

Cocktails

\$15 ea



TRIP TO YOUR HEART

Bright citrus and berry sweetness meet with a whisper of anise

Vodka, Grapefruit, Raspberry, Absinthe, Fresca



SILK ROAD

Herbaceous and bright citrus with a slow-building heat

Blanco Tequila, Pineapple Juice, Mint, Cilantro, Jalapeño



ALPINE DISCO

A sparkling blend of bright, tropical citrus, aged oak and aromatic depth

Aged And Unaged Rums, Suze, Orange Juice, Lime Juice, Simple, Edible Glitter



SHIKOKU LEMONDROP

Refreshing floral meets tart lemon sweetness

Haku Vodka, Yuzu, Limoncello



EVE'S DEMISE

Familiar apple warming spices lifted by botanical herbs and bright citrus

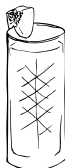
Gin, Apple Cider, Lime, Honey Syrup, Candied Cinnamon Apple



NAKED & FAMOUS

Spirit forward blend of subtle smoke, alpine floral and bright citrus with a lingering botanical finish

Mezcal, Aperol, Lemon, Génépy



HAPPY DRAGON

Tropical citrus and floral sweetness balanced by sharp spice and carbonated aromatics

Ginger Vodka, Tangerine, Lychee Syrup, Ginger Beer



CLARIFIED JUNGLE BIRD

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

*Rum, Pineapple,
Campari, Lime*



PECAN ME UP

Spirit forward indulgence of
rich nuttiness creating
smooth layers of sweet and
savory complexity

*Bourbon, Pecan Infused
Bourbon, Punt E Mes,
Maple Syrup, Bitters*



HARVEST MOON SOUR

A rebellious marriage of
bright tropical fruit, autumnal
warmth, and an exotic finish

*Whiskey, Appleton Rum,
Pineapple,
Pumpkin Spice Syrup*



FULL LUNAR ECLIPSE

Charred wood and roasted
aromatics layered with bold
spice and tart fruit

*Coffee Scotch, OFTD Rum,
Cherry, Lime*



INNER CIRCLE COCKTAIL CLUB

12 off-menu cocktails
available to members only.
Perfect for true connoisseurs
of craft cocktail culture.

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

**Zero
Proof**
\$8 ea



VERDITA-HI

*Pineapple, Mint, Cilantro,
Jalapeño, Soda*



GINGER SNAPPED

*ginger syrup, pineapple,
lemon, cilantro, soda water*

Shots!

\$8 ea



VERDITA

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



PUCKER & PROSPER

*Shochu, Pamplemousse,
Yuzu, Lemon*



NUTTY PROFESSOR

*Pecan Infused Bourbon,
Amaretto, Maple Syrup*

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 & Wine

SAPPORO PREMIUM 8

ASAHI SUPER DRY 9

MICHOLOB 7

COORS LIGHT 7

COORS BANQUET 7

CEDAR DRAW GOLDEN STATE 13

STEENBERG BRUT SPARKLING 16

CERETTO MOSCATO D'ASTI 16/42

HANNA SAUVIGNON BLANC 14/38

SONOMA-CUTRER CHARDONNAY . . . 17/47

PROTEA ROSE 13/39

SONOMA-CUTRER PINOT NOIR 17/53

MCKINLEY MERLOT 19/75

From The Kitchen

FRESH OYSTERS ½ dozen 36 or dozen 72

Seasonal selection from the coast, mignonette, hot sauce, lemon, chips

ROASTED OYSTERS 36

Fresh oysters roasted in shallot duck fat, bacon, chive, béarnaise

JUMBO SHRIMP COCKTAIL 36

Three colossal shrimp poached in old bay and citrus brine, classic cocktail sauce

HAMACHI CRUDO 16

Raw hamachi, watermelon radish, grilled persimmon, yuzu ponzu, microgreens, furikake

BEEF FAT FRIED HALLOUMI 16

Served with za'atar aioli

BISON CHISLIC 23

Fried cubed bison, harissa dry rub, house steak sauce aioli, grilled lemon wedge

PORK BAO BUNS 14

A pair of steamed bao buns, maple soy glazed shredded pork, pickled watermelon radish, chili aioli, scallions

YANGNYEOM CHICKEN 12

Korean fried chicken, gochujang glaze, steamed rice

DRAGON & PHOENIX SLIDERS 22

Chicken, shrimp & water chestnut patty, hoisin, carrots, pickled watermelon radish, brioche bun, house made chips

CHICKEN WINGS ½ dozen 16 or dozen 32

Choose from black garlic/parmesan/truffle, spicy buffalo, mango habañero, gochujang glaze or smoky honey BBQ, served with house made ranch

BLACK GARLIC SHRIMP SCAMPI 36

Jumbo wild tiger shrimp, our signature black garlic butter sauce, crostini

Sweets

MANGO STICKY RICE 8

BASQUE STYLE CHEESECAKE 12

CREME BRÛLÉE 12

GF CHOCOLATE CAPRI CAKE 12



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.

