



Griff's PARADISE

cocktails

\$13 each



PEARL DIVER

Delicate floral sweetness,
brightened by a citrus snap

*Rums, Fresh Lime, Orange,
Gardenia, Angostura Bitters*



THE SATURN

Exotic passion fruit and
herbal botanicals layered
with sophisticated spice

*Gin, Lemon, Passion Fruit,
Falernum, Orgeat*



FOG CUTTER

Spirit forward warming
botanicals that cut through
the fog

*White Rum, Cognac, Gin,
Lemon, Orange, Orgeat*,
Sweet Vermouth *Contains Nuts*



RUM FRUIT CUP

Caramel and ginger with
citrus sweetness balanced by
an herbal finish

*White Rum, Dry Curaçao,
Sweet Vermouth, Ginger Ale,
Cola, Angostura Bitters*



MAI TAI

Subtle coconut and chocolate
tones with bright citrus and a
subtle spiced finish

*Appleton Estate Rum, Crème
De Cocoa, Cognac, Orange,
Lime, Orgeat*, Angostura
Bitters *Contains Nuts*



PAIN KILLER

Rich dark rum spice meets
bright tropical and nutty
sweetness that cures

*Planteray OFTD Rum,
Pineapple, Orange,
Chocolate Liqueur*



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CLARIFIED JUNGLE BIRD

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

Rum, Pineapple, Campari, Lime



PINEAPPLE OLD FASHIONED

Spirit forward, sophisticated and tropical, with toasted fruit notes

Bourbon, Caramelized Pineapple, Demerara, Bitters

spirit free

PASSIONFRUIT LEMONADE	6
MANGO ICED TEA	6

wines

FOUR GRACES PINOT GRIS	13
HANNA SAUVIGNON BLANC	15
GRÜNER VELTLINER NUGLWEINE	16
HOLESINSKY JH ESTATES CHARD	15
SONOMA CUTRER PINOT NOIR	18
JUGGERNAUT CABERNET SAUVIGNON	14

beer + cider

COORS LIGHT	5
COORS BANQUET	5
MICHOLOB	4
WEST COAST IPA	6
GINGER HEFEWEIZEN	7

Griff's PARADISE



small plates

BENTO BOX	14
Assorted dumplings, potstickers & spring rolls, pickled celery, cucumber salad	
FRESH OYSTERS	6
Seasonal selection from the coast, mignonette, hot sauce, lemon, chips ½ dozen 36 or dozen 72	
ROASTED OYSTERS	36
Fresh oysters roasted in shallot duck fat, bacon, chive, béarnaise	
TUNA POKE	14
Sashimi-grade Yellowfin tuna, napa cabbage, edamame, avocado, cucumber salad, ginger, tamari, lime, crispy wonton	
JUMBO COCONUT SHRIMP	28
Beer battered tempura shrimp, sweet chili aioli	
BISON CHISLIC	23
Fried cubed bison, harissa dry rub, house steak sauce aioli, grilled lemon wedge	

main dishes

YANGNYEOM CHICKEN	12
Korean fried chicken, gochujang glaze, steamed rice	
LILI KOI CHICKEN	14
Pineapple & passionfruit marinated grilled chicken, coconut rice	
ALOHA SLIDERS	22
Poi pulled pork, pineapple, pickles, housemade chips	
LOT29 GRILLED FLANK SATAY	18
steamed white rice, scallions	

sweets

PINEAPPLE UPSIDE-DOWN CAKE	12
YUZU LEMON POSSET	13
MANGO STICKY RICE	8

Certified A5 Wagyu

PREMIUM
JAPANESE STEAK
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.

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