

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

FROZE

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

FATHER & SON OLD FASHIONED

fillibuster boondogger whiskey, demerara, bitters

GIMLET

vodka or gin, lime cordial, lime, coconut foam

NY SOUR

bourbon, lemon, red wine

FROZEN MARGARITA

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

**ROTATING SEASONAL
COCKTAILS**14

PINEAPPLE EXPRESS

espolon tequila, ilegal mezcal, pineapple, lime

IT'S THYME FOR BOURBON

bulleit bourbon, lemon, lime

HAVANA ON MY MIND

don q cristal rum, luxardo, grapefruit, lime

PARK PALOMA

casamigos blanco tequila, grapefruit, lime, club soda

PARAMORE BLUES

espolon, peach schnapps, grand marnier, blue
curacao, lemon, lime

SHOOTERS11

YOU SO CRAZY

yuzu, pilsner

OG SHOOTER

tito's, house bloody mary mix

SPARKLING & ROSE

PROSECCO, CAVICCHIOLI 1928, ITA12|47

ROSÉ PROSECCO, CLARA C' FIORI DI PROSECCO, ITA12|47

SYRAH ROSE, CROIX D'OR, FRA13|51

WHITE

RIESLING, CHATEAU STE. MICHELLE, WA12|47

PINOT GRIGIO, QUADRI, ITA12|47

SAUVIGNON BLANC, WITHER HILLS, MARLBOROUGH, NZ12|47

CHENIN BLANC/VIIGNIER, PINE RIDGE, NAPA VALLEY, CA12|47

CHARDONNAY, MATCHBOOK, CENTRAL VALLEY, CA13|51

RED

PINOT NOIR, FIRESTEED, WILLAMETTE VALLEY, OR13|51

TEMPRANILLO, LATÚE, LA MANCHA, ESP12|47

CABERNET SAUVIGNON, CRAFTWORKS, MONTEREY, CA14|55

MALBEC, PADRILLOS, MENDOZA, ARG13|51



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🌱 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