

cocktails

HOUSE STAPLES

Our signatures, here to stay

ROSEMARY DAILY \$12

citron vodka, housemade rosemary lemonade, cucumber bitters
Fresh, herbal, and a little unexpected — your new daily ritual

COOL AS A CUCUMBER \$13

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

BOURBON BRAMBLE \$12

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

NEON COCONUT \$12

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

SWEET HEAT \$13

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

WHITAKER'S COSMO \$13

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

RYE-NARMANHATTAN \$14

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

MIDNIGHT BREW \$14

tito's vodka, espresso, cantera negra cafe, simple
Dark, smooth, and ready to wake your senses.

SEASONAL CREATIONS

Inspired by harvest fruits, crisp nights, & holiday cheer

STEEP DREAMS \$12

hibiscus tea-infused gin, lemon, simple, cava brut
Your French 75, reimagined with a floral flourish

PERFECT PEAR MARTINI \$13

pear vodka, st germain, pear juice, lemon,
cinnamon-clove infused syrup
*Crisp autumn pears meet warm spice in a martini
that's as elegant as the season itself*

POMEGRANATE PALOMA \$13

tequila, pomegranate liqueur, lime, jarritos grapefruit soda, salted rim
A tart twist on a classic, kissed with pomegranate sparkle

COLD FASHIONED \$13

house-made spiced pear bourbon, brown sugar syrup, house bitters
Pear, spice, and everything nice — your winter companion

FIRESIDE SANGRIA \$13

tempranillo red wine, muddled orange, brandy, lemon, simple,
triple sec, ginger ale, torched rosemary
A cozy glass of warmth and citrus, perfect by the fire

FROSTED PEAR MARGARITA \$14

reposado tequila, pear juice, lime, spiced maple syrup, vanilla syrup,
triple sec, salted cinnamon-sugar rim
The margarita you'll want to curl up with this winter

FIGRONI \$14

beefeater gin, campari, sweet vermouth, house-made fig syrup
A classic Negroni softened with the warm, jammy sweetness of fig

BANANA BREAD + BUTTER \$14

brown-butter washed bourbon, house-made banana bread syrup,
black walnut bitters, flamed orange peel
Like banana bread fresh from the oven - only poured over ice

MOCKTAILS

All the flavor, none of the buzz

ROSEMARY LEMONADE \$5

lemon, rosemary-infused simple syrup, water
Bright citrus and fragrant rosemary in a refreshing house-made classic

ROSE GARDEN \$8

lychee Juice, fresh strawberry, simple, lemon, rose water
Stop & smell the roses - then sip it too

GARDEN PARTY \$8

cucumber water, lemongrass syrup, lime, mint, soda water
Light, herbaceous, & refreshingly crisp

sake + infusions

HOT SAKE \$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

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

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

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

WHITAKER'S

bites

SPICY GARLIC EDAMAME

tossed edamame with spicy garlic sauce \$7

CHICKEN + PORK GYOZA

sesame seeds, sambal ponzu sauce \$8

SURIMI CRAB DIP

surimi, toasted crostini \$11

COCONUT CEVICHE

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

SUNOMONO SALAD

wakame, cucumber, microgreens with sweet ponzu sauce \$8

ADD: kani crab \$6, octopus \$6, squid \$6, shrimp \$6, lobster \$9

TUNA POKE*

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

nigiri

SWEET GLAZED AHI TUNA*

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

TRUFFLE SALMON BELLY*

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

HAMACHI GUNKAN*

baked yellowtail, eel sauce, green onions, garlic chili on top \$10

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

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 baked 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

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

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

OMAKASE PLATTER

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

CHIRASHI

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

pressed sushi @ maki/temaki

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

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*

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

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

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

whitakersbar.com
@whitakersfortmill

*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.

Credit card payments subject to a 3% processing fee