

HAPPY HOUR

EVERYDAY 3:00PM - 6:30PM
90 MINUTE LIMIT PER TABLE

FOOD AND DRINKS

\$7 COCKTAILS

RAIL DRINKS + 1 MIXER

FROZEN MARGARITA
ADD PEACH, MANGO OR
STRAWBERRY + \$3

GIMLET

HOUSE MULE

HOUSE PUNCH

SEASONAL SANGRIA

FROZE

NY SOUR

WINE

\$2 OFF ALL HOUSE WINES

BEER

\$2 OFF ALL DRAFT BEERS

* \$1.25 OYSTERS

KSOB HOUSE OYSTERS

increments of 3

FOOD

SHRIMP BITES \$8

SHRIMP PO BOY \$9

* TUNA TACOS \$8

SPINACH DIP \$7

HOMEMADE CHICKEN TENDERS \$7

BUFFALO CHICKEN SLIDERS \$7

CRABCAKE SLIDERS \$8

* SALMON BLT SLIDERS \$8

KING STREET WINGS \$7

* CHOP HOUSE BURGER \$9

beef, ham, bbq sauce, cheddar cheese,
lettuce, tomato, fries

* BRUSCHETTA TRIO \$9

choice of three

steak

burrata tomato

shrimp scampi

spinach chicken

DESSERT

HOT FUDGE BROWNIE SUNDAE7

warm brownie, candied pecans, ice cream, hot fudge

WHITE CHOCOLATE BREAD PUDDING7

shaved white chocolate, bourbon vanilla sauce

KEY LIME PIE7

raspberry sauce, graham cracker crust

MILE HIGH TURTLE ICE CREAM PIE7

oreo cookie crust, praline ice cream, chocolate,
caramel, roasted peanuts

SEASONAL DESSERT7

COCKTAILS

KING STREET CLASSICS14

HOUSE PUNCH

bacardi spiced rum, bacardi tropical rum, strawberry,
mango, pineapple, tropical tea

HOUSE MULE

choice of spirit, house made ginger beer

SEASONAL SANGRIA

martell vs cognac, malibu peach rum, mcclintock
blueberry rosemary cordial, white wine, peach, white
cranberry, peach bitters

FROZEN MARGARITA

altos plata tequila, curacao, lime
add peach, mango or strawberry + \$3

FATHER & SON OLD FASHIONED

filibuster boondoggler whiskey, demerara, bitters

KING STREET COLLINS

choice of spirit, house made lime cordial

NY SOUR

bourbon, red wine, lemon

GIMLET

vodka or gin, lime cordial, lime, coconut foam

FROZE

malibu passion fruit rum, malibu watermelon rum,
lillet rose, rose wine, watermelon, passion fruit, lemon

**ROTATING SEASONAL
COCKTAILS**14

PARAMORE BLUES

altos plata tequila, grand marnier, peach schnapps,
blue curacao, lime, lemon

PUFF THE MAGIC DRAGON

jalapeno infused espolon, dragon fruit, hibiscus, lime

KIWILICIOUS

gin, fresh kiwi, st germain, lime

WHAT'S UP DOC?

gin, carrot juice, lime cordial, yellow chartreuse

ROSÉ GARDEN

aperitivo rosato, rosé prosecco, basil

SHOOTERS11

YOU SO CRAZY

yuzu, pilsner

OG SHOOTER

tito's, house bloody mary mix

SPARKLING & ROSE

PROSECCO, GAMBINO, VENETO, ITA10|40

ROSÉ PROSECCO, JULES, VENETO, ITA10|40

VEUVE CLICQUOT, REIMS, FRA145

ROSÉ, FIGUIÈRE MÉDITERRANÉE, PROVENCE, FRA10|40

WHITE

SAUVIGNON BLANC, SEA SALT, MARLBOROUGH, NZ13|50

SAUVIGNON BLANC, OUT NUMBERED, WAIRARAPA, NZ13|49

CHARDONNAY, SKYSHOWER, MONTEREY, CA14|54

CHARDONNAY, CAKEBREAD, NAPA VALLEY, CA95

PINOT GRIGIO, ISTA, VENEZIE, ITA12|47

HOUSE WHITE10|40

RED

CABERNET/MERLOT, CHATEAU MOULINAT, BORDEAUX, FRA11|43

CABERNET SAUVIGNON, SKYSHOWER, PASO ROBLES, CA15|58

PINOT NOIR, TREVENEZIE, VENETO, ITA12|47

MALBEC, SANTA JULIA, MENDOZA, ARG11|43

HOUSE RED10|40



www.kingstreetoysterbar.com

 vegetarian  sales of this item benefit oyster recovery  spicy ingredients

* consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness

an automatic 20% gratuity is added for parties of 6 or more