

Griff's

Welcome to Griff's Speakeasy, a hidden bar where Asian-inspired small plates meet masterfully crafted beverages, blending high-quality ingredients with bold creativity. Only for those who seek the extraordinary, Griff's offers a stylish and secluded experience designed to celebrate the weird and wonderful.

One of the oldest photographs of the historic Turf Club—that was unearthed as Griff's concept was being born—depicted the unmistakable silhouette of Turf Club's modern building behind a vertical neon sign blinking CHINESE into the Magic Valley night. Though the history of Turf Club's brief foray into Asian cuisine has been lost with the memories of its patrons, the spirit of this experiment lives on.

The Griffin is a mythical creature depicted in various cultures as a half-eagle, half-lion. In legends and folklore, the Griffin guards over hidden treasures. Our name is a nod to this iconic symbol of excellence, and the jewels of good taste it protects. Griff's is a testament to the enduring power of community and the treasure of family.

Thank you for allowing
us to serve you.

GRIFF'S MEMBERSHIP

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



Cocktails

\$13 ea



DOCTOR'S ORDERS

Silky and almond-kissed,
with a vanilla and gently
spiced finished

*Vodka, Amaretto, Liquor 43,
And Bitters*



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

Cold Brew, Licor 43



PECAN ME UP MANHATTAN

Rich nuttiness with smooth
layers of sweet and savory
complexity

*Bourbon, Pecan Infused
Bourbon, Sweet Vermouth,
Maple Syrup, Bitters*



TRIP TO YOUR HEART

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

*Vodka, Grapefruit,
Raspberry, Absinthe, Ginger*



SILK ROAD

Herbaceous and bright citrus
with a slow-building heat

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



BANANA SLIP

Lush, tropical, and
spice-forward with a
velvety mouthfeel

*Hennessy, Banana Liqueur,
Banana Milk, Chai Syrup,
And Tikki Bitters*



KENTUCKY HUMIDOR

Warm and spirit forward
with caramel tones and a
smoky tobacco edge

*Bourbon, Demerara
Syrup, Tobacco Bitters*

Shots!

\$6 ea



VERDITA

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



TOKYO ROSE

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

Zero-Proof

\$8 ea



CASAMARA COMO

fresh floral citrus spritzer, mandarin orange, fresh mint, orange blossom honey



VERDITA-HI

Pineapple, Mint, Cilantro, Jalapeño, Soda

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

CEDAR DRAW CIDER 14

MICHOLOB 7

COORS LIGHT 5

COORS BANQUET 7

Anytime Bites

- FRESH OYSTERS MKT
mignonette, hot sauce, crackers, lemon | ½ dozen or dozen
- ROASTED OYSTERS 27
hallot duck fat, bacon, chive, béarnaise
- BISON CHISLIC 18
fried bison, harissa dry rub, house steak sauce aioli, lemon
- SHRIMP COCKTAIL 24
five shrimp, classic cocktail sauce
- STONE CRAB CLAWS MKT
housemade mustard sauce | ½ dozen
- STEAK TARTARE 26
shoyu dressing, spicy mustard, capers, gherikins,
housemade kettle chip
- ROASTED TOMATO & BURRATA 22
charred cherry tomatoes, garlic, basil, thyme, crostinis
- ROASTED BEET SALAD 18
whipped ricotta, arugula, roasted beets, chopped almonds,
mustard, balsamic vinaigrette
- CAESAR SALAD 16
creamy parmigiano + anchovy dressing, lemon,
housemade focaccia croutons
- WEDGE SALAD 15
chilled baby iceberg, blue cheese crumble, bacon, soft
boiled egg, chopped chives, peppercorn avocado ranch

Available After 5pm

- BLACK GARLIC SCAMPI 24
Wild tiger shrimp, our signature black garlic butter sauce,
crostini
- STEAK FRITES 43
9 oz steak, served sliced, chimichurri and bearnaise
sauces, beef fat fries
- WAGYU SHORTRIB 56
hickory smoked and braised jus, roasted heirloom carrots,
crispy shallots, wine reduction
- LOBSTER MAC AND CHEESE 23
baked pasta in a rich mornay sauce, white cheddar, lobster
claw, old bay seasoning