



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





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 DelTigre	\$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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FOOD

APPETIZER

Cobra Fries **\$12**

Potato Fries, White Truffle Oil, Ketchup

Veggie Gyoza **\$14**

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

Coconut Shrimp **\$16**

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

Chicken Meatball **\$18**

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

“CFC” – Cobra Fried Chicken **\$18**

*Chicken, Mirin, Garlic, *Soy Sauce, *Mayo, Chili Oil*

Unagi Skewers **\$18**

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

ENTREE

Tonkatsu Sandwich **\$20**

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

Cobra Double Burger **\$23**

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

DESSERT

Mochi Ice Cream **\$8**

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

Cobra Kakigōri **\$16**

Housemade Syrup, Premium Japanese Shaved Ice

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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





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Scan for the Full Menu

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For private events or PR inquiries please email us at:
event@yawningcobranyc.com

