



cocktails 14

wb sour
bourbon, house sour mix*

lavender paloma
mezcal, grapefruit, lavender,
house sour mix*

spicy mexico city
jalapeño tequila, lime,
house lime cordial

hugo spritz
elderflower, bubbly,
seltzer

wb manhattan
asw duality double malt,
sweet vermouth

aviation
gin, maraschino,
violet, lemon

japanese godfather
toki japanese whisky,
amaretto

hibiscus margarita
tequila, orange brandy,
hibiscus, house sour mix*

cold brew martini
vodka, baileys, kahlua,
cold brew

paper plane
bourbon, aperol,
amaro, lemon

frozen cocktails 14

frosé all day
rosé, guava, passionfruit

seasonal rotation
please ask your server

mocktails or not 8

sparkling strawberry
limeade
lime, hibiscus, tangerine,
strawberry, seltzer
+ tequila or vodka 14

grapefruit lavender spritz
grapefruit, dark morello cherry,
lavender, pomegranate, seltzer
+ bourbon or gin 14

coconut mock-arita
coconut, lime, jalapeno,
house sour mix*
+ tequila or mezcal 14

yakitori \yah-kih-tohr-ee\

our spin on the japanese tradition of grilled bites on a skewer
choose four 16 | whole shebang 29

sticky chicken marinated mushrooms sweet potato chinese sausage + octopus
chicken meatball chimichurri shrimp stuffed peppers crispy spicy tofu

to start + share

okonomiyaki fries loaded japanese street fries 13

peruvian chicken gyoza tacos salsa verde, cotija cheese 7

ahi tuna* gyoza tacos cucumber, mango, avocado, wb sauce, nori, sesame 10

hong kong slider buttermilk fried chicken, pickles, wb sauce, bao bun 9

crispy brussels fried egg*, bacon, chinese vinegar, wb sauce, takoyaki, bonito flakes 16

spiced cauliflower esquites roasted corn sauce, cotija, togarashi, cilantro, crispy shallots 15

ahi tuna* & cucumber sashimi sesame shoyu, ginger, pickled red onion, wasabi aioli 13

salads + sandwiches

wb signature chopped salad edamame, avocado, sweet potatoes, dried cranberries, cotija cheese, tomato,
sunflower seeds, sweet peppers, champagne vinaigrette 15
+ grilled chicken 6 / shrimp 8 / seared ahi tuna* 10 / grilled salmon* 12 / hanger steak* 11

spicy miso-herb caesar salad romaine, cabbage, kale, avocado, pickled jalapeños, cotija, corn, chips,
spicy miso-herb caesar dressing 14
+ grilled chicken 6 / shrimp 8 / seared ahi tuna* 10 / grilled salmon* 12 / hanger steak* 11

thai steak + noodle salad marinated hanger steak,* lo mein noodles, arugula, herbs, avocado,
pickled carrots, tomato, mango, cashews, toasted coconut, spicy chili-lime vinaigrette 25
substitute seared ahi tuna* or salmon*

sweet potato veggie burger cheddar, pickled red onion, arugula, wb sauce, takoyaki, brioche roll, fries 17

wb smash burger cheddar, pickles, wb special burger sauce, brioche roll, fries 18
+ bacon 3 / fried egg* 3 / avocado 3

substitute fries for side greens or broccoli

house specialties

crispy sweet + sour gnocchi charred broccoli, scallions, nori (vegan) 18
+ salmon 12 / ahi tuna 10

miso glazed salmon roasted seasonal vegetables, cognac tomato coulis 28

korean bbq tofu crispy tofu, korean bbq sauce, mango, house pickled carrots, broccoli,
sushi rice, sesame, scallions (vegan) 19

tuna tataki bowl seared ahi tuna*, sushi rice, mango, avocado, cucumber, edamame, wakame,
wb sauce, scallions, sesame 25

sesame panko chicken sushi rice, gochujang ranch, arugula, tomato, avocado, red cabbage 24

bourbon-glazed steak frites 8 oz marinated hanger steak*, bourbon glaze, okonomiyaki fries 30

*consuming raw or undercooked food could result in foodborne illness

house of suntory whisky flight 25

three 1 oz pours of the following:

toki blended whisky

basil, green apple, honey, ginger

hibiki harmony blended whisky

rose, sandalwood, lychee, rosemary

hakushu 12y single malt

basil, pine needle, green apple, smoke

beer cans & bottles

sapporo, lager, jp 7

sapporo, light 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, red rice belgian strong ale, jp 10

hitachino nest, white ale, jp 10

athletic brewing co., zero proof, hazy ipa, USA 6

wine by the glass

wines are listed from lightest to fullest body

cava gran brut, gran castillo rocio, valencia, sp 11
sparkling, white melon, butter croissant, mild

rosé, fleurs de prairie, languedoc, fr 13
fresh roses, grapefruit, summer spice, delicate

sauvignon blanc, alain treille, loire valley, fr 13
tropical fruit, cracked flint, beautifully balanced

chardonnay, ferrari-carano, sonoma county, ca 14
baked apple, apricot, cinnamon, hazelnut

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

malbec, gascon reserve, mendoza, ar 14
dried berries, leather, firm, natural

sangiovese/cabernet sauvignon, brancia, tuscan, it 14
dried cherry, roasted dates, toasted tobacco

cabernet sauvignon, katherine, alexander valley, ca 15
blackberries, vanilla, pipe tobacco

wines by the bottle

wines are listed from lightest to fullest body

sparkling

cava gran brut, gran castillo rocio, valencia, sp 36
white melon, butter croissant, mild

brut rosé, faire la fete, fr 42
baked apple, white cherry, lemon meringue

brut, 1818 by billecourt salmon, champagne, fr 67
white plum, almonds, brioche

brut reserve, pol roger, champagne, fr 89
cooked pear, quince, dry, impressive

rosé, ruinart, champagne, fr 125
guava, lychee, rose petals, perfection

white

vinho verde, encostas do lima, pt 36
stone fruit, lime, crisp apple, pear

sauvignon blanc, alain treille, loire valley, fr 42
tropical fruit, cracked flint, beautifully balanced

albarino, gotas de mar, rias baixas, sp 44
lemon zest, peach, apricot, graham cracker

chardonnay, ferrari-carano, sonoma county, ca 52
baked apple, apricot, cinnamon, hazelnut

chardonnay, frank family, carneros, ca 68
meyer lemon, yellow apple, salted butterscotch

rosé

rosé, fleurs de prairie, languedoc, fr 41
fresh roses, grapefruit, summer spice, delicate

rosé of pinot noir, chehalem winery, willamette, or 46
watermelon, spring pea flowers, dried herbs, chalk

red

pinot noir, stoller vineyards, dundee hills, or 44
cola, silky, bright red fruit

nebbiolo, nino negri, valtellina, it 68
coffee, violet, wild berries, elegant

sangiovese/cabernet sauvignon, brancia, tuscan, it 46
dried cherry, roasted dates, toasted tobacco

malbec, gascon, mendoza, ar 48
dried berries, leather, firm

tempranillo, vina pomal, crianza, sp 44
roasted black cherry, licorice, violets

cabernet sauvignon, "katherine" goldschmidt, ca 53
blackberries, vanilla, pipe tobacco

cabernet sauvignon, faust, napa valley, ca 74
blackberry reduction, cocoa dusted, eucalyptus, velvety

