

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

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

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 cafe coffee liqueur • 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 \$5

BUD LIGHT \$5

BUDWEISER \$5

COORS LIGHT \$5

MICHELOB ULTRA \$5.50

CORONA \$5.50

CORONA LIGHT \$5.50

WHITE CLAW \$6.50

HEINEKEN 0.0 \$6

WICKED WEED

PERNICIOUS IPA \$7.50

STELLA ARTOIS \$6.50

GUINNESS \$8.50

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**

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**

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**

banh mi

served on a toasted baguette, cilantro, pickled carrots, cucumber, jalapeño
- add regular fries or carrot ginger salad \$4 -

KATSU CHICKEN katsu aioli **\$16**

BEEF BULGOGI spicy mayo **\$16**

BANG BANG SHRIMP bang bang sauce **\$16**

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 GROUPEL 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**

sushi burritos

wrapped in nori + sushi rice - add regular fries or carrot ginger salad \$4

SURF + TURF tempura shrimp, bulgogi, avocado, cucumber, cajun slaw, spicy aioli **\$18**

VEGGIE LOVERS cucumber, avocado, jalapeño, pickled carrots, purple cabbage, mango, cilantro, crispy sweet potato, sesame soy sauce **\$14**

TUNA POKE* poke tuna, cucumber, avocado, green cabbage, pickled carrots, wonton strips, sesame garlic aioli **\$17**

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 surimi, 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**

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**

sweet bites

STRAWBERRY SPRING ROLLS **\$9.50**
nutella dipping sauce

YUZU CHEESECAKE **\$10**
berry sauce, candied orange, whipped cream, powdered sugar

 : 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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