



STARTERS 6

Roasted Flower (V) \$9.00

Bite-sized Roasted Cauliflower tossed in your choice of tangy BBQ or spicy Buffalo Sauce, served with Carrot, Celery, and Vegan Ranch Dipping Sauce

Spinach & Artichoke Dip \$12.00

Hot and delicious dip accented with shaved Parmesan served with House-made Chips

Danny's Bin Boi Fries (V Option) \$16.00

Crispy Garlic Parmesan Dipper Fries topped with Seasoned Plant-Based or Ground Beef, Cheese Sauce (non-vegan only), Fresh Pico de Gallo, Avocado, Jalapeno, Cilantro, and Sour Cream or Vegan drizzle.

Buffalo Chicken Nachos \$15.00

House-made Tortilla Chips smothered with Cheese Sauce, Shredded Buffalo Chicken, Ranch Dressing Drizzle, topped with Diced Carrots, Celery, and Onion

Mexican Street Corn \$12.00

Cilantro-Lime Mayo, Cotija Cheese, Chili Powder, served with tortilla Chips

Chips & Salsa \$5.00

Extra-thin authentic corn tortilla chips made fresh daily. Served with fresh salsa

SOUPS, SALADS & BOWLS 9

MAKE ANY SALAD A WRAP \$2.00

Portobello Mushroom Steak Caesar Salad (V) \$13.00

Crisp Romaine, House-Made Croutons, Diced Cucumber, Portobello Mushrooms, Roasted Red Peppers, Red Onion, Plant-Based Parmesan, Vegan Caesar Dressing

Skinny Caesar Salad (V) \$9.00

A simple Vegan Salad with Crisp Chopped Romaine, House-Made Croutons, Diced Cucumber, Plant-Based Parmesan, Vegan Caesar Dressing

Fried Chicken Caesar Salad \$14.00

Romaine, Crispy Fried Chicken, House-Made Croutons, Parmesan Cheese, Caesar Dressing

***Steak Salad \$15.00**

Marinated Skirt Steak, Avocado, Hearts of Romaine, Pico de Gallo, Tortilla Strips, Shredded Cheese, Sour Cream, and Jalapeno Ranch Dressing.

Chicken Tortilla Soup

Housemade Chicken Stock, Poblano Chili, Sliced Jalapeno, Tortilla Strips, Cilantro

AVAILABLE OPTIONS

Cup: \$12.00

Bowl: \$16.00

Tomato Basil Soup

Tomato, Cream, Parmesan, Basil

AVAILABLE OPTIONS

Cup: \$12.00

Bowl: \$16.00

Tuna Poke Bowl

Diced Tuna Poke, Avocado, Cucumbers, White Rice, Sesame Seeds

\$17.00

Cilantro Lime Steak Bowl

Seasoned Chopped Steak, Charred Seasonal Veggies, Garlic Lime Rice

\$17.00

TACOS & BURRITO 4

*Tuna Poke Tacos (3)

Soft Flour Tortilla filled with Sushi Grade Ahi Tuna, House-Made Coleslaw, Cilantro, Cucumber, Pico de Gallo, and a Teriyaki Sriracha Aioli.

\$17.00

Vegan Mushroom Street Tacos (3) (V)

Soft Corn Tortillas filled with seasoned Portobello Mushroom, Pepper, and Onions, topped with fresh Lettuce, Avocado, Pico de Gallo, Vegan Cheese, Cilantro, and Plant-Based Sour Cream.

\$15.00

Mami's Soft Tacos (3)

Soft Flour Tortilla filled with choice of Seasoned Chicken, Ground Beef, or Impossible, Lettuce, Shredded Cheese, Avocado, Pico de Gallo, Sour Cream, and Fresh Cilantro.

\$15.00

18Bin Breakfast Burrito

Soft Flour Tortilla filled with Scrambled Egg, Crisp Bacon, Lettuce, Shredded Cheese, Avocado, Pico de Gallo, Sour Cream, and Fresh Cilantro.

\$14.00

BURGERS AND SANDWICHES 7

Planted Grilled Cheese (V)

Grilled Multigrain Bread, Vegan American Cheese, and Roasted Tomato Marmalade.

\$12.00

Grilled Cheese

Gooey American Cheese, Tomato, and Bacon, Texas Toast.

\$12.00

Philly Cheesesteak

Soft Hoagie Roll packed with Thinly Sliced Steak, Caramelized Onions, Peppers, Cheese Sauce, and Melted Provolone.

\$15.00

The Downtown C.B.L.T.A

Our version of a BLT but better, with the addition of Grilled Chicken Breast and Avocado, served on Griddled Texas Toast.

\$16.00

Fried Chicken Sandwich

Crispy Fried Chicken, American Cheese, Celery Onion Slaw, Brioche Bun.

\$14.00

*Bin Burger

½ Lb Angus Beef Patty, American Cheese, Lettuce, Tomato, Sliced Onion, and Sriracha Aioli, choice of Brioche or Pretzel bun.

\$16.00

Impossible Burger (V)

\$16.00

Plant-Based Impossible™ Burger Patty, Arugula, Beets, Tomato, Caramelized Onion, Avocado, served on a Gluten-Free Vegan Bun.

WINGS, TENDERS & FRIES 2

Homestyle Chicken Tenders & Fries

\$15.00

Crispy Fried 18bin Signature Battered all White-Meat Chicken Tenders. Served plain or tossed with your favorite sauce or dry rub seasonings.

18Bin Wings

AVAILABLE OPTIONS

Oven Roasted then Fried Crispy bone-in Chicken Wings. Tossed with your favorite 1 seasoning and 2 sauce combinations.

6 Pieces: \$13.00

12 Pieces: \$20.00

DRY RUB SEASONING 9

18Bin Fire Rub

Lemon Pepper

Chipotle

Old Bay

Salt & Vinegar

Buffalo

Cajun

Sauteed Garlic

Sour Cream + Onion

TOSSSED & SAUCED 13

18Bin House Fire Sauce

BBQ Sauce

Buffalo Sauce

Buffalo Ranch

Guacamole

Horseradish Sauce

Hot & Honey

Tartar

Teriyaki Sauce

Thai Sweet Chili

Truffle Aioli

Queso Fundido

Vegan Ranch

FRIES & SIDES 4

Traditional Crispy Fries **\$7.00**

Traditional in shape, untraditional in crispiness.

18Bin Potato Dippers **\$7.00**

Arguably the best fries ever!

Cheesy Tots **\$9.00**

Crisp Tater Tots smothered in warm Queso Blanco.

Onion Rings **\$8.00**

Battered oniony deliciousness.

DESSERT 4

Chocolate Chip Cookie "Fries" **\$7.00**

Freshly baked chocolate chip cookies cut perfectly for dunking in our caramel and chocolate sauces.

Cheesecake **\$8.00**

Rich, sweet and creamy cheesecake, served with strawberry sauce and whipped cream.

Tiramisu **\$8.00**

Layered ladyfinger cookies, espresso-mascarpone cheese, and cocoa powder.

Milk & Cookies Butter Cake **\$10.00**

Chocolate Chip Butter Cake, Layered With Cookie Dough Milk Frosting

BEVERAGES 11

Classic Coke **\$4.00**

Diet Coke **\$4.00**

Sprite **\$4.00**

Grape Fanta **\$4.00**

Lemonade **\$4.00**

Iced Tea **\$4.00**

Ginger Ale **\$4.00**

Homemade Strawberry Lemonade	\$5.00
No Refills	
Fever Tree Ginger Beer	\$5.00
No Refills	
Fever Tree Grapefruit Soda	\$5.00
No Refills	
Red Bull	\$6.00
No Refills	

SEASONAL COCKTAILS 5

The Riptide - Sweet and tropical with an edible garnish	\$16.00
White Rum, Vodka, Blue Curacao, Pineapple, Orange, Lemon, Rip Tape	
Dragon's Tea - dangerously refreshing	\$15.00
White Tea Infused Vodka, Dragonfruit Syrup, Strawberry-Lemonade, Soda	
*Smudge Proof - floral, well-balanced and fragrant	\$15.00
High Proof Tequila, Crème de Violette, Lavender Bitters, Lemon Juice, Hawaiian Lava Salt, Egg White	
The Relaxer - juicy and tropical	\$15.00
Denizen 8 year old Jamaican Rum, Bajan Punch, Creme of Coconut, Nutmeg	
Tony the Tiger - refreshing and citrusy	\$14.00
Jameson Orange, Lemon, Simple, Cola	

SPECIALTY COCKTAILS - ALL \$15 12

Juniper Dream - refreshing, light and earthy	
Bombay Sapphire Gin, Chateau Aloe Liqueur, Rosemary Simple Syrup, Lemon Juice and Soda Water	
Your Spicy Bae - bright tropical-spice & berries	
Tanteo Jalapeño Tequila, Chambord, Pineapple Syrup and Lemon Juice	
Curious George - complex, smooth & sweet	
Ciroc VS Brandy, and Banana Liqueur garnished with Smoked Cinnamon	
About Last Night - spirit-forward, subtle bitter finish	
Russell's Reserve Bourbon, Dry Vermouth, Luxardo Liqueur, Grapefruit Bitters and Angostura Bitters	
Sugarcane Rain - floral and refreshing	
Bacardi Rum, Cachaca, Lime Juice, Simple Syrup, Mint and Lavender Bitters	
Mami's Mangos - perfection... tangy, spicy, tropical	
Espolon Blanco Tequila, Ancho Reyes Chile Liqueur, Mango Purée, Lime Juice and Agave, Mango con chili	
Velveteen Mule - tangy lime & ginger with subtle almond notes	
Grey Goose Vodka, Velvet Falernum, Lime Juice and Ginger Beer	

Squeezy Pink - bright and citrusy

Vodka and Housemade Strawberry Lemonade

Lychee Since 76 - refreshing, lightly sweetened, citrus finish

Ketel One Vodka, Soho Lychee Liqueur, Lemon Juice, Simple Syrup and Champagne

Short and Feisty

Crown Royal Apple, Dry Curacao, Lemon Juice and Tropical Red Bull

The Desperado - complex, smokey, herbaceous and refreshing

400 Conejos Mezcal, Dolin Génepy le Chamois Liqueur, Lime Juice, Agave, Fever Tree Pink Grapefruit Soda with a Tajin Rim

Downtown 43 - Sweet, creamy, potent coffee cocktail

Ciroc Vodka, Liquor 43, KANU Coffee, Coco Lopez, Vanilla Cream

CLASSIC COCKTAILS 17

Amaretto Sour

\$14.00

Amaretto Liqueur, Fresh Lemon, Simple Syrup This drink gained popularity in the 1970's when Italian liquors became more available in the United States

Aviation

\$14.00

Gin, Fresh Lemon, Maraschino Liqueur, Crème d' Violette The Aviation was created by Hugo Ensslin, head bartender at the Hotel Wallick in New York. The first published recipe for the drink appeared in Ensslin's 1916 Recipes for Mixed Drinks

Bees Knees

\$13.00

Gin, Fresh Lemon, Honey This cocktail is thought to have emerged during the prohibition era when bathtub gin was all the rage

Bijou

\$15.00

Gin, Green Chartreuse, Sweet Vermouth The name is French for jewel, it's a play on diamonds, emeralds, and rubies

Blood & Sand

\$14.00

Blended Scotch Whiskey, Cherry Brandy, Sweet Vermouth, Fresh Orange Juice Named after Rudolph Valentino's 1922 bull fighter movie "Blood and Sand"

Bourbon Milk Punch

\$14.00

Bourbon, Dark Rum, Cream, Vanilla Syrup Original variations of drink gained popularity due to mentions in a play written by the 17th century English writer Aphra Behn

Daiquiri

\$13.00

Rum, Fresh Lime, Simple Syrup Named after the nearby port town in Cuba where it was created

Gimlet

\$14.00

High Proof Gin, Lime Cordial, Lime Juice Promoted by British Navy Officers in the early 19th century. Citrus was super important to sailors as it kept from getting the painful disease Scurvy from the Vitamin C deficiency

Irish Coffee

\$13.00

Sugar Cubes, KANU Coffee, Irish Whiskey, Silk Cream There are many variations of this drink, ours might be the best

Last Word

\$14.00

Gin, Green Chartreuse, Maraschino Liqueur, Fresh Lime Created at the Detroit Athletic Club in the 1920's

Penicillin	\$17.00
Blended Scotch Whiskey, Fresh Lemon, Ginger Syrup, Honey, Islay Single Malt Whiskey Created by Sam Ross in New York City's Milk & Honey circa 2005	
Pina Colada	\$15.00
Rum, Pineapple Juice, Cream of Coconut This drink was born in 1954 in San Juan, Puerto Rico, by bartender Ramon "Monchito" Marrero	
Sidecar	\$13.00
Cognac, Triple Sec, Fresh Lemon, Simple Syrup The Sidecar, with a century of history behind it, is probably the most famous of all classic cognac drinks, and it remains a favorite today	
Sazerac	\$14.00
Rye Whiskey, Sugar, Peychaud's & Angostura Bitters The Sazerac, which is a close cousin to the Old Fashioned, has been kicking around in one form or another since circa late 1800's	
Mai Tai	\$15.00
Classic: Dark Rum, Orange Curacao, Fresh Lime, Orgeat Invented by Vic Bergeron of Traders Vic's in the 1940's Tropical Resort: White Rum, Orange Curacao, Orgeat, Pineapple Juice, Orange Juice, Dark Rum Float Perfected by the Royal Hawaiian Resort in Waikiki, HI	
Trinidad Sour	\$15.00
Angostura Bitters, Rye Whiskey, Lemon, Orgeat The Trinidad Sour was created by ex-New York City bartender Giuseppe Gonzalez while he was plying his trade at the Clover Club in Brooklyn in 2009	
Vesper	\$14.00
Gin, Vodka, Cocchi Americano, Orange Bitters The cocktail was invented by none other than Bond author Ian Fleming. The drink first appeared in his book "Casino Royale," which was published in 1953, and the cocktail is named for the fictional double agent Vesper Lynd	
ON TAP 14	
18 Blonde	\$8.00
Blonde Ale by HUDL (Local)	
Bud Light	\$6.00
Light Lager	
Bad Beat Brewing Hoppy Time	\$10.00
West Coast IPA (Local)	
Ballast Point Grapefruit Sculpin	\$10.00
India Pale Ale	
Blake's Hard Cider Grizzly Pear	\$8.00
Pear Elderflower Cider	
Elysian Space Dust	\$10.00
India Pale Ale	
Golden Road Mango Cart	\$8.00
Mango Wheat Ale	
Golden Road Guava Cart	\$8.00
Guava Wheat Ale	

Guinness Stout	\$8.00
Irish Dry Stout	
HUDL Brewing Vanilla Oak	\$8.00
Vanilla Cream Ale (Local)	
Kona Longboard	\$8.00
Island Lager	
Stella Artois	\$8.00
Pilsner	
Revision Brewing Vegas AF	\$10.00
NE-Style HAZY IPA	
Big Sky Brewing Moose Drool	\$8.00
Brown Ale	

SELTZER 3

Bud Light Seltzer	\$6.00
(Gluten Free)	
High Noon	AVAILABLE OPTIONS
(Gluten Free)	Vodka Real Fruit Sparkling Water: \$8.00
	Bucket: \$30.00
White Claw	\$8.00
(Gluten Free)	

BOTTLES & CANS 12

Montucky Cold Snack	\$6.00
Snakable Lager	
Bud Light	\$6.00
Light Lager	
Budweiser	\$6.00
The King of Beers	
Michelob Ultra	\$6.00
Light Lager	
Pacifico	\$6.00
Mexican Lager	
Modelo Especial	\$6.00
Golden Pilsner-Style Lager	
Modelo Negra	\$6.00
Munich Dunkel style Lager	

Heineken Zero	\$6.00
Non-Alcoholic Beer	
Shock Top	\$6.00
Belgian White	
Firestone Walker 805 - California- American Blonde	\$6.00
French Wheat Beer	
Corona	\$6.00
Corona Premier	\$6.00

WINE BY THE GLASS ²

House Sparkling Wine	AVAILABLE OPTIONS
	GL: \$10.00
	BT: \$38.00
Flat Dry Rose, Whispering Angel, Château d'Esclans	AVAILABLE OPTIONS
	GL: \$15.00
	BT: \$52.00

TINY BOTTLES ²

Domaine Chandon, Brut, Napa Valley, California 187ml	\$19.00
Domaine Chandon, Brut Rosé , Napa Valley, California 187ml	\$19.00

CHAMPAGNE & SPARKLING ⁵

Moët & Chandon, Imperial, Brut, Épernay, France 750 ml	\$129.00
Moët & Chandon, Imperial Nectar, Brut Rosé, Épernay, France 750 ml	\$145.00
Veuve Clicquot, "Yellow Label", Brut, Reims, France 750 ml	\$155.00
Veuve Clicquot, Brut Rosé, Reims, France 750 ml	\$195.00
Dom Perignon, Brut, Épernay, Champagne, France 750 ml	\$600.00

YAPPY HOUR SPECIALS ⁷

Bin Boi Fries	\$9.00
Crispy Garlic Parmesan Dipper Fries topped with Seasoned Plant-Based or Ground Beef, Cheese Sauce (non-vegan only), Fresh Pico de Gallo, Avocado, Jalapeno, Cilantro, and Sour Cream or Vegan drizzle.	
Buffalo Chicken Nachos	\$8.00
House Made Tortilla Chips topped with Shredded Buffalo Chicken, Carrots, Celery, Red Onion Salad, Cheese Sauce. Drizzled with Buffalo Sauce & Ranch.	

Roasted Flower

\$6.00

Bite-sized Roasted Cauliflower tossed in your choice of tangy BBQ or spicy Buffalo Sauce, served with Carrot, Celery, and Vegan Ranch Dipping Sauce

Grilled Cheese Sandwich

AVAILABLE OPTIONS

Grilled white Bread, American Cheese, Bacon & tomato marmalade.

\$6.00

Fries: \$2.00

Chicken Tenders

AVAILABLE OPTIONS

Crispy Fried 18bin Signature Battered all White-Meat Chicken Tenders.

\$7.00

Fries: \$2.00

All Tacos

\$9.00

All Desserts

\$5.00

YAPPY MEALS ²

Brooklyn's Beef Bowl

\$6.00

Ground Beef, Rice, Diced Carrot

Nui's Nibble Kibble

\$6.00

Diced Chicken, Pumpkin Puree, Brussel Sprouts
