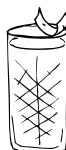


Cocktails

\$13 ea



TRIP TO YOUR HEART

Bright and fruity with a kiss of anise, and a spicy kick

Vodka, Grapefruit, Raspberry, Absinthe, Ginger



LEMON ZEN

Bright, zesty, and citrusy, with tropical sweetness, herbal, and spicy notes

Lemongrass Infused Vodka, Pineapple, Ginger, Lemon, Cilantro



SINGAPORE SLING

Complex botanicals meet orchard fruit, layered with tropical brightness, finished with a bubbly lift

Gin, Benedictine, Cointreau, Maraschino Cherry Liqueur, Pineapple Juice, Club Soda, Bitters



SILK ROAD

Herbaceous and bright citrus with a slow-building heat

Blanco Tequila, Pineapple Juice, Mint, Cilantro, Jalapeño



INNER CIRCLE COCKTAIL CLUB

Released in limited quantities, our annual Membership subscription is your passport to the hidden luxuries of Griff's. Perfect for true connoisseurs of craft cocktail culture.

Ask your bartender for more information or learn more at griffsspeakeasy.com



GRIFF'S WHISKEY SOUR

A tropical, high-proof Boston Sour (Tiki-meets-Tavern), deep molasses, funky overproof rum, and bright fruit

Bourbon, OFTD Rum, Black Strap Bitters, Pineapple, Lemon, Egg, Simple Syrup



PINEAPPLE OLD FASHIONED

Spirit forward, sophisticated and tropical, with toasted fruit notes

Bourbon, Caramelized Pineapple, Demerara, Bitters



BERRY IRRESISTIBLE

Vibrant sweetness with herbaceous brightness and a smooth brown sugar finish

Aged And Unaged Rums, Strawberry, Lime, Basil



CLARIFIED JUNGLE BIRD

Sweet, funky and bitter with tropical fruit, matured by clarification

Rum, Pineapple, Campari, Lime



GRIFF'S NIGHT CAP

Dark and rich coffee flavor balanced with soft vanilla, citrus and spice notes

Coffee Digestif, Cold Brew, Liqueur 43

Zero-Proof
\$8 ea



VERDITA-HI

Pineapple, Mint, Cilantro, Jalapeño, Soda



GINGER SNAPPED

ginger syrup, pineapple, lemon, cilantro, soda water

Shots!

\$6 ea



VERDITA

*Blanco Tequila, Pineapple,
Mint, Cilantro, Jalapeño,
Lime*



TOKYO ROSE

*Dry Sake, Cranberry,
Peach Liqueur,
Rose Petals*



GOLDEN SHOWER

*Bourbon, Rum, Apricot,
Pineapple*

Sake

SAKEMOTO [OFF-DRY] 7

Smooth and balanced, featuring fruity and floral aromas of pineapple, apple, papaya, melon, and pear, along with creamy rice notes and a hint of umami

BLACK & GOLD [SWEET] 7

Rich, full-bodied flavor with a smooth finish and notes of honeydew, papaya, and roasted nuts. Beautiful fruit and floral aroma, silky, gentle sweetness and lingering finish

Beer & Cider

SAPPORO PREMIUM 7

PFRIEM JAPANESE LAGER 7

MICHOLOB 5

COORS LIGHT 5

COORS BANQUET 5

SAMUEL SMITH'S CHOCOLATE STOUT . . . 8

LINDENMAN'S STRAWBERRY ALE 16

LET'S BE FRIENDS

Follow us on social for special events,
menu updates and insider secrets.

[@griffsspeakeasy](https://www.instagram.com/griffsspeakeasy)

Bites

- TUNA TARTARE 14
Sashimi-grade Yellowfin tuna, avocado, english cucumber, ginger, tamari, lime, crispy wonton
- BEET CURED KING SALMON CRUDO . . . 20
Blood orange, buttermilk dressing, lemon “caviar” pearls
- FRESH OYSTERS MKT
seasonal selection from the coast, mignonette, hot sauce, lemon, chips | ½ dozen or dozen
- ROASTED OYSTERS 32
Fresh oysters roasted in shallot duck fat, bacon, chive, béarnaise
- SHRIMP COCKTAIL 28
Three colossal shrimp poached in old bay and citrus brine, classic cocktail sauce
- JUMBO COCONUT SHRIMP 28
Beer battered tempura shrimp, sweet chili aioli
- BISON CHISLIC 20
Fried cubed bison, harissa dry rub, house steak sauce aioli, grilled lemon wedge
- YANGNYEOM CHICKEN 12
Korean fried chicken, gochujang glaze, steamed rice
- BLACK GARLIC SCAMPI 36
Three colossal tiger shrimp, our signature black garlic butter sauce, crostini
- THE “HIDDEN” ASIAN FUSION DOG 15
Bacon-wrapped Kobe beef hot dog, housemade brioche bun, kimchi coleslaw, hoisin aioli, chips
- KOREAN BBQ WAGYU SHORT RIB 34
Grilled SRF wagyu short rib, steamed rice, galbi sauce
- KOREAN BBQ WAGYU RAMEN 36
Rich shoyu beef broth, SRF wagyu short rib, shredded carrots, mushrooms, soy egg, chili crunch, scallions

Sweets

- PISTACHIO MERINGUE 12
- YUZU LEMON POSSET 12
- CANDIED ORANGE OLIVE OIL CAKE . . . 12
- MANGO SORBET 8



Certified A5 Wagyu

Japanese Steak Cuts-accompanied
with pickled celery ribbons,
bordelaise, microgreens

MAXIMUS 12OZ 180

DECADENT 6OZ 120

GLIMPSE 3OZ 65

TAKAMORI "DRUNKEN WAGYU" A5

Raised exclusively in Yamaguchi prefecture—Japan's renowned sake country—these cattle are fed a distinctive diet including sake lees from the celebrated Dassai Asahi Brewery. This unique fermentation byproduct, rich in amino acids and enzymes, imparts subtle sweetness to the beef and creates exceptionally marbled, buttery fat.

Developed by master butcher Noriaki Numamoto using proprietary cutting techniques, Takamori rivals Kobe as one of Japan's most coveted luxury beef programs. We recommend pairing with sake for the ultimate full-circle experience.

