

HAPPY HOUR

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

FOOD AND DRINKS

\$1 OYSTERS

* KSOB HOUSE OYSTERS
increments of 3

\$5 COCKTAILS & WINE

RAIL SPIRIT + 1 MIXER

MARGARITA
ADD PEACH, MANGO OR
STRAWBERRY + \$3

SEASONAL SANGRIA

KING STREET COLLINS

HOUSE MULE

HOUSE PUNCH

FROZE

HOUSE WINES

BEER

\$5 KSOB IPA OR LAGER

FOOD

BLEU CHEESE CHIPS \$5

SPINACH DIP \$5

HOMEMADE CHICKEN TENDERS \$5

BUFFALO CHICKEN SLIDERS \$5

CRABCAKE SLIDERS \$5

* SALMON BLT SLIDERS \$5

SHRIMP BITES \$6

* 2 TUNA TACOS \$6

SHRIMP PO BOY \$7

5 KING STREET WINGS \$7

* CHOP HOUSE BURGER \$7

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

JAX'S 1 LB MUSSELS \$7

BRUSCHETTA \$7

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 15

EVENING SUN

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

MAI OTHER LOVE

bacardí reserva ocho, plantation pineapple,
plantation oftd, dry curaçao, pineapple, macadamia,
lime, angostura

HELL & BACK

patrón silver, chacho barrel finished aguardiente,
cointreau, apricot, mandarin, apple, arbol chili, lime,
scrappy's fire tincture, tajin

NY SOUR

jefferson's very small batch, lemon, red wine,
egg white

GIMLET

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

STRAWBERRY LETTER

lillet rosé, aperol, strawberry, orange, cava

FROZEN COCKTAILS 15

FROZE

malibu peach, independent rosé, lillet rosé,
watermelon, lemon

FROZEN ESPRESSO MARTINI

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

KING STREET CLASSICS 15

HOUSE PUNCH

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

SEASONAL SANGRIA

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

HOUSE MULE

choice of spirit, house made ginger beer

KING STREET COLLINS

choice of spirit, house made lime cordial

KING STREET MARGARITA

olmeca altos plata, cointreau, lime, orange

KING STREET ESPRESSO MARTINI

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

FATHER & SON OLD FASHIONED

maker's mark bourbon, demerara, bitters

NON-ALCOHOLIC 10

KING STREET COOLER

hibiscus, lychee, lemon, blueberry citrus basil tea

OYSTER SHOOTERS 12

* 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 12|48

PROSECCO, LOGGIA, CARMINA, IT 14|56

BRUT ROSÉ, BELLE JARDIN VIN MOUSSEUX ROSÉ, FR 14|56

WHITE

HOUSE WHITE 12|48

RIESLING, CIRCLE, RED NEWT, FINGER LAKES, NY 14|56

SAUVIGNON BLANC, FLANNERY HILL, MARLBOROUGH, NZ 15|60

CHARDONNAY, BRAVIUM, RUSSIAN RIVER VALLEY, CA 14|56

CHENIN BLANC, MATANZAS CREEK, SONOMA COUNTY, CA 15|60

ROSÉ

HOUSE ROSÉ 12|48

RED

HOUSE RED 12|48

PINOT NOIR, ELOUAN, OR 14|56

CABERNET SAUVIGNON, ONE STONE, PASO ROBLES, CA 14|56

MALBEC, ZUCCARDI, MENDOZA, AR 14|56



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 all checks