# EIGHT BAR

PURE GOLD IN THE GOLD COAST

## SUSHI

CRISPY RICE* 7
tuna, avocado, black truffle

KING CRAB ROLL* 32
truffle, togarashi, warm drawn butter

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

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

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

TEMPURA SHRIMP ROLL 18
avocado, shiso, spicy aioli

TUNA TORO NIGIRI 2PC* 24
kaluga caviar

SALMON NIGIRI 2PC* 12
white soy nikiri, wasabi, lime

## RAW & CHILLED

OYSTERS ON THE HALF SHELL* 24 | 48
mignonette, cocktail sauce, lemon

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

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

STEAK TARTARE* 22
smoked egg yolk, white soy, grilled ciabatta

## SALADS

+ CHICKEN 10 | + SHRIMP 12 | + STEAK 20

EIGHT BAR SALAD 18
cucumber, pickled peppers, marinated tomatoes, olives, feta

SESAME CAESAR SALAD 18
croutons, jammy egg, parmigiano-reggiano

SIMPLE GREEN SALAD 16
shallot, fines herbes, creamy lemon vinaigrette

## STARTERS

MOZZARELLA STICKS 19
spicy vodka sauce, parmigiano-reggiano

COCONUT SHRIMP 24
sweet & sour sauce

OCTOPUS SKEWERS 26
golden potatoes, herb salsa, chili crunch, rouille

LAMB LOLLIPOPS 21
salsa verde, serrano, lemon

ROASTED OYSTERS 25
bone marrow, herb butter, pickled shallot

CRAB RANGOON 26
king crab, cream cheese, scallion, sweet chili sauce

## ENTRÉES

STEAK FRITES 52
10 oz ribeye filet, maître d'hôtel butter, frites

CRISPY CHICKEN MILANESE 36
little gem, pepperoncini, caesar

SPICY VODKA GNOCCHETTI 30
burrata, basil, chili oil

MEDITERRANEAN BRANZINO 38
golden potato tapenade, artichoke, lemon aioli

FILET MIGNON 72
8 oz, maître d'hôtel butter, bordelaise

### THE EIGHT BAR BURGER 22

cheddar, pickles, red onion, dijonnaise, frites

+ EGG 3 | + THICK-CUT BACON 6

## SIDES

WHIPPED & BUTTERED POTATOES 10
garlic butter

MAC & CHEESE 10
shells, white cheddar, savory breadcrumbs

BROCCOLINI & CAULILINI 10
lemon, garlic chili crunch

HAND-CUT FRITES 10
sea salt, cracked pepper, garlic aioli

*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.

*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

# 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, tajín

# 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 Château d'Estoublon Roseblood, Provence 2025 | 18 \| 72 |
| ROSÉ Sainte Marguerite *Fantastiques*, 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 *KARIA,* Napa Valley 2024 | 25 \| 100 |
| CHARDONNAY Domaine Laroche *Saint Martin*, Chablis 2023 | 30 \| 120 |
| SAUVIGNON BLANC Aperture, Sonoma Coast 2022 | 120 |
| CHARDONNAY Matthiasson "Linda Vista", Napa Valley 2023 | 95 |

## BUBBLES

| | |
|---|---|
| Veuve Amiot *Cuvée Elisa,* 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 *Liberated from Alcohol* 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 \| 122 |
| 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 *Il Bruciato*, 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 |

# SAKE

| | |
|---|---|
| CRISP & REFRESHING<br>Taka "Noble Arrow" Tokubetsu Junmai | 21 \| 104 |
| FRUITY & FLORAL<br>Kawatsuru "Olive" Junmai Ginjo | 22 \| 110 |
| SAVORY & COMPLEX<br>Shiokawa "Cowboy" Yamahai Junmai Ginjo Genshu | 21 \| 104 |
| NIGORI (unfiltered)<br>Rihaku "Dreamy Clouds" Tokubetsu Junmai | 20 \| 100 |
| Fukucho "Seaside" Junmai Sparkling (500ml) | 70 |
| Ginga Shizuku "Divine Droplets" Junmai Daiginjo | 200 |
| Tentaka "Silent Stream" Junmai Daiginjo | 320 |
| IWA 5 "Assemblage 5" Junmai Daiginjo Genshu | 535 |

# BEER

| | |
|---|---|
| MICHELOB ULTRA<br>Light Lager, 4.2% ABV, Anheuser-Busch, St. Louis, MO | 10 |
| STELLA ARTOIS<br>European Lager, 5.0% ABV, Stella Artois, Leuven, Belgium | 10 |
| SPITEFUL<br>American Lager, 4.5% ABV, Spiteful Brewing, Chicago, IL | 10 |
| ALLAGASH WHITE<br>Belgian Wheat, 5.2% ABV, Allagash Brewing Co., Portland, ME | 12 |
| LIGHT BEAM<br>Hazy IPA, 6.3% ABV, Hopewell Brewing Co., Chicago, IL | 12 |
| HEINEKEN 0.0<br>Non-Alcoholic Lager, 0.0% ABV, Heineken, Amsterdam, Netherlands | 10 |