



**KING ST
OYSTER
BAR**

**HAPPY
HOUR**
Everyday 3-6:30

Cocktails - \$7

Daily Special
NY Sour
Gimlet
King Street Collins
House Mule
House Punch
Seasonal Sangria

Wine - \$7

House Red
House White

Beer - \$7

KSOB IPA
KSOB Pilsner


\$1 Oysters

 KSOB House Oysters
(multiples of 3)

Food - \$7

 Crispy Calamari
 Peruvian Style Ceviche
 King Street Tuna Tacos
  Bleu Cheese Chips
 Spinach Dip
Homemade Chicken Tenders
 Crabcake Sliders
 Pastrami Sliders
 Salmon BLT Sliders
 King Street Wings
 Chophouse Burger
 beef, ham, bbq sauce, cheddar,
 lettuce, tomato, fries

 Vegetarian

 Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

20% gratuity for parties of 6 or more
12 S King Street
Leesburg, VA 20175
www.kingstreetoysterbar.com

COCKTAILS

ROTATING COCKTAILS \$12

Love You More
strawberry-infused cognac,
passionfruit, elderflower, lemon
Palomaganate
tequila, grapefruit oleo,
pomegranate, salt, acid, club soda
Bear-ly Alive
Barr Hill gin, aromatized wine,
curacao, lemon, fassionola
One Pump or Two?
(less sweet or more)
Stateside vodka, Averna, cold brew,
vanilla liqueur, sherry

KING ST. SIGNATURES \$12

House Mule
choice of spirit, lime. housemade
ginger beer
King Street Collins
choice of spirit, lime cordial, club soda
Father & Son Old Fashioned
bourbon, rye, demerara, bitters
NY Sour
bourbon, lemon, sugar, red wine
Gimlet
gin or vodka, raw lime cordial,
coconut foam

WINTER CLASSICS \$12

Penicillin
whiskey, peaty scotch, ginger,
honey, lemon
Coquito
rum, coconut, baking spice
Hot Toddy
whiskey, honey, ginger, lemon
Hot Buttered Rum
rum, butter. brown sugar,
baking spice

KING ST. SEASONALS \$12

House Punch
rum, citrus simple, falernum.
apple cider, chai tea
Seasonal Sangria
red wine, rum, curacao, cranberry,
citrus simple

OYSTER SHOOTERS \$10

The OG
vodka, housemade bloody
mary mix
Sake Shucks
sake, citrus, ponzu
Jerez to Jalisco
tequila. sherry, lime

WINE

SPARKLING & ROSE

Prosecco, Zonin, Cuvee 1821, IT \$9 | \$35
Rosé of Pinot Noir, Brooks, Willamette Valley, OR, \$11 | \$38
Rosé, Walsh Family, Purcellville, VA \$10 | \$35
Champagne, Veuve Cliquot, Champagne, FRA \$140

WHITE

Reisling, Heinz Eifel, 'Shine,' Rhinehessen, DEU \$8 | 30
Pinot Grigio, Sycamore Lane, CA \$8 | \$30
Pinot Grigio, Ca'Montini, Trentino, ITA \$11 | \$40
Sauvignon Blanc, Sea Pearl, Marlborough, NZL \$8 | \$28
Sauvignon Blanc, Sea Salt, Marlborough, NZL \$11 | \$40
Chardonnay, Sycamore Lane, CA \$8 | \$30
Chardonnay, Mer-Soleil, Santa Lucia, CA \$12 | \$42
Chardonnay, Joseph Drouhin, La Forêt, Burgundy, FRA \$13 | \$45
Chardonnay, Cakebread, Napa Valley, CA \$90

RED

Pinot Noir, Angeline, Sonoma, CA \$9 | \$32
Pinot Noir, Annabella, Russian River Valley, CA \$12 | \$43
Pinot Noir, Penner Ash, Willamette Valley, OR \$105
Cabernet Sauvignon, Sycamore Lane, CA \$8 | \$32
Cabernet Sauvignon, One Stone, Paso Robles, CA \$13 | \$45
Cabernet Sauvignon, Caymus, 'Quilt,' Napa Valley, CA \$85
Cabernet Sauvignon, Stag's Leap, 'Artemis,' Napa Valley, CA \$120
Malbec, Alto Sur, Mendoza, ARG \$8 | \$28