



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

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
ROASTED BRANZINO* 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 white cheddar, savory sprinkles	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
		 PHOTO FINISH end (or start) with a celebration shot and a Polaroid to capture the moments.	12pp

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

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.
*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.

COCKTAILS

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

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

18



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**APEROL SPRITZ
F*@K IT BUCKET**
serves 5

50

WINE

CHAMPAGNE		BUBBLES	
Drappier Carte D'Or Brut NV	32 128	Veuve Amiot <i>Cuvée Elisa</i> , 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 'Asti 2024	18 72
Perrier-Jouët Blason Brut Rosé NV	67 268	Oddbird <i>Liberated from Alcohol</i> BDB, Languedoc NV	16 64
WHITE & ROSÉ		RED	
ROSÉ Chateau D'Estoublon Roseblood, Provence 2024	18 72	PINOT NOIR Carmel Road, Monterey County 2023	18 72
ROSÉ Sainte Marguerite <i>Fantastiques</i> , Provence 2023	31 124	PINOT NOIR Ex Post Facto, Santa Barbara 2024	25 100
RIESLING Max Ferd. Richter, Mosel 2023	16 64	NEBBIOLO Gianfranco Alessandria, Barolo 2020	28 112
GRÜNER VELTLINER Esterhazy, Wachau 2023	17 68	TEMPRANILLO Bodegas Campillo Reserva 2021	22 88
PINOT BLANC Winkler-Hermaden, Austria 2023	17 68	CABERNET SAUVIGNON Maddalena, Paso Robles 2022	18 72
SAUVIGNON BLANC Better Half, Marlborough 2024	18 72	CABERNET SAUVIGNON Iconoclast, Napa Valley 2022	26 104
SAUVIGNON BLANC Domaine Hubert Brochard, Sancerre 2023	26 104	BORDEAUX Madame de Beaucaillou, Haut-Médoc 2019	25 100
CHARDONNAY Heron, Mendocino 2024	18 72	SUPER TUSCAN Tenuta Guado al Tasso <i>Il Bruciato</i> , Bolgheri 2024	30 120
CHARDONNAY Stag's Leap <i>KARIA</i> , Napa Valley 2023	25 100	MALBEC Terrazas de los Andes Reserve, Mendoza 2022	16 64
CHARDONNAY Domaine Laroche <i>Saint Martin</i> , 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 2021	200
CHARDONNAY Matthiasson "Linda Vista", Napa Valley 2023	95	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	NO PROOF NEEDED the pathfinder, elderflower, berries, lime
ABSTINENT SPRITZ giffard spritz, dry-secco, fizz, orange	DESIGNATED DRIVER jalapeño-infused ritual, orange cordial, agave, lime, foam, tajin