





WHISKEY BIRD
morningside, atl


executive chef & co-owner chad crete
general manager & co-owner anthony vipond

cocktails


 **WB sour*** 10
bourbon, housemade sour mix


 **margarita*** 10
blanco tequila, housemade sour mix


 **moscow mule** 10
vodka, ginger beer


 **sloe gin fizz*** 10
sloe gin, citrus, soda

 **old fashioned** 12
bourbon, bitters

 **gimlet** 12
housemade lime cordial gin OR vodka

 **spicy mexico city** 12
tequila, jalapeno, lime, lime cordial, salt rim

 **manhattan** 12
rye, sweet vermouth

 **rose 75** 12
pink gin, fresh grapefruit, bubbly


 **brown derby** 11
bourbon, grapefruit


frozen

 **poison apple** 8
apple cider, bourbon

 **frosé** 8
rose, pink guava

special whisk(e)y

 **ultraman** 12
sapporo & nobushi japanese whisky (shot)

 **atlanta united** 12
tropicalia & asw fiddler whiskey (shot)

 **paper crane** 16
1 oz whiskey flight • mars iwai, nobushi & shinobu

 **kitty hawk** 16
1 oz whiskey flight • straight edge bourbon, michter's single barrel rye & asw duality

see our whiskey list:



to start

yakitori • \yah-kih-tohr-ee\
our spin on the japanese tradition of grilled bites on a skewer

choose four 15 } whole shebang 25

sticky chicken mushroom sweet potato octopus & sausage
crispy meatball chimichurri shrimp stuffed peppers

crispy sushi rice 14
four chewy & crunchy sushi rice cakes topped with the listed ingredients

spicy tuna crunchy shrimp smoked salmon
mango, cucumber, avocado, macadamia, coconut, mango, yuzu tartare, dill
jalapeno yuzu tartare

dip duo korean queso & yuzu guacamole, wonton chips 12

gyoza tacos spicy ahi tuna*, cucumber, avocado, mango 7 } peruvian chicken, salsa verde, cotija cheese 6

hong kong slider buttermilk fried chicken, pickles, wb sauce 7

whole roasted cauliflower smoked gouda fondue, everything bagel seasoning, herbs 14

crispy brussels fried egg, bacon, maple syrup, chinese vinegar, wb sauce, bonito flakes 14

salads & sandwiches

WB chopped salad edamame, avocado, sweet potatoes, compari tomatoes, dried cranberries, cotija cheese, sunflower seeds, champagne vinaigrette 14

LB caesar salad romaine, cabbage, cilantro, pickled jalapenos, cotija cheese, wonton chips, avocado, corn, spicy miso caesar dressing 13

+ grilled chicken 3 } shrimp 4 } seared ahi tuna 6

thai steak & noodle salad lo mein noodles, mango, greens, pickled carrots, scallions, tomato, fresh herbs, cashews, toasted coconut, chili lime vinaigrette } also available with ahi tuna or salmon 25

veggie burger tillamook sharp cheddar, red onion, pickled carrots, wb sauce, takoyaki, alon's brioche roll, fries 15

WB burger tillamook sharp cheddar, pickles, wb special sauce, alon's brioche roll, fries 17

crispy grouper sandwich saltine crust, yuzu tartar, napa slaw, fries 17

house specialties

korean bbq tofu bowl (vegan) sushi rice, crispy tofu, korean bbq sauce, pickled veggies, mango, kimchi, toasted sesame seeds, scallion 16

sesame panko crusted chicken sushi rice, gochujang ranch, arugula, tomato, avocado, basil 18

roasted pork tenderloin gochujang marinade, braised cabbage, mushrooms, cherry bourbon mostarda 19

ahi tuna* grain blend, avocado, campari tomato, wakame, ginger scallion vinaigrette 21

bourbon glazed grilled salmon sweet potato hash, miso caramelized onions, bok choy, chinese sausage, lime, microgreens 23

skirt steak* 8 oz steak, crunchy potatoes, scallions, cotija cheese, broccoli 28

dessert

key lime bar toasted coconut, graham cracker, macadamia nut crumble 8

warm brownie sundae vanilla ice cream, whipped cream, cherries, chocolate fudge 8

hummingbird cake cream cheese icing, pecans, mango puree } limited availability 10

*consuming raw or undercooked meat, seafood or eggs may increase your risk of foodborne illness



beer bottles

sapporo light, jp 5
hitachino nest white ale, jp 9
hitachino nest red rice belgian strong ale, jp 9

beer cans 5

atlanta hard cider, ga
sapporo lager 16 oz, jp
rotating seasonal selection, ga
creature comforts tropicalia ipa, ga
creature comforts automatic pale ale, ga
arches mexican empire vienna lager, ga

wine from orin swift cellars

chardonnay, mannequin 17/65
yellow peach, almond praline, opulent
red blend, abstract 19/73
blueberry compote, lavender, dark chocolate, enchanting
zinfandel blend, 8 years in the desert 23/89
raspberry, persimmon, all spice, fig leaf, boisterous

wine by the glass

sparkling cava gran brut, gran castillo rocío, valencia, sp 9
white melon, butter croissant, mild

rosé, mirabeau belle année, provence, fr 11
fresh roses, grapefruit, summer spice, delicate

sauvignon blanc, bayten, constantia, sa 11
tropical fruit, cracked flint, beautifully balanced

chardonnay, ferrari-carano, sonoma county, ca 13
white peach, orange blossom, buttered graham cracker

pinot noir, stoller vineyards, dundee hills, or 13
cola, silky, bright red fruit

malbec, biutiful, mendoza, ar 14
dried berries, leather, firm, natural

tempranillo, vina pomal, crianza, sp 13
roasted black cherry, licorice, violets

cabernet sauvignon, katherine, alexander valley, ca 15
basket of blackberries, vanilla pipe tobacco

wine by the bottle

sections list wines from lightest to fullest bodied

sparkling

cava gran brut, gran castillo rocío, valencia, sp 33
white melon, butter croissant, mild

brut rose, diver, napa valley, ca 37
strawberry shortcake, kiwi, honeysuckle

cayuga white pet nat, osmote, finger lakes, ny 42
yellow plum, crystal clear, salinity, creamy

champagne, pol roger, fr 68
cooked pear, quince, dry, impressive

rosé

rosé, mirabeau belle année, provence, fr 41
fresh roses, grapefruit, summer spice, delicate

rosé of pinot noir, brooks, willamette valley, or 46
watermelon, spring pea flowers, dried herbs, chalk

rosé of moscato, elio perrone, piedmont, it 45
sugar macerated strawberries, pink guava, effervescent

white

pinot grigio, pinot project, veneto, it 33
white flowers, apricots, pears, zippy

white blend, h&b, languedoc, fr 36
white flowers, meyer lemon, coastal

sauvignon blanc, boulder bank, marlborough, nz 41
fresh citrus, herbs, limestone

sauvignon blanc, alias, north coast, ca 33
honeydew, tart green apple, bright

sauvignon blanc, bayten, constantia, sa 38
tropical fruit, cracked flint, beautifully balanced

chardonnay, ferrari-carano, sonoma county, ca 48
white peach, orange blossom, buttered graham cracker

chardonnay, frank family, carneros, ca 54
candied lemon rind, toasted brioche, full bodied

red

pinot noir, stoller vineyards, dundee hills, or 44
cola, silky, bright red fruit

pinot noir, flowers, sonoma coast, ca 68
bright raspberry, ground clove, graham cracker

pinot noir, cuvaison, los carneros, ca 58
lilac, cherry, sandalwood

pinot noir, merry edwards, russian river valley, ca 89
black raspberries, spiced cherries, incense, layered

syrah/grenache, h&b, minervois, fr 35
licorice, pureed raspberry, dusty chocolate

barolo, bruna grimaldi “camilla”, langhe, piedmont, it 65
camphor, pressed rose, truffle, wild berries

cabernet sauvignon, brancaia (super tuscan), tuscan, it 39
dried cherry, roasted dates, toasted tobacco

malbec, biutiful, mendoza, ar 48
dried berries, leather, firm, natural

tempranillo, vina pomal, crianza, sp 46
roasted black cherry, licorice, violets

tempranillo/graciano, la rioja alta “gran reserva 904”, rioja, sp 86
blackberry jam, balsamic, cigar box

merlot, “chelsea” by goldschmidt, alexander valley, ca 44
red currant, blackberry, chocolate (cab lover’s merlot)

cabernet sauvignon, canaan, galilee, isr 42
plums, blackcherry, black pepper, vanilla

cabernet sauvignon, “katherine” by goldschmidt, alexander valley, ca 53
basket of blackberries, vanilla pipe tobacco

cabernet sauvignon, novelty hill, columbia valley, wa 61
black cherry, cassis, hazelnut, cedar

cabernet sauvignon, frank family, napa valley, ca 69
blackberry reduction, cocoa dusted eucalyptus, cassis, scorched earth

cabernet sauvignon, chappellet signature, napa valley, ca 89
black forest cake, espresso, cedar chest

zinfandel, seghesio family vineyards, sonoma county, ca 39
blueberry and sage syrup, white pepper, dusting of tannins

