



**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
1 East Washington Street
Middleburg, VA 20117
www.kingstreetoysterbar.com

COCKTAILS

ROTATING COCKTAILS \$12

Love You More
strawberry-infused cognac,
passionfruit, elderflower, lemon
Palomaganrate
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
Sparkling Rosé, Mionetto, Veneto, ITA \$10 | \$35
Rosé of Sangiovese, 50 West Vineyards, VA \$11 | \$38
Grenache Rosé, Malene, Santa Barbara, CA \$13 | \$49
Sparkling Wine, Roederer Estate, Anderson Valley, CA \$61

WHITE

Muscadet, Domaine Claude Branger, Loire Valley, FRA \$10 | \$37
Pinot Grigio, Sycamore Lane, CA \$8 | \$30
Pinot Grigio, Ca'Montini, Trentino, ITA \$11 | \$40
Sauvignon Blanc, Villa Maria, Marlborough, NZL \$9 | \$34
Sauvignon Blanc, Sea Salt, Marlborough, NZL \$11 | \$40
Sauvignon Blanc, Hubert Brochard Sancerre, Loire Valley, FRA \$15 | \$58
Sauvignon Blanc, Boxwood Estate, Middleburg, VA \$50
Vinho Verde, Broadbent, PRT \$10 | \$38
Chardonnay, Sycamore Lane, CA \$8 | \$30
Chardonnay Reserve, Frei Brothers, Russian River Valley, CA \$12 | \$45
Chardonnay, Joseph Drouhin, La Forêt, Burgundy, FRA \$13 | \$45
Chardonnay, Cakebread, Napa Valley, CA \$90
Viognier, Breaux Vineyards, VA \$54

RED

Pinot Noir, Angeline, Sonoma, CA \$9 | \$32
Pinot Noir, Meiomi, CA \$13 | \$45
Cabernet Sauvignon, Sycamore Lane, CA \$8 | \$32
Cabernet Sauvignon, One Stone, Paso Robles, CA \$13 | \$45
Malbec, High Note, Mendoza, ARG \$8 | \$28