

# 8 BAR

## BAGUETTE

### EIFFEL TOWER - 12

country ham, cornichons, butter & mustard

### SMOKED SALMON & AVOCADO - 12

soft cooked egg

### BURRATA - 18

salsa verde, heirloom tomatoes & basil

## STARTERS

### OYSTERS - 18 / 36

mignonette & cocktail sauce

### WILD BURGUNDY ESCARGOT - 18

lemon herb butter

### FRENCH ONION SOUP - 12

bubbling gruyère & sourdough croutons

### SHRIMP COCKTAIL - 25

1/2 lb wild blue prawns, cocktail sauce, drawn butter & aioli

### SHISHITO PEPPERS - 8

sesame & miso aioli

### LAMB CHOP LOLLIPOP - 8 each

sauce bordelaise & rosemary

### TOMATO BISQUE - 8

grilled baguette & crème fraîche

### SPICY MEATBALL FUNDIDO - 12

gardeniera, chihuahua & chiles veracruz

### CRISPY CALAMARI - 14

pickled jalapeño, rosemary & old bay aioli

### ONION RINGS - 8

bbq salt & garlic aioli

### CRISPY FRITES & GARLIC AIOLI - 8

rosemary & parmesan

### SEASAME CUCUMBER SALAD - 5

## SALADS

### SIMPLE GREENS

gem lettuce, champagne vinaigrette, sunflower & herb

### KING CRAB, AVOCADO & BIBB

radish, cucumber, mint & basil

### ROASTED BEETS & SHAVED GREENS

rosemary roasted almonds, green apple & whipped goat cheese

### KALE CAESAR

lemon, parmesan & savory sprinkles

### EIGHT BAR COBB

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

### GRILLED SHRIMP & MANGO

butter lettuce, avocado, grapefruit & citron vinaigrette

ADD TO ANY SALAD  
CHICKEN 6 – SHRIMP 9 – STEAK 9 – SALMON 12

## PLATES

### DOWNSTAIRS BURGER

cheddar cheese, pickles, red onion, dijonaise & fries

### PORK CHOP PARMESAN

marinara & basil

### ROASTED SLAGEL CHICKEN

spring onion, whipped potatoes, garlic confit, rosemary & chicken jus

### CLASSIC STEAK FRITES

12 oz filet mignon with garlic confit & bordelaise sauce

### TENDERLOIN STEAK SANDWICH

baguette, kimchi, sambal & cucumber salad

### SLAGEL FARM CRISPY FRIED CHICKEN

hot sauce & pepper syrup

### SLOW ROASTED SALMON

dill yogurt, black olives & simple greens

## SWEETS

### THE CHOCOLATE CAKE - 14

candied hazelnuts & vanilla ice cream

### BROWNIE FUDGE SUNDAE - 12

vanilla ice cream, pecans, whipped cream & cherry

### COCONUT CREAM PIE FOR TWO - 14

graham crust, coconut custard & rum chantilly

## COCKTAILS

<p><b>EVERLEIGH CLUB 15</b> Sipsmith Gin, Luxardo Maraschino, Triple Sec, Raspberry, Lemon</p>	<p><b>MA'AM I AM TONIGHT 15</b> Absolut Elyx, Chateau, Lillet Rose, Lemon</p>	<p><b>YULETIDE FLIP 16</b> Breckenridge Bourbon, Pure Maple Syrup, Lemon, Whole Egg, Nutmeg</p>
<p><b>MAMA SANG TENOR 16</b> Old Forester, Luxardo Abano, Aperol, Lemon, Creme de Violette</p>	<p><b>RESERVING JUDGMENT 15</b> Monkey Shoulder Scotch, Yellow Chartreuse, Orange, Bitters</p>	<p><b>BANANAS 15</b> Bacardi 8, Banane Du Bresil, Pasilla Pepper, Lime</p>
<p><b>SCOTCHY SCOTCH SCOTCH 16</b> Glenmorangie 10yr Scotch, Four Roses Bourbon, Cocchi di Torino, Grand Marnier, Ardbeg Float</p>	<p><b>DRINKING AND LUST 15</b> Dobel Blanco, Pelton de la Muerte, Ancho Reyes, Orange, Lime</p>	<p><b>CHERRY TEMPO 15</b> Knob Creek Rye, Dry Curacao, Cherry Herring, Grenadine, Lemon</p>

WINE BY THE GLASS

## WINE BY THE GLASS

ARE LISTED PROGRESSIVELY

SPARKLING / ROSÉ	WHITE	RED
<p><b>SPARKLING ROSÉ - 13 / 48</b> Bouvet-Ladubay <i>Excellence</i>, Loire Valley NV</p>	<p><b>RIESLING - 18 / 72</b> Max Ferd. Richter Mülheimer-Sonnenlay Spät 2007</p>	<p><b>PINOT NOIR - 16 / 64</b> Battle Creek <i>Unconditional</i>, Willamette Valley 2015</p>
<p><b>SPARKLING - 14 / 56</b> Fontanafredda, Grande Cuvée Brut NV Italy</p>	<p><b>PINOT GRIGIO - 14 / 56</b> Ca 'di Ponti, Friuli Italy 2016</p>	<p><b>PINOT NOIR - 25 / 100</b> Domaine Julien, Côtes du Nuits-Village 2013</p>
<p><b>CHAMPAGNE - 30 / 120</b> Lanson, Black Label Brut NV</p>	<p><b>GRÜNER VELTLINER - 18 / 72</b> Malat, "Höhlgraben" Kremstal Austria 2014</p>	<p><b>SANGIOVESE - 20 / 80</b> Isole e Olena, Chianti Classico Tuscany 2014</p>
<p><b>CHAMPAGNE - 38 / 152</b> Pierre Paillard, Rosé Brut NV</p>	<p><b>SAUVIGNON BLANC - 18 / 72</b> Greywacke, Marlborough NZ 2016</p>	<p><b>NEBBIOLO 22 / 88</b> Riofava, Barolo Piedmont Italy 2013</p>
<p><b>MOSCATO - 14 / 56</b> Ca' Furlan, Cuvée Adriana Veneto Italy NV</p>	<p><b>SAUVIGNON BLANC - 16 / 64</b> Freemark Abbey, Napa Valley CA 2016</p>	<p><b>SYRAH + GRENACHE - 18 / 72</b> Gérard Bertrand, Kosmos, Languedoc France 2014</p>
<p><b>GRENACHE+ ROSÉ - 14 / 56</b> Birichino <i>Vin Gris</i>, California 2016</p>	<p><b>CHARDONNAY - 16 / 64</b> Santa Barbara Winery, Santa Barbara 2016</p>	<p><b>CABERNET SAUVIGNON - 15 / 60</b> Chasing Lions, California</p>
	<p><b>CHARDONNAY - 27 / 108</b> Olivier Leflaive, "Les Cloux" Rully Burgundy 2015</p>	<p><b>CABERNET SAUVIGNON + 26 / 104</b> Château La Croix, St. Estephe Bordeaux France 2011</p>
		<p><b>SHIRAZ - 16 / 64</b> Helen &amp; Joey, Yarra Valley 2016</p>

## BEER

<p><b>LAGUNITAS PILS - 7</b> Czech Style Pilsner   Lagunitas</p>	<p><b>3 FLOYDS - 8</b> Our Seasonal Selection   3 Floyds</p>	<p><b>SEMI-SWEET - 9</b> Hard Cider   Seattle Cider</p>
<p><b>STELLA ARTOIS - 7</b> European Lager   Stella Artois</p>	<p><b>GUMBALLHEAD - 8</b> American Pale Wheat Ale   3 Floyds</p>	<p><b>FRESH SQUEEZED IPA - 8</b> IPA   Deshutes Brewery</p>
<p><b>REVOLUTION BREWING - 8</b> Our Seasonal Selection   Revolution Brewing</p>	<p><b>TUNA - 8</b> Extra Pale Ale   Half -Acre</p>	<p><b>MILK STOUT - 9</b> Sweet Stout   Left Hand</p>