



EIGHT BAR
PURE GOLD IN GOLD COAST

STARTERS & SALADS

RAW & CHILLED

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| 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

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| 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

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|--------------------------------|----|
| CRISPY RICE | 7 |
| tuna, avocado, truffle | |
| wagyu, foie gras, lime | 14 |
| TEMPURA FRIED SHRIMP | 24 |
| coconut furikake, sweet & sour | |
| CAVIAR MOZZARELLA STICK | 32 |
| kaluga, crème fraîche, chive | |

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| 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

| | |
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| 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

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|---|----|---|------|
| 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. | |

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.*

COCKTAILS

| | | | |
|--|----|---|----|
| THE ESPRESSO MARTINI grey goose, kahlúa, la colombe espresso | 23 | 8BAR BLOODY tito's, house-made bloody mix, accoutrements | 20 |
| TINA'S TINI tito's, orange agave, lychee cordial, lime, tri-berry dusted rim | 20 | CARAJILLO licor 43, vana tallinn, amaro montenegro, cinnamon, la colombe espresso | 23 |
| HOME BY 8 grey goose, st-germain, pineapple, coffee, citrus, vanilla | 20 | PERSONALITY CRISIS tito's, nigori, honeydew, jasmine, lemon | 20 |
| BIG PAPI dobel silver, watermelon, grapefruit oleo, rosemary, citrus | 20 | THE DEVIL WEARS PRADA del maguey vida, pamplemousse, pomegranate dream, citrus water, strawberry foam | 20 |



EIGHT BAR OLD FASHIONED

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

40



SPILL THE TEA

18

código reposado, house amaro blend, cherry heering, jasmine honey, pear

for the table (serves four)

70

WINE

CHAMPAGNE

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| Drappier Carte D'Or Brut NV | 32 128 |
| Canard-Duchêne Cuvée Léonie Brut Rosé NV | 35 140 |
| Bollinger Special Cuvée Brut NV | 50 200 |
| Perrier-Jouët Blason Brut Rosé NV | 67 268 |
| Gosset Grand Rosé Brut NV | 230 |

WHITE & ROSÉ

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| ROSÉ Tormaresca Calafuria, Salento 2023 | 18 72 |
| ROSÉ Sainte Marguerite Fantastiques, Provence 2023 | 31 124 |
| RIESLING Max Ferd. Richter, Mosel 2023 | 16 64 |
| GRÜNER VELTLINER Esterhazy, Wachau 2023 | 17 68 |
| PINOT BLANC Winkler-Hermaden, Austria 2023 | 17 68 |
| SAUVIGNON BLANC Tokara, Stellenbosch 2024 | 18 72 |
| SAUVIGNON BLANC Domaine Hubert Brochard, Sancerre 2023 | 26 104 |
| CHARDONNAY Bezel, San Luisa Obispo Coast 2023 | 18 72 |
| 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 |

BUBBLES

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

CHARDONNAY Armand Heitz, Bourgogne 2021 95

RED

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| PINOT NOIR Illahe Cuvée Miette, Willamette Valley 2023 | 18 72 |
| 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 Maddalena, Paso Robles 2022 | 18 72 |
| CABERNET SAUVIGNON Iconoclast, Napa Valley 2022 | 26 104 |
| CABERNET SAUVIGNON Samara ML No.1, Red Hills 2022 | 45 180 |
| BORDEAUX Madame de Beaucaillou, Haut-Médoc 2019 | 25 100 |
| 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 Il Poggione, Brunello di Montalcino 2018 | 260 |

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

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

ABSTINENT SPRITZ

giffard spritz, dry-secco, fizz, orange

NO PROOF NEEDED

the pathfinder, elderflower, berries, lime

DESIGNATED DRIVER

jalapeño-infused ritual, orange cordial, agave, lime, foam, tajin

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