

The background of the entire page is a dense, repeating pattern of tropical leaves. The leaves are in various shades of green, from vibrant lime to deep forest green, and some are a golden-brown color, suggesting they are dried or have been treated. The leaves are scattered across a dark, almost black background, creating a lush, jungle-like atmosphere.

THE STRANGERS CLUB



CALLE B Y AVENIDA CENTRAL
CASCO VIEJO, PANAMA CITY, PANAMA
THESTRANGERSCLUB.COM
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CÓCTELES DE LA CASA

Q'Xopa

Seco infusionado con Lima de Kaffir sacudido con Cordial de Limón & Jugo de Lima Fresco. | *Kaffir Lime infused Seco shaken with Lime Cordial & Fresh Lime Juice.*

Strangers Punch

Ron Blanco revuelto con un Ponche de Leche Clarificada y Sirope de Canela. (¡Pruébalo!) | *White Rum stirred with a homemade Clarified-Milk Punch and Cinnamon Syrup. (Try it!)*

Lychee Lee

Vodka Stoli & Pure de Lichi Sacudido con Falerno, Jugo de Limón & Gotas de Pimienta de Jamaica. | *Stoli Vodka & Puréed Lychees shaken with Falernum, Fresh Lime Juice & dashes of Allspice*

Negro Felipe

Don Pancho 8 Años revuelto con Sirope de Canela Casero & Amargo Aromático y de Angostura | *Don Pancho 8 Year stirred with homemade Cinnamon Syrup, Aromatic & Angostura Bitters.*

Consuela

Gin sacudido con Licor de Flor de Saúco St. Germain, Jugo Fresco de Limon & Pepino. | *Gin shaken with St. Germain Elderflower Liqueur, Fresh Lime Juice & Cucumbers.*

Road to Zion

Appleton Reserve & Sirope de Jengibre sacudido con Jugo de Piña y gotas Amargas Angostura. | *Appleton Reserve & homemade Ginger Syrup shaken with Pineapple Juice and Angostura Bitters.*

Tobago Tippler

Buchanan's 12 Revuelto con Amaro Angostura & Jerez Pedro Ximenez. Servido con Cubo de Hielo Grande | *Buchanan's 12 stirred with Angostura Amaro & Pedro Ximenez Sherry. Served on a Large Ice Cube*

Todos los cócteles cuestan \$12

ITBMS 7% already included

Some products subject to change based on limited availability

OUR STORY

Six bartenders from New York City, who have spent close to a decade working together, made a trip down to Panamá to visit a rum distillery and some sugarcane fields. Immediately, they were blown away by the rich history and culture of the country.

Convinced of the opportunities present in the night-life scene, they pooled together their savings and, along with two, local Panamanian partners, began working on a concept for a cocktail bar that would bring their expertise in hospitality to the local market.

The Strangers Club opened at the end of June 2017 in the Casco Viejo neighborhood of Panama City. The name is an homage to the original Strangers Club, which was in Colón from the beginning of the 20th century up until the 1970s. The new Strangers Club not only combines a great sense of fun, engaging New York City hospitality, it also serves as a form of connecting Panamanians to their own history by reestablishing the cocktail culture from a bygone era whose details are stored in the memories of a much older generation.

There couldn't be a more appropriate name for such a concept: 6 foreigners opening a bar in a city filled with international travelers, expatriates and of course, Panamanians, all interacting together in a large melting pot of cultures reminiscent of the early 20th century when the canal was built and completed.

The menu offers an extensive selection of Pan-American style cuisine as well as high-quality cocktails that utilize the best of what Panamá has to offer, expertly made a young generation of bartenders who have spent years working under the guidance of astute mentors. The atmosphere on any given night starts off with a slower, more tranquil environment where a full dinner can be enjoyed under soft music.

As the night progresses, the lights gradually dim and the music starts to turn up until the final moments of the night consist of feel-good tunes, happy guests dancing and a staff that can make any patron, new or old, feel like a rock star.

The Strangers Club is a destination where friends and strangers alike can come together and create new memories that, someday, will be passed down to a new generation.

*Follow us on Instagram
@TheStrangersClubPanama*

SPIRITS

Brandy & Cognac

Berneroy Calvados Fine 9
Courvoisier VS 11
Hennessy VS 11
Cardenal Mendoza 14
Remy Martin VSOP 17

Tequila & Mezcal

El Jimador 8
Milagro Silver 9
Montelobos Mezcal 11
Don Julio Blanco 13
Patrón Silver 13
Herradura Reposado 12
Don Julio Añejo 17
Herradura Añejo 20
Don Julio 1942 43

Weekend at Bernie's

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| <i>Tequila Sacudido con Papaya Molida, Cordial de Toronja Casero, Jugo de Limón, Nectar de Agave, Gotas Amargas de Aji Chombo.</i> | <i>Tequila shaken with Fresh Muddled Papaya, House-made Grapefruit Cordial, Fresh Lime Juice, Agave Nectar & dashes of Chombo Bitters.</i> |
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Angie

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| <i>Ginebra sacudido con Maracuyá, Sirope de Hierba de Limón & Clara de Huevo</i> | <i>Gin shaken with Fresh Passion Fruit, Lemongrass Syrup & Egg White.</i> |
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Diablico Sucio

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| <i>Mezcal & Menta Fresca Sacudida con Pure de Mango, Jugo de Limón & Nectar de Agave. Servido con Borde de Sal Chipotle a las Rocas.</i> | <i>Mezcal & Fresh Mint shaken with Puréed Mango, Fresh Lime Juice & Agave Nectar. Served on the rocks with a rim of Chipotle Salt</i> |
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La Mikana

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| <i>Gin Sacudido con Cordial de Toronja Casero, Jugo de Limón & Nectar de Agave. Topado con Cava Rosé.</i> | <i>Gin shaken with House-made Grapefruit Cordial, Fresh Lime Juice & Agave Nectar. Finished with Sparkling Cava Rosé</i> |
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273 Days

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| <i>Tequila Sacudido con Pure de Frambuesa, Licor de Albaricoque, Jugo de Lima & Sirope de Canela.</i> | <i>Tequila shaken with Puréed Raspberries, Apricot Liqueur, Fresh Lemon Juice & Cinnamon Syrup.</i> |
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Derby Tropical No. 2

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|---|---|
| <i>Bourbon Sacudido con Pepino Fresco Molido, Falerno, Jugo de Lima & Piña Servido con Hielo Picado</i> | <i>Bourbon shaken with Fresh Muddled Cucumber, Falernum, Fresh Lemon & Pineapple Juice. Served over Crushed Ice</i> |
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Ready Fire Aim

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| <i>Mezcal sacudido con un Miel de Piña, jugos de Limón y Piña Frescos, con Amargos Chombo y Pimienta Rosa.</i> | <i>Mezcal shaken with a Honey-Pineapple Syrup, Fresh Lime and Pineapple Juices, Chombo Bitters & Pink Peppercorn.</i> |
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ITBMS 7% already included

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VINOS

Tinto

Tempranillo 9/34

La Planta, Ribera del Duero, Spain, 2016

Pinot Noir 10/38

Veramonte, Valle de Casablanca, Chile, 2016

Chianti 56

Villa Antinori Rosso, Toscana, Italy 2014

Reserve Malbec 60

*Bodegas Salentein, Uco Valley,
Mendoza, Argentina 2016*

Châteauneuf-du-Pape 80

Calvet, Rhône, France, 2015

Barolo 180

Pio Cesare, Piedmont, Italy 2013

Cabernet 215

*Shafer One Point Five,
Sonoma, California, USA 2013*

Rosé

Albet i Noya, Penedès, 2017 9/36

Blanco

Sauvignon Blanc 8/30

Montes Reserva, Aconcagua Costa, Chile 2016

Albariño 9/34

Marietta, Rías Baixas, Spain 2017

Chardonnay 10/38

*Domaine Zafeirakis "Logos", Tirnavos,
Greece 2017*

Chablis 64

Domaine Ellevin, Bourgogne, France 2015

Albariño O Rosal 68

Terras Gauda, Rias Baixas, Spain 2015

ITBMS 7% already included

SPIRITS

Bourbon

Jack Daniels 9

Jim Beam White 8

Wild Turkey 101 ° 12 Buffalo

Trace 11 Maker's Mark 10

Bulleit Bourbon 12

Blended Scotch

Dewar's White Label 8

Buchanann's 12 yr. 9

Chivas 12 yr. 9

Johnnie Walker Black 11

Old Parr 12

Chivas 18 yr. 21

Single Malts

Glenfiddich 12 yr. 14

Ardbeg 10 yr. 16

Glenmorangie Quinta Ruban 18

Glenmorangie La Santa 18

Highland Park 12 yr. 24

Irish & Canadian

Canadian Club 8

Jameson 10

**Ask Server About Available Japanese Malts
Pida el salonero para la selección de whiskys
japoneses*

***Ask Server about Bottle Service Options
**Pida el salonero para servicio en botella*

ITBMS 7% already included

SPIRITS

Rum

Bacardí Carta Blanca 8
Cachaça 51 8
Havana Club 3 yr 8
Myers's Rum 8
Appleton Signature Blend 9
Havana Club 7 yr 9
Don Pancho 8yr. 10
Diplomático Reserva 13
Flor de Caña 12 yr. 13
Zacapa 23 14
Santa Teresa 1796 14
Havana Club Selección de Maestros 20
Don Pancho 18yr. 22
Don Pancho 30yr. 56

Vodka

Absolut 9
Stoli 8
Stoli Citrus 8
Stoli Orange 8
Ketel One 10
Tito's 10
Belvedere 13

Gin

Beefeater 8
Tanqueray 8
Tanqueray Ten 10
Bombay Sapphire 10
Hendrick's 12
FEW Gin 12

Espumantes

Ricadonna Prosecco 9/38
Emina Espumantes Blanco 11/42
Albet i Noya Espumante Rosat 12/58
Moët Grand Imperial 145
Vueve Cliquot Rosé 187
Bollinger Special Cuvée 200
Dom Perignon 500

CERVEZAS

Draft

La Rana Dorada Pils 6
Cerveceria Central Guachiman 6

Botella

Balboa, Panamá 5
Fula, Panamá 8
Chivo Perro IPA, Panamá 8



PLATOS DE LA CASA

ENTRADAS

Torrejitas de Maíz 9 ◆

Torrejitas de maíz | Tender corn
tierno, queso y | fritters stuffed with
especias | cheese & spices

Ceviche 14

Pescado del día en leche de tigre | Fresh catch of the day with yellow
de ají amarillo, | tiger's milk, red
cebolla roja cilantro fresco y | onions, cilantro, & avocado.
aguacate. Servido con | Served with "Canchitas"
canchitas

Burrata Salad 17

Burrata artesanal, rucula, | Craft burrata, arugula, serrano
jamón serrano, tomates | ham, cherry tomatoes, pickled
cerezas, zanahorias | carrot, olive oil and fleur de sel
encurtidas, aceite oliva y flor |
de sal

Market Salad 12

Rucula fresca | Fresh arugula,
parmesano y hongos | parmesan, & mushrooms

Pork Belly Bao 15 ◆

Bao de porkbelly y su | Porkbelly steamed bun with
chicharrón teriyaki de | chicharrón, sugarcane teriyaki,
raspadura pepino fresco y | cucumber, and pickled onions
cebolla encurtida

Fish Gyozas 12 ◆

Gyozas fritas, rellenas de pescado | Deep-fried fish gyozas
cebollín y especias, servidas con | served with aromatic soy
salsa de soya aromatizada con ajo | sauce infused with garlic
chile y jengibre | chili flakes and ginger

Grilled Ribeye Skewers 16

Anticucho de ribeye a la | Grilled ribeye skewers
parrilla ají panca y especias | marinated in panca
con ensaladilla de quinoa | peppers; served with a
blanca servidos con salsita | white quinoa salad and
criolla | creole salsa

Two Strangers' Tacos 14 ◆

Dúo de taco de entraña, queso | Skirt steak taco with Panamanian
prensado y crema de tomatillos y | pressed cheese and tomatillo
taco de cerdo marinado asado con | cream + roasted marinated pork
pico de gallo y cilantro | taco with pico de gallo and
cilantro

KITCHEN HOURS

MON - SAT

6PM - 2AM (3AM THUR-SAT)

SUN (BRUNCH) 11 - 4, 6 - 12

◆ LATE NIGHT MENU

ALSO AVAILABLE AFTER 12AM, NIGHTLY

ITMBS Not Included in Price of Food Items

CHEF: CARLOS SERRANO & TEAM

PRINCIPALES

Pesca del día 22

Crumble de patata, aioli de chombo | Catch of the day with a potato
ahumado, sofrito de hongos y puerro | crumble, smoked chombo
rostizado | aioli, mushroom sofrito and
charred leeks

Pulpo "Desconocido" 24

Pulpo a la parrilla con | Grilled octopus, confit
patatas confitadas y | potatoes, harissa mayo
fritas; harissa mayo

Entraña al Grill 27

Entraña asada al grill con | Grilled Skirt Steak with
ensalada de aguacate, puré de | Plantain Purée &
plátano y curry | Guacamole Salad

Mushroom Tortellini 16

Tortellini rellenos de paté de | Truffled mushroom tortellinis
hongos trufados en salsa cacio e | with cacio e pepe
pepe

Falafel Vegetariana 14 ◆

Pita de falafel servido con | Quinoa & Black Bean
crema de | Falafel Pita, Tzatziqui
berenjenas tzatziqui y | Sauce & Roasted Eggplant
ensalada de pepino y | Cream with Cucumber &
tomate | Tomato Salad

Strangers Club Burger 14 ◆

Mezcla de angus a la | Grilled Angus blend, Swiss
parrilla, queso | cheese, mayo and arugula
suizo, arugula y |
mayonesa

BURGER EXTRAS

Cebollas Carmelizada | Carmelized Onion +0
Tocino Premium | Premium American Bacon +2 Hongo
Portobello | Portobello Mushroom +2
Huevo | Fried Egg +1.5
Ración Extra De Papas Fritas | Extra Fries +3.25

POSTRES

Tributo a la piña panameña 10

Volteado de piña a nuestra | A tribute to the Panamanian
manera gominola de su jugo | pineapple:
helado de maple y bourbon | Caramelized pineapple cake, our
espuma natural y tuilles | way, with pineapple gummies,
maple and bourbon ice cream and
natural pineapple foam

Panna Cotta 7

Panna cotta de frutos rojos, | Berry panna cotta with
gel de mango, crumble de | mango gel, matcha crumble
matcha y helado de vainilla | and vanilla gelato