

We serve our dishes tapas style so they will come out of the kitchen as they are prepared and are best enjoyed when shared.

# WHISKEY BIRD

We source local and sustainable ingredients whenever possible.

## YAKITORI

**sticky soy chicken** ● ●  
roasted garlic, miso 3.5

**crispy chicken meatball**  
cilantro lime crema 3.5

**sweet potato** ● ● ●  
wb sauce, honey 2.5

**pork tenderloin** ● ●  
spicy gochujang bbq glaze 4

**spicy mushrooms** ● ● ●  
spicy soy marinade, cilantro lime crema 3

**stuffed peppers** ●  
chorizo, cotija cheese 3.5

**pork belly** ●  
ponzu brown butter 4

**charred octopus** ●  
chinese sausage, yuzu kosho aioli 4.75

**chimichurri shrimp** ●  
charred scallion chimichurri 4

## YAKITORI ROULETTE

chef's selection (4 pieces) 13

## THE WHOLE SHEBANG

one of each yakitori 29

### ONE

#### smoked salmon wontons

crispy wonton chips, wasabi crema, toasted sesame, tobiko 13

#### burrata

fresh mozzarella, butternut squash hummus, edamame, red pepper and dried cherry salad, togarashi spiced chickpeas, grilled bread 14

#### scotch egg

chicken sausage, 6 minute egg\*, baby greens, pickled vegetables, chinese mustard vinaigrette 12

#### spicy korean queso blanco

gochujang, tomato, jalapeno, wonton chips 6

### TWO

#### korean rice cakes

italian sausage, sweet potato, chinese broccoli, pecorino dashi, toasted panko 15

#### sesame crusted ahi tuna\*

edamame rice grits, green onion vinaigrette, arugula, carrot, radish salad 19

#### roasted pork tenderloin

gochujang marinade, braised cabbage, roasted mushrooms, cherry bourbon mostarda 17

#### pan-seared scallops

three diver scallops, bok choy, panzanella salad, roasted tomato, pickled mushroom, roasted corn-coconut milk emulsion 22

#### wagyu steak au poivre

szechuan peppercorns, garlic soy jus, baby bok choy 24  
scallops +12/shrimp +6

## GREENS & VEGGIES

#### wb chopped salad

avocado, edamame, dried cranberries, sunflower seeds, seasonal vegetables, cotija cheese, sour orange vinaigrette 13

#### shaved brussels sprouts

asian pear, scallions, spiced pecans, lemon tahini vinaigrette 10

#### grilled caesar salad

parmesan, roasted tomatoes, miso caesar dressing\*, bao croutons 10

#### soba noodle salad

avocado, mango, sweet peppers, fresh herbs, toasted coconut & almonds, spicy chili-lime vinaigrette  
(can be made ● vegan/ ● vegetarian upon request) 14.5

add shrimp +6/ahi tuna +12/scallops +12 to any salad

#### crispy brussels sprouts

fried egg, bacon, maple syrup, chinese vinegar, wb sauce, bonito 13

#### spaghetti squash

arugula, ponzu brown butter, parmesan, toasted hazelnuts 12

#### whole roasted cauliflower

everything bagel seasoning, smoked gouda fondue, crispy shallots, herbs 15

#### chinese broccoli

snow peas, haricot verts, sweet sesame dressing, toasted coconut, fresh herbs 10

## HONG KONG SLIDERS

#### fried chicken

dill pickle, wb sauce 7

#### butter burger\*

mushroom duxelle, wb sauce, white truffle oil, dill pickle, smoked gouda fondue 8

#### saltine crusted grouper

black grouper, yuzu caper tartar 8.5

#### portobello

sweet & sticky bbq glaze, wb sauce, crispy avocado 6

## GYOZA TACOS

#### al pastor

braised pork, grilled pineapple salsa, cilantro lime crema 5.5

#### peruvian chicken

aji pepper sauce, cotija cheese 5

#### hawaiian tuna\*

cucumber, mango, avocado 6

## AFTER DINNER

#### high road craft ice cream

rotating selection, assorted toppings, bourbon caramel sauce 8

#### yuzu key lime bar

toasted coconut, macadamia nut crumble 8

#### nola cold brew cocktail

east pole cold brew coffee, bourbon, hoodoo chicory 10

#### hummingbird cake

cream cheese icing, bruleed banana, compressed pineapple, mango, pecans 8

#### warm chocolate bread pudding

brioche, belgian chocolate, fresh fruit, whipped cream 12 a la mode +2

Some items will have limited availability. If you have allergies, please alert us as not all ingredients are listed.

\*We are obliged to tell you that consuming raw or undercooked meat, seafood or eggs may increase your risk of foodborne illness.

● dairy free

● gluten free

● vegetarian

● vegan

proudly serving:  
*East Pole*  
COFFEE CO.

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## BRUNCH

### COCKTAILS

**mimosa**  
bubbly, tangerine 8

**bloody mary**  
tito's, housemade mix 9  
8oz miller lite can +2.5

**nola cold brew**  
bourbon, hoodoo chicory, east pole cold brew 10

**salty dog**  
tito's, grapefruit, chili-lime salt 9

**gin rickey**  
ford's gin, lime, soda 9

\*classic cocktail list available on reverse side

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### PLATES

**avocado toast**  
smoked salmon, egg salad, sunflower seeds, toasted alon's whole wheat 14

**bao benedict**  
poached eggs, chicken & pork sausage, smoked gouda fondue 14

**wb breakfast sandwich**  
cheddar cheese scrambled eggs, applewood smoked bacon, hash brown, wb sauce, sriracha ketchup, toasted alon's brioche roll 15

**hong kong fried chicken and waffles**  
strawberries, mango, szechuan peppercorn maple syrup 15

**bubble waffle** ●  
nutella, strawberries, blueberries, banana, toasted hazelnuts, whipped cream, maple syrup 10

**chorizo & sweet potato hash**  
two poached eggs, smoked gouda fondue, cotija cheese 14

**four egg frittata** ●  
roasted tomatoes & peppers, mushrooms, boursin cheese 14

**warm quinoa bowl** ●●  
poached egg, pickled vegetables, pistachios, pomegranate seeds 11

**coconut & pecan granola** ●  
dried cherries, greek yogurt, fresh berries banana, high desert honey, mint 10

**wagyu steak and eggs**  
szechuan peppercorns, garlic soy jus, two eggs any style, side salad 24

### SHAREABLE SIDES

**chorizo & sweet potato hash** 6

**sweet potato home fries** 6 ●

**nueske's applewood bacon** 6

**chicken & pork sausage** 6

**fresh fruit** 6 ●

**alon's whole wheat toast** 4 ●

## YAKITORI

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cilantro lime crema 3.5

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wb sauce, honey 2.5

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spicy gochujang bbq glaze 4

**spicy mushrooms** ●●  
spicy soy marinade, cilantro lime crema 3

**stuffed peppers** ●  
chorizo, cotija cheese 3.5

**pork belly** ●  
ponzu brown butter 4

**charred octopus** ●  
chinese sausage, yuzu kosho aioli 4.75

**chimichurri shrimp** ●  
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**saltine crusted grouper**  
black grouper, yuzu caper tartar 8.5

**portobello** ●  
sweet & sticky bbq glaze, wb sauce, crispy avocado 6

### GYOZA TACOS

**peruvian chicken**  
aji pepper sauce, cotija cheese 5

**hawaiian tuna\*** ●  
cucumber, mango, avocado 6

**al pastor**  
braised pork, grilled pineapple salsa, cilantro lime crema 5.5

## GREENS & VEGGIES

**wb chopped salad** ●●  
avocado, edamame, dried cranberries, sunflower seeds, seasonal vegetables, cotija cheese, sour orange vinaigrette 13

**shaved brussels sprouts** ●●●  
asian pear, scallions, spiced pecans, lemon tahini vinaigrette 10

**grilled caesar salad** ●  
parmesan, roasted tomatoes, miso caesar dressing\*, bao croutons 10

**soba noodle salad** ●  
avocado, mango, sweet peppers, fresh herbs, toasted coconut & almonds, spicy chili-lime vinaigrette (can be made ● vegan/ ● vegetarian upon request) 14.5  
add shrimp +6 / ahi tuna +12

**crispy brussels sprouts** ●

fried egg, bacon, maple syrup, chinese vinegar, wb sauce, bonito 13

**spaghetti squash** ●●

arugula, ponzu brown butter, parmesan, toasted hazelnuts 12

**whole roasted cauliflower** ●

everything bagel seasoning, smoked gouda fondue, crispy shallots, herbs 15

**chinese broccoli** ●●●

snow peas, haricot verts, sweet sesame dressing, toasted coconut, fresh herbs 10

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## ROCKS

### whiskey bird sour\*

bourbon, housemade sour mix 8

### sloe gin fizz\*

sloe gin, citrus, soda 9

### margarita\*

blanco tequila, housemade sour mix 8

### moscow mule

vodka, ginger beer 8

### pina colada

4yr rum, coconut, pineapple 9

### old fashioned

bourbon, bitters 10

## UP

### manhattan

rye, sweet vermouth 10

### brown derby

bourbon, grapefruit 8

### french 95

bourbon, lemon, bubbly 9

### paper plane

bourbon, aperol, amaro, lemon 10

### gimlet

gin, housemade lime cordial 10

## FROZEN

### frosé aperol spritz

frosé, aperol, bubbly 12

### frosé

rosé, grapefruit 8

### blue hawaiian

4yr rum, coconut cream,  
pineapple, blue curacao  
(a blue pina colada)

9

## BEER

### DRAFT 6

**lager** sapporo, jp

**vienna lager** arches brewing mexican empire, ga

**pilsner** new realm brewing euphonia, ga

**pale ale** sweetwater 420, ga

**sour** three taverns rapturous raspberry sour, ga

**porter** gate city terminus, ga

**ipa** creature comforts tropicalia, ga

**ipa** scofflaw basement, ga

### CANS & BOTTLES

**hitachino nest** white ale, jp 9

**hitachino nest** dai dai ipa, jp 9

**hitachino nest** red rice belgian strong ale, jp 9

**hitachino nest** yuzu lager, jp 9

**atlanta hard cider** crisp, ga 5

**coors banquet** 3.5

**miller lite** 3.5

**miller highlife** 16oz 3.5

## WHISKEY & BEER

*(shot of whiskey served with a beer, please enjoy as you like)*

**ultraman** nobushi japanese whisky, hitachino nest white ale 15

**tokyo joe** iwai japanese whisky, sapporo lager 11

**atlanta united** asw fiddler bourbon, scofflaw basement ipa 11

\* ask your server about our whiskey list

## WINE

### SPARKLING

**clementine** brut rosé, france 11/41

**gran castillo rocío** cava gran brut, valencia, sp 8/29

**billecart-salmon** brut reserve, champagne, fr 68

**francois montand** brut rosé, jura, fr 36

**steorra** brut, russian river valley, ca 48

### ROSÉ & INTERESTING WHITES

**h&b** rosé, côtes de provence, fr 10

**lagar de cervera** albarino, rias baixas, sp 9/33

**st. andre de figuiere** rosé, côtes de provence, fr 38

**brooks** rosé of pinot noir, willamette valley, or 42

**stolpman** rosé, ballard canyon, santa barbara, ca 34

**elio perrone** rosé moscato, piedmont, it 45

**pazo de senorans** albarino, rias baixas, sp 44

**stadt krems** gruner veltliner, niederosterreich, at 32

**domaine pfister** pinot blanc, alsace, fr 41

### PINOT GRIS

**benton-lane** willamette valley, or 11/41

**alois lageder** dolomiti, it 9/33

**lemelson** "tikka's run" willamette valley, or 38

**elk cove** willamette valley, or 49

### SAUVIGNON BLANC

**klein constantia estate** western cape, sa 10/37

**mud house** marlborough, nz 8/29

**matthias roblin** sancere, fr 48

**seresin** marlborough, nz 39

**provenance vineyards** rutherford, ca 38

**matanzas creek** sonoma county, ca 44

**rombauer** napa valley, ca 46

### CHARDONNAY

**domaine faiveley** bourgogne aligote, burgundy, fr 13/49

**ferrari-carano** sonoma county, ca 12/45

**flowers** sonoma coast, ca 58

**la combe** burgundy, fr 46

**chateau de la cree** lercu mantagny, burgundy, fr 55

**frank family** carneros, ca 49

**far niente** russian river valley 84

**domaine serene** evenstad reserve, willamette valley, or 89

the denotes some of our favorite wines for varietal and value

### PINOT NOIR

**stoller vineyards** dundee hills, or 13/49

**rickshaw** sonoma county, ca 10/37

**hahn family estate** santa lucia highlands, ca 52

**montinore estate** willamette valley, or 38

**artesa** carneros, ca 46

**chateau de la cree** lercu santenay, burgundy, fr 84

**brooks winery** willamette valley, or 44

**patz and hall** "chenoweth ranch" russian river valley, ca 89

**patz and hall** sonoma coast, ca 56

**domaine serene** "yamhill cuvee" willamette valley, or 79

### CABERNET SAUVIGNON

**goldschmidt** "katherine" alexander valley, ca 13/49

**642** "il canapone" tuscany, it 10/37

**airfield estate** "runway" yakima valley, wa 42

**chappellet** "signature" napa valley, ca 89

**faust** napa valley, ca 79

**monticello vineyards** "jefferson cuvee" napa valley, ca 54

**frank family** napa valley, ca 63

### INTERESTING REDS

**vina pomal** tempranillo, crianza, sp 12/45

**la flor** by paul hobbs, malbec, mendoza, ar 10/37

**andre brunel** grenache syrah, cote de rhone, fr 9/33

**la rioja alta** "gran reserva 904", tempranillo/graciano, rioja, sp

86 **borgogno** "no name" nebbiolo, doc barolo, langhe, piedmont, it

68 **vietti** "perbacco" nebbiolo, langhe, piedmont, it 56

**casanova di neri** toscana rosso, tuscany, it 48

**cantina zaccagnini**, montepulciano d'abruzzo, it 39

**l'arco** valpolicella red blend, rosso del veronese igt, veneto, it 42

**la rioja alta** "vina arana", tempranillo, rioja, sp 52

**seghesio family vineyards** zinfandel, sonoma, ca 37

**j dusi** zinfandel, paso robles, ca 48

**owen roe** "sinister hand" rhone blend, yakima valley, wa 44

**force of nature** merlot/cabernet sauvignon, paso robles, ca 35

**h&b** grenache, syrah, mourvedre, cotes du roussillon villages, fr 42

**cuvelier los andes** "coleccion" malbec, mendoza, ar 48

**trivento** "golden reserve" malbec, lujan de cuyo, ar 42

**peter lehmann** "clancy's" cabernet, shiraz, merlot, barossa, au 42

### SAKE

**kikusui** funaguchi 200ml can, jp 16