



EIGHT BAR PURE GOLD IN GOLD COAST

RAW & CHILLED

HAMACHI CRUDO*	28
yuzu ponzu, pickled chillies	
SASHIMI PONZU*	28
ahi tuna, hiramasa, 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	
TUNA NIGIRI* 2pc	14
wasabi, shiso	
TORO NIGIRI* 2pc	28
perigord black truffle, kaluga caviar	
HAMACHI NIGIRI* 2pc	14
pickled chillies	
KING SALMON NIGIRI* 2pc	14
chili crunch, ginger	
MIYAZAKI WAGYU NIGIRI* 2pc	38
caviar, sweet soy	

SUSHI

KING CRAB ROLL	34
truffle, togarashi aioli, drawn butter	
TUNA AJI PONZU ROLL*	28
avocado, yuzu tobiko	
SALMON MISO ROLL*	21
bubu arare, eel sauce, avocado	
SPICY TUNA ROLL*	21
togarashi aioli, avocado, crispy shallot	
HAMACHI AVOCADO ROLL*	21
pickled chillies, cilantro, cucumber	
TIGER PRAWN TEMPURA ROLL	24
avocado, shiso, spicy aioli	
WAGYU JALAPEÑO ROLL*	41
grilled asparagus, avocado, scallion	

CRISPY BUSINESS

CRISPY RICE*	7
tuna, avocado, truffle	
a5 wagyu, sweet-soy, cured egg yolk	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		white cheddar, savory sprinkles	
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
brûlée banana, pineapple,
strawberry, candied nuts,
whipped cream

GALETTE 16
strawberry, rhubarb,
mascarpone ice cream

EIGHT BAR

*these items are cooked to order and may be served raw or undercooked. consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborn illness.

*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

WHITE & ROSÉ

ROSÉ Chateau D'Estoublon Roseblood, Provence 2025	18 72
ROSÉ Sainte Marguerite <i>Fantastiques</i> , Provence 2023	31 124
RIESLING Max Ferd. Richter, Mosel 2024	16 64
GRÜNER VELTLINER Esterhazy, Wachau 2024	17 68
PINOT BLANC Winkler-Hermaden, Austria 2023	17 68
SAUVIGNON BLANC Better Half, Marlborough 2025	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 2024	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 2021	28 112
TEMPRANILLO Bodegas Campillo Reserva 2020	22 88
CABERNET SAUVIGNON Maddalena, Paso Robles 2023	18 72
CABERNET SAUVIGNON Iconoclast, Napa Valley 2023	26 104
BORDEAUX Madame de Beaucaillou, Haut-Médoc 2021	25 100
SUPER TUSCAN Tenuta Guado al Tasso <i>Il Bruciato</i> , Bolgheri 2024	30 120
MALBEC Terrazas de los Andes Reserve, Mendoza 2023	16 64
PINOT NOIR Evesham Wood "Le Puits Sec", Eola-Amity Hills 2021	145
SYRAH+ L'Aventure Optimus, Paso Robles 2022	200
CABERNET SAUVIGNON Hendry "Hendry", Napa Valley 2021	205

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

EIGHT BAR

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