

◆ WINE ◆

SPARKLING



ROSÉ CHAMPAGNE

67 134 268

perrier jouet blason rosé nv

CHAMPAGNE

50 100 200

bollinger *special cuvée* brut nv

CHAMPAGNE

35 70 140

drappier *carte d'or* brut nv

CRÉMANT D'LOIRE

18 36 72

bouvet-ladubay brut nv

RED



PINOT NOIR

18 36 72

llahe *la miette*, willamette valley 2023

CABERNET SAUVIGNON

18 36 72

bezel by cakebread, napa valley 2022

CABERNET SAUVIGNON

25 50 100

iconoclast by chimney rock, napa valley 2022

BORDEAUX BLEND

15 30 60

maison noble "saint-martin" bordeaux supérieur 2019

SUPER TUSCAN

14 28 56

ottava rima, tuscany 2023

MALBEC

16 32 64

terrazas, mendoza 2023

WHITE



SAUVIGNON BLANC

18 36 72

jules taylor, marlborough 2024

SAUVIGNON BLANC

16 32 64

michel armand *le sauvignon loire* 2024

CHARDONNAY

26 52 104

flowers, sonoma coast 2023

CHARDONNAY

20 40 80

domaine venon & fils, chablis 2023

PINOT GRIGIO

15 30 60

erste neue, trentino alto-adige 2023

ROSÉ



antinori 'tormaresca' calafuria, italy 2023

16 32 64

fantastique by château sainte marguerite 2023

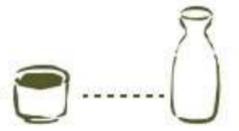
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"MY ONLY REGRET IN
LIFE IS THAT I DID NOT
DRINK MORE WINE."

- ERNEST HEMINGWAY



◆ SAKE ◆



BAN RYU "10,000 WAYS" HONJOZO MAGNUM smooth, versatile, balanced	12	175
SUIGEI, DRUNKEN WHALE, TOKUBETSU, KOCHI, JUNMAI crisp, dry, lively	14	70
KUBOTA SENJU, NIIGATA, DAIGINJO elegant, clean, refined	15	85
NANBU BIJIN, SHINPAKU, IWATE, JUNMAI DAIGINJO aromatic, silky, pure	16	95
WAKATAKE, ONIGOROSHI, SHIZUOKA, JUNMAI DAIGINJO lively, crisp, bold	20	120
IWA 5 ASSMBLAGE 5 JUNMAI DAIGINJO complex, modern, harmonious	49	340
KIKUSUI, PERFECT SNOW, NIGORI 300ML rich, creamy, sweet	11	33

◆ PAIRING GUIDE ◆



CRISP & DRY

SUIGEI, BAN RYU

bright and refreshing, these sakes cut through briny oysters and delicate tartares, while keeping salads crisp and lively.



ELEGANT & REFINED

KUBOTA, NANBU BIJIN

silky and aromatic, ideal for refined seafood like sushi, branzino, and scallops - enhancing flavors without overpowering them.



COMPLEX & BOLD

WAKATAKE, IWA 5

layered and structured, perfect for rich dishes like wagyu burgers, côte de boeuf, and truffle pasta - balancing intensity with finesse.



CREAMY & SWEET

KIKUSUI PERFECT SNOW

lush and indulgent, this unfiltered sake softens spice and crisp textures, pairing beautifully with snapper, tempura, and spicy tuna rolls.

◆ HOUSE COCKTAILS ◆



8 BAR FASHIONED

toki, citrus demerara, tropical bitter blend

BRIGHT, CLASSIC, AROMATIC

20



VICE CITY

400 conejos, papaya, hot honey, mango limonada, caged heat, mint

TROPICAL, SMOKY, TANGY

20



STRAWBERRY BLOOM

tito's, sake, coconut, strawberry lemongrass, yuzu, cucumber

LUSH, CRISP, SILKY

16



NO STRINGS ATTACHED

el tesoro blanco, genepy, cointreau, shishito, dill, cucumber, lime, toasted sesame togarashi

SAVORY, HERBAL, COMPLEX

18



GOOD TROUBLE

ghost tequila, combier, watermelon juice, lemon-lime, spiced salt

SPICY, JUICY, BOLD

17



ELECTRIC FLAMINGO

grey goose, lillet rosé, bubble gum, lemon

WHIMSICAL, CITRUSY, PLAYFUL

17

◆ CLASSIC-ISH ◆



16

APEROL SPRITZ

strawberry infused aperol, dobel reposado, watermelon, soda, brut



21

LEMON DROP

patrón reposado, patrón citronage, lemon



20

GIMLET

hendricks, avuá cachaca, elderflower, basil, lime



19

MARTINI

spring-onion infused grey goose, dill vermouth & pickled onion

◆ BEER ◆

ASAHI SUPER DRY 21OZ 12

MODELO ESPECIAL 12OZ 8

FREEDOM TOWER AMERICAN AMBER ALE 12OZ 8

JAI ALAI IPA 12OZ 8

VICTORIA 12OZ 8

HEINEKEN 12OZ 8

◆ SPIRIT FREE ◆



CLEAN SLATE

mionetto aperitivo, watermelon-lemonade, non-alcoholic brut

14



LIKE A VIRGIN

ritual tequila, orange essence, jalapeño, tajin

14



ZERO GRAVITY

fleur de sureau, mint, lemon, carbonation

14



THE TEASE

ritual gin, strawberry, honey, citrus, froth

14

RAW BAR ✦

OYSTERS ON THE HALF SHELL	24 48
mignonette, cocktail sauce, lemon	
BEEF CARPACCIO	24
tatsoi, radish, ponzu, wasabi aioli, crisps	
TUNA TARTARE	22
avocado, pickled wasabi, sweet soy, wonton chips	
SASHIMI PONZU	26
ahi tuna, hamachi, ora king salmon	

✦ MAKI ✦

KING CRAB ROLL	28
truffle, togarashi aioli, warm drawn butter	
SPICY TUNA ROLL	18
togarashi aioli, avocado, crispy shallot	
SALMON MISO ROLL	18
avocado, shiso, furikake, bubu arare	
CHATEL WAGYU ROLL	34
asparagus, shiso, avocado, ponzu, scallion	
HAMACHI JALAPEÑO ROLL	18
pickled chilis, cucumber, avocado, cilantro	
AVOCADO CUCUMBER ROLL	18
avocado, cucumber, black sesame	

NIGIRI ✦

TORO TUNA NIGIRI 2PC	24
kaluga caviar	
SALMON NIGIRI 2PC	18
white soy nikiri, wasabi, lime	
WAGYU BEEF NIGIRI 2PC	32
perigord black truffle	

CRISPY BUSINESS ✦

CRISPY RICE	
TUNA	avocado, black truffle 6
WAGYU BEEF	foie gras, lime 12
CALAMARI	18
fine herb aioli, lemon	

Hand-Out French Fries



idaho potatoes, brined,
twice blanched and fried
golden brown delicious

CLASSIC	10
SAUCE	
truffle aioli	3
creamy szechuan	3
green goddess ranch	3
THE FLIGHT	+8

SALADS & SNACKS ✦

HERBS & GREENS	16
hearts of palm, avocado, almond, dried apricot, goat cheese	
LITTLE GEM	16
shallot, fines herbs, creamy lemon vinaigrette	
HEIRLOOM TOMATO & CUCUMBER	18
pickled shallot, marigold, sunflower seeds	
SKEWERS	
BEEF	soy, scallion, crispy garlic 24
CHICKEN	yakitori sauce, crispy shallot, togarashi 14
PRAWN	szechuan garlic butter, scallion 16
SHISHITO PEPPERS	18
savory caramel, garlic vinegar, soft herbs	
BUBBLING SHRIMP	22
ginger, fresno, mint, cilantro, crispy shallot	
WHIPPED FETA DIP	16
spicy olives, endive, hearth bread	

For The Table



CRISPY FRIED WHOLE RED SNAPPER

sizzling szechuan spicy special sauce, mint, cilantro

69



BONE-IN RIBEYE

22oz., pepper conserva, confit garlic, hearth oil

97



BONE-IN SHORT RIB

36oz., soy, herbs, spicy sauce, hearth bread

89

HAPPY HOUR
DAILY 4PM-6PM

LE GRANDE ♦

EIGHT BAR BURGER 22

cheddar, pickle, red onion, dijonnaise, frites

CLASSIC STEAK FRITES 55

12 oz. new york steak strip, maître d'hôtel butter, garlicnaise

CHICKEN PAILLARD 26

castelvetrano olives, pepper conserva, cherry tomatoes, capers, lemon

MEDITERRANEAN BRANZINO 34

scallion, ginger, leek, cucumber, cilantro, white soy jus

LOBSTER DUMPLINGS 28

lobster bisque, oloroso sherry, basil oil

BLACK TRUFFLE BUCATINI 26

king trumpet mushroom, chili flake, lemon, french butter

ACCOMPANIMENTS ♦

WOK-FIRED GREENS 12

lemon, garlic, ginger

POACHED ASPARAGUS 12

chimichurri, herbs

MISO OYSTER MUSHROOMS 12

sake, shiso aoili, sesame spice

WHIPPED & BUTTERED POTATOES 12

garlic butter, scallion, fresh cracked pepper

CHEF/PARTNER DANNY GRANT
EXECUTIVE CHEF KAM LOSONSKY

◆ WINE BY THE BOTTLE ◆

SPARKLING



Billecart Salmon Sous Bois Champagne NV	235	Moet & Chandon <i>Grand Vintage</i> Brut 2016	320
Valentin Leflaive Blanc de Blancs, Champagne 2019	180	Nicolas Feuillatte <i>Reserve Exclusive</i> Brut NV	120
Dom Perignon Brut 2015	615	Ca'del Bosco <i>Cuvee Prestige Edizione '47</i> , Franciacorta NV	105
Ruinart Blanc de Blancs brut Champagne NV	225	Moet & Chandon <i>Ice Doux</i> NV	210
Ferrari "Lunelli" Trento Brut 2015	280	Laurent Perrier Champagne <i>Cuvee Rosé</i> Brut NV	290

LIGHT BRIGHT FLIRTY WHITES



Cloudy Bay SAUVIGNON BLANC New Zealand 2024	90	Torres <i>Pazo das Bruxas</i> , ALBARINO Rías Baixas 2023	72
Illumination SAUVIGNON BLANC Napa Valley 2023	120	Antinori Tenuta Guado al Tasso, VERMENTINO Bolgheri 2023	72
Schloss Vollrads Estate RIESLING 2021 Spätlese	105	Monchiero Carbone, Gavi di Gavi CORTESE 2022	65
Penfolds <i>Bin 51</i> RIESLING Eden Valley 2019	90	Couly-Dutheil Blanc de Franc CABERNET FRANC Loire Valley 2022	72

LUSH AND FULL BODIED WHITES

Far Niente CHARDONNAY Napa Valley 2023	195	Jean-Marc Brocard "Montee de Tonnerre" Chablis 1er Cru 2022	160
Freemark Abbey CHARDONNAY Napa Valley 2023	98	Concha Y Toro <i>Amelia</i> CHARDONNAY Chile 2018	135
Lingua Franca "Avni" CHARDONNAY Willamette Valley 2022	85	Darioush <i>Signature</i> , VIOGNIER 2024	180
Capuano-Ferreri "Morgeot" Chassagne-Montrachet 2022 1er Cru	255		

LOW IN TANNIN BUT HIGH IN TEMPTATION



Marchelle <i>Fourth Act</i> PINOT NOIR Sonoma Coast 2021	95	Armand Heitz PINOT NOIR Bourgogne Rouge 2022	100
Joseph Phelps "Freestone" PINOT NOIR Sonoma Coast 2021	175	Olivier Leflaive PINOT NOIR Santenay 2020	180
Brewer-Clifton PINOT NOIR Sta. Rita Hills 2023	140	Marchesi Ruvei, BARBERA d'Alba 2019	70
Penner-Ash PINOT NOIR Willamette Valley 2022	170		

TABLE-READY REDS – CROWD & CULINARY APPROVED

Brassfield <i>Eruption</i> Lake County High Valley GSM blend 2021	68	Castellare "Il Poggiale" Riserva SANGIOVESE Chianti Classico 2021	135
Alban Vineyards "Patrina" SYRAH Edna Valley 2021	175	Antinori <i>Pian delle Vigne</i> SANGIOVESE Brunello Di Montalcino 2020	235
Château de Saint Cosme GSM Blend Châteauneuf-du-Pape 2022	195		

PLUSH, POWERFUL AND FULL BODIED



Sordo NEBBIOLO Barolo 2019	120	Château Palmer <i>Alter Ego de Palmer</i> Margaux 2020	360
Penfolds <i>bin 389</i> CABERNET-SHIRAZ Barossa 2022	210	Robert Craig Winery <i>Affinity</i> CABERNET SAUVIGNON Napa Valley 2020	190
Bodega Garzon TANNAT, Uruguay 2020	120	Hess Family <i>Lion Tamer</i> CABERNET SAUVIGNON Mt. Veeder 2021	130
Cuvalier Los Andes MALBEC, Argentina 2018	175	Vega Sicilia <i>Pintia</i> TEMPRANILLO Toro 2019	255
Château Lynch-Bages <i>Echo de Lynch Bages</i> Pauillac 2020	215		

EIGHT BAR

OUR STORY

Born in Chicago beneath the celebrated Maple & Ash, Eight Bar was designed as a space where sophistication meets ease — a place to savor exceptional food and drink without formality. What began as an intimate bar in the heart of the city quickly became a destination in its own right, beloved for its spirited energy, bold flavors, and effortless hospitality.

Now, Eight Bar brings that same ethos to Miami. Situated on the first floor of Maple & Ash Miami, it carries forward our commitment to luxury, creativity, and celebration — but with its own personality. While Maple & Ash leans into grandeur and indulgence, Eight Bar offers a more approachable experience: a lively bar and dining room where classic dishes are reimagined, cocktails are playful yet refined, and the atmosphere is relaxed but always elevated.

At its heart, Eight Bar shares the same DNA as Maple & Ash: a belief that dining should be as fun as it is delicious. Whether you're here for cocktails at happy hour, sushi with friends, a signature burger, or dessert and wine late into the night, Eight Bar is where every moment feels special — and every guest feels at home.

Neighborhood Bistro & Raw Bar



JOIN US FOR HAPPY HOUR ✦

happy hour is the best hour. join us daily for specials on cocktails, wine, and bites. 4pm-6pm.

TAKE US HOME ✦

your favorites don't have to end here. our menu is available for takeout, so you can bring the eight bar experience to your table anytime.

PRIVATE EVENTS ✦

elevate your next celebration with eight bar miami. from intimate dinners to lively receptions, our team curates unforgettable experiences with bespoke menus, signature cocktails, and impeccable service.

inquire with our team to begin planning your private event

CRÈME BRÛLÉE

silky and creamy vanilla bean custard

14



CHOCOLATE MOUSSE

chocolate crunch,
peanut butter cup pieces,

14



CLAFOUTIS

warm raspberry clafoutis, vanilla ice cream

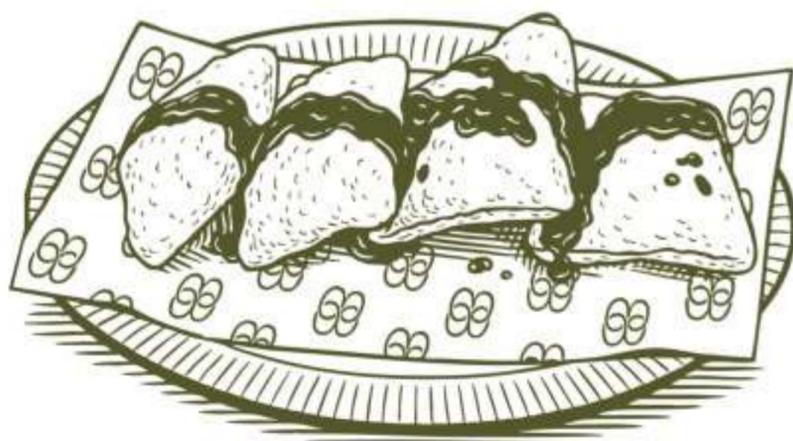
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PIÑA COLADA SORBET

pineapple, olive oil, sea salt, mint

12



Beignets

warm beignets,
chocolate sauce

18

◆ HAPPY HOUR ◆

DAILY 4PM-6PM

CHICKEN NUGGETS	8
KING CRAB HAND ROLL	8
SPICY TUNA HAND ROLL	8
SALMON MISO HAND ROLL	8
HAMACHI JALAPEÑO HAND ROLL	8
AVOCADO CUCUMBER HAND ROLL	8

MINI MARTINIS ◆

TITO'S MARTINI dirty or with a twist	8
COSMO-ISH MARTINI tito's, cointreau, strawberry lemongrass, lime	8
ESPRESSO MARTINI grey goose, kahlúa, perla espresso fino	8
MARG-A-TINI dobel silver, cointreau, agave, lime	8

WINE ◆

SOMM'S CHOICE WHITE 20
half-bottle decanter

SOMM'S CHOICE RED 20
half-bottle decanter

