

# EIGHT BAR

PURE GOLD IN GOLD COAST

## STARTERS & SALADS

### RAW & CHILLED

TUNA CRUDO	32
shallot, caper, white soy vinaigrette	
SASHIMI PONZU	28
ahi tuna, hamachi, ora king salmon	
SHRIMP COCKTAIL	30   60
garlic aioli, cocktail sauce	
OYSTERS ON THE HALF SHELL	30   60
yuzu-thai chili mignonette	
TUNA TARTARE	24
sweet-soy, sesame, wonton chips	
GOLDEN OMAKASE NIGIRI <i>7pc</i>	42
chef's special selection of nigiri	
TORO NIGIRI <i>2pc</i>	28
perigord black truffle, kaluga caviar	
TUNA TATAKI	26
aji amarillo, pickled chilies, avocado	
MIYAZAKI WAGYU NIGIRI <i>2pc</i>	38
perigord black truffle, kaluga caviar	

### SUSHI

KING CRAB ROLL	31
truffle, togarashi aioli, drawn butter	
SALMON MISO ROLL	21
bubu arare, eel sauce, avocado	
SPICY TUNA ROLL	21
togarashi aioli, avocado, crispy shallot	
HAMACHI AVOCADO ROLL	21
pickled chilies, cilantro, cucumber	
TUNA CRAB ROLL	31
togarashi, serrano, ponzu	
WAGYU JALAPEÑO ROLL	41
grilled asparagus, avocado, scallion	

### EIGHT BAR TOWER

spicy tuna maki, king crab roll, shrimp cocktail, oysters,  
alaskan king crab, tuna tartare, omakase nigiri

200

### CRISPY BUSINESS

CRISPY RICE	7
tuna, avocado, truffle	
wagyu, foie gras, lime	14
TEMPURA FRIED SHRIMP	24
coconut, sweet & sour	
CAVIAR MOZZERELLA STICK	32
kaluga, crème fraîche, chive	

SHISHITO PEPPERS	18
garlic, banyuls vinegar, soft herbs	
OCTOPUS SKEWERS	26
golden potatoes, herb salsa, chili crunch, rouille	
LAMB LOLLIPOPS	21
salsa verde, serrano, lemon	
GEM SALAD	16
shallot, fine herbs, crème fraîche vinaigrette	
CHOPPED WEDGE SALAD	18
crispy bacon, blue cheese, marinated cherry tomatoes, ranch	
CRAB LOUIE SALAD	32
petite greens, king crab, avocado, radish, egg, louie dressing	
ANDREOTTI BURRATA	26
heirloom tomato, jalapeño, olive, brioche	

## ENTRÉES

CHICKEN DELILAH	46
wild onion, chestnut mushroom jus	
FILET MIGNON	69
8oz, maître d'hôtel butter, bordelaise	
LOBSTER GARGANELLI	44
espelette butter, lemon, herbs	
NEW ZEALAND KING SALMON	44
golden potato tapenade, artichoke, lemon aioli	
TURBOT À LA MEUNIÈRE	56
brown butter, capers, lemon, parsley	
STEAK FRITES AU POIVRE	55
12oz new york strip, pommes frites, sansho peppercorn sauce	
EIGHT BAR BURGER	18
cheddar, pickle, onion, dijonnaise, frites	
BONE-IN RIBEYE	99
22oz, 28 day dry-aged, maître d'hôtel butter, bordelaise, bone marrow	

## ACCOMPANIMENTS

HAND-CUT FRITES	10	MAC & CHEESE	14
salt, pepper, garlic aioli		gruyere, savory sprinkles, black pepper	
ASPARAGUS	12	ROASTED MUSHROOMS	14
almonds, garlic aioli, orange, mint		madeira aioli, fine herbs	
WHIPPED POTATOES	12		
french butter, chives			

## DESSERTS

THE CHOCOLATE CAKE	16	COCONUT CREAM PIE	16
coffee mousse, candied hazelnuts, vanilla ice cream		graham crust, coconut custard, rum chantilly	

AVAILABLE AFTER 4PM

PEACH CREAM PUFF	10	BANANA SPLIT SUNDAE	24
peach compote, mascarpone cream, basil		brûlée banana, pineapple, strawberry, candied nuts, whipped cream	

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## COCKTAILS 20

### LITTLE PAPI

don julio blanco, sotol, blood orange, hoja santa, alma finca, lime

### CASUALLY CRUEL

hendricks, passionfruit green tea, kumquat aperitif, cocchi americano, lemon

### SEE RIGHT THROUGH YOU

grey goose, bergamot, eucalyptus, citrus peel, lime

### SUMMER RITUAL

patrón silver, cucumber, elote, basil, firewater tincture, lime

### HUNT CLUB MEMORIES

hennessy vs, diplomatico reserva, honey, chamomile, lemon, orange bitters

### PILLOW TALK

ketel one, aloe, yuzu, cucumber, canadian maple, hibiscus

### WHATEVER SHE WANTS

botanist, lychee vermouth, sake, orange bitters, saline, lemon

### RED FLAGS

knob creek, blood orange, vermouth, strawberry, cardamon, lemon

### THE DEVIL WEARS PRADA

dos hombres, pamplemousse, pomegranate dream, citrus water, strawberry foam

## EIGHT BAR

### OLD FASHIONED

weller full proof single barrel, amaro montenegro, starward two fold, murakami sugar, old fashioned bitters

35



## WINE

### CHAMPAGNE

Drappier Carte D'Or Brut NV	32   128
Canard-Duchêne Cuvée Léonie Brut Rosé NV	35   140
Bollinger Special Cuvée Brut NV	240
Gosset Grand Rosé Brut NV	230

### WHITE & ROSÉ

ROSÉ Frescobaldi Alie, Toscana 2022	16   64
RIESLING Max Ferd. Richter, Mosel 2022	15   60
GRÜNER VELTLINER Esterhazy, Wachau 2021	17   68
PINOT GRIS Kracher, Austria 2021	16   64
SAUVIGNON BLANC Tokara, Stellenbosch 2023	17   68
SAUVIGNON BLANC Domaine Hubert Brochard, Sancerre 2023	26   104
CHARDONNAY Complicated, Monterey County 2021	17   68
CHARDONNAY Domaine Laroche Saint Martin, Chablis 2022	30   120
ROSÉ Château de Campuget 1753, Côte du Rhône 2021	55
ROSÉ The Language of Yes Les Fruits Rouge, Central Coast 2023	57
SAUVIGNON BLANC Aperture, Sonoma Coast 2022	120
CHÂTEAUNEUF-DU-PAPE BLANC Domaine de la Solitude 2021	130
CHARDONNAY Matthiasson "Linda Vista", Napa Valley 2022	95
CHARDONNAY Armand Heitz, Bourgogne 2021	95

### BUBBLES

Marqués de Cáceres, Cava Brut NV	16   64
Veuve-Olivier Rosé, Vin de France Brut NV	16   64
Ceretto Moscato d'Asti 2022 375ml	18   36
Schramsberg Brut Rosé, North Coast 2019	145

### RED

PINOT NOIR Illahe Cuvée Miette, Willamette Valley 2023	17   68
PINOT NOIR Freeman, Russian River Valley 2021	30   120
GRENACHE, SYRAH Domaine Barge, Côte du Rhône 2020	16   64
NEBBIOLO Gianfranco Alessandria, Barolo 2019	28   112
CABERNET SAUVIGNON Maddalena, Paso Robles 2021	17   68
CABERNET SAUVIGNON Iconoclast, Napa Valley 2021	25   100
BORDEAUX Madame de Beaucaillou, Haut-Médoc 2019	22   88
MALBEC Bodegas Renacer Punto Final, Mendoza 2022	16   64
PINOT NOIR Evesham Wood "Le Puits Sec", Eola-Amity Hills 2021	145
PINOT NOIR Peay Vineyards Scallop Shelf, Sonoma Coast 2021	250
SANGIOVESE Il Poggione, Brunello di Montalcino 2018	260
SYRAH+ L'Aventure Optimus, Paso Robles 2021	200
CABERNET SAUVIGNON Hendry "Hendry", Napa Valley 2019	195
CABERNET SAUVIGNON Trione, Alexander Valley 2018	175

## SAKÉ

### GINJO NAMA GENSHU

Narutotai "Red Snapper", Tokushima 32 | 128

### TOKUBETSU JUNMAI

Tentak "Hawk in the Heavens", Tochigi 1800ml 14 | 170

### JUNMAI-DAIGINJO

Ginga Shizuku "Divine Droplets", Yamagata 38 | 190

Tentak "Silent Stream", Tochigi 300

Toko "Ultraluxe", Yamagata 350

## BEER 10

HOPEWELL LIGHTBEAM Hazy IPA- 6.3% ABV

SPITEFUL American Lager - 4.7% ABV

ALLAGASH WHITE Belgian Wheat- 5.2% ABV

DAISY CUTTER Pale Ale- 5.2% ABV

MOODY TONGUE Toasted Rice Lager- 5.5% ABV

GUMBALL HEAD American Wheat- 5.6% ABV

HEINEKEN 0.0 10

ASAHI SUPER DRY 0.0 10

## ZERO-PROOF 15

### PHONY NEGRONI

floral, citrus, bitter

### ABSTINENT SPRITZ

vibrante, dry-secco, fizz, orange

### THE ITALIAN COUSIN

elderflower, seasonal botanicals, dry-secco, fizz

### DESIGNATED DRIVER

jalapeño infused ritual, orange cordial, agave, lime, foam, tajin

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