



SIGNATURE
COCKTAILS



- 
PRINCESS FIONA *Refreshing* \$14.50
 Fith celery vodka, little blanc,
 lemon, cucumber, celery, soda
 water
- 
LOLA BUNNY *Tropical herbal* \$14.50
 Mix berries vodka, matcha,
 italicus, coconut, lemon
- 
ROYAL PASSIOM *Sour tropical* \$14.00
 Tequila, four roses bourbon,
 passion fruit, lemon juice, red
 wine
- 
MALEFICENT *Sweet and sour* \$14.99
 La pulga tequila blanco, cointreau,
 lavender, lychee, lemon
- 
COCO *Smoky tropical* \$14.99
 400 conejos mezcal, aperol, guava,
 lemon, peychauds
- 
TOP CAT *Sweet and sour* \$14.99
 Redemption bourbon, luxardo
 amaro, blueberry, lemon,
 chocolate bitters



MR, KRABS *Spirits aromatic*

\$14.99

Old overholt rye, amaro nonino,
napoleon mandarine liqueur,
orange bitters



OMG *Coffee*

\$13.99

Liquor 43, glenpharmer spiced
rum, espresso, demerara, walnut
bitters



ZASERAC *Spirits*

\$15.99

Pierre ferrand cognac,
peychaud's bitters, sasafras
bitters



LADY BEE *Sweet and sparkling*

\$14.50

Bar hill gin, quiver, lemon, honey,
segura viudas cava



PEPPA PIG *Floral and sweet*

\$14.99




Glendalouch gin, elderflower,
lychee, sakura, lemon



P QUE RICO *Refreshing*

\$13.99

Barsol pisco acholado, ccochi rosa,
lemon, soda water

- | | | |
|---|---|----------------|
|  | CANDY CRUSH <i>Clarified</i> | \$16.00 |
| | Mi campo reposado tequila, cynar amaro, lemon, pineapple, strawberry | |
|  | PEACHES PEACHES <i>Clarified</i> | \$16.00 |
| | Four roses bourbon , peach liquor, lemon, peach bitters | |
|  | BLACK WIDOW <i>Spiced, sweet and sour</i> | \$14.00 |
| | Pisco quebranta, chicha morada, ancho reyes, cabernet sauvignon, lime | |

MOCKTAILS

- | | |
|--|---------------|
| RAINING BLOOD | \$9.99 |
| CO gin n/a, hibiscus, lemon, blood orange soda | |
| PURE SPRITZ | \$9.99 |
| N/A aperol, orange, soda water | |
| PRINCES FIONA - VIRGIN | \$9.99 |
| Lemon, cucumber, celery, soda water | |
| MALEFICENT - VIRGIN | \$9.99 |
| Lavender, lychee, lemon | |

CLASSICS

Off-menu classics available

WINES

RED WINE

The Atom Cabernet Sauvignon CA -Gls 12.00 Btl 46.00

Finca, Malbec, Mendoza - Gls 11.00 Btl 40.00

CastleRock, Pinot Noir, CA - Gls 12.00 Btl 46.00

The Prisoner, Blend, CA - Btl 100.00

The Big Easy Blend, CA - Btl 110.00

WHITE WINE

Donini, Pinot Grigio, Italy - Gls 10.00 Btl 38.00

St Francis, Chardonnay, CA - Gls 11.00 Btl 42.00

Lobster Reef, Sauvignon Blanc, NZ - Gls 12.00 Btl 44.00

Segura Vuidas, Cava Gls 9.00

Veuve Clicquot, Champagne - France Btl 100.00

BEERS

BOTTLES

Pacifico - Clara 4.4%, Mexico \$7.00

Cusqueña - Golden lager 4.8%, Peru \$7.00

Phresh NE IPA - 6.5%, local \$9.00

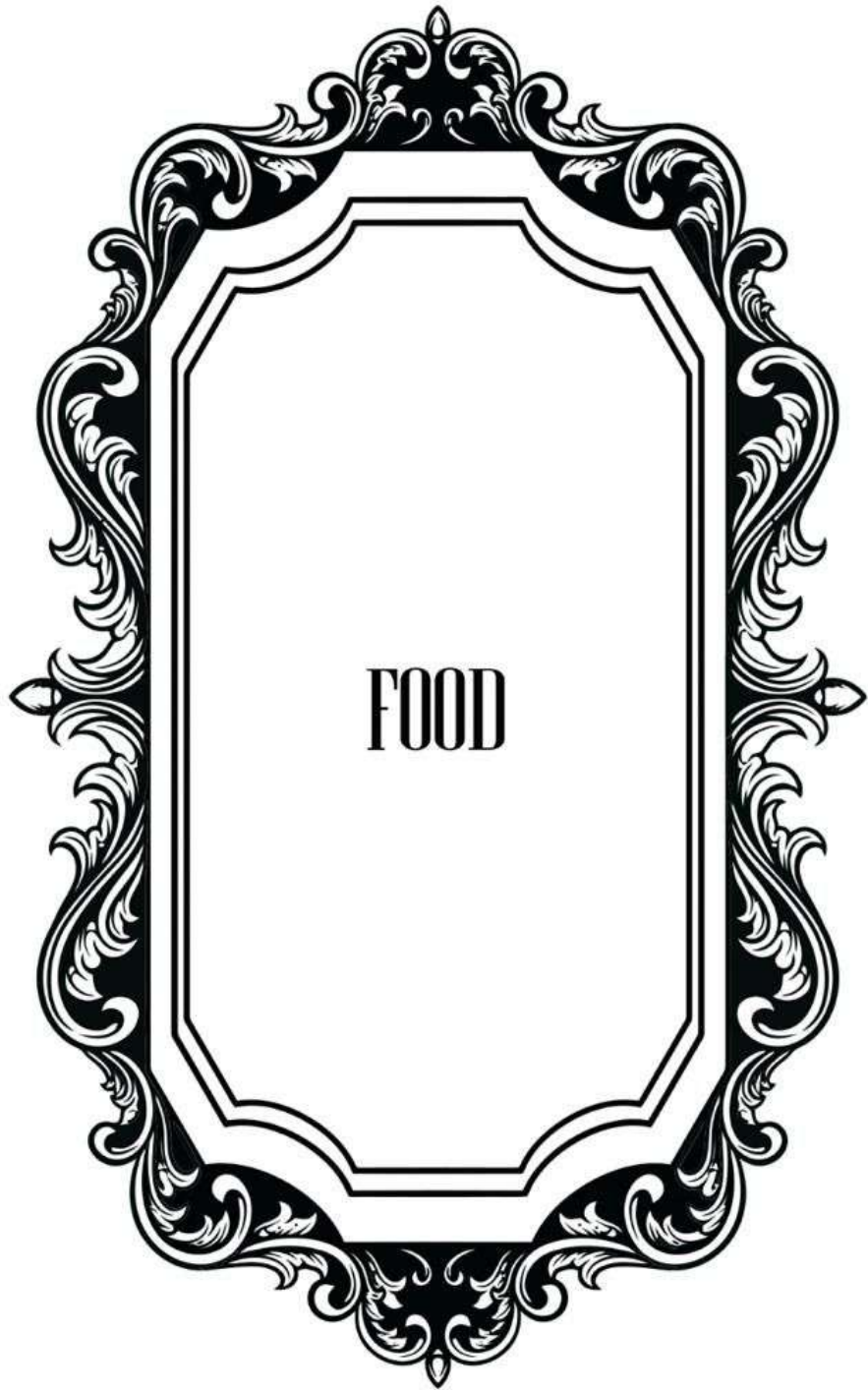
Crispy Roll - Rice Lager 4.1%, local \$8.00

Citizen Cider - \$8.00

Athletic N/A - \$6.50

DRAFTS

Ask your bartender for draft selection



FOOD

APETTIZERS

CHEESE AND MEET PLATE \$18.00

Apricot jam, crackers, grapes,
dijon mustard

CHICKEN CHIPOTLE QUESADILLA \$15.00

Chipotle, onions, cheese, pico de
gallo, sour cream

TATER TOTS

Regular \$9.00

Truffle, parmesan cheese \$11.99

BEETS SALAD \$12.00

Orange, beets, mix salad, goat
cheese, pickle onions

Add shrimp: \$9.00

Add steak: \$15.00

CALAMARI \$16.00

Cherry peppers, marinara, lemon
aioli

FRIED SHRIMP \$15.99

Buffalo, sweet chili or plain,
celery, carrots, blue cheese

SALVADORAN EMPANADAS	\$14.00
Chicken or beef	
CHICKEN WINGS	\$14.99
Served with celery, carrots, blue cheese Plain - Buffalo - Sweet chili	
CUBAN SLIDERS	\$14.00
Pork, ham, swiss cheese, pickles, mustard aioli Add fries: \$3.00	
BURRATA BOWL	\$16.00
Prosciutto, olives, roasted peppers, capersberries, balsamic, crostini, mix greens	
ROASTED CAULIFLOWERS	\$10.99
Tajin, aji verde, pickle onion, queso fresco	
BLACKENED SHRIMP PLANTAINS NACHOS	\$15.99
Pico de gallo, pickled onions, queso fresco, jalapenos, avocado, mango scotch bonnet salsa	
WILD MUSHROOMS	\$16.00
Roasted mushroom, ricotta cheese, caramelized onion, balsamic glaze, truffle oil, grated parmesan crostini	
STEAK CROSTINI	\$17.99
Truffle honey whipped ricotta, caramelized onion, herbs	

ENTREES

SHRIMP AND CHORIZO \$29.00

Risotto, tomato sauce, shrimp,
chorizo, mushroom

MAR Y TIERRA \$38.00

Steak, nduja sausage, shrimp,
french fries, chimichurri sauce

BACON HAM BURGER \$17.99

Bacon, onion, greens, cheddar
cheese, secret sauce

DESSERTS

FLAN \$9.99

TRES LECHES \$11.99

AMAROS

FERNET BRANCA

FERNET MENTA

CYNAR

AVERNA

RAMAZZOTTI

CHARTREUSE

GREEN

YELLOW

AFTER THE LAST SIP

Some things aren't listed.
Some things aren't explained.

Ask quietly.
Trust your bartender.

Not every cocktail is on the page.
Not every night is the same.

Behind closed doors,
something is always stirring.

If you know..... you know.

Open Evenings

7 Nights a Week

4:00 PM - Late

Find us in the dark

@iknowyouknowcocktailbar

Those who return, discover more.

Kindly inform your server of any food allergies.

For parties of four or more, a 20% gratuity is applied