

## STARTERS & SALADS

### RAW & CHILLED

HIRAMASA CRUDO	32
spicy citrus ponzu, crispy ginger	
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>	63
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	34
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	34
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	
tuna, avocado, truffle	
	7
wagyu, foie gras, lime	
	14
TEMPURA FRIED SHRIMP	24
coconut, sweet & sour	
CAVIAR MOZZARELLA STICK	32
kaluga, crème fraîche, chive	

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	36
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	48
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	

## 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 vermouth, 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 BLANC Winkler-Hermaden, Austria 2023	16   64
SAUVIGNON BLANC Tokara, Stellenbosch 2023	17   68
SAUVIGNON BLANC Domaine Hubert Brochard, Sancerre 2023	26   104
CHARDONNAY Bezel, San Luisa Obispo Coast 2023	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 Merry Edwards, Sonoma Coast 2020	30   120
GRENACHE+ Domaine Beurenard, Côte du Rhône 2020	19   76
NEBBIOLO Gianfranco Alessandria, Barolo 2020	28   112
CABERNET SAUVIGNON Paso d'Oro, 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 Terrazas de los Andes Reserve, 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 II 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, tajin

## 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.