

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
- seafood cocktail** ●  
jumbo lump crab, shrimp, cod, avocado, spicy tomato, saltines 14
- crispy calamari & shrimp**  
black garlic creme fraiche, preserved lemon aioli, pickled red onion, thai basil 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 13
- 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, crispy avocado 6

## GYOZA TACOS

- al pastor**  
braised pork, grilled pineapple salsa, cilantro lime crema 4.5
- peruvian chicken**  
aji pepper sauce, cotija cheese 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:

*East Pole*  
COFFEE CO.

### 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

**chicken & pork sausage** 6

**sweet potato home fries** 6 ●

**fresh fruit** 6 ●

**nueske's applewood bacon** 6

**alon's whole wheat toast** 6 ●

## YAKITORI

**sticky soy chicken** ●●

roasted garlic, miso 3.5

**pork tenderloin** ●●

spicy gochujang bbq glaze 4

**pork belly** ●

ponzu brown butter 3.5

**crispy chicken meatball**

cilantro lime crema 3.5

**spicy mushrooms** ●●

spicy soy marinade, cilantro lime crema 3

**charred octopus** ●

chinese sausage, yuzu kosho aioli 4.5

**sweet potato** ●●●

wb sauce, honey 2.5

**stuffed peppers** ●

chorizo, cotija cheese 3.5

**chimichurri shrimp** ●

charred scallion chimichurri 4

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**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, crispy avocado 6

### GYOZA TACOS

**peruvian chicken**

aji pepper sauce, cotija cheese 4.5

**hawaiian tuna\*** ●

cucumber, mango, avocado 5.5

**al pastor**

braised pork, grilled pineapple salsa, cilantro lime crema 5

## 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

**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

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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

**aviation**  
gin, creme de violette, maraschino,  
lemon 10

**pink panther**  
vodka, cranberry liqueur,  
orange, brandy, lime 10

## FROZEN

**frose**  
rose, pink guava, sparkling  
moscato

**whiskey smash**  
sour mash whiskey, thai basil,  
lemon, absinthe

**gin blossom**  
gin, elderflower, lemon

**tequila sunset**  
tequila, aperol, lemon

## BEER

### DRAFT 6

**lager** sapporo, jpn

**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

**saison** blackberry farm classic saison, tn

**ipa** creature comforts tropicalia, ga

**ipa** scofflaw basement, ga

**cider** atlanta hard cider crisp, ga

### CANS

**hitachino nest** white ale, jp 9

**yoho** yuzu session ale, jp 8

**gate city** terminus baltic porter, ga 5

**coors banquet** 3.5

**miller lite** 3.5

**miller highlife** 16oz 3.5

## WHISKEY & BEER

**ultraman** nikka taketsuru pure malt 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

**ferrari** brut, trentino-alto adige, it 56

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

### ROSE & OTHER WHITES

**clementine** rose, provence, fr **11/41**

**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

**domaine serene** evenstad reserve, willamette valley, or 99

### 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 95

**brooks winery** willamette valley, or 44

**patz and hall** "chenoweth ranch" russian river valley, ca 99

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

**domaine serene** "yamhill cuvee" willamette valley, or 84

### CABERNET SAUVIGNON

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

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

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

**faust** napa valley, ca 85

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

**frank family** napa valley, ca 63

### INTERESTING REDS

**cantina zaccagnini**, montepulciano d'abruzzo, it **13/49**

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

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

**force of nature** merlot/cabernet sauvignon, paso robles, ca **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, tuscani, it 48

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

**seghesio family vineyards** zinfandel, sonoma, ca 53

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

**skyfall vineyard** merlot, columbia valley, wa 39

**h&b** grenache, syrah, mouvedre, 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