-Related Sensitivities

- Sulphites (present in some spirits, liqueurs, syrups, and fermented ingredients)
- Mirin
- Sake





YAWNING COBRA  
COCKTAIL BAR



Scan for the Full Menu

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For private events or PR inquiries please email us at:  
[event@yawningcobranyc.com](mailto:event@yawningcobranyc.com)

