# Kings Fish House Drink menu

## WHITES

### pinot grigio (gris)

Donini

Glass - $11.00 | Bottle - $41

Veneto, Italy 2022

J Vineyards Pinot Gris

Glass - $12.00 | Bottle - $45

California 2022

Santa Margherita Pinot Grigio

Glass - $14.00 | Bottle - $53

Valdadige, Italy 2022

### Riesling

A to Z Wineworks

Glass - $11.00 | Bottle - $41

OR 2021

### Sauvignon Blanc

Infamous Goose

Glass - $11.50 | Bottle - $43

Marlborough, NZ 2022

Onx 'Field Day'

Glass - $12.00 | Bottle - $45

Templeton Gap, CA 2022

Craggy Range Te Muna Road

Bottle - $49

NZ 2022

'Decoy' by Duckhorn

Glass - $13.50 | Bottle - $51

California 2022

Cakebread Cellars

Bottle -$72

Napa Valley, California 2022

Cloudy Bay

Bottle - $82

Marlborough, New Zealand 2022

Twomey by Silver Oak

Bottle - $85

North Coast, California 2022

### Chardonnay

Tortoise Creek 'Jam's Blend'

Glass - $11.00 | Bottle - $41

Lodi, California 2022

Kendall-Jackson Reserve

Glass - $12.50 | Bottle - $47

California 2022

La Crema

Glass - $15.50 | Bottle - $59

Sonoma Coast, California 2022

Jordan

Glass - $18.00 | Bottle - $69

Russian River, Sonoma, California 2021

Frog's Leap 'Shale and Stone'

Bottle - $74

Napa Valley, California 2021

Patz & Hall 'Dutton Ranch'

Bottle - $74

Russian River Valley, Sonoma, California 2020

Rombauer

Bottle - $94

Carneros, California 2022

DuMOL 'isobel'

Bottle - $122

'Charles Heintz Vineyard', Sonoma, California 2020

## SPARKLING

Domaine Ste. Michelle Brut

Glass - $11.00 | Bottle - $41

Columbia Valley, Washington NV

Mionetto 'Avantgarde' Prosecco Brut

Glass - $12.00 | Bottle - $45

Treviso, Veneto, Italy NV

Mumm Brut Rosé

Glass - $16.00 | Bottle - $61

Napa Valley, California NV

Taittinger 'La Francaise' Brut

Bottle - $85

Reims, Champagne NV

## REDS

### ROSE

Bieler Pere et Fils 'Sabine'

Glass - $11.00 | Bottle - $41

Aix en Provence, France 2021

The Beach by Whispering Angel

Glass - $12.00 | Bottle - $45

Aix-en-Provence, France 2022

### PINOT NOIR

'Decoy' by Duckhorn Vineyards

Glass - $11.50 | Bottle - $43

California 2021

Martin Ray

Glass - $15.00 | Bottle - $57

Sonoma Coast, California 2022

Argyle

Glass - $15.50 | Bottle - $59

Willamette Valley, OR 2022

Argyle Reserve

Bottle - $68

Willamette Valley, Oregon 2022

Penner~Ash

Bottle - $84

Willamette Valley, Oregon 2021

Goldeneye

Bottle - $102

Anderson Valley, Mendocino, California 2021

### MERLOT

14 Hands

Glass - $11.00 | Bottle - 441

Columbia Valley, Washington 2021

Stags' Leap Winery

Bottle -$70

Napa Valley, California 2019

### CABERNET SAUVIGNON

Tortoise Creek

Glass - $11.00 | Bottle - $41

Lodi, California 2021

Joel Gott '815'

Glass - $13.00 | Bottle - $49

California 2021

Educated Guess

Glass - $15.50 | Bottle - $59

Napa, California 2022

Justin Vineyards

Bottle - $68

Paso Robles, California 2020

Silver Oak

Bottle - $122

Alexander Valley, Sonoma, California 2018

### BOLD REDS

Alamos Malbec

Glass - $11.00 | Bottle - $41

Mendoza, Argentina 2022

Stag's Leap Wine Cellars 'Hands of Time'

Bottle - $72

Napa Valley, California 2019

The Prisoner

Bottle - $92

Napa Valley, California 2021

Justin Vineyards 'Justification'

Bottle - $99

Paso Robles, California 2021

## WHISKEYS

### BOURBON

Evan's Williams

Bardstown, KY

86 proof

$11.00

Four Roses Small Batch

Lawrenceburg, KY

90 proof

$12.00

Bulleit Frontier

Lawrenceburg, KY

90 proof

$12.50

Cleveland 'Wheat Penny'

Cleveland, OH

94 proof

$13.00

Maker's Mark

Loretto, KY

90 proof

$13.00

Woodford Reserve

Versailles, KY

90 proof

$14.00

Knob Creek

Clermont, KY

100 proof

$14.00

Basil Hayden

Clermont, KY

80 proof

$14.00

Booker's Small Batch

Clermont, KY

~125 proof

$17.00

### RYE

Rittenhouse Bonded

Bardstown, KY

100 proof

$12.00

Templeton 4Yr

Templeton, IA

80 proof

$12.50

Bulleit Frontier Rye

Lawrenceburg, KY

90 proof

$12.50

Michter's US1 Rye

Louisville, KY

85 proof

$14.50

### BLENDED

Jameson

Dublin, Ireland

80 proof

$12.00

Monkey Shoulder

Dufftown, Moray

80 proof

$12.50

Crown Royal

Ontario, Canada

80 proof

$13.00

Johnnie Walker Black

Aryshire

80 proof

$14.00

### SINGLE MALT SCOTCH

Glenlivet 12Yr

Moray, Highlands

80 proof

$14.00

The Macallan 12Yr

Speyside

86 proof

$14.50

Laphroaig 10Yr

Isle of Islay

80 proof

$15.50

Oban 14Yr

Oban, Western Highland

86 proof

$17.00

Lagavulin 16Yr

Isle of Islay

86 proof

$17.00

The Macallan 18Yr

Speyside

86 proof

$49.00

### JAPANESE

Kaiyo Mizunara Oak

Japan

86 proof

$15.00

Kaiyo Mizunara Oak Cask

Japan

103 proof

$17.00

## CLASSIC COCKTAILS

OLD FASHIONED

Straight bourbon whiskey, sugar and bitters over block ice with orange essence

$13.00

DARK & STORMY

Gosling's Black Seal Rum, fresh lime, and Regatta ginger beer...served long

$14.00

PIMM'S CUP

Pimm's No.1 with fresh lemonade...served long charged with lemon-lime soda

$14.00

CADILLAC MARGARITA

Silver tequila, agave syrup, fresh lime and OJ over ice with a Grand Marnier float

$15.00

## ZERO PROOF

BERRY SMASH

Fresh lemonade, muddled with mint & raspberries

$6.75

HIBISCUS LIMEADE

Fresh limeade and house made hibiscus syrup charged with lemon-lime soda

$6.75

THE SPA

Fresh limeade and cucumber...charged with Regatta ginger beer

$6.75

## SPECIALTY COCKTAILS

PACIFIC AVENUE

Vodka, kiwi, elderflower, lemon & thyme... served on the rocks

$14.00

BEAUREGUARDE

Vodka, lemongrass, muddled blueberries and fresh lemon...served up

$14.00

TWO IF BY SEA

Grapefruit vodka, elderflower, honey, lemon and orange flower essence...served up

$14.00

THE HERBALIST

Prairie organic gin, fresh lime, basil & mint shaken and served up

$14.00

ROYAL FLUSH

Aged white rum, cucumber, lime & Aperol with a hint of sea salt...swizzled with crushed ice.

$14.00

AGAVE STING

Silver tequila, lime, jalapeño, pineapple & basil on the rocks with ancho chile salt rim

$14.00

PALOMA VERDE

Silver tequila, Del Maguey 'Vida', red grapefruit, Ancho Reyes Verde, lime & agave...served long $14.00

NEW YORK SOUR

A straight bourbon whiskey 'sour' ...on the rocks with a red wine float

$14.00

PASSING THYME

Straight bourbon, thyme, passion fruit liqueur Aperol, honey & lemon....served up

$14.00

BARTENDER'S SPECIAL

TIME SHIFT

Prairie organic gin, hibiscus, Lillet Blanc, Campari & orange bitters...over block ice with Rosemary essence

$14.00

## SPIRITS

### RUM

Cruzan Aged Light

St. Croix

80 proof

$11.00

Gosling's Black Seal

Bermuda

80 proof

$11.50

Bacardi Superior Light

Cuba

80 proof

$11.50

Diplomatico Mantuano 8 Year

Venezuela

80 proof

$11.50

Captain Morgan

Virgin Islands

70 proof

$12.00

### TEQUILA/MEZCAL

Rancho Alegre Silver

Jalisco

80 proof

$11.00

Cuervo Tradicional Silver

Jalisco

80 proof

$11.50

Del Maguey 'Vida' Mezcal

Oaxaca

84 proof

$12.00

Herradura Silver

Amatitán, Jalisco

80 proof

$12.00

Casamigos Blanco

Jalisco

80 proof

$13.50

Cazadores Reposado

Jalisco

80 proof

$13.50

Fortaleza Reposado

Jalisco

80 proof

$14.00

Patrón Silver

Atotonilco, Jalisco

80 proof

$14.00

Casamigos Reposado

Jalisco

80 proof

$14.50

Don Julio Añejo

Jalisco

80 proof

$15.00

Patrón Añejo

Atotonilco, Jalisco

80 proof

$15.00

Clase Azul Reposado

San Agustín, Jalisco

80 proof

$22.00

Don Julio Añejo 1942

Jalisco

80 proof

$25.00

### GIN

Prairie Organic

Minneapolis, MN

80 proof

$11.00

Beefeater

London, UK

94 proof

$11.50

Tanqueray

Scotland, UK

94.6 proof

$12.00

Bombay Sapphire

Whitchurch, UK

94 proof

$12.50

Hendrick's

Girvan, Scotland, UK

88 proof

$13.50

### VODKA

New Amsterdam

Modesto, CA

80 proof

$11.00

Deep Eddy Grapefruit

Dripping Springs, TX

70 proof

$11.50

Tito's Hand Crafted

Austin, TX

80 proof

$12.00

Absolut

Ahus, Sweden

80 proof

$12.00

Stolichnaya

Riga, Latvia

80 proof

$12.00

Grey Goose

Cognac, France

80 proof

$13.50

Belvedere Polmos

Zyrardów, Poland

80 proof

$13.50

Ketel One

Schiedam, The Netherlands

80 proof

$13.50

## DESSERTS

HOMEMADE ICE CREAM

Chocolate or vanilla bean

$8.00

CREME BRULEE

Vanilla bean custard, caramelized sugar top

$11.00

KEY LIME PIE

Nellie & Joe's Key Lime, homemade, whipped cream

$11.50

BREAD PUDDING

Jack Daniel's whiskey sauce, raisins, vanilla bean ice cream

$12.00

OLD FASHIONED CHOCOLATE CAKE

Strawberry purée, homemade whipped cream

$13.00

NEW YORK CHEESECAKE

Strawberry purée, homemade whipped cream

$13.00

HOOKED ON BUTTER CAKE

Vanilla bean ice cream, homemade whipped cream, berries

$14.00

## COFFEE & TEA

'Bitches Brew' Organic Dark Roast by Groundwork Coffee co.

$4.50

Assorted Teas

$4.50

Espresso

$5.50

Cappuccino

$6.25

Americano

$5.50

Cafe Latte

$6.25

## DRAUGHTS

Coors Light

16oz. - $6.00 | 22 oz. - $8.50

Light Lager 4.2%

Golden, CO

Smog City Li'l Bo Pils

16 oz. - $7.50 | 22 oz. - $10.00

Pilsner 4.4%

Torrance, CA

Stella Artois

16 oz. - $8.00 | 22 oz. - $10.50

Euro Pale Lager 5.0%

Leuven, Belgium

Allagash White

16 oz. - $8.50 | 22 oz. - $11.00

'Belgian' Wheat Ale 5.0%

Portland, ME

King Crab

16 oz. - $7.50 | 22 oz. - $10.00

Honey Blonde Ale 5.0%

Eureka, CA

Firestone Walker 805

16 oz. - $7.50 | 22 oz. – $10.00

Blonde Ale 4.7%

Paso Robles, CA

Victory Golden Monkey

16 oz. - $8.50 | 22 oz. - N/A

Tripel 9.5%

Downingtown, PA

Sierra Nevada

16 oz. - $8.00 | 22 oz. - $10.50

Pale Ale 5.6%

Chico, CA

Golden Road 'Ride on'

16 oz. - $9.00 | 22 oz. - $11.50

West Coast IPA 6.4%

Glendale, CA

Ballast Point Sculpin

16 oz. - $9.00 | 22 oz. - $11.50

IPA 7.0%

San Diego, CA

Sierra Nevada Hazy Little Thing

16 oz. - $8.00 | 22 oz. - $10.50

Hazy IPA 6.7%

Chico, CA

Guinness

16 oz. - $8.00 | 22 oz. - $10.50

Dry Irish Stout 4.2%

Dublin, Ireland

## BOTTLES & CANS

Michelob Ultra

$6.25

Light Lager 4.2%

St. Louis, MO

Bud Light

$5.75

Light Lager 4.2%

St. Louis, MO

Pacifico

$6.75

Mexican Pilsner 4.5%

Mexico

Corona Extra

$6.75

Mexican Lager 4.6%

mexico

Modelo Especial

$6.75

Mexican Pilsner 4.6%

mexico

Sapporo

$6.25

Pale Lager 5.0%

Tokyo, Japan

Blue Moon

6.75

'Belgian' Wheat 5.4%

Golden, CO

## WELCOME

We’ve been in restaurants a long time (three generations to be precise) and we love seafood; so maybe it was inevitable that sooner or later our passion for fresh fish would get the better of us. And there’s so much to be passionate about- the freshness, the flavor, the variety, the surprise.

Writers might dream of writing the great American novel. We dreamed of creating the ultimate seafood experience. So true to a great American tradition, we took to the road and began the long journey down highways and byways to well-traveled destinations and out-of-the-way places in search of the essential ingredients.

We put on bibs, pulled up a seat, and soaked up the seafood experience: the funny odd hand-painted signs, the no-name dishes with unforgettable flavor, the freshly harvested oysters and clams piled high like glistening treasure troves, the hand-lettered special on ancient blackboards, and the savory simmer of every combination of spices imaginable.

One thing was clear wherever we went: People put a whole lot of themselves into their restaurants and their food- love and tradition, creativity and invention. The pleasure of preparing and sharing seafood was simple and genuine, and it brought out the best in everyone. Many times we felt as if we’d been welcomed into somebody’s home.

We came back so full of ideas and impressions we thought we’d burst. The next step was obvious: to let our exuberance be our guide in bringing them all together in one single, spectacular place filled with camaraderie and celebration, and the things we love best.

By the way, our journey is not over- we just want to share this leg of it with you.

-King’s Fish House “Welcome to the House that Seafood Built!”

## OUR PURVEYORS

Thank you for dining with us. From fisherman and farmers coast to coast and around the world, a lot of love and care went into the fresh fish, live seafood, and produce you enjoyed. This is a special thanks to our purveyors, and the partnerships they have forged with us over the 75 years that we’ve been in the restaurant business. We’ve searched the far corners of the world, and all over this great country to bring you the finest seafood, but it wouldn’t be possible without the men and women that catch the fish, grow the oysters, harvest the fields, and deliver it to our back door.

TAYLOR SHELLFISH FARMS

CARLSBAD AQUAFARMS

BAYWATER SHELLFISH

DICARLO SEAFOOD

LITTLE WING OYSTER LTD.

ISLAND CREEK OYSTERS

BLUE ISLAND OYSTER COMPANY

PANGEA SHELLFISH COMPANY

MORRO BAY OYSTER COMPANY

RAPPAHANOCK RIVER OYSTERS

LIVE/DEAL SEAFOOD

FRESH CATCH SEAFOOD

MARINELLI SHELLFISH

OCEAN CRYSTAL

J&J MCDONNELL

KINGFISHER TRADING

BOSTON WHOLESALE LOBSTER

NANTUCKET SEAFOODS

NEW ZEALAND SEAFOOD

GARDEN & VALLEY ISLE SEAFOOD

PACIFIC FRESH FISH

SANTA BARBARA FISH MARKET

TROPICAL AQUACULTURE