



*euismod lacinia at quis risus sed vulputate odio
euismod lacinia at quis. Ut tellus eleme
Tincidunt lacus sed turpis tincidunt id a
massa ultricies mi quis. Magna fe
aculis. Eget sit amet tellus
vitae et ho duis ut
quis non diam p
Cursus sit amet d*

I KNOW YOU KNOW

SIGNATURE COCKTAILS



*ullamcorper sit
semper feugia
ing elit duis
mauris
la fam
h m*

PUMPKIN AND SPICE - 13.99

Bourbon, Pumpkin pure, Pecan and Angostura Bitters

A GOOD ONE - 16.00

Woodford Reserve Bourbon, Allpice Dram, Honey Syrup, Orange bitter

RICO Y SUEAVE - 15.00

Rittenhouse Rye, Punt e Mess, Dolin Blanc Vermouth, Aparol, Peychauds bitter

LIVE FREE OR RYE - 15.00

Redemption Rye, Benedictine, punt e mess, Chocolate bitter

YA PE TIO - \$15.00

Barsol pisco, Gin, Drambuie, Aperol

I CAN SEE BRANDY NOW - 15.00

Apple Brandy, lemon juice, Cider,

CALL ME CRAZY - 14.00

Dark Rum, Pierre Ferrand Cognac, lime juice, Cinnamon syrup

WINES

RED WINE

Josh, Cabernet Sauvignon, CA - Gls 12.00 Btl 46.00

Padrillos, Malbec, Mendoza - Gls 11.00 Btl 40.00

firestone, 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

Danzante, Pinot Grigio, Italy - Gls 9.00 Btl 34.00

Indaba, Chardonnay, S. Africa - Gls 11.00 Btl 42.00

The Federalist Sauvignon blanc, NZ - Gls 12.00 Btl 44.00

La Marca, Prosecco Gls 9.00 Btl 34.00

Veuve Clicquot, Champagne - France Btl 100.00

SAN PANCHO - 13.99

Mezcal, St Germain, Ramazzotti

SUPERHERO LANDING - 15.00

Reposado Tequila, Cynar, Lime

juice, Grape fruit, Cinnamon, angostura bitter

ROYAL PASSION - 14.00

Bribon Tequila, Four Roses Bourbon, passion

fruit, lemon juice, red wine

LITTLE TREAT - 14.00

Herradura Reposado, Kailua, rumchata,

JUSTICE FOR DR. GREEN - 15.00

Tequila Añej, Green Chartreuse, lime juice,

Maple syrup, Allspice dram

GIN THERE, DONE THAT - 15.00

Greylock Gin, Amaro Montenegro, Dry Vermouth, Lime

juice, Ginger honey

BAJA CALZON - 15.00

Rye Whisky, Angostura Amaro, pineapple juice, Cinnamon

PEACHES PEACHES - 16.00

Clarified Drink, Four Roses Bourbon, Peach liquor, lemon,

Peach Bitter

BEERS

BOTTLES

Pacifico - 6.50

Corona - 6.50

Victoria - 6.50

Citizen Cider - 7.00

Phresh, Alvarium IPA - 8.00

Crunchy Roll, Rice Lager - 8.00

DRAFTS

Ask your server for draft selection



I KNOW YOU KNOW

FOOD MENU

TAPAS

EMPANADAS SALVADOREÑA- 14.00

Chicken or Beef

Salsa Roja, Queso fresco, Pickled Onion, Micro Greens

CALAMARI - 16.00

Cherry Pepper, Marinara, Lemon aioli

FRIED SHRIMP - 15.99

Buffalo, Sweet Chili or Plain with Celery, carrots, blue cheese

CHICKEN WINGS (6) - 14.99

Buffalo, Sweet chili, or plain with blue cheese, carrots & celery

ROASTED CAULIFLOWER - 11.99

Tajin, Aji Verde, Pickle Onion, Queso Fresco

AUTUMN SALAD - 9.99

Mixed Greens, Apples, Walnuts, Dried Cranberries,
goat cheese, Maple Dijon Vinaigrette

Add: Shrimps 9.00, Steak 15.00

TATER TOTS

Regular -9.00

Himalayan Salt, Truffle, Parmesan Cheese -10.99

Loaded - 11.99

Pico de gallo, Pickled Onion, Queso fresco, Avocado,
Jalapeño, Mango-scotch bonnet salsa

Add: Shrimps -9.00

Steak -15.00

MARINATED OLIVES -9.00

Olives, garlic, citrus zest

MUSSELS AND SHRIMP -20.00

Chorizo, Garlic butter, White Wine, Parsley

STEAK CROSTINI - 16.99

Truffle Honeywhipped Ricotta, Caramelized onions, herbs

BLACKENED SHRIMP PLANTAIN NACHOS -16.99

Pico de Gallo, Pickled Onion, Queso fresco,

Jalapenos, Avocado, Mango Scotch-bonnet salsa

CUBAN SLIDERS - 13.00

Pork, ham, swiss cheese, pickles, mustard aioli

Add Fries 3.00

WILD MUSHROOM - 16.00

Roasted mushroom, ricotta, caramelized onion, arugula,
balsamic glaze, truffle oil, grated Parmesan, crostini

ENTREES

PAN SEARED SHRIMPS - 28.00

Mushrom risotto, arugula, Balsamic reduction

STEAK AU POIVRE - 33.00

Truffle Parmesan Fries, Mix Greens, Au Poirve Sauce

BACON JAM BURGER - 17.99

Bacon Onion Jam, Greens, Cheddar Cheese, Secret Sauce

DESSERT

FLAN \$9.99

TRES LECHES \$11.99

Executive Chef - Luis F Reyes



I KNOW YOU KNOW

69 Arch st, New Britain, CT 06051