

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

We hope you'll join our community and imbibe a while amongst local mural art, funky wall decor, cozy leather bar stools, & friendly faces. Pair creative cocktails or a local brew with plates of flavorful small bites, tacos, fresh sushi & more.

We find inspiration in blending classic methods with contemporary techniques; an approach which reigns true amongst our cocktails, sushi offerings, developments & more.

We draw inspiration from our sister restaurants CO and 1229 Shine — coastal eats with a Modern Asian touch.

**Whitakers: where old meets new and
classic meets modern —
we sure hope you'll stay a while.**



whitakersbar.com
@whitakersconway

Ask your server about our separate gluten-free menu!

cocktails

\$12 COCKTAILS

BERRYME IN LAVENDER

rum, house-made blueberry lavender syrup, lime
A floral, fruity twist on the classic daiquiri

COOL AS A CUCUMBER

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

BOURBON BRAMBLE

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

BUZZED BUTTERFLY

gin, pineapple, lime, ginger beer, butterfly pea syrup
Colorful, citrusy, & just the right amount of buzz

NEON COCONUT

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

\$13 COCKTAILS

SPRTIZ & GIGGLES

st. germain, limoncello, cava brut, mint, soda water
A citrusy, floral spin on the classic Hugo spritz

SWEET HEAT

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

PAMPLEMOUSSE PALOMA

tequila, pamplemousse liqueur, lime, grapefruit soda, salt rim
A tangy grapefruit refresher with bright citrus notes

WHITAKER'S COSMO

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

STRAWBERRY CABANA

rum, banana liqueur, strawberry-banana nectar, lime, simple
A smooth, tropical escape with strawberry & banana bliss

\$14 COCKTAILS

MAI OH MAI

diplomatico mantuano, orgeat, dry curacao, lime, diplomatico reserva
A rich, nutty tropical cocktail with layers of rum depth

QUEEN'S AIRE

brockman's gin, elderflower liqueur, house-made butterfly pea syrup, lemon
Smooth, frothy, & blooming with bright floral notes

RYE-NAR MANHATTAN

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

PAPER PLANE CRASH

elijah craig, montenegro amaro, aperol, lemon
A perfectly bitter-sweet cocktail with a citrus punch

MIDNIGHT BREW

vodka, house-brewed espresso, kahlua, simple
Velvety, caffeinated, & ready for the night

mocktails

BLUEBERRY LAVENDER FIZZ \$6

house-made blueberry lavender syrup, lemon, soda water
Floral, Fizzy, & full of berry brightness

BUTTERFLY PINEAPPLE MULE \$7

pineapple, lime, ginger beer, butterfly pea syrup
Tropical, tangy, & vibrant with a hint of magic

GARDEN PARTY \$8

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

sake

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

OZEKI TRADITIONAL

filtered, carafe **\$6.50** *served hot or cold!*

OZEKI NIGORI

unfiltered, 375ml **\$13**

HANA FUGU PEACH BLOSSOM sparkling, 250ml **\$18**

sweet bites

STRAWBERRY SPRING ROLLS \$9.50

nutella dipping sauce

KEY LIME PIE \$10

berry coulis

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, \$8 / \$32

CASAL GARCIA / VINHO VERDE / portugal, \$8 / \$32

CARMEL ROAD / CHARDONNAY / california, \$9 / \$34

CAPOSALDO / MOSCATO / italy, \$10 / \$40

RED

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

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

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

beers

cans + bottles

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

drafts beers

ROTATING SEASONAL SELECTION

bites

SPICY GARLIC EDAMAME steamed edamame tossed with garlic, sesame oil & spicy chili sauce **\$7.50**

POTSTICKERS chicken + pork dumplings, sesame soy sauce **\$8** NEW?

TUNA WONTON MINI TACOS* minced tuna, soy, avocado, radish, crispy wonton shell **\$9**

BANG BANG GROUPEER 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**

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** NEW?

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* 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, carrot ginger dressing **\$7**

COBB avocado, corn, cucumber, edmame, egg, pork belly, tomatoes, parmesan, ranch dressing **\$12**

ASIAN cabbage, almonds, pickled carrots, cilantro, onions, wonton strips, sesame ginger dressing **\$10**

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

WHITAKER'S

*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.

sushi rolls

ROYAL DELUXE* spicy tuna, cucumber, avocado topped with kani crab, shrimp & masago, *baked* & topped with spicy aioli & scallions **\$17.50**

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**

LOTUS* spicy crab kani, tempura flakes, wrapped in soy paper, topped with tuna, jalapeño, garlic sesame aioli & scallions **\$17**

FIJISALMON* 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**

SUPER CRUNCH* tuna, salmon, yellowtail, surimi, panko fried, topped with kimchi sauce **\$18**

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

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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 **\$15.50**
SPICY TUNA* cucumber topped with jalapeño, scallions & garlic sesame aioli **\$15.50**
HAMACHI* mixed yellowtail + japanese mayo topped with scallions **\$14.50**

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 **\$12.50**
BLACKENED GROUPER blackened grouper, avocado, mango salsa, cajun aioli, cilantro, flour tortilla **\$12.50**
BANG BANG SHRIMP fried shrimp, bang bang sauce, avocado, purple cabbage, cilantro, flour tortilla **\$12.50**

bowls

served over maze gohan rice

- WHITAKER'S BULGOGI*** bulgogi steak, shredded cabbage, edamame, pickled carrots, spicy aioli, sunny side up egg **\$18.50**
AHI POKE* poke tuna mixed with shallots, scallions, and poke sauce, avocado, cucumber, seaweed salad, pickled carrots, wonton strips **\$18**
SPICY SALMON CRUNCH* salmon mixed with avocado, cucumber, masago, & spicy aioli topped with tempura flakes over spring mix, edamame, pickled carrots, seaweed salad **\$17.50**
CAMBODIAN tempura shrimp, spicy crab, avocado, cucumber, pickled carrots, spicy aioli **\$17**
KATSU CHICKEN* crispy chicken, shoyu egg, shredded cabbage, edamame, pickled carrots, cilantro, garlic sesame aioli, katsu sauce **\$17**

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