



## 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	
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	GALETTE	16
brûlée banana, pineapple, strawberry, candied nuts, whipped cream		strawberry, rhubarb, mascarpone ice cream	

### EIGHT BAR

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## 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

### 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 d'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

CRISP & REFRESHING Taka "Noble Arrow" Tokubetsu Junmai	21   104
FRUITY & FLORAL Kawatsuru "Olive" Junmai Ginjoi	22   110
SAVORY & COMPLEX Shiokawa "Cowboy" Yamahai Junmai Ginjo Genshu	21   104
NIGORI (unfiltered) 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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