

STARTERS & SALADS

ROASTED OYSTERS	25
bone marrow, herb butter, pickled shallot	
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	
POTATO LEEK SOUP	14
crème fraîche, black truffle, chervil	

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

CAMPFIRE S'MORES	8pp	COCONUT CREAM PIE	16
marshmallow, milk chocolate, graham crackers		graham crust, coconut custard, rum chantilly	
THE CHOCOLATE CAKE	16		
coffee mousse, candied hazelnuts, vanilla ice cream			

AVAILABLE AFTER 4PM

APPLE GALETTE	16	BANANA SPLIT SUNDAE	24
vanilla ice cream, salted caramel		brûlée banana, pineapple, strawberry, candied nuts, whipped cream	

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 7pc	42
chef's special selection of nigiri	
TORO NIGIRI 2pc	28
perigord black truffle, kaluga caviar	
TUNA TATAKI	26
aji amarillo, pickled chilies, avocado	
MIYAZAKI WAGYU NIGIRI 2pc	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	
	14
wagyu, foie gras, lime	
TEMPURA FRIED SHRIMP	24
coconut, sweet & sour	
CAVIAR MOZZARELLA STICK	32
kaluga, crème fraîche, chive	

COCKTAILS 20

LITTLE PAPI

patrón silver, sotol, blood orange, hoja santa, alma finca, lime

TINA'S TINI

tito's, orange agave, lychee cordial, saline, lime, tri-berry dusted rim

SEE RIGHT THROUGH YOU

grey goose, bergamot, eucalyptus, citrus peel, lime

APOLOGY TOUR

400 conejos, dobel blanco, amaro nonino, palo santo, citrus, salt, orange bitters

PILLOW TALK

haku vodka, aloe, yuzu, cucumber, canadian maple, hibiscus

SECRET CALLER

hendrick's, rose vermouthe, jasmine, lemon

VELVET TEDDY

santa teresa, d'usse, hazelnut, greek yogurt, fig leaf

THE DEVIL WEARS PRADA

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



EIGHT BAR OLD FASHIONED

blanton's m&a barrel, amaro montenegro, murakami sugar, old fashioned bitters

35



THE HOT TODDY

basil hayden, st. george spiced pear, amaro, branca menta, apple cordial, lemon

15 pp

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 Tormaresca Calafuria, Salento 2023	16 64
RIESLING Max Ferd. Richter, Mosel 2023	15 60
GRÜNER VELTLINER Esterhazy, Wachau 2023	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 2023	30 120
ROSÉ Flowers, Sonoma Coast 2023	60
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

Bouvet-Ladubay, Crémant de Loire Brut 2021	16 64
Veuve-Olivier Rosé, Vin de France Brut NV	16 64
Ceretto Moscato d'Asti 2022	18 72
Schramsberg Brut Rosé, North Coast 2020	145

RED

PINOT NOIR Illahe Cuvée Miette, Willamette Valley 2023	17 68
PINOT NOIR Freeman, Russian River Valley 2022	30 120
GRENACHE, SYRAH Domaine Barge, Côte du Rhône 2020	16 64
NEBBIOLO Gianfranco Alessandria, Barolo 2020	28 112
CABERNET SAUVIGNON Maddalena, Paso Robles 2022	17 68
CABERNET SAUVIGNON Iconoclast, Napa Valley 2022	25 100
CABERNET SAUVIGNON Samara ML No.1, Red Hills 2022	45 180
BORDEAUX Madame de Beaucaillou, Haut-Médoc 2019	22 88
MALBEC Bodegas Renacer Punto Final, Mendoza 2023	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

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

EIGHT BAR

*Please be advised that a 3.5% staff benefit surcharge will be added to all guest checks. If you would like this removed, please let your server know. Thank you.