



EIGHT BAR
PURE GOLD IN GOLD COAST

STARTERS & SALADS

WHIPPED FETA DIP	18
spicy olives, cucumber, grilled ciabatta	
OCTOPUS SKEWERS	26
golden potatoes, herb salsa, chili crunch, rouille	
LAMB LOLLIPOPS	21
salsa verde, serrano, lemon	
GREEN SALAD	16
shallot, fine herbs, creamy lemon vinaigrette	
EIGHT BAR SALAD	18
cucumber, pickled pepper, marinated tomato, olive, feta	
TUNA POKE SALAD	24
avocado, pickled radish, edamame, seaweed	

GOLDEN OMAKASE

150 per person

trust us. let our chef’s select their favorites
while you sit back, relax and enjoy

add drink pairings for 75 per person
(available inside only)

BRUNCH

CHICKEN MILANESE	40
little gem, pepperoncini, caesar	
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	48
golden potato tapenade, artichoke, lemon aioli	
STEAK FRITES AU POIVRE	58
12oz new york strip, pommes frites, sansho peppercorn sauce	
FILET MIGNON	72
8oz, maître d’hôtelbutter, bordelaise	
EIGHT BAR BURGER	22
cheddar, pickle, onion, dijonnaise, frites	

ACCOMPANIMENTS

HAND-CUT FRITES	10	MAC & CHEESE	14
salt, pepper, garlic aioli		gruyere, savory sprinkles, black pepper	
ASPARAGUS	12	BROCCOLINI & CAULILINI	14
almonds, garlic aioli, orange, mint		lemon, garlic chili crunch	
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	
		 PHOTO FINISH	12pp
		end (or start) with a celebration shot and a Polaroid to capture the moments.	

RAW & CHILLED

HIRAMASA CRUDO	32
spicy citrus ponzu, crispy ginger	
SASHIMI PONZU	28
ahi tuna, hamachi, ora king salmon	
SHRIMP COCKTAIL	35 70
garlic aioli, cocktail sauce	
OYSTERS ON THE HALF SHELL	30 60
thai chile mignonette	
TUNA TARTARE	24
sweet-soy, sesame, wonton chips	
GOLDEN NIGIRI FLIGHT 7pc	63
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
caviar, sweet soy	

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	

CRISPY BUSINESS

CRISPY RICE	
tuna, avocado, truffle	7
wagyu, foie gras, lime	14
TEMPURA FRIED SHRIMP	24
coconut furikake, 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 vermouht, 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



APEROL SPRITZ

16

**APEROL SPRITZ
F*@KIT BUCKET**

75
serves 5











WINE

CHAMPAGNE		BUBBLES	
Drappier Carte D’Or Brut NV	32 128	Bouvet-Ladubay, Crémant de Loire Brut 2021	16 64
Canard-Duchêne Cuvée Léonie Brut Rosé NV	35 140	Veuve-Olivier Rosé, Vin de France Brut NV	16 64
Bollinger Special Cuvée Brut NV	240	Ceretto Moscato d’Asti 2022	18 72
Gosset Grand Rosé Brut NV	230	Schramsberg Brut Rosé, North Coast 2020	145
WHITE & ROSÉ		RED	
ROSÉ Tormaresca Calafuria, Salento 2023	16 64	PINOT NOIR Illahe, Willamette Valley 2023	17 68
RIESLING Max Ferd. Richter, Mosel 2023	15 60	PINOT NOIR Merry Edwards, Sonoma Coast 2020	30 120
GRÜNER VELTLINER Esterhazy, Wachau 2023	17 68	GRENACHE + Domaine Beaurenard, Côte du Rhône 2023	19 76
PINOT BLANC Winkler-Hermaden, Austria 2023	16 64	NEBBIOLO Gianfranco Alessandria, Barolo 2020	28 112
SAUVIGNON BLANC Tokara, Stellenbosch 2023	17 68	CABERNET SAUVIGNON Maddalena, Paso Robles 2022	17 68
SAUVIGNON BLANC Domaine Hubert Brochard, Sancerre 2023	26 104	CABERNET SAUVIGNON Iconoclast, Napa Valley 2022	25 100
CHARDONNAY Bezel, San Luisa Obispo Coast 2023	17 68	CABERNET SAUVIGNON Samara ML No.1, Red Hills 2022	45 180
CHARDONNAY Domaine Laroche Saint Martin, Chablis 2023	30 120	BORDEAUX Madame de Beaucaillou, Haut-Médoc 2019	22 88
ROSÉ Flowers, Sonoma Coast 2023	60	MALBEC Terrazas de loa Andes Reserve, Mendoza 2022	16 64
ROSÉ The Language of Yes Les Fruits Rouge, Central Coast 2023	57	PINOT NOIR Evesham Wood “Le Puits Sec”, Eola-Amity Hills 2021	145
SAUVIGNON BLANC Aperture, Sonoma Coast 2022	120	PINOT NOIR Peay Vineyards Scallop Shelf, Sonoma Coast 2021	250
CHÂTEAUNEUF-DU-PAPE BLANC Domaine de la Solitude 2021	130	SANGIOVESE Il Poggione, Brunello di Montalcino 2018	260
CHARDONNAY Matthiasson “Linda Vista”, Napa Valley 2022	95	SYRAH+ L’Aventure Optimus, Paso Robles 2021	200
CHARDONNAY Armand Heitz, Bourgogne 2021	95	CABERNET SAUVIGNON Hendry “Hendry”, Napa Valley 2019	195

SAKÉ

GINJO NAMA GENSHU	
Narutotai “Red Snapper”, Tokushima	32 128
TOKUBETSU JUNMAI	
Tentaka “Hawk in the Heavans”, Tochigi 1800ml	14 170
JUNMAI-DAIGINJO	
Ginga Shizuku “Divine Droplets”, Yamagata	38 190
Tentaka “Silent Stream”, Tochigi	300
Toko “Ultraluxe”, Yamagata	350
IWA 5 “Assemblage 5”, Toyama	515

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	THE ITALIAN COUSIN elderflower, seasonal botanicals, dry-secco, fizz
ABSTINENT SPRITZ vibrante, dry-secco, fizz, orange	DESIGNATED DRIVER jalapeño infused ritual, orange cordial, agave, lime, foam, tajin