WHISKEY BIRD

GROUP DINING & EVENTS

At Whiskey Bird, we aim to
surprise and delight our guests.
Let us help you do the same.

Located in the heart of Morningside just east of Midtown Atlanta, Whiskey Bird is the perfect place for any occasion that needs a special touch without compromising ease or convenience. Our menu brings together the vibrancy of Asian flavors with the diversity of American tastes to create dishes that embody an inventive and creative spirit. Whiskey Bird is available for a multitude of occasions including:

Large Group Dining
Private Dining
Outdoor Patio
Restaurant Buyouts

For more information + rates, contact
Christina Kwan | christina@eatwhiskeybird.com

We've put together three menus to highlight our favorite items and give your group a great experience

COCKTAIL

Standing mix & mingle

$18 pp

CLASSIC

Seated family style

$36 pp

PREMIUM

Plated special occasion

$46 pp

Menu pricing is pre-tax and gratuity.
Custom options available upon request.
No separate checks for large groups.

COCKTAIL MENU // $18 per guest

LIGHT BITES FOR LARGER GROUPS

Private Dining Room will be set to allow for standing room mixing and mingling, with minimal to no seating.
This menu is designed for cocktail style parties or happy hours.

Chef's Selection Yakitori
selected assortment from chef
can be suited to vegetarians upon request

Spicy Korean Queso
wonton chips and queso with gochujang, tomato

Gyoza Tacos
peruvian chicken taco with aji pepper sauce, cotija cheese
hawaiian tuna taco with cucumber, mango, avocado

OPTIONAL ADD-ONS

Add below menu items to provide enough to act as a meal for your guests
+$4 per guest for one selection, +$6 per guest for two selections

Smoked Salmon Wontons
crispy wonton chips, wasabi crema, toasted sesame, tobiko

Shaved Brussel Sprouts
asian pear, scallions, spiced pecans, lemon tahini vinaigrette

Yuzu Key Lime Bites
key lime pie bites, toasted coconut, macadamia nut crumble

CLASSIC BIRD // $36 per guest

SEATED DINNER

Private Dining Room will be set for an intimate seated dinner. This menu is designed for up to 18 guests with most courses being served family style so that guests can enjoy a variety of items.

FIRST COURSE

chef's selection yakitori assortment

SECOND COURSE

wb chopped salad avocado, edamame, dried cranberries,sunflower seeds, seasonal vegetables, cotija cheese, sour orange vinaigrette
shaved brussels sprouts asian pear, scallions, spiced pecans, lemon tahini vinaigrette

THIRD COURSE

An assortment of gyoza tacos and hong kong sliders

peruvian chicken taco with aji pepper sauce, cotija cheese
hawaiian tuna* taco with cucumber, mango, avocado

fried chicken slider with dill pickle, wb sauce
portobello slider with sweet & sticky bbq glaze, crispy avocado

FOURTH COURSE

sesame crusted ahi tuna edamame rice grits, green onion vinaigrette, heirloom carrot-radish salad
roasted pork tenderloin gochujang marinade, braised cabbage, roasted mushrooms, cherry bourbon mostarda

FIFTH COURSE

Select one option to serve all guests

yuzu key lime bar toasted coconut, macadamia nut crumble
hummingbird cake cream cheese icing, bruleed banana, compressed pineapple, mango, pecans toasted coconut, macadamia nut crumble

PREMIUM BIRD // $46 per guest

PLATED SPECIAL OCCASION

Guests are able to select their salad, entree, and dessert choices upon seating. This menu is designed for up to 18 guests with first course and vegetable accompaniments being served family style.

FIRST COURSE

Both served family style

chef's selection yakitori
salmon wontons crispy wonton chips, wasabi crema, toasted sesame, tobiko

SECOND COURSE

wb chopped salad avocado, edamame, dried cranberries,sunflower seeds, seasonal vegetables, cotija cheese, sour orange vinaigrette
shaved brussels sprouts asian pear, scallions, spiced pecans, lemon tahini vinaigrette

MAIN COURSE

pan-seared scallops diver scallops, bok choi, panzanella salad, roasted tomato, pickled mushroom, roasted corn-coconut milk emulsion
wagyu steak au poivre szechuan peppercorns, garlic soy jus, baby bok choi

VEGETABLE ACCOMPANIMENT

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

DESSERT COURSE

yuzu key lime bar toasted coconut, macadamia nut crumble
hummingbird cake cream cheese icing, bruleed banana, compressed pineapple, mango, pecans toasted coconut, macadamia nut crumble

BEVERAGE PACKAGES

Select a tab amount prior to your event and we will customize a select menu for your guests to choose from. When tab limit is met, host can elect to increase the tab or guests may purchase additional drinks.

SELECT WINE & BEER // custom tab

recommended wine and beer menu based on select varietals
brands subject to change and availability, charged based upon consumption

CALL OPEN BAR // custom tab

guests enjoy our standard cocktail menu with call brand alcohol
in addition to select domestic beer and house wine

*top shelf brands available upon request

WHISKEY FLIGHT // $25 per guest

guests enjoy 3 selections of american and international whiskeys, 1 ounce pour for each whiskey, selections curated by Whiskey Bird, brand requests will be considered

if selected, must be purchased for every guest of legal age

BRUNCH // $20 per guest

Guests select one entree option and accompaniments served family style
Includes non-alcoholic beverages

avocado toast **bao benedict** **fried chicken & bubble waffle** **chorizo sweet potato hash**

wb burger **four egg frittata** **warm quinoa bowl** **nutella bubble waffle** **wb breakfast sandwich**

With accompaniments

fresh fruit **bacon & sausage** **sweet potato home fries**

BOTTOMLESS MIMOSAS // $20 per guest

Must be purchased for all guests in party, must be over 21 years of age

We reserve the right to end mimosa service to any guest in order to avoid over-consumption