



JOIN US FOR HAPPY HOUR ✦

happy hour is the best hour. join us daily for specials on cocktails, wine, and bites.

TAKE US HOME ✦

your favorites don't have to end here. our menu is available for takeout, so you can bring the eight bar experience to your table anytime.

PRIVATE EVENTS ✦

elevate your next celebration with eight bar miami. from intimate dinners to lively receptions, our team curates unforgettable experiences with bespoke menus, signature cocktails, and impeccable service.

inquire with our team to begin planning your private event

✦ WINE ✦

SPARKLING

ROSÉ CHAMPAGNE

perrier jouet blason rosé nv



67 134 268

CREMANT D'LOIRE

bouvet ladubay rosé nv

18 36 72

CHAMPAGNE

drappier carte d'or extra brut nv

35 70 140

CRÉMANT D'LOIRE

amiot cuvee elisa brut nv

16 32 64

RED

PINOT NOIR

carmel road, monterey county 2023



16 32 64

CABERNET SAUVIGNON

maddalena, paso robles 2023

18 36 72

CABERNET SAUVIGNON

iconoclast by chimney rock, napa valley 2023

25 50 100

BORDEAUX BLEND

madame de beaucaillou, haut-medoc 2022

23 46 92

MALBEC

terrazas, mendoza 2023

16 32 92

TEMPRANILLO

bodegas campillo rioja reserva, 2020

19 38 76

WHITE

PINOT BLANC

winkler hermanden, austria 2023



17 34 68

SAUVIGNON BLANC

the better half, marlborough 2025

16 32 64

CHARDONNAY

heron, california 2025

18 36 72

SANCERRE

hubert brochard, loire valley 2023

28 56 112

WHITE BURGUNDY

laroche saint martin, chablis 2024

25 50 100

ROSÉ

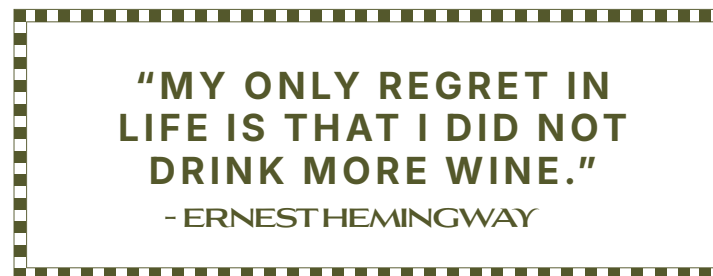
chateau d'estoublon roseblood provence 2025



16 32 64

fantastique by château sainte marguerite 2024

25 50 100



✦ SAKE ✦

TAKA “NOBLE ARROW” TOKUBETSU JUNMAI

green melon, kaffir lime leaves, creamy, herbal



12 90

KAWATSURU “OLIVE” JUNMAI GINJO

white flowers, pear, starfruit, salinity

14 100

SHIOKAWA “COWBOY” YAMAHAI JUNMAI GINJO GENSHU

vanilla, cocoa, hickory smoke, smooth

13 96

RIHAKU TOKUBETSU JUNMAI NIGORI

nutty, chewy, slightly fruity

14 98

IMADA FUKUCHO “SEASIDE” JUNMAI SPARKLING

lemon, apple, soft, bubbly

10 70

WAKATAKE, ONIGOROSHI, SHIZUOKA, JUNMAI DAIGINJO

lively, crisp, bold

20 120

IWA 5 ASSMBLAGE 5 JUNMAI DAIGINJO

complex, modern, harmonious

49 340

KIKUSUI, PERFECT SNOW, NIGORI 300ML

rich, creamy, sweet

11 33

✦ PAIRING GUIDE ✦



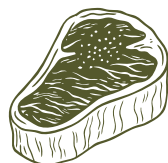
CRISP & DRY

IMADA FUKUCHO “SEASIDE”
bright and refreshing, these
sakes cut through briny oysters
and delicate tartares, while
keeping salads crisp and lively.



ELEGANT & REFINED

KAWATSURU “OLIVE”
silky and aromatic, ideal for refined
seafood like sushi, branzino, and
scallops - enhancing flavors
without overpowering them.



COMPLEX & BOLD

WAKATAKE, IWA 5
layered and structured, perfect for
rich dishes like wagyu burgers,
côte de boeuf, and truffle pasta -
balancing intensity with finesse.



CREAMY & SWEET

KIKUSUI PERFECT SNOW
lush and indulgent, this unfiltered
sake softens spice and crisp textures,
pairing beautifully with snapper,
tempura, and spicy tuna rolls.

8 EIGHT BAR

OUR STORY

Born in Chicago beneath the celebrated Maple & Ash, Eight Bar was designed as a space where sophistication meets ease — a place to savor exceptional food and drink without formality. What began as an intimate bar in the heart of the city quickly became a destination in its own right, beloved for its spirited energy, bold flavors, and effortless hospitality.

Now, Eight Bar brings that same ethos to Miami. Situated on the first floor of Maple & Ash Miami, it carries forward our commitment to luxury, creativity, and celebration — but with its own personality. While Maple & Ash leans into grandeur and indulgence, Eight Bar offers a more approachable experience: a lively bar and dining room where classic dishes are reimaged, cocktails are playful yet refined, and the atmosphere is relaxed but always elevated.

At its heart, Eight Bar shares the same DNA as Maple & Ash: a belief that dining should be as fun as it is delicious. Whether you’re here for cocktails at happy hour, sushi with friends, a signature burger, or dessert and wine late into the night, Eight Bar is where every moment feels special — and every guest feels at home.

Neighborhood Bistro & Raw Bar

◆ WINE BY THE BOTTLE ◆

SPARKLING



Billecart Salmon Sous Bois Champagne NV	235	Moët & Chandon Grand Vintage Brut 2015	320
Valentin Leflaive Blanc de Blancs, Champagne 2019	180	Nicolas Feuillatte Reserve Exclusive Brut NV	120
Dom Perignon Brut 2015	615	Ca'del Bosco Cuvee Prestige Edizione '47, Franciacorta NV	105
Ruinart Blanc de Blancs brut Champagne NV	225	Moët & Chandon Ice Doux NV	210
Ferrari “Lunelli” Trento Brut 2015	280	Laurent Perrier Champagne Cuvee Rosé Brut NV	290

LIGHT BRIGHT FLIRTY WHITES



Cloudy Bay SAUVIGNON BLANC New Zealand 2024	90	Torres Pazo das Bruxas, ALBARINO Rías Baixas 2023	72
Illumination SAUVIGNON BLANC Napa Valley 2024	120	Antinori Tenuta Guado al Tasso, VERMENTINO Bolgheri 2023	72
Schloss Vollrads Estate RIESLING 2021 Spätlese	105	Monchiero Carbone, Gavi di Gavi CORTESE 2022	65
Penfolds Bin 51 RIESLING Eden Valley 2019	90	Couly-Dutheil Blanc de Franc CABERNET FRANC Loire Valley 2022	72

LUSH AND FULL BODIED WHITES

Far Niente CHARDONNAY Napa Valley 2023	195	Jean-Marc Brocard “Vaulorent” Chablis 1er Cru 2023	190
Freemark Abbey CHARDONNAY Napa Valley 2023	98	Concha Y Toro Amelia CHARDONNAY Chile 2023	135
Lingua Franca “Avni” CHARDONNAY Willamette Valley 2022	85	Darioush Signature, VIOGNIER 2024	180
Capuano-Ferreri “Morgeot” Chassagne-Montrachet 2022 1er Cru	255		



LOW IN TANNIN BUT HIGH IN TEMPTATION

Marchelle Fourth Act PINOT NOIR Sonoma Coast 2021	95	Armand Heitz PINOT NOIR Bourgogne Rouge 2022	100
Joseph Phelps “Freestone” PINOT NOIR Sonoma Coast 2022	175	Olivier Leflaive PINOT NOIR Santenay 2020	180
Brewer-Clifton PINOT NOIR Sta. Rita Hills 2023	140	Marchesi Ruvei, BARBERA d’Alba 2019	70
Penner-Ash PINOT NOIR Willamette Valley 2022	170		

TABLE-READY REDS — CROWD & CULINARY APPROVED

Brassfield Eruption Lake County High Valley GSM blend 2021	68	Castellare “Il Poggiale” Riserva SANGIOVESE Chianti Classico 2022	135
Alban Vineyards “Patrina” SYRAH Edna Valley 2021	175	Antinori Pian delle Vigne SANGIOVESE Brunello Di Montalcino 2020	235
Château de Saint Cosme GSM Blend Châteauneuf-du-Pape 2022	195		

PLUSH, POWERFUL AND FULL BODIED



Sordo NEBBIOLO Barolo 2019	120	Château Palmer Alter Ego de Palmer Margaux 2020	360
Penfolds bin 389 CABERNET-SHIRAZ Barossa 2022	210	Robert Craig Winery Affinity CABERNET SAUVIGNON Napa Valley 2020	190
Bodega Garzon TANNAT, Uruguay 2020	120		
Cuvelier Los Andes MALBEC, Argentina 2019	175	Hess Family Lion Tamer CABERNET SAUVIGNON Mt. Veeder 2021	130
Château Lynch-Bages Echo de Lynch Bages Pauillac 2021	215	Vega Sicilia Pintia TEMPRANILLO Toro 2020	255

◆ HOUSE COCKTAILS ◆



8 BAR FASHIONED 20
toki, lemon demerara, tropical bitters blend
BRIGHT, CLASSIC, AROMATIC



BENEFITTING C40 CITIES VICE CITY 20
400 conejos, papaya, hot honey, mango limonada, caged heat, mint
TROPICAL, SMOKY, TANGY



STRAWBERRY BLOOM 16
tito's, sake, coconut, strawberry lemongrass, lemon, cucumber
LUSH, CRISP, SILKY



NO STRINGS ATTACHED 18
código blanco, genepy, cointreau, shishito, dill, cucumber, lime, toasted sesame togarashi
SAVORY, HERBAL, COMPLEX



GOOD TROUBLE 17
ghost tequila, combier, watermelon juice, lemon-lime, spiced salt
SPICY, JUICY, BOLD



ELECTRIC FLAMINGO 17
grey goose, lillet rosé, bubble gum, lemon
WHIMSICAL, CITRUSY, PLAYFUL

◆ CLASSIC-ISH ◆



16

APEROL SPRITZ
strawberry infused aperol, dobel reposado, watermelon, soda, brut



21

LEMON DROP
patrón reposado, patrón citrónge, lemon



20

GIMLET
hendricks, avuá cachaca, elderflower, basil, lime



19

MARTINI
spring-onion infused tito's, dill vermouth & pickled onion

◆ BEER ◆

ASAHI SUPER DRY 21OZ	12
MODELO ESPECIAL 12OZ	8
FREEDOM TOWER AMERICAN AMBER ALE 12OZ	8
JAI ALAI IPA 12OZ	8
VICTORIA 12OZ	8
HEINEKEN 12OZ	8

◆ SPIRIT FREE ◆



BENEFITTING C40 CITIES CLEAN SLATE 14
mionetto aperitivo, watermelon-lemonade, non-alcoholic sparkling



LIKE A VIRGIN 14
cleanco tequila, orange essence, jalapeño, tajin



ZERO GRAVITY 14
fleur de sureau, mint, lemon, carbonation



THE TEASE 14
cleanco gin, strawberry, honey, citrus, froth

✦ SUSHI ✦

KING CRAB ROLL *
truffle, togarashi aioli, warm drawn butter
28

SPICY TUNA ROLL *
togarashi aioli, avocado, crispy shallot
18

SALMON MISO ROLL *
avocado, shiso, furikake, bubu arare
18

HAMACHI JALAPENO ROLL *
pickled chilis, cucumber, avocado, cilantro
18

TUNA NIGIRI 2PC *
kaluga caviar
14

SALMON NIGIRI 2PC *
white soy nikiri, wasabi, lime
14

HAMACHI NIGIRI 2PC *
pickled chilis
14

SASHIMI PONZU *
bluefin tuna, hamachi, ora king salmon
26

TUNA TARTARE *
avocado, pickled wasabi, sweet soy,
wonton chips
22

CRISPY BUSINESS ✦

CRISPY RICE *			
TUNA	avocado, black truffle	6	
WAGYU BEEF	soy, lime	9	
SALMON	avocado, shiso	6	
KING CRAB	black truffle	10	

CHICKEN WINGS 24
firecracker sauce, scallion, lime

CAVIAR MOZZARELLA STICK 32
kaluga, crème fraîche, chive

CALAMARI 18
fines herb aioli, lemon

TUNA TOSTADA * 26
avocado, sweet soy, wasabi aioli, jalapeno

SALADS & SNACKS ✦

SESAME CAESAR SALAD 16
croutons, jammy egg, parmesan

SIMPLE GREENS SALAD 16
bib lettuce, avocado, herbs, vinaigrette

TOMATOES & BURRATA SALAD 18
cucumber, pickled onion, marigold, sunflower seeds

SKEWERS			
BEEF	soy, scallion, crispy garlic	16	
CHICKEN	yakitori sauce, crispy shallot, togarashi	12	
SALMON	teriyaki, scallion	12	

SHISHITO PEPPERS 18
savory caramel, garlic vinegar, soft herbs

BUBBLING SHRIMP SCAMPI 22
ginger, fresno, mint, cilantro, crispy shallot

*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 foodbourne illness.

✦
Eight Bar
SIGNATURES

✦
CLASSIC STEAK FRITES *
12 oz. New York steak strip, maître d’hôtel
butter, garlicnaise
45

SKIRT STEAK *
8oz, chimichurri, sweet pepper relish
42

CRISPY FISH TACOS
cod, smashed avocado, pickled red onion
32

CHICKEN PARMESAN 28
sesame caesar salad, pepperoncini, mozzarella

PASTAS ✦

SPICY VODKA RIGATONI 24
burrata, basil, chili oil

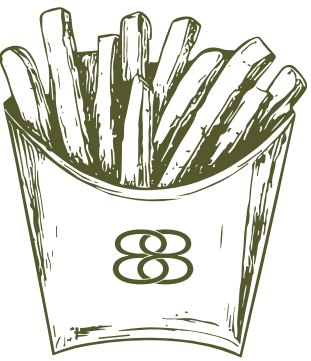
BLACK TRUFFLE BUCATINI 26
king trumpet mushroom, chili flake, lemon,
french butter

HAPPY HOUR
ALL DAY EVERY DAY

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*Hand-Cut
French Fries*

idaho potatoes, brined, twice blanched
and fried golden brown delicious



THE FLIGHT	10
CLASSIC SAUCE	10
truffle aioli	3
creamy szechuan	3
green goddess ranch	3

SANDWICHES ✦

EIGHT BAR BURGER 22
cheddar, pickles, red onion, dijonnaise, fries
add egg +3 thick-cut bacon +6

CHEESESTEAK 32
shaved ribeye, grilled onions, cheez wiz,
seeded roll, fries

ON THE SIDE ✦

WHIPPED & BUTTERED POTATOES 10
garlic butter

BRUSSELS SPROUTS 10
sweet & spicy sauce, crispy shallot

MAC & CHEESE 10
shells, white cheddar, savory bread
crumbs