



## FACT SHEET

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### ABOUT 18BIN:

Situated on the highly trafficked corner of Charleston Boulevard and South Art Way at The Arts Factory, 18bin is Las Vegas Arts District's new bar and restaurant hotspot. The name is derived from its location in the historic 18b district and "bin" pays homage to its sister concept, Bin702 at Downtown Container Park. For this concept, owners Sonny Ahuja and Don Welch tapped New Orleans transplant Jennifer Landry as executive chef. She brings nearly 25 years of experience to the role. The "bar with really good food" offers lunch and dinner and boasts an extensive liquor and spirits list. Its roster of beers veers toward more worldly selections as well as an eclectic list of domestic brews. Meanwhile, its curated wine list continues to grow, including a variety of highly rated bottles offered at an exceptional value.

### CUISINE:

With a refreshingly distinctive menu sure to entice carnivores, 18bin also offers an array of imaginative vegetarian dishes. Its casual salads, soups, small plates, sandwiches and "medium plates" incorporate upmarket extras and the occasional Cajun, Mediterranean or south-of-the-border influence. Its menu changes depending on the freshest, most flavorful ingredients available and may be found here.

### MENUS:

[Lunch and dinner](#)

### SIGNATURE DISHES:

- **Diner Burger** – 5.5-ounce griddled burger topped with Big John's Cajun Cheddar offers a take on classic diner burger at just the right size—so far, this item proves to be a crowd favorite!
- **Ropa Vieja Shepherd's Pie** – A twist on traditional shepherd's pie with twice-braised beef, chilies, olives and Manchego cheese.
- **Cajun Jambalaya** – This dish speaks to Chef Landry's roots, filled with spicy andouille sausage, herb-marinated chicken, Cajun seasoning over long-grain rice. Served with two southern-style Sticky-Sauce Chicken Lollipops.
- **Roasted Balsamic Vegetable Sandwich** – Top-tier version of this favorite combination, with eggplant, zucchini, Roma tomato, artichoke hearts, mushrooms, fresh



mozzarella, olive tapenade on focaccia.

- LIVE ENTERTAINMENT & GAME ROOM:** Live entertainment will perform regularly and the venue will offer special programming and activations on its outdoor stage on First Fridays.  
18bin also offers a game room featuring 80s arcade games and board games.
- DECOR:** 18bin's décor reflects the eclectic ambience of the neighborhood known for its working artists, galleries, murals and other public art. Ahuja and Welch made a special trip to meet their Los Angeles-based designer and scour the city's thrift stores seeking eye-catching, vintage lamps and light fixtures, as well as indoor and outdoor furniture.
- OWNERS:** Sonny Ahuja and Don Welch
- EXECUTIVE CHEF:** New Orleans transplant Jennifer Landry is 18bin's executive chef. She brings nearly 25 years of experience to the role.
- MEETING/EVENT SPACE:** 18bin accommodates 100 guests indoors and 150 guests outdoors on its large, trellis-covered terrace.
- HOURS:** 18bin is open 11 a.m. to midnight Sunday through Thursday and 11 a.m. to 2 a.m. on Friday and Saturday.
- ADDRESS:** 18bin  
107 E. Charleston Blvd., #150  
Las Vegas, NV 89104
- PHONE:** (702) 202-2484
- CREDIT CARDS:** All major credit cards are accepted.
- PARKING:** Complimentary self-parking is available.
- WEBSITE:** [www.18binlv.com](http://www.18binlv.com)
- SOCIAL MEDIA LINKS:** [www.facebook.com/18bin](http://www.facebook.com/18bin)  
[www.instagram.com/18binlv](http://www.instagram.com/18binlv)



**PHOTOS:** [Downloadable photos here](#)

**OPENING DATE:** Sept. 30, 2019

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