

Established 2007 *Best of Knee High Stocking Co. (50 Seasons)* \$15

Tangier

Hennessy, Port, Combier, Piña, Luxardo (Sangria style)

Southern Bell

Glenfiddich 14yr Bourbon, Elderflower, Angostura, Lemon (Oaky, floral, citrus)

Purple Haze

Gin, Averna, Honey, Orange Bitters, Lemon (Botanic, bright, citrus)

Soduko Spritzer

Gin, Velvet Falernum, Cointreau, Piña, Lime and Tonic (Bright, fresh, spiced)

Jalapeño Business

Rum, Jalapeño Coconut Cream, Piña, Lime, Blackstrap float (Coconut, beachy)

The Theosophist

Basil-infused Strega, Lime and Tonic (Herbal, fennel lemonade)

The Flight Attendant

Hussong's Tequila, Yellow Chartreuse, Pama, Lime (Juicy, sweet, herbal)

Black Velvet Manhattan

Sazerac Rye, Averna, Velvet Falernum, Lime and Angostura Bitters (Spirit fwd, herbal, nutty)

Lady in the Streets

Absinthe, Elderflower, Gin, Lillet Blanc, Lemon, Lemon (Sweet, floral, anise)

Thai One On

Basil-infused Vodka, All Spice Dram, Lime, Basil (Bright, fresh)

Putin on the Ritz

Vodka, Amaro Montenegro, Calamansi, Tamarind Syrup (Tart, funky, tropical)

Yellow Rose

Voyager Gin, Orgeat, Rose Water, Lemon, Egg White (Floral, creamy, sweet, citrus)

Oaxaca Solution

Vida Mezcal, Pineapple, Agave, Firewater Bitters, Lime (Spicy, smokey)

Thank You for Smoking

Johnnie Walker Black Whisky, Amaro Meletti, Amaro Cynar, Honey Simple, Cardamom Bitters, Cinnamon (Spirit fwd, herbal)

Cup of Awesome

Voyager Gin, Awesome Sauce, Egg White (Creamy, chocolate, frosty)

SMALL BITES

Lumpia (6 Pieces/One Flavor) \$9

Filipino style eggrolls.

Choose from ground pork, beef, or Beyond Meat (Plant based)

Served with sweet & tangy soy sauce.

Asian Chicken Drummettes \$11

Deep fried and tossed with ginger, honey and soy sauce.

Sample Platter \$19

3 lumpia mixed, 3 drummettes, patatas braves, 3 sauces.

MAINS (Rice Bowls, Bowls & Sammies) \$14

RICE BOWLS *(Served with garlic, fried rice).*

Steak Tapa - Filipino style marinated beef. Topped with pickled veggies, mango salsa, and Sriracha mayo drizzle.

Chicken Adobo (New!) - boneless chicken marinated in vinegar, soy sauce and herbs.

Pork Adobo - boneless pork marinated in vinegar, soy sauce and herbs.

Sisig (Plant based) - wild mushrooms, tofu simmered in soy sauce, citrus, and herbs. Topped with pickled veggies, mango salsa, and Kewpie drizzle.

Eggplant Adobo (Plant based) - eggplant simmered in vinegar, soy sauce and herbs. Topped with pickled veggies, mango salsa, and Kewpie drizzle.

BOWLS

(No subs, adds.)

Loaded Potatas Bravas (Spanish style fried potatoes)-

Choose from 1 protein (steak tapa, chicken adobo, pork adobo or mushrooms).

Choose 1 veggie (mushrooms, onion/peppers).

Choose 1 cheese sauce (Velveeta or Provolone).

Hummus (New!) (Served with toasted roll and pickled veggies.) -

Choose 1 protein (steak tapa, chicken adobo, pork adobo or mushrooms).

Choose 1 veggie (mushrooms, onion/peppers).

SAMMIES

(Served on toasted Varese rolls with side of potatas bravas. Add an egg or soda \$2.)

Chicken Adobo (New!) - boneless chicken simmered in vinegar, soy sauce and herbed. Topped with pickled veggies, red onion, fried garlic, cilantro and Kewpie mayo.

Pulled Pork Adobo (Carnitas style) - boneless pork simmered in vinegar, soy sauce and herbs. Topped with red onion, fried garlic, cilantro, and Kewpie mayo.

Grilled Paneer Cheese (Veg) - sauteed with mushrooms in a ginger, honey, soy sauce marinade. Topped with fried garlic, cilantro, red onion, and Kewpie mayo.

Steak Tapa - Filipino style marinated beef, onions and peppers with melted Velveeta. Topped with fried garlic, red onion, cilantro and Sriracha mayo.

Adobo Seasoned Burger (Veg) - 1/4 lb plant based patty pan fried in garlic oil and served on toasted Pub bun with melted Velveeta cheese. Topped with pickled veggies, fried garlic, red onion, cilantro, and Kewpie mayo.

SWEETS \$9

Ube Bread Pudding

Serve with ice cream topped with calamansi glaze and powdered sugar.

*Passion & Lychee Fruit Cake by **Crumble & Flake** (New!)*

Served on fresh whipped cream sprinkled with mint flakes.

*Lavender Cornmeal Loaf by **Crumble & Flake** (New!)*

Served on fresh whipped cream sprinkled with dried lavender and powdered sugar.

More Drinks!

House SHRUBS \$14

(Seasonal "Drinking Vinegars")

Lemon Aid (Whisky) - calamansi ginger shrub, grapefruit bitters and lemon.

Kool Aid (Spiced Rum) - Ube shrub, Tiki bitters and lemon.

Super Assam Tea (Gin) - Assam tea/Luxardo cherry juice shrub, Orange bitters and lemon.

Lavender Dream (Vodka) - calamansi ginger shrub, lavender bitters and lemon.

Cardi Mojito (White Rum) - Kaffir mint shrub, cardamom bitters and lime.

BEERS & WINE

Red Horse (Filipino dark lager) \$6

San Miguel (Filipino pale lager) \$6

House Argentinian Red \$9

House Spanish White \$9

House Spanish Cava \$9

Non-Alcohol

Shrubs & Soda \$6

Sodas (Coke, Diet Coke, Sprite) \$3

Ginger Beer \$4

Instant Coffee ("3-in-1") \$3

**MABUHAY &
SALAMAT!**

RSVP & Orders to 206-979-7049.

Latest @kneehighstockingco | @jeepneycaphill.

