



SIGNATURE COCKTAILS

whiskey bird sour 8
bourbon, housemade sour mix*

margarita 8
blanco tequila, housemade sour mix*

moscow mule 8
vodka, ginger beer

sloe gin fizz 9
sloe gin, citrus*, soda

old fashioned
bourbon, bitters 10

french ninety-five 9
bourbon, lemon, bubbly

gimlet 10
gin, housemade lime cordial

manhattan 10
rye, sweet vermouth

paper plane 10
bourbon, aperol, amaro, lemon

YAKITORI

sticky chicken
korean pork tenderloin
spicy mushrooms
chicken meatball
sweet potato

octopus & sausage
chimichurri shrimp
stuffed peppers
pork belly

choose four 14 **chef's roulette** 14
whole shebang 29

1

burrata
fresh mozzarella, butternut squash
hummus, edamame & dried cherry
salad, grilled bread 14

spicy korean queso blanco
gochujang, tomato,
jalapeno, wonton chips 6

hong kong sliders
fried chicken 7
portobello 6
saltine crusted grouper 8.5

gyoza tacos
hawaiian tuna* 6
peruvian chicken 5

scotch egg
chicken sausage, 6 minute egg*,
baby greens, pickled vegetables,
chinese mustard vinaigrette 13

smoked salmon wontons
crispy wonton chips, wasabi crema,
toasted sesame, tobiko 13

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

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

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

spaghetti squash
arugula, ponzu brown butter, parmesan, toasted
hazelnuts 12

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

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

whole roasted cauliflower
everything bagel seasoning, smoked gouda
fondue, crispy shallots, herbs 15

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

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

spicy soba noodle salad
avocado, mango, peppers, fresh herbs,
coconut & almonds, chili-lime vinaigrette 15
(vegetarian upon request)
add shrimp +6/ahi tuna +12 /scallops +12

wb burger
burger stack, cheddar, special sauce,
pickles, slaw on Alon's brioche roll 14

sesame crusted ahi tuna *
quinoa and arugula salad with campari
tomatoes, avocado, edamame and
champagne vinaigrette 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 with scallops +12

AFTER DINNER

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

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

yuzu key lime bar
toasted coconut, macadamia
nut crumble 8

high road craft ice cream
rotating selection, assorted toppings,
bourbon caramel sauce 8

nola cold brew cocktail
east pole cold brew coffee,
bourbon, hoodoo chicory 10

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.