

cocktails

BRIGHT + BOTANICAL

WHITE PETAL \$16

ketel one botanical peach & orange blossom • st. germain
• lychee • lime • simple
Botanical Lychee Martini

QUEEN'S HEIR \$16

brockman's gin • st. germain • butterfly pea syrup • lemon • egg whites
Floral Gin Sour

COOL AS A CUCUMBER \$13

house-infused cucumber vodka • pomegranate liqueur • lemon • lime • simple
Cucumber Pomegranate Collins

GREENHOUSE GIMLET \$16

botanical mint • st. germain • cucumber water • lime • lemongrass syrup
Botanical Gimlet

BERRY ME IN LAVENDER \$14

bacardi silver • blueberry lavender syrup • lime
Blueberry Lavender Daiquiri

WHITAKER'S COSMO \$14

deep eddy cranberry • deep eddy orange • cointreau • lime
House Cosmopolitan

TROPICAL + PLAYFUL

NEON COCONUT \$13

rumhaven coconut • midori • pineapple
Tropical Melon Colada

SPRITZ & GIGGLES \$14

st. germain • limoncello • cava brut • mint • soda water
Elderflower Lemon Spritz

BUZZED BUTTERFLY \$14

roku gin • pineapple • lime • ginger beer • butterfly pea syrup
Tropical Gin Mule

PAMPLEMOUSSE PALOMA \$13

blanco tequila • pamplemousse liqueur • lime •
grapefruit soda • hibiscus salt rim
Grapefruit Paloma

BOLD + SPIRIT FORWARD

PEACH & THANK YOU \$16

buffalo trace • peach syrup • angostura bitters • peach
bitters • applewood-smoked
Smoked Peach Old Fashioned

THE LAST SAMURAI \$15

roku gin • carpano antica • campari
Japanese Negroni

SWEET HEAT \$14

tanteo habanero tequila • mango nectar • lime • agave • tajin rim
Spicy Mango Margarita

GARDEN SAZERAC \$16

rittenhouse rye • lemongrass syrup • peychauds bitters •
orange bitters • basil-infused absinthe
Summer Sazerac

BOURBON BRAMBLE \$14

elijah craig • creme de mure • lemon • simple
Blackberry Bourbon Sour

MIDNIGHT BREW \$15

tito's • cantera negra café coffee liqueur • espresso • simple
Espresso Martini

MOCKTAILS

MELONMOJO \$7

watermelon juice • lime • mint • simple • ginger ale
Watermelon Mint Refresher

BUTTERFLY PINEAPPLE MULE \$7

pineapple • lime • ginger beer • butterfly pea syrup
Tropical Mule

GARDEN PARTY \$8

cucumber water • lemongrass syrup • lime • mint • soda water
Cucumber Lemongrass Refresher

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' JUNMAIGINJO crisp, clean, 300ml \$44

house infusions

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

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

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

STRAWBERRY-LIME - ozeki nigori, simple syrup,
muddled strawberries + lime \$15

BLACKBERRY - ozeki nigori, simple syrup, muddled blackberries \$15

beers

- bottles + cans -

ORION rice lager \$7.50

KIRIN pilsner \$6

STELLA ARTOIS \$6.50

VICTORY BREWING \$7.50
golden monkey

LEGAL REMEDY
justice juice ipa \$9

CORONA EXTRA \$6

MILLER LITE \$4.50

MICHELOB ULTRA \$4.50

TOPO CHICO AGUAS
FRESCAS seltzers \$6

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

- draft -

SAPPORO lager \$7

OLDE MECKLENBURG
BREWING COPPER
amber ale \$8

OLDE MECKLENBURG
BREWING CAPTAIN JACK
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

made from grapes

SPARKLING

ZONIN / PROSECCO italy [split] \$12.50

LA VIELLE FERNE / ROSÉ 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

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