

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

\$6 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

PGH RICK'S SANDWICH \$10

pastrami, provolone, vinegar based coleslaw,
fresh cut french fries, tomato, hot sauce, fresh
italian bread

DESSERT

DUBAI CHOCOLATE BROWNIE9

pistachio cream, kataifi, chocolate ganache,
vanilla ice cream

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

CLASSICS15

HOUSE PUNCH

bacardi cuatro, bacardi limon, raspberry, blackberry,
hibiscus tea, caramelized pineapple, lemon

HOUSE MULE

cirrus vodka, 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

LAVENDER HAZE

gin lavender, lemon elderflower, mint foam

NY SOUR

benchmark bourbon, lemon, red wine, egg white

ZERO PROOF COCKTAIL10

KING STREET COOLER

hibiscus, lychee, lemon, blueberry citrus basil tea

FROZEN COCKTAILS14

FROZE

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

FROZEN ESPRESSO MARTINI

vanilla vodka, espresso liqueur, house made cold brew,
oat milk

CATANO SUNSET DAQUARI

mango rum, chili, passionfruit, key lime

BUBBLES

LA MARCA PROSECCO ROSÉ, VENETO, ITALIA13|50

LA MARCA PROSECCO, VENETO, ITALIA13|50

NV LAURENT PERRIER, "LA CUVEE", BRUT, CHAMPAGNE, FRANCIA (750ML)120

NV LAURENT PERRIER, "LA CUVEE", BRUT, CHAMPAGNE, FRANCIA (375ML)65

WHITE

BROADBENT, VINHO VERDE, PORTUGAL10|38

PROVERB, PINOT GRIGIO, CALIFORNIA10|38

WITHER HILLS, SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND13|50

SEA SALT, SAUVIGNON BLANC, CALIFORNIA13|50

COPPER RIDGE, CHARDONNAY, CALIFORNIA10|38

PROSPER MAUFOUX, CHARDONNAY, BURGUNDY, FRANCE15|58

TEXTBOOK, CHARDONNAY, SONOMA COAST, CALIFORNIA15|58

GARZON, ALBARIÑO, RESERVA, URUGUAY56

BEAUMONT, CHENIN BLANC, WESTERN CAPE, SOUTH AFRICA58

EMILIO MORO, GODELLO, "POLVORETE", BIERZO, SPAIN64

DOMAINE FORET, "GASSELIN", SANCERRE, FRANCE99

ROMBAUER, CHARDONNAY, CANEROS, CALIFORNIA110

ROSÉ / SKIN CONTACT

DOMAINE FIGUIÈRE, ROSÉ, "MAGALI", PROVENCE, FRANCE13|52

WHEN LIFE GIVES YOU ORANGES, ROSE, "VIN ORANGE", VDF, FRANCE12|46

RED

COPPER RIDGE CABERNET SAUVIGNON, CALIFORNIA10|38

CLOS DE VIEUX, BEAUJOLAIS, FRANCE14|54

PIKE ROAD, PINOT NOIR, WILLAMETTE VALLEY, OREGON13|50

GREENWING, CABERNET SAUVIGNON, COLUMBIA VALLEY, WASHINGTON14|54

BV CABERNET SAUVIGNON, NAPA VALLEY, CA88

CAYMUS, CABERNET SAUVIGNON, CALIFORNIA100

www.kingstreetoysterbar.com

✓ vegetarian GF gluten free options available upon request 🌶️ spicy ingredients | A 20% gratuity will be automatically applied to all parties of 6 or more.

* Items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.