

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 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 \$7 KSOB IPA OR LAGER \$2 OFF ALL DRAFTS
ZERO PROOF COCKTAIL \$7 KING STREET COOLER
FOOD HOMEMADE CHICKEN TENDERS \$7 BUFFALO CHICKEN SLIDERS \$7 bleu cheese dressing, pickle, lettuce 🍃 FRIED GREEN TOMATOES \$7 roasted corn salsa, spicy remoulade SPINACH DIP \$7 🍃 KOREAN BRUSSELS SPROUTS \$7 asian chili tossed crispy brussels sprouts, chopped peanuts MEATBALL SLIDERS \$7 beef, whipped ricotta, marinara FRIED OYSTER SLIDERS \$7 lettuce, tomato, spicy remoulade SALMON BLT SLIDERS \$8 lettuce, tomato, bacon, basil aioli SHRIMP BITES \$8 tempura fried, sweet chili lime sauce, asian slaw 🍃 BLEU CHEESE CHIPS \$8 marinated tomato, warm bleu cheese, basil aioli CRABCAKE SLIDERS \$9 lettuce, tomato, spicy remoulade * 5 KING STREET WINGS \$9 * 2 TUNA TACOS \$9 SHRIMP PO BOY \$9 * CHOP HOUSE BURGER \$10 fresh ground chuck, ham, bbq sauce, cheddar cheese, lettuce, tomato, fries JAX 1 LB MUSSELS \$11

DESSERT

DUBAI CHOCOLATE BROWNIE	10
pistachio cream, kataifi, chocolate ganache, vanilla ice cream	
WHITE CHOCOLATE BREAD PUDDING	10
shaved white chocolate, bourbon vanilla sauce	
KEY LIME PIE	10
raspberry sauce, graham cracker crust	

MILE HIGH PIE	10
oreo cookie crust, praline ice cream, chocolate, caramel, roasted peanuts	
SEASONAL DESSERT	10

COCKTAILS

CLASSICS	16
HOUSE PUNCH	
bacardi cuatro, bacardi limon, raspberry, blackberry, hibiscus tea, caramelized pineapple, lemon	
HOUSE MULE	
choice of spirit, house made ginger beer	
SEASONAL SANGRIA	
KING STREET ESPRESSO MARTINI	
vanilla vodka, espresso liqueur, fresh espresso, chocolate shavings	
FATHER & SON OLD FASHIONED	
bulleit, bulleit rye, old fashioned syrup	
GIMLET	
vodka or gin, lime cordial, lime, coconut foam	
HELL & BACK	
patron silver, chacho aguardiente, cointreau, apricot, mandarin, apple, arbol chili, lime, scrappy's fire tincture, tajin rim	

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	
sake, lime, ponzu, red bell pepper, cilantro	

OYSTER SHOOTER FLIGHT	21
* responsibly portioned versions of our 3 oyster shooters - OG Shooter, Chach Yo Mouth, Sake Shucks	

BUBBLES

MIONETTO PROSECCO ROSE, ITALY	12 46
VEUVE CLICQUOT BRUT CHAMPAGNE	130
HOUSE BUBBLES	12 46

WHITE

SAUVIGNON BLANC, KSOB “SHUCK IT,” BOXWOOD ESTATE, MIDDLEBURG, VA	12 46
RIESLING, DR. THANISCH, MOSEL, GERMANY	11 42
SAUVIGNON BLANC, SEA SALT, NEW ZEALAND	14 52
VINHO VERDE, BROADBENT, MINHO, PORTUGAL	10 38
SANCERRE, LE PETITE PERROY, FRANCE	81
SAUVIGNON BLANC, WINTER HILLS, MARLBOROUGH, NEW ZEALAND	14 54
CHARDONNAY (UNOAKED), PIKE ROAD, CA	14 54
CHARDONNAY, CAKEBREAD, NAPA VALLEY, CA	100
CHARDONNAY, TEXTBOOK, SONOMA, CA	12 46
HOUSE PINOT GRIGIO	10 38
HOUSE CHARDONNAY	10 38

ROSÉ

ROSÉ OF SANGIOVESE, BARNARD GRIFFIN, COLUMBIA VALLEY, WA	11 42
MIONETTO PROSECCO ROSE, ITALY	12 46
HOUSE ROSÉ	10 38

RED

RED BLEND, KSOB “SHUCK IT,” BOXWOOD ESTATE, MIDDLEBURG, VA	12 46
PINOT NOIR, SEAN MINOR, SONOMA, CA	11 42
PINOT NOIR, PIKE ROAD, WILLAMETTE VALLEY, OR	14 54
MALBEC, CATENA VISTA FLORES, MENDOZA, ARGENTINA	11 42
CABERNET SAUVIGNON, WILLIAM HILL, NORTH COAST, CA	12 46
CABERNET SAUVIGNON, CAYMUS VINEYARDS, NAPA VALLEY, CA	120
HOUSE CABERNET	10 38