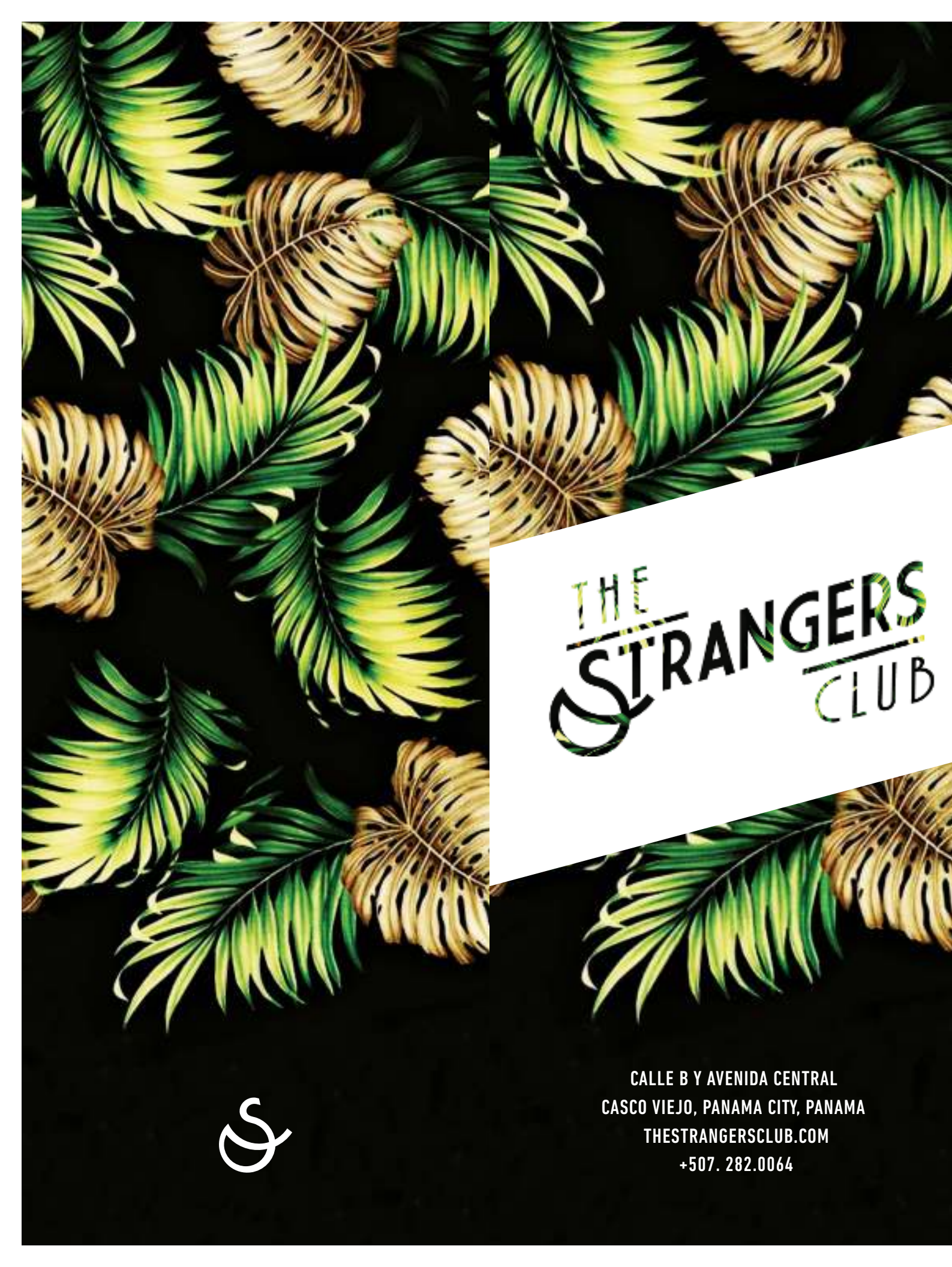


The background of the entire poster is a dense, repeating pattern of tropical leaves. The leaves are in various shades of green, from deep forest green to bright lime green, and some are a golden-yellow color, suggesting they might be dried or backlit. The leaves are of different types, including long, feathery palm fronds and broad, deeply lobed monstera leaves. They are set against a solid black background, which makes the colors of the leaves stand out.

THE STRANGERS CLUB



CALLE B Y AVENIDA CENTRAL
CASCO VIEJO, PANAMA CITY, PANAMA
THESTRANGERSCLUB.COM
+507. 282.0064

CÓCTELES DE LA CASA

Q'Xopa

Seco infusionado con Lima de Kaffir sacudido con Cordial de Piel de Limón & Jugo de Lima Fresco.

Kaffir Lime infused Seco shaken with Lime Peel 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.

273 Days

Tequila Sacudido con Pure de Frambuesa, Licor de Albaricoque, Jugo de Lima & Sirope de Canela.

Tequila shaken with Puréed Raspberries, Apricot Liqueur, Fresh Lemon Juice & Cinnamon Syrup.

Road to Zion

Appleton Rum & Sirope de Jengibre sacudido con Jugo de Piña y gotas Amargas de Angostura.

Ron Appleton & homemade Ginger Syrup shaken with Pineapple Juice and Angostura Bitters.

Fonzarelli

Fernet & Campari revuelto con Havana Club 7, Pineau y un toque de Amaro di Angostura

Fernet & Campari stirred with Havana Club 7, Pineau and dashes of Angostura Amaro.

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

Cognac & Brandy

Berneroy Calvados Fine 9
Hennessy VS 11
Remy Martin VSOP 17

Tequila & Mezcal

El Jimador 8
Espolón Blanco 9
Sinai Mezcal Joven 10
Milagro Silver 10
Milagro Reposado 11
Montelobos Mezcal 11
Don Julio Blanco 13
Patrón Silver 13
Herradura Reposado 13
Zunte Mezcal 14
Don Julio Añejo 17
Herradura Añejo 20
Don Julio 1942 43

Weekend at Bernie's

<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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Derby Tropical No. 2

<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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Diablico Sucio

<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

<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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Consuela

<i>Gin sacudido con Licor de Flor de Saúco St. Germain, Jugo Fresco de Limon & Pepino.</i>	<i>Gin shaken with St. Germain Elderflower Liqueur, Fresh Lime Juice & Cucumbers.</i>
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Angie

<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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La Paloma

<i>Tequila sacudido con Cordial de Toronja Casero y Jugo de Limón. Servido con Borde de sal de Chipotle.</i>	<i>Tequila shaken with House-made Grapefruit Cordial, Fresh Lime Juice. Served with a Chipotle Salt Rim.</i>
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Todos los cócteles cuestan \$12

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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 62

*Bodegas Salentein, Uco Valley,
Mendoza, Argentina 2017*

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 2016

Chardonnay 10/38

*Domaine Zafeirakis "Logos", Tirnavos,
Greece 2016*

Chablis 64

Domaine Ellevin, Bourgogne, France 2017

Albariño O Rosal 68

Terras Gauda, Rias Baixas, Spain 2017

ITBMS 7% already included

SPIRITS

Bourbon

Jim Beam White 8

Jack Daniels 9

Maker's Mark 11

Buffalo Trace 11

Wild Turkey 101° 12

Bulleit Bourbon 12

Blended Scotch

Dewar's White Label 8

Chivas 12 yr. 11

Old Parr 11

Johnnie Walker Black 12

Buchanan's 12 yr. 12

Buchanan's 18 yr. 24

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 al saloner la selección de whiskys
japoneses*

***Ask Server about Bottle Service Options*

***Pregunte al saloner por botellas
disponibles*

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 8
Bacardí 8yr. 9
Havana Club 7 yr 9
Don Pancho 8yr. 11
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

Stoli 8
Stoli Citrus 8
Stoli Orange 8
Absolut 9
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
Martin Miller's 12

Espumantes

Riccadonna Prosecco 9/38
Emina Espumantes Blanco 10/42
Albet i Noya Espumante Rosat 11/50
Moët Grand Imperial 145
Vueve Cliquot Rosé 155
Bollinger Special Cuvée 150
Dom Perignon 400

CERVEZAS

Draft 12oz / 16oz

La Rana Dorada 5/7
Cerveceria Central 5/7

Botella

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



PLATOS DE LA CASA

ENTRADAS

Torrejitas de Maíz 9 ♦

<i>Torrejitas de maíz</i>	<i>Tender corn</i>
<i>tierno, queso y</i>	<i>fritters stuffed with</i>
<i>especias</i>	<i>cheese & spices</i>

Mini Arepitas 12 ♦

<i>De Chicharron y Queso</i>	<i>Pork Rind and Cheese Arepitas</i>
<i>servidas con Reina de Pollo y</i>	<i>served with Chicken & Avocado</i>
<i>Aguacate y Refrito de Frijoles</i>	<i>Reina and Fried Black Beans</i>
<i>Negros</i>	

Market Salad 12

<i>Rucula fresca</i>	<i>Fresh arugula,</i>
<i>parmesano y hongos</i>	<i>parmesan, & mushrooms</i>

Pizzeta 16

<i>Con Salmón ahumado</i>	<i>With Smoked Salmon, Yellow</i>
<i>Crema de Ají Amarillo,</i>	<i>Aji Chombo Cream, Pickled</i>
<i>Cebolla encurtida, Jalapeños</i>	<i>Onion, Jalapeños, Zaatar and</i>
<i>Zaatar y AOVE</i>	<i>Extra-Virgin Olive Oil</i>

Fish Gyozas 12 ♦

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

Pulled Pork Tacos 12 ♦

<i>Servidos con mole casero,</i>	<i>Served with homemade</i>
<i>pico de gallo, y cilantro</i>	<i>mole, pico de gallo and</i>
	<i>cilantro</i>

Pork Belly Bao 17 ♦

<i>Hazlo como quieres:</i>	<i>Make it yourself:</i>
<i>Con kimchi, vegetales</i>	<i>Kimchi, pickled veggies, fresh</i>
<i>encurtidos, pepino fresco,</i>	<i>cucumber, roasted porkbelly and</i>
<i>panza de cerdo asada y aioli</i>	<i>spicy aioli</i>
<i>picante</i>	

Grilled Ribeye Skewers 16 ♦

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

KITCHEN HOURS

MON - SAT

6PM - 2AM (4AM 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

Strangers Club Burger 14 ♦

<i>Mezcla de angus a la</i>	<i>Grilled Angus blend,</i>
<i>parrilla, queso suizo,</i>	<i>Swiss cheese, mayo and</i>
<i>arugula y mayonesa</i>	<i>arugula</i>

BURGER EXTRAS

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

American Sweetheart 16 ♦

<i>Grilled Black Angus Burger</i>	<i>Black Angus Burger with</i>
<i>con Bacon Caramelizado con</i>	<i>Caramelized Bacon,</i>
<i>Queso americano, crujiente</i>	<i>American Cheese, Crispy</i>
<i>de cebolla y mayonesa de la</i>	<i>Onions and House Aioli</i>
<i>casa</i>	

Falafel Vegetariana 14 ♦

<i>Falafel de quinoa y frijol</i>	<i>Quinoa & Black Bean</i>
<i>negro servido con pita,</i>	<i>Falafel with Pita, Tzatziki</i>
<i>crema de berenjenas</i>	<i>Sauce & Roasted Eggplant</i>
<i>tzatziki y ensalada de</i>	<i>Cream with Cucumber &</i>
<i>pepino y tomate</i>	<i>Tomato Salad</i>

Mushroom Tortellini 18

<i>Tortellini rellenos de paté de</i>	<i>Truffled mushroom tortellinis</i>
<i>hongos trufados en salsa</i>	<i>with cacio e pepe</i>
<i>cacio e</i>	
<i>pepe</i>	

Tamal de olla 18

<i>Con notas ahumadas, chicharrón de</i>	<i>With smoked pork rind,</i>
<i>cerdo y sofrito aceite de achiote y</i>	<i>sofrito, anato oil and creole</i>
<i>ensalada criolla</i>	<i>salad</i>

Pesca del día 22

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

Entraña al Grill 27

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

Ribeye 46

<i>17 oz de ribeye a la parrilla</i>	<i>17 oz grilled ribeye</i>
<i>servido con chimichurri y papas</i>	<i>served with chimichurri</i>
<i>fritas</i>	<i>and french fries</i>

POSTRES

Strangers Cheesecake 10

<i>Con mermelada de frutas</i>	<i>With a seasonal fruit</i>
<i>de la temporada</i>	<i>jam</i>