



EIGHT BAR
PURE GOLD IN GOLD COAST

STARTERS & SALADS

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
ROASTED OYSTERS bone marrow, herb butter, pickled shallot	25

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 little gem, pepperoncini, caeser	40
FILET MIGNON* 8oz, maître d'hôtel butter, bordelaise	72
ANOLINI AL LIMONE pine nut, mint pesto, parmesan	32
ROASTED BRANZINO* golden potato tapenade, artichoke, lemon aioli	48
SPICY VODKA GNOCCHETTI burrata, basil, chili oil	34
STEAK FRITES AU POIVRE* 12oz new york strip, pommes frites, sansho peppercorn sauce	58
EIGHT BAR BURGER* cheddar, pickle, onion, dijonnaise, frites	22

ACCOMPANIMENTS

HAND-CUT FRITES salt, pepper, garlic aioli	10	MAC & CHEESE white cheddar, savory sprinkles	14
ASPARAGUS almonds, garlic aioli, orange, mint	12	SHISHITO PEPPERS garlic, banyuls vinegar, summer herbs	14
WHIPPED POTATOES french butter, chives	12	BROCCOLINI & CAULILINI lemon, garlic chili crunch	14

RAW & CHILLED

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

SUSHI

KING CRAB ROLL truffle, togarashi aioli, drawn butter	34
TUNA AJI PONZU ROLL* avocado, yuzu tobiko	28
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
TIGER PRAWN TEMPURA ROLL avocado, shiso, spicy aioli	24
WAGYU JALAPEÑO ROLL* grilled asparagus, avocado, scallion	41

CRISPY BUSINESS

CRISPY RICE* tuna, avocado, truffle a5 wagyu, sweet-soy, cured egg yolk	7 14
TEMPURA FRIED SHRIMP coconut furikake, sweet & sour	24
CAVIAR MOZZARELLA STICK kaluga, crème fraîche, chive	32

DESSERTS

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

COCONUT CREAM PIE graham crust, coconut custard, rum chantilly	16
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PHOTO FINISH end (or start) with a celebration shot and a Polaroid to capture the moments.	12pp
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AVAILABLE AFTER 4PM	
BANANA SPLIT SUNDAE brûlée banana, pineapple, strawberry, candied nuts, whipped cream	24
GALETTE roasted blueberry, mascarpone ice cream	16

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

THE SUMMER AFFAIR
código blanco, st germain, herbal liqueur, prickly pear, citrus frozen cocktail
18

WINE

CHAMPAGNE		BUBBLES	
Drappier Carte D’Or Brut NV	32 128	Veuve Amiot Cuvée Elisa, Crémant de Loire Brut NV	18 72
Canard-Duchêne Cuvée Léonie Brut Rosé NV	35 140	Bouvet-Ladubay, Crémant de Loire Brut Rosé 2023	16 64
Bollinger Special Cuvée Brut NV	50 200	Prunotto, Moscato d’Asti 2024	18 72
Perrier-Jouët Blason Brut Rosé NV	67 268	Oddbird Liberated from Alcohol BDB, Languedoc NV	16 64
WHITE & ROSÉ		RED	
ROSÉ Chateau D’Estoublon Roseblood, Provence 2025	18 72	PINOT NOIR Carmel Road, Monterey County 2023	18 72
ROSÉ Sainte Marguerite Fantastiques, Provence 2023	31 124	PINOT NOIR Ex Post Facto, Santa Barbara 2024	25 100
RIESLING Max Ferd. Richter, Mosel 2024	16 64	NEBBIOLO Gianfranco Alessandria, Barolo 2021	28 112
GRÜNER VELTLINER Esterhazy, Wachau 2024	17 68	TEMPRANILLO Bodegas Campillo Reserva 2020	22 88
PINOT BLANC Winkler-Hermaden, Austria 2023	17 68	CABERNET SAUVIGNON Maddalena, Paso Robles 2023	18 72
SAUVIGNON BLANC Better Half, Marlborough 2025	18 72	CABERNET SAUVIGNON Iconoclast, Napa Valley 2023	26 104
SAUVIGNON BLANC Domaine Hubert Brochard, Sancerre 2023	26 104	BORDEAUX Madame de Beaucaillou, Haut-Médoc 2021	25 100
CHARDONNAY Heron, Mendocino 2024	18 72	SUPER TUSCAN Tenuta Guado al Tasso Il Bruciato, Bolgheri 2024	30 120
CHARDONNAY Stag’s Leap KARIA, Napa Valley 2024	25 100	MALBEC Terrazas de los Andes Reserve, Mendoza 2023	16 64
CHARDONNAY Domaine Laroche Saint Martin, Chablis 2023	30 120	PINOT NOIR Evesham Wood “Le Puits Sec”, Eola-Amity Hills 2021	145
SAUVIGNON BLANC Aperture, Sonoma Coast 2022	120	SYRAH+ L’Aventure Optimus, Paso Robles 2022	200
CHARDONNAY Matthiasson “Linda Vista”, Napa Valley 2023	95	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
Tentakaka “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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