

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 3.5

charred octopus ●
chinese sausage, yuzu kosho aioli 4.5

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

spicy korean braised short rib

parsnip puree, asian pear, toasted sesame, pickled chilies 14

scotch egg

chicken sausage, 6 minute egg*, baby greens, pickled vegetables, chinese mustard vinaigrette 11

chorizo and miso croquettes

rice grits, avocado crema, spicy mayo, bonito flakes 9

TWO

korean rice cakes

italian sausage, sweet potato, rainbow chard, pecorino dashi, toasted panko 15

sesame crusted ahi tuna*

edamame rice grits, green onion vinaigrette, heirloom carrot-radish salad 18

roasted pork tenderloin

gochujang marinade, braised cabbage, roasted mushrooms, cherry bourbon mostarda 16

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 12.5

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

roasted tri-color heirloom carrots

ponzu-grapefruit brown butter, pistachio, honey 10

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

peruvian chicken

aji pepper sauce, cotija cheese 4.5

hawaiian tuna*

cucumber, mango, avocado 5.5

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
bombay gin, lime, soda 9

*classic cocktail list available on reverse side

proudly serving:

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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 ●

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spicy mushrooms ●●
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add shrimp +6 / ahi tuna +12

crispy brussels sprouts ●

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

roasted tri-color heirloom carrots ●●

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

corpse reviver 2
gin, orange brandy, cocchi
americano, lemon 10

vesper martini
vodka, gin, cocchi americano 10

FROZEN

frose
rose, pink guava, sparkling
moscato

brrrrrd
bourbon, iced coffee,
coconut cream
(adult "frostie")
add small side fries +3

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

francois montand brut rose, jura, fr **10/37**

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

billecart-salmon brut reserve, champagne, fr 68

steorra brut, russian river valley, ca 48

ROSE & OTHER WHITES

h&b rose, provence, fr **9/24** (glass/500ml)

elio perrone rose moscato, piedmont, it **12/45**

lagar de cervera albarino, rias baixas, sp 29

stadt krems gruner veltliner, niederosterreich, at 32

aix rose, provence, fr 78 (1.5L magnum)

stolpman rose, ballard canyon, santa barbara, ca 34

pazo de senorans albarino, rias baixas, sp 44

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**

the calling sonoma coast, ca 47

flowers sonoma coast, ca 58

la combe burgundy, fr 46

chateau de la cree tercu mantagny, burgundy, fr 55

frank family carneros, ca 49

far niente russian river valley 84

domaine serene evenstad reserve, willamette valley, or 89

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 tercu 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

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

skyfall vineyard merlot, columbia valley, wa 39

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

the denotes some of our favorite wines for varietal and value