

HAPPY HOUR

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

FOOD AND DRINKS

*\$1.50 OYSTERS

KSOB HOUSE OYSTERS
increments of 3

\$7 COCKTAILS & WINE

RAIL DRINKS + 1 MIXER

MARGARITA
ADD PEACH, MANGO OR
STRAWBERRY + \$3

GIMLET

HOUSE MULE

HOUSE PUNCH

SEASONAL SANGRIA

FROZE

NY SOUR

HOUSE WINES

BEER

\$7 KSOB IPA OR LAGER

FOOD

SPINACH DIP \$7

HOMEMADE CHICKEN TENDERS \$7

BUFFALO CHICKEN SLIDERS \$7

SHRIMP BITES \$8

* 2 TUNA TACOS \$8

CRABCAKE SLIDERS \$8

* SALMON BLT SLIDERS \$8

5 KING STREET WINGS \$8

BLEU CHEESE CHIPS \$8

SHRIMP PO BOY \$9

* CHOP HOUSE BURGER \$9

fresh ground chuck, ham, bbq sauce,
cheddar cheese, lettuce, tomato, fries

BRUSCHETTA \$9

JAX'S 1 LB MUSSELS \$9

DESSERT

HOT FUDGE BROWNIE SUNDAE 8

warm brownie, candied pecans, ice cream, hot fudge

WHITE CHOCOLATE BREAD PUDDING 8

shaved white chocolate, bourbon vanilla sauce

KEY LIME PIE 8

raspberry sauce, graham cracker crust

MILE HIGH PIE 8

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

SEASONAL DESSERT 8

COCKTAILS

ROTATING SEASONAL COCKTAILS 14

EVENING SUN

grey goose le citron, violette liqueur, allspice dram,
rosemary simple syrup, and lemon juice

LAVENDER HAZE

gin, elderflower liqueur, blueberries, lemon mint foam

BOURBON MAPLE SOUR

benchmark bourbon, maple syrup, lemon, egg whites

PUFF THE MAGIC DRAGON

jalapeno infused espolon, dragon fruit, hibiscus, lime

MAI OTHER LOVE

bacardí cuatro, plantation pineapple, goslings 151,
dry curaçao, pineapple, macadamia, lime, angostura

CARAMEL EYES

añejo tequila, caramelized pear, cinnamon,
ginger agave

STRAWBERRY LETTER

lillet rosé, aperol, strawberry, orange, house bubbles

FROZEN COCKTAILS 14

FROZE

malibu passion fruit, malibu mango, independent
rosé, lillet rosé, watermelon, lemon

FROZEN ESPRESSO MARTINI

stolichnaya vanilla, grind espresso liqueur,
house made cold brew, oat milk

KING STREET CLASSICS 14

HOUSE PUNCH

bacardí cuatro, bacardí limón, raspberry, blackberry,
hibiscus tea, pineapple, lemon

HOUSE MULE

choice of spirit, house made ginger beer

SEASONAL SANGRIA

red blend, calvados, pear, apple, spiced pear liqueur

KING STREET ESPRESSO MARTINI

stolichnaya vanilla, grind espresso liqueur, fresh
espresso, ghee, chocolate

FATHER & SON OLD FASHIONED

larceny small batch, demerara, bitters

GIMLET

tito's vodka & empress gin, lime cordial, lime,
coconut foam

NY SOUR

benchmark bourbon, lemon, red wine, egg white

OYSTER SHOOTERS 11

* 🍷 OG SHOOTER

tito's, house bloody mary mix

* 🌶️ CHACH YO MOUTH

chacho aguardiente, 21 seeds cucumber jalapeno,
lime cordial, jalapeno mignonette

* 🍶 SAKE SHUCKS

tensei endless summer sake, lime, ponzu

SPARKLING

HOUSE BUBBLES 10|38

MONTELLIANA PROSECCO, VENETO, ITA 12|46

FRANCOIS MONTAND BRUT ROSE, JURA, FRA 13|50

BODEGAS LANGA CAVA RESERVA NV, CATALONIA, ESP 13|50

WHITE

HOUSE CHARDONNAY, CA, USA 10|38

DUCKHORN DECOY CHARDONNAY, CA, USA 13|50

CHAMISAL CHARDONNAY, CENTRAL COAST, CA 14|52

CAKEBREAD CHARDONNAY, NAPA VALLEY, CA 100

HOUSE PINOT GRIGIO, CA, USA 10|38

PUNZI PINOT GRIGIO, VENETO, ITA 12|46

THE CROSSINGS SAUV BLANC, MARLBOROUGH, NZ 13|50

LAKE CHALICE "THE NEST" SAUV BLANC, MARLBOROUGH, NZL 14|52

DOMAINE BROCHARD SANCERRE, SANCERRE, FRA 75

BROADBENT VINHO VERDE, MINHO, PRT 11|42

CARL GRAFF RIESLING, MOSEL, GER 12|46

ROSÉ

HOUSE ROSÉ 10|38

FRANCOIS MONTAND BRUT ROSE, JURA, FRA 13|50

ELK COVE ROSE OF PINOT NOIR, WILLAMETTE VALLEY, OR 13|50

RED

HOUSE CABERNET, CA 10|38

FAIRFAX CABERNET, CENTRAL COAST, CA 13|50

REQUIEM CABERNET, COLUMBIA VALLEY, WA 15|54

BARNARD GRIFFIN MERLOT, COLUMBIA VALLEY, WA 15|54

SANTA JULIA MALBEC, MENDOZA, ARG 11|42

CAYMUS CALIFORNIA LABEL, CA, USA 95

SALDO ZINFANDEL, NORTHERN CA, USA 16|60

SEAN MINOR PINOT NOIR, SONOMA COAST, CA 11|42



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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