

HAPPY HOUR EVERYDAY 3:00PM - 6:30PM 90 MINUTE LIMIT PER TABLE FOOD AND DRINKS * \$1.25 OYSTERS KSOB HOUSE OYSTERS increments of 3
\$6 COCKTAILS & WINE MARGARITA add white peach, mango or strawberry + \$3 RAIL SPIRIT + 1 MIXER SEASONAL SANGRIA KING STREET COLLINS HOUSE MULE HOUSE PUNCH FROZE HOUSE WINES GIMLET with coconut foam
BEER \$6 KSOB IPA OR LAGER \$2 OFF ALL DRAFTS
ZERO PROOF COCKTAIL \$6 KING STREET COOLER
FOOD 🌱 BLEU CHEESE CHIPS \$6 marinated tomato, warm bleu cheese, basil aioli HOMEMADE CHICKEN TENDERS \$6 BUFFALO CHICKEN SLIDERS \$6 bleu cheese dressing, pickle, lettuce 🌱 FRIED GREEN TOMATOES \$6 roasted corn salsa, spicy remoulade SPINACH DIP \$6 SALMON BLT SLIDERS \$6 lettuce, tomato, bacon, basil aioli FRIED OYSTER SLIDERS \$6 lettuce, tomato, spicy remoulade 🌱 KOREAN BRUSSELS SPROUTS \$7 asian chili tossed crispy brussels sprouts, chopped peanuts MEATBALL SLIDERS \$7 beef, whipped ricotta, marinara SHRIMP PO BOY \$7 SHRIMP BITES \$8 tempura fried, sweet chili lime sauce, asian slaw 🌱 CAPRESE FLATBREAD \$9 ricotta, balsamic, marinated tomatoes, red onion, basil CRABCAKE SLIDERS \$9 lettuce, tomato, spicy remoulade * 5 KING STREET WINGS \$9 * CHOP HOUSE BURGER \$10 fresh ground chuck, ham, bbq sauce, cheddar cheese, lettuce, tomato, fries JAX 1 LB MUSSELS \$11

DESSERT

DUBAI CHOCOLATE BROWNIE9	MILE HIGH PIE9
pistachio cream, kataifi, chocolate ganache, vanilla ice cream	oreo cookie crust, praline ice cream, chocolate, caramel, roasted peanuts
WHITE CHOCOLATE BREAD PUDDING9	SEASONAL DESSERT9
shaved white chocolate, bourbon vanilla sauce	
KEY LIME PIE9	
raspberry sauce, graham cracker crust	

COCKTAILS

CLASSICS15	AIRMAIL
HOUSE PUNCH	bacardi cuatro, lime, honey syrup, house bubbles
bacardi cuatro, bacardi limon, raspberry, blackberry, hibiscus tea, caramelized pineapple, lemon	BEE’S KNEES
HOUSE MULE	gin, lemon, honey syrup
choice of spirit, house made ginger beer	LEESBURG ROSE
SEASONAL SANGRIA	tito's, elderflower, lemon, house bubbles
KING STREET ESPRESSO MARTINI	SMOKIN IN THE CITY
vanilla vodka, espresso liqueur, fresh espresso, chocolate shavings	elijah craig, black walnut bitters, cherry smoked
FATHER & SON OLD FASHIONED	CARMEL EYES
bulleit, bulleit rye, old fashioned syrup	corazon anejo, caramelized pear puree, lime, ginger agave
GIMLET	
vodka or gin, lime cordial, lime, coconut foam	
NY SOUR	
benchmark bourbon, lemon, red wine, egg white	
PLUM INTENDED	
benchmark bourbon, honey plum syrup, amaro montenegro, lemon, fresh basil	

FROZEN COCKTAILS15

FROZE
malibu peach, rosé, lillet rosé, watermelon, lemon

ZERO PROOF COCKTAIL10

KING STREET COOLER
hibiscus, lychee, lemon, blueberry citrus basil tea

🍸 HELL & BACK
patron silver, chacho aguardiente, cointreau, apricot, mandarin, apple, arbol chili, lime, scrappy's fire tincture, tajin rim
STRAWBERRY FIELDS
prosecco, gin, strawberry basil syrup, lemon juice

OYSTER SHOOTERS12

* OG SHOOTER
tito's, house bloody mary mix
* 🍷 CHACH YO MOUTH
chacho aguardiente, 21 seeds cucumber jalapeno, lime cordial, jalapeno mignonette
* SAKE SHUCKS
sake, lime, ponzu, red bell pepper, cilantro

OYSTER SHOOTER FLIGHT20
* responsibly portioned versions of our 3 oyster shooters - OG Shooter, Chach Yo Mouth, Sake Shucks

SPARKLING

BRUT ROSÉ, BELLE JARDIN, VIN MOUSSEUX ROSÉ, FRANCE14 56
PROSECCO, LOGGIA, CARMINA, ITALY14 56
HOUSE BUBBLES11 40

WHITE

🏔️ SAUVIGNON BLANC, KSOB “SHUCK IT,” BOXWOOD ESTATE, MIDDLEBURG, VA12 46
PINOT GRIGIO, SANTOME, VENETO, ITALY12 45
REISLING, RED NEWT CELLARS CIRCLE, FINGER LAKES, NY14 56
SAUVIGNON BLANC, DOMAINE BELLEVUE, TOURAINE, FRANCE14 56
CHENIN BLANC, MATANZAS CREEK, SONOMA, CA15 60
HOUSE WHITE13 50
HOUSE WHITE13 50

ROSE

HOUSE ROSÉ12 48

RED

🏔️ RED BLEND, KSOB “KRAKEN,” BOXWOOD ESTATE, MIDDLEBURG, VA12 46
PINOT NOIR, ELOUAN, OR14 56
PINOT NOIR, CARMEL ROAD, MONTEREY COUNTY, CA10 38
CABERNET SAUVIGNON, ONE STONE, PASO ROBLES, CA14 56
MALBEC, ZUCCARDI, MENDOZA, ARGENTINA14 56
HOUSE CABERNET12 48