



YAWNING COBRA COCKTAIL BAR

HOURS OF OPERATION

Closed Monday
5 PM - 12 AM: Sunday
5 PM - 1 AM: Tuesday - Saturday

356 Bowery, Lower Level, New York, NY 10012





FOOD



Cobra Pickles

\$6

Cucumber, Carrot, Napa Cabbage, Vinegar, Salt, Kombu Dashi

Cobra Fries

\$12

Potato fries, Truffle Sea Salt

Uni Cream Croquette

\$16

Sea Urchin, Corn starch, Wheat flour, Milk, Butter, Tapioca, Bread crumb

“CFC” – Cobra Fried Chicken

\$18

Chicken, Mirin, Garlic, Soy Sauce

Cinco Jotas 100% Iberico

\$30

Acorn-fed, dry-cured 100% ibérico sliced ham

Green Tea Ice Cream

\$6

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.





SPARK BUSTER

Not So Zen

\$22

Gin, Jasmine Tea, Lemon, Soda

**non-alcoholic version available*

Super SAIYAJIN

\$24

Vodka, Beets, Shichimi Chili Pepper, Chai tea, Lime, Ginger beer

**non-alcoholic version available*

After Hours

\$23

Rum, Blue cheese, Fig, Aloe, Cucumber, Muskmelon, Tonic Water

QUEST FOR SOUR

Raining In The Woods

\$22

*Gin, Tarragon, Parsley, Sage, Lemon, *Egg White*

Say Cheese

\$24

*Vodka, Whiskey, Bacon, Black Pepper, Lemon, *EggYolk, Palmajorno*

Mercy!Mercy!Merci

\$24

Tequila, Cardamom, Coriander, Green Pepper, Pear, Chili,

Curry, Lemon, Foam

FAIRY TALE

Tao Pie Pie

\$25

Whisky, Apple, Cinnamon, Maple Syrup, Smoked Cream

Imo Yaro

\$24

*Rum, Butter Scotch Liqueur, Sweet Potato, Mirin, *EggYolk*

Chokotto 1-Up

\$23

Tequila, White Chocolate, Porcini, Lillet, Quinquina

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SECRET CODE



Banana Panic

\$23

Tequila, Banana, Truffle, Coconut Water, Purified Milk

Into The Oasis

\$25

*Vodka, *Scallop, Passion Fruit*

Open Sesame

\$24

Brandy, Dry Vermouth, Benedictine, Sesame oil, Dill, Soy Sauce

FINAL FORM



Star Negroni

\$23

Gin, Campari, Sweet Vermouth, 15 spice

Green Grass Of Home

\$25

Whisky, Rum, Red Bean, Matcha Powder

Mystic Island

\$24

Awamori, Gin, Sherry, Peach, Butterfly Pea, White Sesame, Absinthe

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CHAMPAGNE/SPARKLING



Glass | Bottle

AIX Rosé

Provence, France 2024

\$16 \$80

Kylie Minogue Prosecco

\$18 \$90

Henriot Blanc De Blancs Brut

Champagne, France

\$175

Louis Roederer Cristal Brut

Champagne, France 2014

\$500

Dom Perignon

Brut, France 2010

\$150 \$550

WHITE WINES



Vinho Verde

Quinta de Azevedo, Portugal 2020

\$15 \$45

Sauvignon Blanc

Roc De L'abbaye, Loire Valley, France 2023

\$17 \$65

Domaine Gueneau Sancerre Les Terres Blanches

Loire, France 2023

\$72

RED WINES



Red Blend

Silk & Spice, Bairrada, Portugal 2022

\$16 \$65

Malbec

Finca Flichman Reserva, Mendoza, Argentina 2022

\$17 \$85

Tempranillo

Montecillo Reserva, Rioja, Spain 2019

\$18 \$90

Produttori

Barbaresco DOCG, Piedmont, Italy 2021

\$40 \$180

Casa Ferreirinha Quinta De Leda

Douro Valley, Portugal 2019

\$45 \$195

Stag's Leap Cask 23 Cabernet Sauvignon

Stag's Leap District, California 2020

\$450

Heitz Cellars Lot C-91 Cabernet Sauvignon

Napa Valley, California 2005

\$450





SPIRITS

Whiskey (Japanese)

Nikka Coffey Grain	\$15
Suntory Toki	\$15
Hibiki	\$17
Nikka Coffey Malt	\$17
Nikka Miyagikyo	\$17
Nikka Yoichi	\$17
Yamazaki	\$28

Whiskey (Irish)

Teeling	\$15
Redbreast Single Pot Still 12Yr	\$17

Whiskey (Canadian)

Canadian Club Canadian Whisky	\$13
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Whiskey (Sour Mash)

Michter's US-1 Sour Mash Whiskey	\$15
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Amaro & Aperitifs

Aperol	\$13
Select Aperitif	\$13
Amaro Montenegro	\$15
Amaro Nonino	\$15
Amaro Santoni	\$15
Averna	\$15

Cognac & Brandy

Pierre Ferrand	\$14
Martell Cordon Bleu	\$36

Mezcal

Del Maguey Vida Single Village Puebla	\$14
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SPIRITS

Whiskey

Whiskey (Blended Bourbon)

King's County	\$15
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Whiskey (Straight Bourbon)

Wild Turkey 101	\$13
Angel's Envy	\$15
Bulleit 6Yr	\$15
Brother's Bond	\$15
Great Jones	\$15
Knob Creek 9Yr	\$15
Michter's	\$15
Woodford Reserve Kentucky	\$15
Basil Hayden's	\$17
Blanton's	\$17

Whiskey (Straight Rye)

Bulleit 95	\$15
Hudson Whiskey NY "Back Room Deal" Rye	\$15
Knob Creek 7Yr	\$15
Michter's US-1 Kentucky Straight Rye	\$15
King's County Distillery Empire Rye	\$25

Whiskey (Scotch)

Bowmore Single Malt 12Yr	\$15
Johnnie Walker Black Label 12Yr	\$15
Laphroaig Select	\$15
Laphroaig 10Yr	\$17
Oban 14Yr	\$17
The Balvenie 12 Year Old DoubleWood	\$17
The Dalmore 12 Year	\$17
The Glenlivet 12Yr	\$17
The Glenlivet The French Oak Reserve 15Yr	\$17
Talisker Single Malt 10Yr	\$17
The Glenlivet Reserve 18Yr	\$28
Johnnie Walker Blue Label	\$36





SPIRITS

Gin

Tanqueray	\$13
Suntory Roku	\$13
Beefeater	\$13
Monkey 47	\$14
Empress 1908 Indigo	\$15
Hendrick's	\$15
Plymouth Sloe	\$15
Bombay Sapphire	\$15

Vodka

Tito's Handmade	\$13
Suntory Haku	\$13
Ketel One	\$13
Grey Goose	\$14
Stoli Elit	\$15
Belvedere 10 Organic	\$36

Tequila

818 Blanco	\$15
Casamigos Blanco	\$15
Casamigos Reposado	\$15
Casamigos Anejo 1942	\$15
Don Julio Blanco	\$15
Don Julio Reposado	\$15
Don Julio Anejo 1942	\$28
Olmeca Altos Plata	\$14
Olmeca Altos Reposado	\$14
Tequila Ocho Reposado Single Estate	\$15
Tromba Blanco	\$15

Rum

Ron Zacapa No. 23	\$15
Bacardi Superior	\$15





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Scan for the Full Menu

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

