

HAPPY HOUR

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

FOOD AND DRINKS

\$1 OYSTERS

* KSOB HOUSE OYSTERS
increments of 3

\$5 COCKTAILS & WINE

RAIL SPIRIT + 1 MIXER

MARGARITA
ADD PEACH, MANGO OR
STRAWBERRY + \$3

SEASONAL SANGRIA

KING STREET COLLINS

HOUSE MULE

HOUSE PUNCH

FROZE

HOUSE WINES

BEER

\$5 KSOB IPA OR LAGER

FOOD

BLEU CHEESE CHIPS \$5

SPINACH DIP \$5

HOMEMADE CHICKEN TENDERS \$5

BUFFALO CHICKEN SLIDERS \$5

CRABCAKE SLIDERS \$5

* SALMON BLT SLIDERS \$5

SHRIMP BITES \$6

* 2 TUNA TACOS \$6

SHRIMP PO BOY \$7

5 KING STREET WINGS \$7

* CHOP HOUSE BURGER \$7

fresh ground chuck, ham, bbq sauce,
cheddar cheese, lettuce, tomato, fries

JAX'S 1 LB MUSSELS \$7

BRUSCHETTA \$7

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

EVENING SUN

grey goose le citron, violette liqueur, allspice dram,
rosemary simple syrup, and lemon juice

PINEAPPLE EXPRESS

olmeca altos plata, mezcal, pineapple, lime

NY SOUR

jefferson's very small batch, lemon, red wine,
egg white

MAI OTHER LOVE

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

GIMLET

tito's vodka & empress gin, lime cordial, lime,
coconut foam

HELL & BACK

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

FROZEN COCKTAILS 14

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 DALIA, VENETO, ITALY 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

RED

HOUSE RED 11|44

TEMPRANILLO, LATÚE, LA MANCHA, ESP 12|47

CRAFTWORK PINOT NOIR, MONTEREY COUNTY, CALIFORNIA 14|55

MALBEC, PADRILLOS, MENDOZA, ARG 13|51



www.kingstreetoysterbar.com

 vegetarian  gluten free options available upon request  spicy ingredients

* consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness*