

# cocktails

## BRIGHT + BOTANICAL

### WHITE PETAL \$16

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

### BERRY DRAMATIC \$16

bacardi silver • strawberry • balsamic • basil • lime • simple  
*Strawberry Balsamic Daiquiri*

### WABI SABI \$13

midori • sake • lemon • simple  
*Japanese Melon Sour*

### GREENHOUSE GIMLET \$16

ketel one botanical mint + cucumber • 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*

### SECOND DEGREE \$16

del maguey vida mezcal • tanteo habanero • mango • pineapple  
• lime • agave • tajin rim  
*Spicy Tropical Mezcalita*

### 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 cafe coffee liquer • espresso • simple  
*Espresso Martini*

## MOCKTAILS

### MELONMOJO \$7

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

### BUTTERFLYPINEAPPLEMULE \$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

### OZEKI TRADITIONAL

filtered, carafe \$6.50 served hot or cold!

### OZEKINIGORI

unfiltered, 375ml \$13

HANA FUGU PEACH BLOSSOM sparkling, 250ml \$18

### LEMONGRASS LYCHEE

#### SAKE INFUSION \$12

filtered sake, elderflower liqueur, lychee, lemongrass, lemon

### CUCUMBER

#### SAKE INFUSION \$10

filtered sake, vodka, cucumber, lemongrass syrup, lemon

### PINEAPPLE

#### SAKE INFUSION \$10

filtered sake, infused with fresh pineapple, simple syrup, lime

# made from grapes

## SPARKLING

ZONIN 1821 / PROSECCO / italy \$12.50 [split]

ZONIN 1821 / BRUT ROSE / italy \$12.50 [split]

MARQUÉS DE CÁCERES / CAVA BRUT / spain, \$11 / 42

## WHITE

MATUA / SAUVIGNON BLANC / new zealand, \$11 / \$42

BENVOLIO / PINOT GRIGIO / italy, \$9 / \$34

CASAL GARCIA / VINHO VERDE / portugal, \$9 / \$34

CARMEL ROAD / CHARDONNAY / california, \$10 / \$38

CAPOSALDO / MOSCATO / italy, \$11 / \$42

## RED

ANGELINE / PINOT NOIR / california, \$9 / \$34

FRANCIS FORD COPPOLA / CABERNET SAUVIGNON /  
california, \$10 / \$38

CASTILLO DE MONLERO / TEMPRANILLO / spain, \$8 / \$30

DONA PAULA / MALBEC / argentina, \$11 / \$42

# beers

MILLER LITE \$4.50

BUD LIGHT \$4.50

BUDWEISER \$4.50

COORS LIGHT \$4.50

MICHELOB ULTRA \$5.00

CORONA \$5.00

CORONA LIGHT \$5.00

WHITE CLAW \$6.00

HEINEKEN 0.0 \$5.50

### WICKED WEED

PERNICIOUS IPA \$7.50

STELLA ARTOIS \$6.50

KIRIN ICHIBAN \$6.50

BLUE MOON \$6.50

ask your server about our  
rotating selection!

bottles + cans

draft beers

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

# WHITAKER'S

## bites

**SPICY GARLIC EDAMAME** steamed edamame tossed with garlic, sesame oil & spicy chili sauce **\$8**

**POTSTICKERS** chicken + pork dumplings, sesame soy sauce **\$8.50**

**SALT + PEPPER CALAMARI** served with jalapeño ranch + yuzu lemon garlic aioli **\$16**

**BANG BANG GROUPER BITES** crispy grouper bites with bang bang sauce, cilantro **\$14** *try it with shrimp!* **\$15**

**CRAB RANGOON MOZZARELLA STICKS** surimi crab, mozzarella & cream cheese, scallions, panko fried, served with sweet chili sauce **\$13.50**

**AHI POKE STACK\*** cilantro soy marinated tuna, avocado, cucumber, shallots, sushi rice, yuzu lemon garlic aioli, served with wonton crisps **\$15.50**

**TRUFFLE FRIES** white truffle oil, grated parmesan, honey, parsley **\$9.50**

**AHI TUNA NACHOS\*** crispy wonton chips, tuna poke, avocado, green onions, jalapeños, cilantro, sriracha, kewpie, furikake **\$18.50**

**COCONUT SHRIMP** curry shrimp breaded with coconut flakes + panko, cilantro thai chili sauce **\$14**

**FRIED BRUSSEL SPROUTS** bonito flakes, sweet soy **\$9.50**

**CRISPY AVOCADO BOMB\*** panko fried avocado stuffed with spicy tuna + crab, quartered + topped with spicy mayo + eel sauce **\$16**

**CRISPY TUNA NIGIRI\*** crispy rice, spicy tuna, sliced jalapeño, spicy aioli, unagi sauce, scallions **\$14.50**

**SALMON CARPACCIO\*** lime and lemongrass zest, truffle oil, micro greens **\$15.50**

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

**TUNA TATAKI\*** seared tuna, wakame, cilantro, onion, sweet ponzu, togarashi **\$16.50**

## pressed sushi

*sushi made by layering & pressing ingredients together into a mold, then cut into rectangles - served with maze gohan rice -*

**SALMON AVOCADO\*** topped with lemon, lemon aioli & scallions **\$16.50**

**HAMACHI\*** mixed yellowtail + japanese mayo topped with scallions **\$15.50**

**SPICY TUNA\*** cucumber topped with jalapeño, scallions & garlic sesame aioli **\$16.50**

## sushi rolls

**ROYAL DELUXE\*** spicy tuna, cucumber, avocado topped with surimi, shrimp & masago, *baked* & topped with spicy aioli & scallions **\$18**

**KUNG FU CRUNCH\*** salmon, avocado, cream cheese topped with spicy tuna, unagi sauce, spicy aioli, tempura flakes & scallions **\$17.50**

**TEMPURA FUSION** tempura shrimp, spicy surimi, cream cheese, topped with spicy mayo + eel sauce, tempura flakes, & scallions, **\$18**

**FIRECRACKER\*** tempura shrimp, cucumber, avocado, yamagobo, topped with spicy tuna, sriracha, spicy aioli, masago, scallions **\$17.50**

**BANG BANG SHRIMP** surimi, cucumber, avocado, topped with fried shrimp, bang bang sauce & scallions **\$17.50**

**SUMO SPECIAL** avocado, cucumber, cream cheese, yamagobo, jalapeño, topped with bulgogi steak, spicy aioli, sesame seeds & scallions **\$17**

**FIJI SALMON\*** spicy tuna, cucumber, avocado wrapped in nori + salmon, topped with sweet ponzu sauce, togarashi, scallions & micro greens **\$18.50**

**RAINBOW\*** surimi salad, cucumber, topped with yellowtail, mango, tuna, avocado & salmon **\$17**

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

**LEMON\*** surimi salad, avocado, topped with salmon, lemon, lemon aioli & scallions **\$16**

**EBI TEMPURA** tempura shrimp, avocado, cucumber, yamagobo, topped with unagi sauce, spicy mayo & scallions **\$16**

**CAMBODIAN** tempura cucumber, avocado, topped with spicy surimii, spicy aioli, scallions & togarashi **\$16**

**BUDDHA** mango, avocado, cucumber, yamagobo, inari, kampyo, wrapped in soy paper & topped with avocado **\$15.50**

**MAGURO\*** spicy tuna, masago, cucumber, cream cheese, topped with seared tuna, avocado, sweet ponzu, togarashi & scallions **\$17**

**BLOSSOM\*** spicy tuna, cucumber, topped with tuna, salmon, yellowtail, avocado, mango, kimchi sauce, scallions **\$17.50**

**SPICY TUNA CRUNCH\*** spicy tuna, cucumber topped with spicy aioli, tempura flakes & scallions **\$15.50**

**JERSEY\*** salmon, avocado, cucumber, topped with yellowtail, tuna, spicy aioli & scallions **\$17.50**

### CRISPY

**SAMURAI SUPREME\*** spicy tuna, cream cheese, avocado, tempura fried, topped with unagi sauce, spicy aioli & scallions **\$18**

**REVOLVER\*** tuna, surimi, cream cheese, avocado, wrapped in nori + tempura fried, served over spicy mayo + topped with jalapeño, sriracha, togarashi & microgreens **\$18.50**

**SUNSET CRAB** spicy surimi, avocado, cream cheese, tempura fried, topped with bang bang sauce & sweet potato strings **\$18**

## salads

**CARROT GINGER** mixed greens, purple cabbage, pickled carrots, cucumber, radish, housemade carrot ginger dressing **\$7**

**ZEN CAESAR** chopped romaine, spicy miso butter croutons, housemade caesar dressing, parmesan, freshly cracked black pepper **\$12**

**ASIAN** cabbage, almonds, pickled carrots, cilantro, onions, wonton strips, housemade sesame ginger dressing **\$11**

**ADDONS:** katsu chicken **\$6**, blackened grouper or shrimp **\$7**, grilled salmon **\$7**, bulgogi steak **\$8**

## tacos

*two tacos per order, add regular fries or carrot ginger salad \$4*

**BULGOGI** bulgogi steak, jalapeño, purple cabbage, cilantro, spicy aioli, flour tortilla **\$13.50**

**GARLIC SESAME TUNA\*** diced tuna, avocado, garlic sesame aioli, jalapeños, onion, radish & cilantro, corn tortilla **\$13**

**KATSU CHICKEN** crispy chicken, avocado, cajun slaw, cilantro, flour tortilla **\$13**

**BLACKENED GROUPER** blackened grouper, avocado, mango salsa, cajun aioli, cilantro, flour tortilla **\$13**

**BANG BANG SHRIMP** fried shrimp, bang bang sauce, avocado, purple cabbage, cilantro, flour tortilla **\$13**

## bowls

*served over maze gohan rice*

**WHITAKER'S BULGOGI\*** bulgogi steak, shredded cabbage, edamame, pickled carrots, spicy aioli, sunny side up egg **\$19.50**

**AHI POKE\*** poke tuna mixed with shallots, scallions, and poke sauce, avocado, cucumber, seaweed salad, pickled carrots, wonton strips **\$19**

**SPICY SALMON CRUNCH\*** salmon mixed with avocado, cucumber, masago, & spicy aioli topped with tempura flakes, spring mix, edamame, pickled carrots, seaweed salad **\$18.50**

**CAMBODIAN** tempura shrimp, spicy surimi, avocado, cucumber, pickled carrots, spicy aioli **\$18**

**KATSU CHICKEN\*** crispy chicken, shoyu egg, shredded cabbage, edamame, pickled carrots, cilantro, garlic sesame aioli, katsu sauce **\$18**

## noodles

**CURRY LAKSA** shredded chicken, bun rice noodles, shredded cucumber, baby bok choy, cilantro + onion mix, served in a spicy coconut broth **\$24**

**ADDONS:** shrimp **\$4**, seared salmon **\$5**, poached egg **\$1.50**

**TANTAN RAMEN\*** seasoned ground chicken, ramen noodles, shoyu egg, baby bok choy, scallions, spicy creamy sesame broth, chili oil, fried garlic **\$22**

**ADDONS:** shrimp **\$4**, seared salmon **\$5**, poached egg **\$1.50**

## sweet bites

**STRAWBERRY SPRING ROLLS** **\$9.50**

nutella dipping sauce

**KEY LIME PIE** **\$10**  
berry coulis

 : CONTAINS PEANUTS

\*THESE ITEMS MAY BE RAW OR UNDERCOOKED. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS.

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