

# EIGHT BAR

## PURE GOLD IN GOLD COAST

### 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 |    |

### STARTERS & SALADS

|  |    |
|--|----|
| 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 |    |

### BRUNCH

|   |    |
|---|----|
| FRENCH OMELETTE   | 32 |
| boursin cheese, chive, petite greens                        |    |
| ALASKAN KING CRAB EGGS BENEDICT                             | 48 |
| avocado, poached eggs, arugula, hollandaise                 |    |
| FRENCH TOAST  | 32 |
| seasonal fruit jam, maple syrup                             |    |
| SHRIMP & GRITS  | 42 |
| smoked-tomato ragu, pickled peppers                         |    |
| NEW ZEALAND KING SALMON                                     | 44 |
| golden potato tapenade, artichoke, lemon aioli              |    |
| STEAK FRITES AU POIVRE                                      | 55 |
| 12oz new york strip, pommes frites, sansho peppercorn sauce |    |
| FILET MIGNON  | 69 |
| 8oz, maître d'hôtelbutter, bordelaise                       |    |
| EIGHT BAR BURGER  | 18 |
| cheddar, pickle, onion, dijonnaise, frites                  |    |

### 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 | MAPLE-GLAZED BACON                      | 17 |
| french butter, chives               |    | bbq salt, maple syrup                   |    |

### DESSERTS

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

## EIGHT BAR

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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, Willamette Valley 2022                     | 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, tain

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