

HAPPY HOUR

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

FOOD AND DRINKS

\$7 COCKTAILS & WINE

RAIL DRINKS + 1 MIXER

MARGARITA
ADD PEACH, MANGO OR
STRAWBERRY + \$3

GIMLET

HOUSE MULE

HOUSE PUNCH

SEASONAL SANGRIA

FROZE

CATAÑO SUNSET DAIQUIRI

NY SOUR

HOUSE WINES

BEER

\$2 OFF ALL DRAFT BEERS

* \$1.50 OYSTERS

KSOB HOUSE OYSTERS
increments of 3

FOOD

SHRIMP BITES \$8

SHRIMP PO BOY \$9

* TUNA TACOS \$8

SPINACH DIP \$7

HOMEMADE CHICKEN TENDERS \$7

BUFFALO CHICKEN SLIDERS \$7

CRABCAKE SLIDERS \$8

* SALMON BLT SLIDERS \$8

KING STREET WINGS \$8

BLEU CHEESE CHIPS \$8

* CHOP HOUSE BURGER \$9

beef, ham, bbq sauce, cheddar cheese,
lettuce, tomato, fries

BRUSCHETTA \$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

DAISIES ARE FOREVER

butterfly elderberry, butterfly botanical, st germain,
italicus, black currant, lavender, lemon

PINEAPPLE EXPRESS

olmeca altos plata, mezcal, pineapple, lime

TAKE THE SUN AWAY

empres 1908, guava, kiwi, agave, lemon, mint,
scrappy's black lemon

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

SUMMER'S THIRST

del maguey vida, cointreau, tamarind, orange, agave,
lemon, hibiscus foam, tajin

STRAWBERRY LETTER '24

lillet rosé, aperol, strawberry, orange, cava

FROZEN COCKTAILS 14

 CATAÑO SUNSET DAIQUIRI

bacardí mango chile, clément rhum agricole, velvet
falernum, chinola passion fruit, key lime

FROZE

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

FROZEN ESPRESSO MARTINI

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

SPARKLING

HOUSE BUBBLES 11|44

PROSECCO, CAVICCHIOLI 1928, ITA 12|47

ROSÉ PROSECCO, CLARA C' FIORI DI PROSECCO, ITA 12|47

WHITE

HOUSE WHITE 11|44

RIESLING, CHATEAU STE. MICHELLE, WA 12|47

PINOT GRIGIO, QUADRI, ITA 12|47

SAUVIGNON BLANC, WITHER HILLS, MARLBOROUGH, NZL 12|47

CHENIN BLANC/VIIGNIER, PINE RIDGE, NAPA VALLEY, CA 12|47

CHARDONNAY, MATCHBOOK, CENTRAL VALLEY, CA 13|51

ROSÉ

HOUSE ROSÉ 11|44

SYRAH ROSÉ, CROIX D'OR, FRA 13|51

RED

HOUSE RED 11|44

PINOT NOIR, FIRESTEED, WILLAMETTE VALLEY, OR 13|51

TEMPRANILLO, LATÚE, LA MANCHA, ESP 12|47

CABERNET SAUVIGNON, CRAFTWORKS, MONTEREY, CA 14|55

MALBEC, PADRILLOS, MENDOZA, ARG 13|51

