

✦ WINE ✦

SPARKLING

ROSÉ CHAMPAGNE

perrier jouet blason rosé nv

67 134 268

CREMANT D'LOIRE

bouvet ladubay rosé nv

16 32 64

CHAMPAGNE

drappier carte d'or extra brut nv

35 70 140

CRÉMANT D'LOIRE

amiot cuvee elisa brut nv

18 36 72

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

31 62 114

"MY ONLY REGRET IN
LIFE IS THAT I DID NOT
DRINK MORE WINE."

- ERNEST HEMINGWAY



✦ 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.

◆ HOUSE COCKTAILS ◆



8 BAR FASHIONED 20

toki, lemon demerara,
tropical bitters blend

BRIGHT, CLASSIC, AROMATIC



LYCHEE, DO YOU LOVE ME? 19

haku yuzu, lychee, prickly pear

FLORAL, CITRUSY, CLEAN



STRAWBERRY BLOOM 16

tito's, sake, coconut, strawberry
lemongrass, lemon, cucumber

LUSH, CRISP, SILKY



PASSION PROJECT 18

gran centenario reposado, vanilla
citrus, passionfruit, coconut, lemon

TANGY, VIBRANT, TROPICAL



GOOD TROUBLE 17

ghost tequila, combier, watermelon juice,
lemon-lime, spiced salt

SPICY, JUICY, BOLD



LAVENDER FIELDS 17

400 conejos, rhubarb, lavender,
honey, lemon

WHIMSICAL, SMOKY, DELICATE

◆ BEER ◆

ASAHI SUPER DRY 21OZ	12
MODELO ESPECIAL 12OZ	8
FREEDOM TOWER AMERICAN AMBER ALE 12OZ	8
JAI ALAI IPA 12OZ	8
HEINEKEN 0.0 12OZ	8

SPIRIT FREE ◆



CLEAN SLATE

mionetto aperitivo, watermelon-lemonade,
non-alcoholic sparkling

14



LIKE A VIRGIN

cleanco tequila, orange essence, jalapeño, tajin

14



ZERO GRAVITY

fleur de sureau, mint, lemon, carbonation

14



THE TEASE

cleanco gin, strawberry, honey, citrus, froth

14

✦ 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

firecracker sauce, scallion, lime

24

CAVIAR MOZZARELLA STICK

kaluga, crème fraîche, chive

32

CALAMARI

finest herb aioli, lemon

18

TUNA TOSTADA *

avocado, sweet soy, wasabi aioli, jalapeno

26

SALADS & SNACKS ✦

SESAME CAESAR SALAD

croutons, jammy egg, parmesan

16

SIMPLE GREENS SALAD

bib lettuce, avocado, herbs, vinaigrette

16

TOMATOES & BURRATA SALAD

cucumber, pickled onion, marigold, sunflower seeds

18

SKEWERS

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

SHISHITO PEPPERS

savory caramel, garlic vinegar, soft herbs

18

BUBBLING SHRIMP SCAMPI

ginger, fresno, mint, cilantro, crispy shallot

22

*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 foodborne 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

sesame caesar salad, pepperoncini, mozzarella
28

PASTAS ✦

SPICY VODKA RIGATONI

burrata, basil, chili oil

24

BLACK TRUFFLE BUCATINI

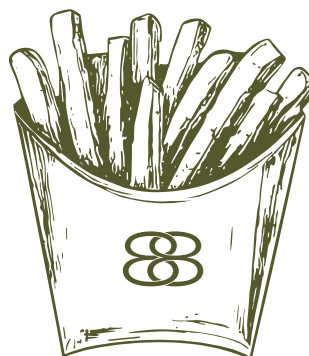
king trumpet mushroom, chili flake, lemon, french
butter

26

HAPPY HOUR
ALL DAY EVERY DAY

Hand-Cut French Fries

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



CLASSIC 10

SAUCES

truffle aioli 3

creamy szechuan 3

green goddess ranch 3

THE FLIGHT +8

SANDWICHES ✦

EIGHT BAR BURGER

cheddar, pickles, red onion, dijonaise, fries
add egg +3 thick-cut bacon +6

22

CHEESESTEAK

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

32

ON THE SIDE ✦

WHIPPED & BUTTERED POTATOES

garlic butter

10

BRUSSELS SPROUTS

sweet & spicy sauce, crispy shallot

10

MAC & CHEESE

shells, white cheddar, savory bread crumbs

10

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✦ 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	Dariouh 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	Hess Family Lion Tamer CABERNET SAUVIGNON Mt. Veeder 2021	130
Cuvelier Los Andes MALBEC, Argentina 2019	175	Vega Sicilia Pintia TEMPRANILLO Toro 2020	255
Château Lynch-Bages Echo de Lynch Bages Pauillac 2021	215		

EIGHT BAR

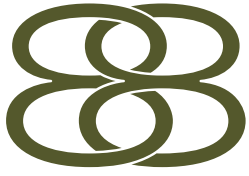
OUR STORY

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 reimagined, 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



JOIN US FOR HAPPY HOUR ✦

happy hour is the best hour. join us daily for specials on cocktails, wine, and bites. 4pm-6pm.

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