



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

HOURS OF OPERATION

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

356 Bowery, Lower Level, New York, NY 10012





SPARK BUSTER

Molly Zen

\$22

Tanqueray Gin, Mollytea Premium Jasmine Tea, Lemon, Soda

**non-alcoholic version available*

Pandora's Leaf

\$23

Derrumbes Mezcal, Pandan, Rocket's Botanical Liqueur, Centerba Storica, Saline, Tonic

Super SAIYAJIN

\$24

Tito's Vodka, Beets, *Shichimi, Chai Tea, Lime, Ginger Beer

**non-alcoholic version available*

QUEST FOR SOUR

Crimson Core

\$23

Ichiko Shinwa Shochu, Strawberry, *Amaretto, *Parmesan, Lemon, *Egg White

Raining In The Woods

\$23

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

Wasabeeam

\$23

Ensueno Blanco Tequila, Wasabi, Melon, Ginger, Lime, *Egg White

FAIRY TALE

Yawning Abyss

\$24

Altamura Vodka, Ube, Vanilla, Espresso, Mr. Black Coffee Liqueur, *Cream, Brown Sugar, *Egg Yolk

Imo Yaro

\$24

Bacardi Rum, Ferrand Cognac, *Butter, Brown Sugar, Sweet Potato, Mirin, *Egg Yolk

Tao Pie Pie

\$25

Michter's Bourbon, Apple, Cinnamon, Maple Syrup, *Smoked Cream

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

Ruby x Hunter

\$24

Empirical Cilantro, St. Germain, Earl Grey Tea, Blueberry, Roasted Corn,
*Yogurt, Peychaud's Bitters

Into The Oasis

\$25

Haku Vodka, *Scallop, Passion Fruit

FINAL FORM



Mystic Island

\$24

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

Kingdom Sip

\$24

Kings County Coffee Whiskey, Tomato, Chili Pepper, Curry, Angostura Bitters

Star Negroni

\$26

No. 3 Gin, Campari, Sweet Vermouth, 15 Spices

EXTRA STAGE: MATCHA



Meccha Coleda!

\$23

Tandua Rum, Ube Coconut Liqueur, Pineapple, *Shichimi, Chai Tea,
*Orgeat, *Cream, Matcha

Green Dino Jump

\$25

Macallan 12 Years Sherry Cask, *Custard, Yoshi Matcha Liqueur, Sour Apple,
Lemon, *Almond, *Egg White, Macaron

Wa no Kuni

\$25

Sato Shiki Single Malt Whiskey, Kankitsu Labo Yuzu & Grape Jam, *Cream,
Pear, Cacao, Chocolate Bitters, Matcha

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.





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
Pierre Dupond La Renjardiere Cotes Du Rhone 2022, Rhone Valley, France 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

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
Olmecca Altos Plata	\$14
Olmecca Altos Reposado	\$14
Tequila Ocho Reposado Single Estate	\$15
Tromba Blanco	\$15

Rum

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





SPIRITS

Whiskey

Whiskey (Blended Bourbon)

King's County \$15

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

Whiskey (Japanese)

Nikka Coffey Grain	\$26
Suntory Toki	\$17
Hibiki	\$25
Nikka Coffey Malt	\$28
Nikka Miyagikyo	\$35
Nikka Yoichi	\$35
Yamazaki	\$30

Whiskey (Irish)

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

Whiskey (Canadian)

Canadian Club Canadian Whisky	\$13
-------------------------------	------

Whiskey (Sour Mash)

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

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
---------------------------------------	------





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.





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

HOURS OF OPERATION

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

356 Bowery, Lower Level, New York, NY 10012

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

