



**KING ST
OYSTER
BAR**

**HAPPY
HOUR**

Everyday 3-7

Cocktails - \$7

Daily Special
King Street Collins
House Mule
House Punch
Seasonal Sangria

Wine - \$7

House Red, White, Sparkling
and Rose

Beer

\$2 off all Draught

\$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

2 hour steaming time limit.

20% gratuity for parties of 6 or more

Thank you for your support!

42435 Park Potomac Ave

Potomac, MD, 20854

www.kingstreetoysterbar.com

COCKTAILS

ROTATING COCKTAILS \$13 KING ST. SIGNATURES \$13

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

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

KING ST. SEASONALS \$13

House Punch

rum, citrus simple, falernum.
apple cider, chai tea

Seasonal Sangria

red wine, rum, curacao, cranberry,
citrus simple

WINTER CLASSICS \$13

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

OYSTER SHOOTERS \$10

The OG

vodka, housemade bloody
mary mix

Sake Shucks

sake, citrus, ponzu

Jerez to Jalisco

tequila. sherry, lime

WINE

SPARKLING & ROSE

House Bubbles \$10 (glass)

House Rose \$10 | \$36

Sparkling Rosé, Clara C Fiori, ITA \$12 | \$46

Prosecco, Cavacchioli 1928, ITA \$12 | \$46

Syrah Rosé, Croix d'Or, Languedoc-Roussillon, FRA \$12 | \$46

WHITE

House White \$10 (glass)

Chardonnay, Kenwood, CA \$12 | \$46

Soave Classico, Remo Farina, Veneto, ITA \$12 | \$46

Sauvignon Blanc, Sea Glass, Santa Barbara, CA \$12 | \$46

Sauvignon Blanc, Wither Hills, Marlborough, NZL \$12 | \$46

Sauvignon Blanc, Domaine des Coltabards, Sancerre, Loire Valley, FRA \$62

RED

House Red \$10 (glass)

Pinot Noir, Coppola Diamond, CA \$13 | \$46

Pinor Noir, Firesteed, Willamette Valley, OR \$13 | \$46

Tempranillo, Latúe, La Mancha, ESP \$12 | \$46

Cabernet Sauvignon, Smith & Hook, Monterey, CA \$16 | \$62

Cabernet Sauvignon, Black Stallion, Napa Valley, CA \$48

Malbec, Zuccardi Serie A, ARG \$13 | \$46

Malbec, Zuccardi Concreto, ARG \$72

Amarone della Valpolicella, Farina, ITA \$94

Syrah, Domaine de Châteaumar, Cuvée Vincent, Rhône, FRA \$68

Red Blend, Saint Siffrein, Châteauneuf de Pape, Rhône, FRA \$100

Red Blend, Veema, Languedoc, FRA \$68