

# Cocktails

## TRIP TO YOUR HEART ..... 13

Vibrant grapefruit with a slight undertone of raspberry and hints of absinthe

*Vodka, grapefruit, raspberry, absinthe, ginger*

## CLARIFIED JUNGLE BIRD ..... 14

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

*Rum, pineapple, campari, lime*

## SILK ROAD ..... 14

Bright and refreshing with a whisper of heat and smoke

*Blanco tequila, mezcal, pineapple, lime, mint, cilantro, jalapeño*

## P-P-PASSION ..... 13

Velvety, smooth texture with a balance of sweet and sour, full of flavor

*Pineapple rum, passionfruit, simple, lime, edible flower*

## Seasonal Cocktails

## GENTLEMANS TOAST ..... 12

Smooth, warming

*Bourbon, toasted pecans, apple brandy, spiced almond demerara, angostura*

## THE CANARY ..... 13

Bright, tropical, fresh

*Rum blends, cachaca, citrus, turmeric, ginger, coconut milk, pineapple, hibiscus & vanilla bitters*



## Classic 'Riffs

### GRIFF'S WHISKEY SOUR ..... 13

Velvety, smooth texture with a balance of sweet and sour, full of flavor

*Bourbon, aged rum, pineapple, amaro, lemon, egg white*

### GINGER MARTINI ..... 12

Bright and effervescent with a burst of fresh and earthy ginger vodka, orange liqueur, lemon

### TOMBO TANGO MOJITO ..... 10

Refreshing blend of tart and sweet with herbaceous mint

*Jamaican & haitian rums sicilian bianco vermouth, salt, lime, soda, mint*

### GRIFF'S OLD FASHIONED ..... 12

Smooth and spicy with notes of rich caramel and bright fruit

*Rye, caramelized pineapple, demerara, bitters*

### GRIFF'S MANHATTAN ..... 14

Earthy and dark with complex barrel notes

*Bourbon, punt e mes, cynar, carpano classico, root beer bitters*

### DAIQUIRI ..... 12

A classic! Fresh, bright, acidic

*Blend of rums, cane sugar, lime*

## Shots

### VERDITA ..... 6

*Blanco tequila, pineapple, mint, cilantro, jalepeno, lime*

### YUZU SUNSHINE ..... 6

*Vodka, yuzu, citrus*

### BOURBON PEACH TEA ..... 6

*Bourbon, peach, lemon*

## *Beer*

SAPPORO PREMIUM .....	7
PFRIEM IPA .....	7
MCCALL LEMON GINGER HEF .....	7
DOGFISH HEAD SEA QUENCH .....	7
UNTITLED ART SELTZER .....	9

## *Wine*

MUSCAT & MACABEAU .....	12
Avinyo Petillant - Penedes, Spain	
MACABEAU & CARIGNAN .....	12/42
BLANC	
Domaine de Majas “Cote de Catalanes Blanc” - Roussillon, France	
SAUVIGNON BLANC .....	11/40
Marisco Vinyards “The Ned” - Marlborough, New Zealand	
SANGIOVESE & SYRAH .....	10/35
Underground Wine Project “Mr. Pink” - Columbia Valley, Washington	
CARIGNAN & GRENACHE NOIR	12/42
Domaine de Majas “Cote de Catalanes Rouge” - Roussillon, France	

## *Zero Proof*

MEZCAL PHONY NO-GRONI .....	8
Nuanced smoke, vegetal complexity, NONE of the booze	
VERDITA-HI .....	8
Pineapple, mint, cilantro, jalapeño, soda	
ATHLETIC NON-ALCOHOLIC .....	7
Seasonal flavor	
CASAMARA CLUB ONDA SODA .....	8
Sicilian NA amaro with coastal citrus and leafy green sage	

## *Bites*

<b>BAR NUTS</b> .....	8
Roasted mixed nuts, toasted herbs	
<b>CEVICHE</b> .....	25
Serrano pepper, avocado, puffed rice, yam, housemade potato chips	
<b>CRISPY RICE BITES</b> .....	18
Hamachi tartare, ginger soy dressing	
<b>SWEET SICHUAN SHRIMP</b> .....	18
lightly fried, sweet peppercorn glaze, sorbet	
<b>TROUT ROE TOAST</b> .....	12
Truffle honey, crème fraîche, riverance farms local trout roe, cracked sea salt	
<b>SPICY WONTON SHRIMP</b> .....	15
chili onion crunch, chicken broth	
<b>PORK BELLY BUNS</b> .....	12
steamed buns, smoked pork belly, pickled radish, chili aioli, fermented vegetable slaw	
<b>YANGNYEOM CHICKEN</b> .....	12
Korean fried chicken, sweet and tangy gochujang glaze	
<b>WAGYU SANDO</b> .....	40
SRF wagyu, truffle aioli, house made salt pickles	
<b>BULGOGI SHORT RIB SSAM</b> .....	22
tender smoked short rib, ssam sauce, house made pickled vegetables	

## *Sweets*

<b>BASQUE CHEESECAKE</b> .....	12
<b>LEMON MERINGUE TART</b> .....	17
<b>WARM CAPRI CAKE GF</b> .....	12
<b>CREME BRULEE</b> .....	12
<b>BOMBOLINI DONUT TRIO</b> .....	14
<b>SEASONAL GELATO &amp; SORBET</b> .....	7

# Happy Hour

*served 6pm to 8pm daily*

**\$4**

## BAR NUTS

Roasted mixed nuts, honey, chili

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## ALL BOTTLED BEERS

See the beer list for a current selection

**\$10**

## TROUT ROE TOAST

Truffle honey, crème fraîche, riverance farms local trout roe, cracked sea salt

## PORK BELLY BUNS

steamed buns, smoked pork belly, pickled radish, chili aioli, fermented vegetable slaw

## YANGNYEOM CHICKEN

Korean fried chicken, sweet and tangy gochujang glaze

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## ALL SPECIALTY COCKTAILS

See the cocktail list for a current selection

## WINE BY THE GLASS

See the wine list for a current selection

**\$15**

## CRISPY RICE BITES

Hamachi tartare, ginger soy dressing

## SWEET SICHUAN SHRIMP

lightly fried, sweet peppercorn glaze, sorbet