

HAPPY HOUR



ROSÉ 10



HIBISCUS MARGARITA

tequila, orange, hibiscus, house sour mix* 10



FROSÉ APEROL SPRITZ

aperol, cava, soda, frisé 14



LO-FI SPRITZ

lofi amaro, grapefruit, soda, cava 10



THAI 75

gin, lemon, thai basil syrup, cava 10



LE JOHN DALY

bourbon, lemon, iced tea, paris tea syrup 10



SAPPORO

22oz - japanese lager 10

CRISPY TOGARASHI CHICKEN cucumber salad, gochujang ranch 8

YAKITORI choose two skewers 8

— sticky chicken

— marinated mushroom

— crispy meatball

— sweet potato

QUESO + WONTON CHIPS gochujang, fire-roasted tomatoes, jalapeños 9

BLACKENED SALMON gyoza taco shell, yuzu slaw 8

SPICY TUNA NACHOS chopped spicy tuna*, wasabi aioli, wonton chip 10

KOREAN BBQ TOFU BITES crispy tofu, spicy korean bbq sauce 6

KEY LIME BAR half order - toasted coconut, graham cracker, macadamia nut crumble 6

— other ideas —

PERUVIAN CHICKEN GYOZA TACOS salsa verde, cotija cheese 7

AHI TUNA* GYOZA TACOS cucumber, mango, avocado, nori, wb sauce, sesame 11

HONG KONG SLIDER buttermilk fried chicken, pickles, wb sauce, bao bun 9

OKONOMIYAKI FRIES loaded japanese street fries 9

SWEET POTATO VEGGIE BURGER cheddar, arugula, wb sauce, takoyaki, brioche roll, pickled red onion, fries 18

WB SMASH BURGER cheddar, wb special burger sauce, pickles, brioche roll, fries 20

WB SIGNATURE CHOPPED SALAD edamame, avocado, sweet potatoes, cotija, tomato, dried cranberries, sunflower seeds, sweet peppers, champagne vinaigrette 15

SPICY MISO-HERB CAESAR SALAD romaine, cabbage, kale, avocado, jalapeños, cotija, corn, chips, spicy miso-herb caesar dressing 14

+ grilled chicken 6 / seared ahi tuna* 10



WED- THU 4:00 - 6:30 P | FRI-SUN 3:00 - 6:00 P

* Consuming raw or undercooked food could result in foodborne illness.

SIGANTURE COCKTAILS

WB SOUR

bourbon, house sour mix* 14

SPICY MEXICO CITY

jalapeño tequila, lime, house lime cordial 14

MIDNIGHT MARGARITA

mezcal, lime, coconut, lavender agave 14

WB MANHATTAN

asw duality double malt, sweet vermouth 14

THAI BASIL PALOMA

tequila, grapefruit, thai basil, house sour mix* 14

JAPANESE GODFATHER

toki japanese whisky, amaretto 14

AVIATION

gin, luxardo maraschino, violet liqueur, lemon 14

FROSÉ ALL DAY

frozen—rosé, guava, passionfruit 14

HUGO SPRITZ

elderflower, bubbly, seltzer 14

JAPANESE MAPLE

toki whisky, maple, angostura + orange bitters 14

COLD BREW MARTINI

vodka, baileys, kahlua, cold brew 14

SEASONAL FROZEN

ask your server what's currently spinning 14

MOCKTAILS

make it a cocktail and add one of the spirits

HIBISCUS RASPBERRY LIMEADE

lime, hibiscus, raspberry, sparkling water 7
+ tequila or vodka 14

SPARKLING LAVENDER LEMONADE

lemon, lavender, sparkling water 7
+ bourbon or gin 14

COCONUT MOCK-ARITA

coconut, lime, jalapeno, house sour mix* 7
+ tequila or mezcal 14

FUNCTIONAL TONICS

zero proof THC mocktails with house cordials

LOUIE LOUIE // SATSUMA

apple cider, ginger, cinnamon
5 MG THC • 5 MG CBD 14

LOUIE LOUIE // HIBISCUS CHERRY

fresh squeezed lime, hibiscus 14
5 MG THC • 5 MG CBD

ALTE // PINEAPPLE + MOJITO MINT

thai basil syrup, fresh squeezed lime 14
5 MG THC

WINES BTG

wines are listed from lightest to fullest body

CAVA BRUT

kila // catalonia, sp 11
dried lemon, pear, biscuit, mild, organic

ROSÉ

oé // provence, fr 13
tangy red berries, white peach, citrus

SAUVIGNON BLANC

domaine octavie // touraineloire valley, fr 14
white flowers, peach, gooseberry, flint, crisp

CHARDONNAY

ferrari-carano // sonomacounty, ca 14
baked apple, apricot, cinnamon, hazelnut

PINOT NOIR

stoller vineyards // dundee hills, or 13
cola, silky, bright red fruit

MALBEC

trivento "goldenreserve" // mendoza, ar 13
dried cherries and strawberries, leather, firm

CABERNET SAUVIGNON

pedroncelli // sonoma, ca 15
baking spice, herbs, dark rich berries

WHISKY FLIGHT

three 1 oz pours by house of suntory 25

TOKI BLENDED WHISKY

basil, green apple, honey, ginger

HIBIKI HARMONY BLENDED WHISKY

rose, sandalwood, lychee, rosemary

HAKUSHU 12 YR SINGLE MALT

basil, pine needle, green apple, smoke

BEER CANS + BOTTLES

SAPPORO // lager, jp 7

CREATURE COMFORTS // tropicalia, ipa, ga 7

CREATURE COMFORTS // automatic pale ale, ga 7

ATLANTA HARD CIDER // crisp, ga 7

SIX BRIDGES SOUR // seasonal selection, ga 7

HITACHINO NEST // white ale, jp 12

ATHLETIC BREWING CO. // zero proof, hazy ipa, USA 6



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