



**EIGHT BAR**  
PURE GOLD IN GOLD COAST

**STARTERS & SALADS**

RAW & CHILLED	
HIRAMASA CRUDO spicy citrus ponzu, crispy ginger	32
SASHIMI PONZU ahi tuna, hamachi, ora king salmon	28
SHRIMP COCKTAIL garlic aioli, cocktail sauce	35   70
OYSTERS ON THE HALF SHELL thai chile mignonette	30   60
TUNA TARTARE sweet-soy, sesame, wonton chips	24
GOLDEN NIGIRI FLIGHT 7pc chef's special selection of nigiri	63
TORO NIGIRI 2pc perigord black truffle, kaluga caviar	28
TUNA TATAKI aji amarillo, pickled chilies, avocado	26
MIYAZAKI WAGYU NIGIRI 2pc caviar, sweet soy	38

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

**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 little gem, pepperoncini, caesar	40
FRENCH OMELETTE boursin cheese, chive, petite greens	32
ALASKAN KING CRAB EGGS BENEDICT avocado, poached eggs, arugula, hollandaise	48
FRENCH TOAST seasonal fruit jam, maple syrup	32
SHRIMP & GRITS smoked-tomato ragu, pickled peppers	42
NEW ZEALAND KING SALMON golden potato tapenade, artichoke, lemon aioli	48
STEAK FRITES AU POIVRE 12oz new york strip, pommes frites, sansho peppercorn sauce	58
FILET MIGNON 8oz, maître d'hôtelbutter, bordelaise	72
EIGHT BAR BURGER cheddar, pickle, onion, dijonnaise, frites	22

**ACCOMPANIMENTS**

HAND-CUT FRITES salt, pepper, garlic aioli	10	MAC & CHEESE gruyere, savory sprinkles, black pepper	14
ASPARAGUS almonds, garlic aioli, orange, mint	12	BROCCOLINI & CAULILINI lemon, garlic chili crunch	14
WHIPPED POTATOES french butter, chives	12	MAPLE-GLAZED BACON bbq salt, maple syrup	17

**DESSERTS**

THE CHOCOLATE CAKE coffee mousse, candied hazelnuts, vanilla ice cream	16	COCONUT CREAM PIE graham crust, coconut custard, rum chantilly	16
		<b>PHOTO FINISH</b> end (or start) with a celebration shot and a Polaroid to capture the moments.	12pp

SUSHI	
KING CRAB ROLL truffle, togarashi aioli, drawn butter	34
SALMON MISO ROLL bubu arare, eel sauce, avocado	21
SPICY TUNA ROLL togarashi aioli, avocado, crispy shallot	21
HAMACHI AVOCADO ROLL pickled chilies, cilantro, cucumber	21
TUNA CRAB ROLL togarashi, serrano, ponzu	34

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

**EIGHT BAR**

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## COCKTAILS

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

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

### WHITE & ROSÉ

ROSÉ Chateau D'Estoublon Roseblood, Provence 2024	18   72
ROSÉ Sainte Marguerite <i>Fantastiques</i> , 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 Better Half, Marlborough 2024	18   72
SAUVIGNON BLANC Domaine Hubert Brochard, Sancerre 2023	26   104
CHARDONNAY Heron, Mendocino 2024	18   72
CHARDONNAY Stag's Leap <i>KARIA</i> , Napa Valley 2023	25   100
CHARDONNAY Domaine Laroche <i>Saint Martin</i> , Chablis 2023	30   120
SAUVIGNON BLANC Aperture, Sonoma Coast 2022	120
CHARDONNAY Matthiasson "Linda Vista", Napa Valley 2023	95

### BUBBLES

Veuve Amiot <i>Cuvée Elisa</i> , Crémant de Loire Brut NV	18   72
Bouvet-Ladubay, Crémant de Loire Brut Rosé 2023	16   64
Prunotto Moscato 'Asti 2024	18   72
Oddbird <i>Liberated from Alcohol</i> BDB, Languedoc NV	16   64

### RED

PINOT NOIR Carmel Road, Monterey County 2023	18   72
PINOT NOIR Ex Post Facto, Santa Barbara 2024	25   100
NEBBIOLO Gianfranco Alessandria, Barolo 2020	28   112
TEMPRANILLO Bodegas Campillo Reserva 2021	22   88
CABERNET SAUVIGNON Maddalena, Paso Robles 2022	18   72
CABERNET SAUVIGNON Iconoclast, Napa Valley 2022	26   104
BORDEAUX Madame de Beaucaillou, Haut-Médoc 2019	25   100
SUPER TUSCAN Tenuta Guado al Tasso <i>Il Bruciato</i> , Bolgheri 2024	30   120
MALBEC Terrazas de los Andes Reserve, Mendoza 2022	16   64
PINOT NOIR Evesham Wood "Le Puits Sec", Eola-Amity Hills 2021	145
SYRAH+ L'Aventure Optimus, Paso Robles 2021	200
CABERNET SAUVIGNON Hendry "Hendry", Napa Valley 2019	195

## SAKÉ

<b>CRISP &amp; REFRESHING</b> Taka "Noble Arrow" Tokubetsu Junmai	21   104
<b>FRUITY &amp; FLORAL</b> Kawatsuru "Olive" Junmai Ginjoi	22   110
<b>SAVORY &amp; COMPLEX</b> Shiokawa "Cowboy" Yamahai Junmai Ginjo Genshu	21   104
<b>NIGORI (unfiltered)</b> Rihaku "Dreamy Clouds" Tokubetsu Junmai	20   100
Fukucho "Seaside" Junmai Sparkling (500ml)	70
Ginga Shizuku "Divine Droplets" Junmai Daiginjo	200
Tentak "Silent Stream" Junmai Daiginjo	320
IWA 5 "Assemblage 5" Junmai Daiginjo Genshu	535

## BEER

MICHELOB ULTRA	Light Lager - 6.4% ABV	10
STELLA ARTOIS	European Lager - 5.0% ABV	10
SPITEFUL	American Lager - 4.5% ABV	10
ALLAGASH WHITE	Belgian Wheat - 5.2% ABV	12
LIGHT BEAM	Hazy IPA - 6.3% ABV	12
HEINEKEN 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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