



*Eight Bar*  
AND PATIO

## BAGUETTE

### EIFFEL TOWER - 8

country ham, cornichons, butter & mustard

### CHICKEN LIVER MOUSSE - 8

seasonal compote & savory sprinkles

### SMOKED SALMON & AVOCADO - 12

soft cooked egg

### BURRATA - 12

salsa verde, sherry tomatoes & basil

## STARTERS

### OYSTERS - 18 / 36

mignonette & cocktail sauce

### CRISPY BABY ARTICHOKEs - 11

pecorino & lemon aioli

### KING CRAB & AVOCADO

### LETTUCE CUPS - 26

chile de arbol, radish, cucumber, mint & basil

### CLOCK SHADOW CHEESE CURDS - 8

tempura fried, marinara & ranch

### SHISHITO PEPPERS - 8

queso fresco, parmesan & almonds

### LAMB CHOP LOLLIPOP - 8 each

sauce bordelaise & rosemary

### TOMATO BISQUE - 8

grilled sourdough & crème fraîche

### SPICY MEATBALL FUNDIDO - 12

giardiniera, chihuahua, chiles veracruz

### CRISPY CALAMARI - 14

banana peppers, rosemary & old bay aioli

### ONION RINGS - 8

bbq salt & garlic aioli

### CRISPY FRITES & GARLIC AIOLI - 5

rosemary & parmesan

## SALADS

### SIMPLE GREENS

butter lettuce, dijon vinaigrette, crispy shallots & soft herbs

9

### ROASTED BEETS & SHAVED GREENS

rosemary roasted almonds, green apple & whipped goat cheese

14

### KALE CAESAR

lemon, parmesan & savory sprinkles

12

### EIGHT BAR COBB

avocado, egg, blue cheese, bacon, onion, tomato & ranch

14

### GRILLED SHRIMP & MANGO

butter lettuce, avocado, grapefruit & citron vinaigrette

18

ADD TO ANY SALAD

CHICKEN 6 – SHRIMP 9 – STEAK 9 – SALMON 12

## PLATES

### DOWNSTAIRS BURGER

cheddar cheese, pickles, red onion, dijonaise & fries

14

### CHARRED BRATWURST

soft truffled onions, dijonaise, fines herbes, warm poppy seed roll & fries

14

### ROASTED SLAGEL CHICKEN

mustard greens, whipped potatoes, garlic confit, rosemary & chicken jus

26

### CLASSIC STEAK FRITES

10oz hanger steak with garlic confit & bordelaise sauce

28

### SOFT SCRAMBLED FARM EGG

country ham, pecorino & grilled baguette

14

### No. JUAN SANDWICH

warm multi-grain, bacon, lettuce, tomato, fried egg, avocado & fries

13

### SLAGEL FARM CRISPY FRIED CHICKEN

48 hours brined, hot sauce & pepper syrup

18

### SLOW ROASTED SALMON

cucumber yogurt, black olives & simple greens

24

## SWEETS

### HOT FUDGE SUNDAE - 8

vanilla ice cream, pecan, oreo, whipped cream & cherry

### STRAWBERRY SHORTCAKE - 8

macerated strawberries, cream & fresh mint

### SAMOA COOKIE CAKE - 6

toasted coconut, dulce de leche cream & chocolate

# COCKTAILS

## NEGRONI #1

IT IS  
CERTAIN  
\$13

Dow's 10yr Tawny Port,  
Carpano Antica, Aperol,  
Orange Bitters, Whiskey Mist

## MA'AM I AM TONIGHT

REPLY  
HAZY  
\$14

Ketel One, Chateau,  
Lillet Rose, Lemon



## MULE #2

SIGNS POINT  
TO YES  
\$12

Absolut Elyx, Lime,  
Ginger Beer,  
House Fernet, Mint

## WARD 8ish

MY REPLY  
IS NO  
\$13

Breckenridge Bourbon,  
Vanilla OJ, Lemon,  
Mezcal Grenadine Float

## 8 MARTINI

VERY  
DOUBTFUL  
\$13

Ford's Gin,  
Herb Vermouth,  
Thyme Murdered Olive

## IT IS BANANAS

AS I SEE IT  
YES  
\$13

Bacardi 8, Banane Du Bresil,  
Pasilla Pepper, Lime

## PALOMA AHUMADO

OUTLOOK VERY  
GOOD  
\$12

Milagro Reposado,  
Mezcal, Grapefruit, Soda

YES  
\$7

Shot of  
House Fernet

NO  
\$7

Shot of  
Malort

## WINE BY THE GLASS

# WINES BY THE GLASS

## ARE LISTED PROGRESSIVELY

### SPARKLING / ROSÉ

PROSECCO - 12 / 48  
Acinum NV

SPARKLING ROSÉ - 12 / 48  
Bouvet-Ladubay *Excellence*, Loire Valley NV

CALIFORNIA SPARKLING - 23 / 92  
Schramsberg Blanc de Noirs, North Coast 2012

CHAMPAGNE - 25 / 100  
Taittinger *La Francaise* Brut NV

SWEET & FRUITY - 15 / 60  
G.D. Vajra, Moscato D'Asti 2015

GRENACHE+ ROSÉ - 13 / 52  
Birichino *Vin Gris*, California 2016

### WHITE

MUSCADET - 10 / 40  
Julien Braud *Forty Ounce*, Loire Valley 2015

RIESLING FEINHERB - 16 / 64  
Muller-Catoir, Pfalz 2014

PINOT GRIS - 15 / 60  
Rabble "Murmur," Santa Barbara 2016

SAUVIGNON BLANC - 16 / 64  
Luli, Arroyo Seco 2016

CHARDONNAY - 16 / 64  
Gundlach Bundschu, Sonoma Coast 2015

CHARDONNAY - 18 / 72  
Albert Bichot, Pouilly Fuissé 2015

### RED

PINOT NOIR - 16 / 64  
Straight Shooter, Willamette Valley 2015

SANGIOVESE - 15 / 60  
La Gerla *Poggio gli Angeli*, Tuscany 2014

CABERNET SAUVIGNON - 16 / 64  
Edge, Napa 2014

NEBBIOLO - 20 / 80  
Azienda Agricola Riofava Gomba Barolo 2012

GRENACHE+ - 15 / 60  
Domaine Catherine Le Goueil Cairanne 2011

TEMPRANILLO - 16 / 64  
Luberri *Biga*, Rioja Crianza 2011

## BEERS

### FLYWHEEL - 8

German Pilsner | Metropolitan

STELLA ARTOIS - 7  
European Lager | Stella Artois

BUD LIGHT - 6  
Light Lager | Anheuser-Busch

### 3 FLOYDS - 8

Our Seasonal Selection | 3 Floyds

REVOLUTION BREWING - 8  
Our Seasonal Selection  
Revolution Brewing

### SOPHIE - 9

Belgian Style Farmhouse Ale | Goose Island

SEMI-SWEET - 9  
Hard Cider | Seattle Cider

FRESH SQUEEZED IPA - 8  
IPA | Deschutes Brewery