

HAPPY HOUR EVERYDAY 3:00PM - 6:30PM 90 MINUTE LIMIT PER TABLE FOOD AND DRINKS *\$1.50 OYSTERS KSOB HOUSE OYSTERS increments of 3
\$7 COCKTAILS & WINE MARGARITA ADD WHITE PEACH, MANGO OR STRAWBERRY + \$3 RAIL SPIRIT + 1 MIXER SEASONAL SANGRIA KING STREET COLLINS HOUSE MULE HOUSE PUNCH FROZE HOUSE WINES GIMLET
BEER \$7 KSOB IPA OR LAGER \$2 OFF ALL DRAFTS
ZERO PROOF COCKTAIL \$5 KING STREET COOLER
FOOD HOMEMADE CHICKEN TENDERS \$7 BUFFALO CHICKEN SLIDERS \$7 bleu cheese dressing, pickle, lettuce 🌿 FRIED GREEN TOMATOES \$7 roasted corn salsa, spicy remoulade SPINACH DIP \$7 🌿 KOREAN BRUSSELS SPROUTS \$7 asian chili tossed crispy brussels sprouts, chopped peanuts MEATBALL SLIDERS \$7 beef, whipped ricotta, marinara FRIED OYSTER SLIDERS \$7 lettuce, tomato, spicy remoulade SALMON BLT SLIDERS \$8 lettuce, tomato, bacon, basil aioli SHRIMP BITES \$8 tempura fried, sweet chili lime sauce, asian slaw BLEU CHEESE CHIPS \$8 marinated tomato, warm bleu cheese, basil aioli CRABCAKE SLIDERS \$8 lettuce, tomato, spicy remoulade * 5 KING STREET WINGS \$8 * 2 TUNA TACOS \$9 SHRIMP PO BOY \$9 * CHOP HOUSE BURGER \$9 fresh ground chuck, ham, bbq sauce, cheddar cheese, lettuce, tomato, fries 🌿 CAPRESE FLATBREAD \$9 ricotta, balsamic, marinated tomatoes, red onion, basil JAX 1 LB MUSSELS \$10

DESSERT

DUBAI CHOCOLATE BROWNIE	8
pistachio cream, kataifi, chocolate ganache, vanilla ice cream	
WHITE CHOCOLATE BREAD PUDDING	8
shaved white chocolate, bourbon vanilla sauce	
KEY LIME PIE	8
raspberry sauce, graham cracker crust	

MILE HIGH PIE	8
oreo cookie crust, praline ice cream, chocolate, caramel, roasted peanuts	
SEASONAL DESSERT	8
DOLCEZZA SEASONAL GELATO	8

COCKTAILS

ROTATING SEASONAL COCKTAILS	14
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DAISIES ARE FOREVER
elderberry infused vodka, combier liqueur de violette, st germain, italicus, black currant, lavender, lemon
TAKE THE SUN AWAY
empress 1908, guava, kiwi, agave, lemon, mint, scrappy's black lemon bitters

🍸 HELL & BACK
patron silver, chacho aguardiente, cointreau, apricot, mandarin, apple, arbol chili, lime, scrappy's fire tincture, tajin rim

SUMMER'S THIRST
del maguey vida mezcal, cointreau, tamarind, orange, agave, lemon, hibiscus foam, tajin

MINT CONDITION
pineapple rum, mint syrup, lime juice, fresh mint

STRAWBERRY FIELDS
prosecco, gin, strawberry basil syrup, lemon juice

PLUM INTENDED
benchmark bourbon, honey plum syrup, amaro montenegro, lemon, fresh basil

FROZEN COCKTAILS	14
FROZE	

malibu mango and passion fruit, rosé, lillet rosé, watermelon, and lemon
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FROZEN ESPRESSO MARTINI
vanilla vodka, espresso liqueur, house made cold brew, oat milk

CATAÑO SUNSET DAIQUIRI
bacardi mango chile, clément rhum, velvet falernum, chinola passion fruit, key lime

SPARKLING

HOUSE BUBBLES	10 38
MONTELLIANA PROSECCO ROSE, ITA	12 46

WHITE

KSOB SHUCK IT SAUVIGNON BLANC, BOXWOOD ESTATE WINERY, MIDDLEBURG, VA	12 46
BROADBENT VINHO VERDE, MINHO, PRT	11 42
HOUSE PINOT GRIGIO, CA, USA	10 38
J VINEYARDS PINOT GRIS, RUSSIAN RIVER VALLEY, CA	12 46
DR THANISCH ESTATE RIESLING, MOSEL, DEU	11 42
ALLAN SCOTT SAUVIGNON BLANC, MARLBOROUGH, NZL	13 50
HOUSE CHARDONNAY, CA, USA	10 38
CHAMISAL CHARDONNAY, CENTRAL COAST, CA	14 52
DUCKHORN DECOY CHARDONNAY, CA, USA	13 50
CAKEBREAD CHARDONNAY, NAPA VALLEY, CA	100

ROSÉ

MIONETTO PROSECCO ROSÉ, ITA	12 46
ELK COVE ROSE OF PINOT NOIR, WILLAMETTE VALLEY, OR	13 50

RED

KSOB KRAKEN RED BLEND, BOXWOOD ESTATE WINERY, MIDDLEBURG, VA	12 46
🍷 CARMEL ROAD PINOT NOIR, MONTEREY COUNTY, CA	10 38
MIGRATION BY DUCKHORN PINOT NOIR, SONOMA COAST, CA	70
SANTA JULIA MALBEC, MENDOZA, ARG	11 42
HOUSE CABERNET, CA	10 38
PRATI BY LOUIS M. MARTINI CABERNET, SONOMA, CA	13 50
LOUIS M. MARTINI SPECIAL SELECTION CABERNET, NAPA VALLEY, CA	60