

**Welcome to Whitaker's —
a modern, neighborhood bar where
the cocktails shine.**

We call the notable Spratt Building home;
a historic bank building native to Fort Mill
dating back to 1911.

We find inspiration in blending classic methods
with contemporary techniques; an approach
which reigns true amongst our cocktails,
sushi offerings, developments & more.

**Whitakers: where old meets new and
classic meets modern —
we sure hope you'll stay a while.**



WHIT

whitakersbar.com
@whitakersfortmill

\$12 COCKTAILS

BERRY ME IN LAVENDER

rum, house-made blueberry lavender syrup, lime
A floral, fruity twist on the classic daiquiri

COOL AS A CUCUMBER

house-infused cucumber vodka, pama pomegranate liqueur,
simple,
lemon, lime, soda water
Light, crisp, & effortlessly refreshing

BOURBON BRAMBLE

bourbon, creme de mure, lemon, simple
Blackberry sweetness meets warm bourbon depth

BUZZED BUTTERFLY

gin, pineapple, lime, ginger beer, butterfly pea syrup
Colorful, citrusy, & just the right amount of buzz

NEON COCONUT

rumhaven coconut, midori, pineapple
A vibrant, melon-kissed twist on the Pina colada

\$13 COCKTAILS

SPRTIZ & GIGGLES

st. germain, limoncello, cava brut, mint, soda water
A citrusy, floral spin on the classic Hugo spritz

SWEET HEAT

tanteo habanero, mango, lime, agave
A fiery mango margarita with the perfect burn

PAMPLEMOUSSE PALOMA

tequila, pamplemousse liqueur, lime, grapefruit soda, salt rim
A tangy grapefruit refresher with bright citrus notes

WHITAKER'S COSMO

deep eddy cranberry, deep eddy orange, triple sec, lime
A bright citrus-kissed twist on the classic cosmopolitan

SCORCHED GARDEN

tanteo habanero, cucumber water, agave, lime
Bright, crisp, and packing serious heat

\$14 COCKTAILS

MAI OH MAI

diplomatico mantuano, orgeat, dry curacao, lime, diplomatico
reserva
A rich, nutty tropical cocktail with layers of rum depth

QUEEN'S AIRE

brockman's gin, elderflower liqueur, house-made butterfly pea
syrup, lemon
Smooth, frothy, & blooming with bright floral notes

RYE-NAR MANHATTAN

rittenhouse rye, cynar amaro, sweet vermouth, orange bitters
A smoky, bitter twist on the timeless Manhattan

PAPER PLANE CRASH

elijah craig, montenegro amaro, aperol, lemon
A perfectly bitter-sweet cocktail with a citrus punch

MIDNIGHT BREW

vodka, house-brewed espresso, kahlua, simple
Velvety, caffeinated, & ready for the night

MOCKTAILS

BLUEBERRY LAVENDER FIZZ \$6

house-made blueberry lavender syrup, lemon,
soda water

Floral, Fizzy, & full of berry brightness

BUTTERFLY PINEAPPLE MULE \$7

pineapple, lime, ginger beer, butterfly pea syrup

Tropical, tangy, & vibrant with a hint of magic

GARDEN PARTY \$8

cucumber water, lemongrass syrup, lime, mint,
soda water

Light, herbaceous, & refreshingly crisp

sake & infusions

HOTSAKE \$8

OZEKI NIGORI unfiltered, 375ml **\$18**

TOZAI 'SNOW MAIDEN' JUNMAINIGORI unfiltered, 300ml **\$26**

DEWAZAKURA 'FESTIVAL OF STARS' sparkling, 300ml **\$43**

RIHAKU, 'WANDERING POET' JUNMAI GINJO crisp, clean, 300ml **\$44**

CUCUMBER *sake infusion* - gekkeikan traditional, vodka,
cucumber, simple syrup, lemon **\$11**

LEMONGRASS LYCHEE *sake infusion* - gekkeikan traditional,
elderflower liqueur, lychee, lemongrass, lemon **\$13**

PINEAPPLE *sake infusion* - gekkeikan traditional infused with
fresh pineapple, simple syrup **\$11**

sweet bites

YUZU CHEESECAKE \$9.50

served with a berry sauce + a white chocolate
covered candied orange

UBE CHEESECAKE \$9.50

berry sauce, whipped cream, crème anglaise

draft beers

SAPPORO lager \$7

**OLDE MECKLENBURG
BREWING COPPER**
amber ale \$8

AMOR ARTIS FORT MILLSNER
pilsner \$8

**LEGION BREWING
JUICY JAY**
ipa \$8

**WICKED WEED
PERNICIOUS**
ipa \$8

**SUGAR CREEK BREWING
THE BIG HAZY O**
ipa \$8

*ROTATING
SEASONAL
SELECTION*

cans + bottles

MILLER LITE \$4.50

MICHELOB ULTRA \$4.50

VICTORY BREWING \$7.50
golden monkey

STELLA ARTOIS \$6.50

ORION lager \$7.50

CORONA EXTRA \$6

KIRIN pilsner \$6

**TOPO CHICO AGUAS
FRESCAS** seltzers \$6

LEGAL REMEDY
justice juice ipa \$9

ATHLETIC BREWING
hazy ipa (N/A) \$5.50
run wild ipa (N/A) \$5.50

made from grapes

SPARKLING

ZONIN / PROSECCO italy [split] \$12.50

VEUVE DU VERNAY / BRUT ROSE france \$8 / \$32

WHITE

KONO / SAUVIGNON BLANC new zealand, \$10 / \$38

BENVOLIO / PINOT GRIGIO italy, \$10 / \$38

SOKOL BLOSSER / RIESLING oregon, \$10 / \$38

NOVELLUM / CHARDONNAY france, \$9.50 / \$38

RED

SOLROOM / RED BLEND california, \$9 / \$36

GRAYSON CELLARS / CABERNET SAUVIGNON california, \$9.50 / \$38

NOAH RIVER / PINOT NOIR california, \$10 / \$38

DONA PAULA / MALBEC argentina, \$9.50 / \$36

bites

SPICY GARLIC EDAMAME

tossed edamame with spicy garlic sauce \$7

SURIMI CRAB DIP

surimi, toasted crostini \$11

COCONUT CEVICHE **NEW!**

shrimp, octopus, cucumber, avocado, shallots, bell peppers, cilantro, topped with micro greens, togarashi, coconut lime sauce, plantain chips \$17

NEW ZEALAND GREEN MUSSELS

roasted with french cocktail sauce \$12

GARLIC SESAME TUNA TACO*

diced tuna, avocado, garlic sesame aioli, jalapeños, onion, radish & cilantro \$14

SALMON CARPACCIO*

lime and lemongrass zest, truffle oil, micro greens \$15

TUNA TATAKI*

seared tuna, cilantro, green onion, sweet ponzu, togarashi \$16.50

SASHIMI SAMPLER*

two pieces each: tuna, salmon, yellowtail \$16

YELLOWTAIL PONZU SASHIMI*

ponzu sauce, jalapeño, sriracha, micro greens, truffle oil \$16.50

LOBSTER SLIDER

mixed lobster salad with lemon zest served on a toasted brioche bun \$18.50

SUNOMONO SALAD

wakame, cucumber, microgreens with sweet ponzu sauce \$8
choice of: kani crab \$6, octopus \$6, squid \$6, shrimp \$6, lobster \$9

TUNA POKE*

spring mix, avocado, cucumber, edamame, cilantro soy sauce \$15

SPICY TUNA SASHIMI SALAD*

cucumber, sliced avocado, diced spicy tuna, sesame seeds, green onion \$16.50

SWEET GLAZED AHI TUNA* *nigiri* **NEW!**

ahi tuna torched with rangoon sauce, topped with jalapeño, ikura \$10

TRUFFLE SALMON BELLY* *nigiri* **NEW!**

torched salmon, truffle oil, eel sauce, lemon aioli, black tobiko, green onion, fried garlic flakes, lemon \$10

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**These items may be raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

sushi rolls

KUNG FU CRUNCH* salmon, avocado, scallions, cream cheese, topped with spicy tuna, unagi sauce, spicy aioli, tempura flakes **\$17**

FIRECRACKER* tempura shrimp, cucumber, avocado, yamagobo, scallions, topped with spicy tuna, sriracha, spicy aioli, masago **\$17**

KING LOBSTER* tempura shrimp, yamagobo, avocado, cucumber, topped with lobster salad with masago & spicy mayo, microgreens **\$22**

FIJI SALMON* spicy tuna, avocado, cucumber, togarashi, green onion, micro greens, wrapped in salmon, served in citrus ponzu (no rice) **\$18**

THAI SALMON tempura shrimp, yamagobo, avocado, cucumber, micro greens, thai sweet chili sauce, wrapped in soy paper, topped with crispy salmon **\$17**

RAINBOW* salmon, tuna, unagi, yellowtail, surimi salad, cucumber, avocado **\$16.50**

WHITAKER'S ROLL* tempura shrimp, spicy crab, topped with tuna, avocado, cucumber, yamagobo, sesame aioli, microgreens **\$18**

LEMON* salmon, lemon, surimi salad, avocado, lemon aioli **\$15.50**

EBI TEMPURA tempura shrimp, avocado, cucumber, yamagobo, spicy aioli, unagi sauce **\$15.50**

LOTUS* tuna, spicy kani, tempura flakes, serrano, sesame aioli, wrapped in soy paper **\$17**

POLYNESIAN ROLL* spicy crab, cucumber, avocado, topped with yellowtail, torched ragoon sauce, serranos, scallions, fried shallots + red tobiko **\$17.50** NEW!

SPICY TUNA CRUNCH* spicy tuna, cucumber, scallions, tempura flakes, spicy masago aioli **\$15**

BUDDHA inari, kanpyo, mango, cucumber, yamagobo, avocado **\$15.50**

MAGURO* spicy tuna, masago, cucumber, togarashi, cream cheese, avocado, topped with seared tuna, citrus ponzu drizzle **\$16.50**

BLOSSOM* spicy tuna, cucumber topped with tuna, salmon, yellowtail, avocado, shrimp, kimchi sauce, green onion **\$17**

MAIN STREET ROLL* tuna, surimi, salmon, cucumber, avocado, kimchee sauce, topped with microgreens (no rice) **\$18**

TIGER shrimp, surimi salad, cucumber, scallions, yamagobo, avocado, unagi sauce, spicy aioli **\$17**

CAMBODIAN spicy kani crab on top, cucumber, scallions, avocado, green peppercorn, spicy aioli **\$15.50**

DRAGON surimi salad, unagi, avocado, cucumber, unagi sauce **\$16**

JERSEY* tuna, yellowtail, spicy salmon, avocado, cucumber, spicy aioli **\$17**

ROYAL DELUXE* spicy tuna, cucumber, avocado topped with kani crab, shrimp & masago, *baked* & topped with spicy aioli & green onion **\$17.50**

CRAZY SCALLOP* kani crab, shrimp, avocado, cucumber, yamagobo topped with torched scallop slices, spicy aioli, chili threads, masago, green onion **\$17.50**

GOLDEN* spicy tuna, cucumber, topped with torched salmon, spicy mayo, masago, green onion **\$17.50**

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poke bowls

served over maze gohan rice

AHI POKE*

poke tuna, avocado, cucumber, seaweed salad, pickled carrots \$18

CAMBODIAN

tempura shrimp, spicy kani crab, avocado, cucumber, pickled carrots, spicy aioli \$17

FURIKAKE SALMON BOWL* NEW!

baked salmon with wasabi mayo, ikura, cucumbers, pickled carrots, seaweed salad, topped with sweet mayo chili, furikake seasoning \$18

SEARED TUNA BOWL*

tuna tataki, edamame, seaweed salad, avocado, cucumber, spring mix, sweet ponzu, togarashi \$18

SPICY SALMON CRUNCH*

spicy salmon mixed with avocado, cucumber, masago topped with tempura flakes over spring mix, edamame, pickled carrots, seaweed salad \$17.50

SPICY PLAYA BOWL*

salmon, tuna, inari tofu, avocado, red & yellow pepper, cucumber, spring mix, spicy thai chili aioli \$17.50

pressed sushi

prepared with maze gohan rice

SALMON AVOCADO* with lemon aioli \$16

HAMACHI* mixed yellowtail & japanese mayo with scallions \$15

SPICY TUNA* served with garlic sesame aioli & serrano pepper \$16

GLAZED UNAGI & AVOCADO \$16.50

maki / temaki

tuna and spicy masago aioli .. 10 / 12*

glazed unagi and avocado .. 10 / 12*

yellowtail with kewpie aioli and scallion .. 10 / 12*

avocado ..7/9.. kappa ..7/9 ..kanpyo ..7/9

salmon and lemon aioli .. 10 / 12*

OMAKASE PLATTER

chefs choice of nigiri, sashimi & sushi rolls .. 50 / 85*

CHIRASHI

chefs choice of fresh cut sashimi over sushi rice .. 35*

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