

HAPPY HOUR

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

FOOD AND DRINKS

\$9 COCKTAILS

RAIL SPIRIT + 1 MIXER

MARGARITA
ADD PEACH, MANGO OR
STRAWBERRY + \$3

SEASONAL SANGRIA

KING STREET COLLINS

HOUSE MULE

HOUSE PUNCH

FROZE

WINE

\$2 OFF ALL HOUSE WINES

BEER

\$2 OFF ALL DRAFT BEERS

* \$1.75 OYSTERS

KSOB HOUSE OYSTERS

increments of 3

FOOD

SHRIMP BITES \$9

SHRIMP PO BOY \$9

* TUNA TACOS \$9

SPINACH DIP \$9

HOMEMADE CHICKEN TENDERS \$8

BUFFALO CHICKEN SLIDERS \$8

CRABCAKE SLIDERS \$9

* SALMON BLT SLIDERS \$9

KING STREET WINGS \$9

BLEU CHEESE CHIPS \$9

* CHOP HOUSE BURGER \$10

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

BRUSCHETTA \$11

DESSERT

HOT FUDGE BROWNIE SUNDAE9

warm brownie, candied pecans, ice cream, hot fudge

WHITE CHOCOLATE BREAD PUDDING9

shaved white chocolate, bourbon vanilla sauce

KEY LIME PIE9

raspberry sauce, graham cracker crust

MILE HIGH PIE9

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

SEASONAL DESSERT9

COCKTAILS

ROTATING SEASONAL
COCKTAILS16

EVENING SUN

grey goose le citron, liqueur de violette, allspice dram,
rosemary, lemon

GONE ON A PURPLE CLOUD

empress 1908, lemon, coconut citrus foam

COLADAS ARE FOR LOVERS

bacardí superior, crème de banane, crème de cacao,
white chocolate, coconut, pineapple, lime

HELL & BACK

patrón silver, chacho aguardiente, cointreau, apricot,
arbol chili, lime, honey

MANHATTAN STREETS

angel's envy bourbon, averta, crème de noyaux,
chocolate, bitters

SPIRIT OF THE SOUTH

contradiction rye, genepy, suze, herbsaint, peychaud's

STRAWBERRY PLANES FOREVER

lazzaroni amaretto, aperol, amaro nonino, strawberry,
lemon, bitters

OYSTER SHOOTERS12

SAKE SHUCKS

tensei endless summer sake, lime, ponzu

OG SHOOTER

tito's, house bloody mary mix

CHACH YO MOUTH

chacho aguardiente, 21 seeds cucumber jalapeno,
house made lime cordial

SPARKLING & ROSE

HOUSE BUBBLES12|48

HOUSE ROSÉ12|48

ROSÉ, COMMANDERIE DE LA BARGEMONE, PROVENCE, FRA 202213|52

ROSÉ, PERFECTUS, MÉDITERRANÉE, PROVENCE, FRA 202216|64

BOUVET SAPHIR, BOUVET-LADUBAY, SAUMUR, FRA N/V14|56

BRUT ROSE, ALBERT BICHOT, CRÉMANT DE BOURGOGNE, FRA N/V18|72

WHITE

HOUSE WHITE12|48

MACABEO/GARNACHA, INDEPENDENT, ARAGON, ESP12|48

PINOT GRIGIO, BIAGIO, TERRE SICILIANE, SICILY, IT 202213|52

SAUVIGNON BLANC, FLANNERY HILL, MARLBOROUGH, NZL 202115|60

CHENIN BLANC/VIIGNIER, TERRA D'ORO, AMADOR, CA 202113|52

MUSCADET, FAMILLE HÉRAUD, LOIRE VALLEY, FRA 202013|52

RIESLING, J. LOHR, MONTEREY, CA 202113|52

CHARDONNAY, JOSH CELLARS, CRAFTSMAN'S COLLECTION, CA N/V14|56

RED

HOUSE RED12|48

TEMPRANILLO/GARNACHA, LINARIA, ARAGON, ESP12|48

PINOT NOIR, SUDURI, WILLAMETTE, OR 202114|56

CABERNET SAUVIGNON, ZONTE'S FOOTSTEP, FLEURIEU, AUS 201817|68

MALBEC, MONTES, VALLE DEL COLCHAGUA, CHL 202014|56

ZINFANDEL, WILD THING, CAROL SHELTON WINES, MENDOCINO, CA 202016|64

SANGIOVESE/CABERNET SAUVIGNON, TOSCANA GRIFI, AVIGNONESI, TUSCANY, IT 201915|60



www.kingstreetoysterbar.com

🌱 vegetarian 🌾 gluten free options available upon request 🌶️ spicy ingredients

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