



EIGHT BAR PURE GOLD IN GOLD COAST

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	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	

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	
ROASTED OYSTERS	25
bone marrow, herb butter, pickled shallot	

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)

ENTRÉES

CHICKEN MILANESE	40
little gem, pepperoncini, caeser	
FILET MIGNON	72
8oz, maître d'hôtel butter, bordelaise	
ANOLINI AL LIMONE	32
pine nut, mint pesto, parmesan	
NEW ZEALAND KING SALMON	48
golden potato tapenade, artichoke, lemon aioli	
SPICY VODKA GNOCCHETTI	34
burrata, basil, chili oil	
STEAK FRITES AU POIVRE	58
12oz new york strip, pommes frites, sansho peppercorn sauce	
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	SHISHITO PEPPERS	14
almonds, garlic aioli, orange, mint		garlic, banyuls vinegar, summer herbs	
WHIPPED POTATOES	12	BROCCOLINI & CAULILINI	14
french butter, chives		lemon, garlic chili crunch	

DESSERTS

CAMPFIRE S'MORES	8pp
marshmallow, milk chocolate, graham crackers	
THE CHOCOLATE CAKE	16
coffee mousse, candied hazelnuts, vanilla ice cream	

COCONUT CREAM PIE	16
graham crust, coconut custard, rum chantilly	
PHOTO FINISH	12pp
end (or start) with a celebration shot and a Polaroid to capture the moments.	

AVAILABLE AFTER 4PM

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

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 20

BIG PAPI

dobel silver, watermelon, grapefruit oleo, rosemary, citrus

TINA'S TINI

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

HOME BY 8

grey goose, st-germain, pineapple, coffee, citrus, vanilla

MAGIC MARIO

400 conejos, aperol, saffron, coconut chai, lime

PERSONALITY CRISIS

tito's, nigori, honeydew, jasmine, lemon

SET IN STONE

hendrick's, genepy, ume plum sake, shiso honey, lemon-lime

MIXED EMOTIONS

knob creek, santa teresa 1796, china-china, spiced pear, chocolate bitters

THE DEVIL WEARS PRADA

del maguey vida, pamplemousse, pomegranate dream, citrus water, strawberry foam



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

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

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 Beurenard 2019	150
CHARDONNAY Matthiasson "Linda Vista", Napa Valley 2022	95

BUBBLES

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

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

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.