

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

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

STIRRED & SERIOUS

Father & Son Old Fashioned \$12

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

Smoked Pineapple Margarita \$12

Mezcal, reposado, grilled pineapple, fresh lime, house-made pineapple lime syrup

BOTTLES

Miller Lite 4.2% abv \$6

Bud Light 4.2% abv \$6

Pacifico 4.5% abv \$8

Guinness Draught Stout 4.1%abv \$8

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

Frei Brothers, Chardonnay Reserve, Russian River, California \$12/\$45

Domain Drouhin, Chardonnay (unoaked), "LaForet" Burgundy, France \$13/\$45

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

VNO, Sauvignon Blanc, New Zealand \$8/\$28

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

Boxwood Estate, Sauvignon Blanc, Middleburg, Virginia NA/\$50

Domaine Rossignole Sancerre, Sauvignon Blanc, Loire, France \$14/\$56

Breaux Vinyards, Viognier, Viognia NA/\$54

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

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

Broadbent "Sunflower", Vinho Verde, Minho, Portugal \$9/\$32

Domaine Claude Branger, Muscadet, Loire, France \$10/\$37

BUBBLES

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

Roederer, Sparkling Wine, Anderson Valley, California NA/\$61

Mionetto, Sparkling Rose, Veneto, Italy \$10/\$38

ROSE

50 West Vineyards, Rose of Sangiovese, Virginia \$11/\$38

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

RED

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


Meiomi, Pinot Noir, California \$13/\$45

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

Boxwood Estate, "Trellis" (blend), Middleburg, Virginia NA/\$53

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

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

 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

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