

COCKTAILS

BRIGHT & FIZZY

Rose Hips don't lie \$11

Tito's vodka, Elderflower, simple syrup, lemon juice, Rose hip jam, rose water, bubbles

Airmail \$11

Aged rum, house-made honey ginger syrup, fresh lime, topped with Prosecco

NOMA Paloma \$12

Blanco Tequila, Grapefruit Sherbet, Lime, Bubbles

STIRRED & SERIOUS

Father & Son Old Fashioned \$12

Bourbon, rye whiskey, orange bitters, house-made old fashioned syrup

BOTTLES

Miller Lite 4.2% abv \$6

Pacifico 4.5% abv \$8

Victory Prima Pils 5.3% abv \$8

HAPPY HOUR

\$5 FOOD & DRINK SPECIALS

Everyday 3pm-6:30pm

COCKTAILS

NY Sour

Gimlet

Moscow Mule

Airmail

Seasonal Sangria

Seasonal Punch

BEER

KSOB Lost Rhino IPA

KSOB Pilsner

WINE

Pinot Grigio

Chardonnay

Cabernet Sauvignon

FOOD

Crabcake Sliders

Pastrami Sliders

🍷 Salmon Sliders

🍷 King Street Tuna Tacos

(V)-Bleu Cheese Chips

Crispy Calamari

Homemade Chicken Tenders

Spinach Dip

🍷 Chop House Burger

King Street Wings

🍷 Peruvian Style Ceviche

🍷 \$1 KSOB oysters

OTHER FUN STUFF

Seasonal Punch \$12

Bacardi Cuatro, cognac, peach bitters, black tea, lemon sherbet, nutmeg

Seasonal Sangria \$12

Red wine, white peach, apple, pomegranate, honey

My Doctor's Favorite

Prescription: Penicillin \$12

Spiced banana infused Monkey Shoulder scotch, smokey scotch, lemon, honey ginger

KSOB Shooter \$10

Ponzu, chile, cilantro

Bloody Mary Shooter \$10

Vodka, Old Bay, lemon

SWEET & SOUR

NY Sour \$10

Bourbon, fresh lemon, simple syrup and splash of red wine

Hurri-can-kind-of-man \$12

KSOB Rum Blend (Bacardi cuatro, Kirk & Sweeney, Bacardi black rum), lime & fassionola syrup

Love Letter \$12

Cachaca, Wray & Nephew overproof rum, passion fruit, lime, simple syrup, pomegranate

Moscow Mule \$11

Tito's Vodka, fresh lime, house made ginger beer

Gimlet \$10

Gin or vodka, raw lime cordial, lime, coconut foam

WINE LIST

WHITE

Sycamore Lane, Chardonnay, California \$7/\$24

Joseph Drouhin, Chardonnay (unoaked), France \$13/\$45

Mer Soleil, Chardonnay, Santa Lucia, California \$12/\$42

Cakebread, Chardonnay, Napa, California NA/\$90

Sea Pearl, Sauvignon Blanc, Marlborough, New Zealand \$8/\$28

Sea Salt, Sauvignon Blanc, Marlborough, New Zealand \$11/\$40

Sycamore Lane, Pinot Grigio, California \$7/\$24

Ca' Montini, Pinot Grigio, Trentino, Italy \$11/\$40

Heinz Eifel 'Shine', Riesling, Pfalz, Germany \$7/\$24

BUBBLES

Zonin 1812, Prosecco, Italy \$9/\$35

Veuve Clicquot, Champagne, France NA/\$140

ROSE

Walsh Family, Rose, Purcellville, Virginia \$10/\$35

Brooks, Rose of Pinot Noir, Willamette Valley, Oregon \$13/\$48

RED

Angeline, Pinot Noir, Sonoma, California \$9/\$32

Annabella, Pinot Noir, Russian River, California \$12/\$43

Altosur, Malbec, Mendoza, Argentina \$8/\$28

Sycamore Lane, Cabernet Sauvignon, California \$7/\$24

One Stone, Cabernet Sauvignon, Paso Robles, California \$13/\$45

Quilt' by Caymus, Cabernet Sauvignon, Napa, California NA/\$85

Penner Ash, Pinot Noir, Willamette Valley, Oregon NA/\$105

Stags Leap 'Artemis', Cabernet Sauvignon, Napa, California NA/\$120

🍷 This item is cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

V=Vegetarian