

Knee High Stocking Co. (Est. 2007)

Open for Dine-In Wednesday thru Sunday from 6pm.

Gift Cards are available at www.kneehighstocking.com or ask your server.

For private events email events@kneehighstocking.com.

Pickup & Delivery available @jeepneycaphill via Doordash/Caviar (Limited Menu).

HOUSE-CURATED COCKTAILS (64th Season)

Peppered Harvest \$21

*House-Infused Rosemary & Cucumber Gin,
Absinthe, House-Made Peppercorn Tincture,
Simple, Lime, Splash Tonic
(Herbaceous & Refreshing
with a hint of Absinthe.)*

Cigarette at a Funeral \$22

*Mezcal, Montenegro, House-Made
Rosemary Syrup, Lime Juice, Pineapple
Juice, Orange Bitters
(Herbal, Refreshing, Balanced.)*

Thank You For Smoking \$22

*Scotch, Meletti, Cynar, Honey,
Cardamom Bitters
(Spirit Forward and sweet
with a hint of the Orient.)*

Glacial Whisper \$20

*Rum, Cardamaro, Falernum, House-Made
Sage Cordial, Cardamom Bitters, Lemon
(Refreshing, Subtle, Botanical & Wintery.)*

Coyote Campfire \$21

*Rye, Mezcal, Crème De Cassis, Sweet
Vermouth, Absinthe Rinse
(Woodsy, Smoky, Herbaceous.)*

Goodnight Sailor \$19

*Gin, Genepy, Blanc Vermouth, Lemon, Simple
(Smooth & Herbaceous.)*

SPIRITED House Shrubs \$18

*Seasonal "Drinking Vinegars"; House-Made
and subject to change without notice.
Ask Your Server for Today's Flavors!*

Pecadillo \$19

*Vodka, Montenegro, House-Made Tamarind
Syrup, Calamansi Juice, Angostura
(Refreshing, Smooth & Tart.)*

WINE

*House Red or White \$10
House Cava \$11*

BEER

*Pt. Townsend SPA Pale Ale \$10 (Pint)
Pt. Townsend OATmeal Ale \$10 (Pint)
Buddha Beer \$9*

**ZERO
PROOF AHEAD!**



***Yellow-Keep It Light-Rose \$19**
New London Light NA Gin, Orgeat, Egg
White***, Lemon Juice, Rose Water
(Refreshing & Creamy.)*

***Mai-Designated Driver-Tai \$19**
Ritual NA Rum, Orgeat,
Melati Classic, Lime Juice
(Mildly Nutty, Sweet & Tart.)*

***House-Made
Non-Alcohol Beverages***

***Shrubs & Soda \$9**
Ask Your Server for
Today's Flavors!*

**ZERO
PROOF AHEAD!**



***Calamansi Kiss \$18**
New London NA Gin, House-Infused
Calamansi Ginger Shrub, Pineapple Juice &
Lime Juice, Club Soda
(Refreshingly Sweet & Tart.)*

***Mo-Virgin -jito \$18**
Ritual NA Rum, Lime Juice, Mint
(Sweet-Tart & Minty.)*

***Non-Alcohol
Beverages (Cont'd.)***

*Sodas (Coke, Diet Coke, Sprite/7Up) \$5
Ginger Beer \$8, Apple Cider \$5
3 in 1 (Hot coffee drink), Green Tea (Hot) \$4*

***Some of our cocktails contain raw egg whites.
Consuming raw or undercooked eggs may increase your risk of foodborne illness.

Savory & Sweet Bites

APPETIZERS

Sample Platter \$24

Pork Lumpia & Veggie Lumpia Bites,
Adobo-Seasoned Tater Tots, 3 Veggie Fritters, 3 Sauces.

Pork or Veggie Lumpia \$13

House-Made Filipino-Style Rice Paper Rolls.
Served with sweet & tangy soy sauce.

Asian Sticky Wings \$16

Chicken wings/drumettes fried and tossed in house sticky sauce
(soy sauce, ginger, garlic, brown sugar).

Heaping Tots \$9

Tossed with house made adobo season. Served with side of ketchup.

MAINS

Fried Tacos - 3 chonky Birria-style tacos with choice of filling, topped with crumbled queso, veggie ceviche, red onion and cilantro. Served with side of mango salsa.
Choose a Filling: Pork Adobo, Chicken Adobo, or Fried Eggplant (NO subs or combos). \$24

RICE BOWLS

(Served with fried garlic rice).

Steak Tapa - Filipino style marinated beef. Topped with pickled veggies, mango salsa, and Sriracha mayo drizzle. \$19

Chicken Adobo - boneless chicken marinated in vinegar, soy sauce and herbs. \$19

Pork Adobo - boneless pork marinated in vinegar, soy sauce and herbs. \$19

Sisig (Plant-based) - wild mushrooms, tofu simmered in soy sauce, citrus, and herbs. Topped with pickled veggies, mango salsa, and Kewpie drizzle.
Our veggie twist on a classic Pinoy pork dish! \$18

Eggplant Adobo (Plant-based) - lightly fried eggplant marinated in house sticky sauce (ginger, soy sauce, garlic, brown sugar). Topped with pickled veggies, mango salsa, Kewpie drizzle. \$19

SAMMIES

(Hoagie-Style Sandwiches served with side of adobo-seasoned tater tots.)

Chicken Adobo – boneless chicken simmered in vinegar, soy sauce and herbs. Topped with pickled veggies, red onion, fried garlic, cilantro and Kewpie mayo. \$19

Pulled Pork Adobo – boneless pork simmered in vinegar, soy sauce and herbs. Topped with red onion, fried garlic, cilantro, and Kewpie mayo. \$19

Steak Tapa – Filipino style marinated beef, onions and peppers with melted American cheese. Topped with fried garlic, red onion, cilantro and Sriracha mayo. \$19

Fried Eggplant – Marinated in house sticky sauce (garlic, ginger, soy sauce) topped with pickled veggies, cilantro, fried garlic and Kewpie mayo (Plant-based). \$19

SWEETS

Ube Bread Pudding \$14

Drizzled with calamansi glaze and served with a scoop of vanilla ice cream.

Street-Style Treat Turon (2) \$12

Ripe banana & jack fruit wrapped in rice paper and fried. Drizzled with calamansi glaze and served with a scoop of vanilla ice cream.

Please Note:

Due to the unique shape and capacity of our venue, large parties of 5 or more are subject to 2-hour seatings, 2-drink per guest minimum and 1 check. You may request a digital or print gift card to meet your minimum from your server.

We do not accept \$100 bills. Salamat.