

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

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 Piña colada

COOL AS A CUCUMBER \$13

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

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
A 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

OZEKI TRADITIONAL

filtered, carafe \$6.50 served hot or cold!

OZEKI NIGORI

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

STRAWBERRY-LIME

SAKE INFUSION \$15

ozeeki nigori, simple syrup, muddled strawberries & 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 / \$32

CASAL GARCIA / VINHO VERDE / portugal, \$9 / \$32

CARMEL ROAD / CHARDONNAY / california, \$10 / \$34

CAPOSALDO / MOSCATO / italy, \$11 / \$40

RED

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

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

CASTILLO DE MONLERO / TEMPRANILLO / spain, \$8 / \$32

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

SYCAMORE MTN
CANDY IPA \$7.50

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 **\$8.50**

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

SUNSET CRAB spicy crab, avocado, cream cheese, tempura fried, topped with bang bang sauce & sweet potato strings **\$17**

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**

ADD ONS: 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 crab, 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**

ADD ONS: 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**

ADD ONS: 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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