

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

LAVENDER HAZE

gin, elderflower liqueur, blueberries, lemon mint foam

TAKE ME TO PERU

pisco, lime juice, dragonfruit, egg white

HELL & BACK

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

MAI OTHER LOVE

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

PINEAPPLE EXPRESS

olmeca altos plata, mezcal, pineapple, lime

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 10|38

MONTELLIANA PROSECCO, VENETO, ITA 12|46

FRANCOIS MONTAND BRUT ROSE, JURA, FRA 13|50

BODEGAS LANGA CAVA RESERVA NV, CATALONIA, ESP 13|50

WHITE

HOUSE CHARDONNAY, CA, USA 10|38

DUCKHORN DECOY CHARDONNAY, CA, USA 13|50

CHAMISAL CHARDONNAY, CENTRAL COAST, CA 14|52

CAKEBREAD CHARDONNAY, NAPA VALLEY, CA 100

HOUSE PINOT GRIGIO, CA, USA 10|38

PUNZI PINOT GRIGIO, VENETO, ITA 12|46

VILLA MARIA SAUV BLANC, MARLBOROUGH, NZL 13|50

LAKE CHALICE "THE NEST" SAUV BLANC, MARLBOROUGH, NZL 14|52

DOMAINE BROCHARD SANCERRE, SANCERRE, FRA 75

BROADBENT VINHO VERDE, MINHO, PRT 11|42

CARL GRAFF RIESLING, MOSEL, GER 12|46

ROSÉ

HOUSE ROSÉ 10|38

FRANCOIS MONTAND BRUT ROSE, JURA, FRA 13|50

ELK COVE ROSE OF PINOT NOIR, WILLAMETTE VALLEY, OR 13|50

RED

HOUSE CABERNET, CA 10|38

FAIRFAX CABERNET, CENTRAL COAST, CA 13|50

REQUIEM CABERNET, COLUMBIA VALLEY, WA 15|54

BARNARD GRIFFIN MERLOT, COLUMBIA VALLEY, WA 15|54

SANTA JULIA MALBEC, MENDOZA, ARG 11|42

CAYMUS CALIFORNIA LABEL, CA, USA 95

SALDO ZINFANDEL, NORTHERN CA, USA 16|60

SEAN MINOR PINOT NOIR, SONOMA COAST, CA 11|42



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