

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

We call the notable Spratt Building home;
a historic bank building native to Fort Mill
dating back to 1911 and now the location of the
third Whitaker's in the Southeast.

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

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



whitakersbar.com

@whitakersfortmill

\$11 COCKTAILS

BLUEBERRY LAVENDER DAIQUIRI

rum, blueberry lavender syrup, lime juice

NEON COCONUT

rum haven coconut rum, melon liqueur, pineapple

COOL AS A CUCUMBER

whitaker's cucumber infused vodka, pomegranate liqueur, lemon, lime, club soda

WHITAKER'S COSMO

deep eddy cranberry, deep eddy orange, orange liqueur, lime juice

\$12 COCKTAILS

APRICOTS TO ORANGES

deep eddy orange, combier apricot, lime, ginger ale, mint

BOURBON BRAMBLE

bourbon, creme de mure, lemon, simple, mint

LYCHEE-TINI

vodka, lychee, lemongrass syrup, lemon

SWEET HEAT

tanteo habanero tequila, mango nectar, lime, agave, jalapeno

LIFE'S A PEACH

pinot grigio, deep eddy peach, orange liqueur, simple, lemon, ginger ale

\$14 COCKTAILS

RYE-NAR MANHATTAN

rittenhouse rye whiskey, cynar amaro, foro sweet vermouth, orange bitters

PAPER PLANE CRASH

elijah craig bourbon, montenegro amaro, aperol, lemon

GRANNYSMITH SAZERAC

granny smith apple infused rittenhouse rye whiskey, absinthe, peychauds bitters, simple

QUEEN'S AIRE

brockman's gin, butterfly pea syrup, elderflower liqueur, lemon, egg white

dessert martinis \$15

ESPRESSO diplomatico mantuano rum, kahlua, irish cream, espresso

KEY LIME vanilla vodka, lime, coconut cream, pineapple juice

PASSIONFRUIT vanilla vodka, passionfruit, vanilla lavender syrup, lime

sake & infusions

OZEKI NIGORI unfiltered, 375ml **\$18**

TOZAI 'SNOW MAIDEN' JUNMAI NIGORI unfiltered, 300ml **\$26**

DEWAZAKURA 'FESTIVAL OF STARS' sparkling, 300ml **\$43**

RIHAKU, 'WANDERING POET' JUNMAI GINJO crisp, clean, 300ml **\$44**

CUCUMBER sake infusion - gekkeikan traditional, vodka, cucumber, simple syrup, lemon **\$10**

LEMONGRASS LYCHEE sake infusion - gekkeikan traditional, elderflower liqueur, lychee, lemongrass, lemon **\$12**

PINEAPPLE sake infusion - gekkeikan traditional infused with fresh pineapple, simple syrup **\$10**

draft beers

SAPPORO

lager \$6.50

OLDE MECKLENBURG BREWING COPPER

amber ale \$8

AMOR ARTIS FORT MILLSNER

pilsner \$8

LEGION BREWING JUICY JAY

ipa \$8

SYCAMORE BREWING MOUNTAIN CANDY

ipa \$8

SUGAR CREEK BREWING THE BIG O

ipa \$8

ROTATING SEASONAL SELECTION

cans + bottles

PBR \$4 [16oz]

MILLER LITE \$4.50

MICHELOB ULTRA \$4.50

BUD LIGHT \$4.50

COORS LIGHT \$4.50

PERNICIOUS ipa \$9.50 [19.2oz]

TOPO CHICO AGUAS FRESCAS

seltzers \$6

ATHLETIC BREWING

hazy ipa (N/A) \$5.50

made from grapes

SPARKLING

ZONIN / PROSECCO

italy [split] \$12.50

RUFFINO / PROSECCO ROSE

italy \$10 / \$39

WHITE

KONO / SAUVIGNON BLANC

new zealand, \$10 / \$38

BENVOLIO / PINOT GRIGIO

italy, \$10 / \$38

NOVELLUM / CHARDONNAY

new zealand, \$9.50 / \$38

RED

SOLROOM / RED BLEND

california, \$9 / \$36

GRAYSON CELLARS / CABERNET SAUVIGNON

california, \$9.50 / \$38

NOAH RIVER / PINOT NOIR

california, \$10 / \$38

DONA PAULA / MALBEC

argentina, \$9.50 / \$36

bites

SPICY GARLIC EDAMAME

tossed edamame with spicy garlic sauce \$6

SURIMI CRAB DIP

surimi, toasted crostini \$10

NEW ZEALAND GREEN MUSSELS

roasted with french cocktail sauce \$11

GARLIC SESAME TUNA TACO*

diced tuna, avocado, garlic sesame aioli, jalapeños, onion, radish & cilantro \$11

SALMON CARPACCIO*

lime and lemongrass zest, truffle oil, micro greens \$14

TUNA TATAKI*

seared tuna, cilantro, green onion, sweet ponzu, togarashi \$15.50

YELLOWTAIL PONZU SASHIMI*

ponzu sauce, jalapeño, sriracha, micro greens, truffle oil \$15.50

LOBSTER SLIDER

mixed lobster salad with lemon zest served on a toasted brioche bun \$16

SUNOMONO SALAD

wakame, cucumber, microgreens with sweet ponzu sauce \$7

choice of: kani crab \$6, octopus \$6, squid \$6, shrimp \$6, lobster \$9

TUNA POKE*

spring mix, avocado, cucumber, edamame, cilantro soy sauce \$14

SPICY TUNA SASHIMI SALAD*

cucumber, sliced avocado, diced spicy tuna, sesame seeds, green onion \$15.50

SPICY SURIMI SALAD

cucumber, masago, spicy surimi, micro green, spring mix \$12.50

TORCHED CONCH + KIMCHEE SALAD

torched conch over sliced cucumber + spring mix with a kimchee dressing \$12

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**These items may be raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

sushi rolls

KUNG FU CRUNCH* salmon, avocado, scallions, cream cheese, topped with spicy tuna, unagi sauce, spicy aioli, tempura flakes **\$16**

FIRECRACKER* tempura shrimp, cucumber, avocado, yamagobo, scallions, topped with spicy tuna, sriracha, spicy aioli, masago **\$16**

FII SALMON* spicy tuna, avocado, cucumber, togarashi, green onion, micro greens, wrapped in salmon, served in citrus ponzu (no rice) **\$17**

THAI SALMON tempura shrimp, yamagobo, avocado, cucumber, micro greens, thai sweet chili sauce, wrapped in soy paper, topped with crispy salmon **\$16**

RAINBOW* salmon, tuna, unagi, yellowtail, surimi salad, cucumber, avocado **\$15.50**

LEMON* salmon, lemon, surimi salad, avocado, lemon aioli **\$14.50**

EBI TEMPURA tempura shrimp, avocado, cucumber, yamagobo, spicy aioli, unagi sauce **\$14.50**

LOTUS* tuna, spicy kani, tempura flakes, serrano, sesame aioli, wrapped in soy paper **\$16**

SPICY TUNA CRUNCH* spicy tuna, cucumber, scallions, tempura flakes, spicy masago aioli **\$14**

BUDDHA inari, kanpyo, mango, cucumber, yamagobo, avocado **\$14.50**

MAGURO* spicy tuna, masago, cucumber, togarashi, cream cheese, avocado, topped with seared tuna, citrus ponzu drizzle **\$15.50**

BLOSSOM* spicy tuna, cucumber topped with tuna, salmon, yellowtail, avocado, shrimp, kimchi sauce, green onion **\$16**

TIGER shrimp, surimi salad, cucumber, scallions, yamagobo, avocado, unagi sauce, spicy aioli **\$16**

CAMBODIAN spicy kani crab on top, tempura cucumber, scallions, avocado, green peppercorn, spicy aioli **\$14.50**

DRAGON surimi salad, unagi, avocado, cucumber, unagi sauce **\$15**

JERSEY* tuna, yellowtail, spicy salmon, avocado, cucumber, spicy aioli **\$16**

ROYAL DELUXE* spicy tuna, cucumber, avocado topped with kani crab, shrimp & masago, baked & topped with spicy aioli & green onion **\$16.50**

CRAZY SCALLOP* kani crab, shrimp, avocado, cucumber, yamagobo topped with torched scallop slices, spicy aioli, chili threads, masago, green onion **\$16.50**

GOLDEN* spicy tuna, cucumber, topped with torched salmon, spicy mayo, masago, green onion **\$16.50**

poke bowls

AHI POKE*

poke tuna, avocado, cucumber, seaweed salad, pickled carrots, served over maze gohan rice **\$17**

CAMBODIAN

tempura shrimp, spicy kani crab, avocado, cucumber, pickled carrots, spicy aioli, served over maze gohan rice **\$16**

SPICY SALMON CRUNCH*

spicy salmon mixed with avocado, cucumber, masago topped with tempura flakes over spring mix, edamame, pickled carrots, seaweed salad, served over maze gohan rice **\$16.50**

SPICY PLAYA BOWL*

salmon, tuna, inari tofu, avocado, red & yellow pepper, cucumber, spring mix, spicy thai chili aioli, served over maze gohan rice **\$16.50**

pressed sushi

prepared with maze gohan rice

HAMACHI* mixed yellowtail & japanese mayo with scallions **\$14**

SPICY TUNA* served with garlic sesame aioli & serrano pepper **\$15**

SALMON AVOCADO* with lemon aioli **\$15**

GLAZED UNAGI & AVOCADO **\$15.50**

maki / temaki

tuna and spicy masago aioli .. 9 / 11*

glazed unagi and avocado .. 9 / 11*

yellowtail with kewpie aioli and scallion .. 9 / 11*

avocado ..7/9.. kappa ..7/9 ..kanpyo ..7/9

salmon and lemon aioli .. 9 / 11*

OMAKASE PLATTER

chefs choice of nigiri, sashimi & sushi rolls .. 40 / 75*

CHIRASHI

chefs choice of fresh cut sashimi over sushi rice .. 25*

dessert

MATCHA or **YUZU CHEESECAKE** **\$8.50**

served with a berry sauce + a white chocolate covered candied orange

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