

8 BAR

STARTERS

FIRE-ROASTED OYSTERS - 12
smoked tomato butter and lemon

SMOKED SALMON & AVOCADO - 12
soft cooked egg on baguette

BURRATA - 18
salsa verde, heirloom tomatoes & basil with baguette

HAMACHI CRUDO - 16
ponzu, spring onion, sesame & radish

FRENCH ONION SOUP - 12
bubbling gruyère & sourdough croutons

SHRIMP COCKTAIL - 25
1/2 lb wild blue prawns, cocktail sauce, drawn butter & aioli

LAMB CHOP LOLLIPOP - 8
each sauce bordelaise & rosemary

TOMATO BISQUE - 8
grilled baguette & crème fraîche

SPICY MEATBALL FUNDIDO - 12
giardiniera, chihuahua & chiles veracruz

CRISPY CALAMARI - 16
cucumber salad, fresco & white soy vinaigrette

ONION RINGS - 8
bbq salt & garlic aioli

CRISPY FRITES & GARLIC AIOLI - 8
rosemary & parmesan

SHISHITO PEPPERS - 8
sesame & miso aioli

ALASKAN KING CRAB - 34
garlic butter & chili oil

SALADS

SIMPLE GREENS 12
gem lettuce, champagne vinaigrette, sunflower & herb

KING CRAB, AVOCADO & BIBB 26
radish, cucumber, mint & basil

GOLDEN BEETS & SHAVED GREENS 14
rosemary roasted almonds, green apple & whipped goat cheese

KALE CAESAR 12
lemon, parmesan & savory sprinkles

EIGHT BAR COBB 14
avocado, egg, blue cheese, bacon, onion, tomato & ranch

GRILLED SHRIMP & MANGO 18
butter lettuce, avocado, grapefruit & citron vinaigrette

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

PLATES

DOWNSTAIRS BURGER 16
cheddar cheese, pickles, red onion, dijonnaise & fries

BONE-IN FILET 16 OZ 68
shallot, bordelaise, crispy potatoes & arugula

SLAGEL FARM CHICKEN 26
spring onion, whipped potatoes, garlic confit, rosemary & chicken jus

CLASSIC STEAK FRITES 32
12 oz filet mignon with garlic confit & entrecote sauce

CRISPY PORK CHOP PARMESAN 28
spicy marinara, mozzarella cheese & basil

SLAGEL FARM CRISPY FRIED CHICKEN 18
hot sauce & pepper syrup

SKUNA BAY KING SALMON 30
chanterelles, turnips, apples, & mustard greens

POMODORO FARFALLE 18
confit tomato, basil & burrata

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>SUCH A DIVA 15 Control Pisco, Blue Plum Brandy, Genepy, Pineapple, Cinnamon, Lime</p>	<p>COMO SE LLAMA? 16 Avion Reposado, Strawberry, Pinta Pomegranate, French Orange, Basil, Lime</p>	<p>SCOTCHY SCOTCH SCOTCH 16 Glenmorangie 10yr Scotch, Four Roses Bourbon, Cocchi di Torino, Grand Marnier, Ardbeg Float</p>
<p>HOTEL NACIONAL 15 Plantation 5yr, Apricot du Rousillon, Pineapple, Lime</p>	<p>FRONT AND CENTER 15 Absolut Elyx, Hibiscus Tea, Allspice, Cranberry, Lime, Curacao</p>	<p>BEE'S KNEES 14 Sipsmith Gin, Honey, Lemon</p>
<p>VESPER 14 Ford's Gin, Tito's, Cocchi Americano, Lemon Essence</p>	<p>OAXACAN NEGRONI 15 Bahnez Espadin, Antica Carpano, Aperol Mole Bitters</p>	<p>BLOOD AND SAND 16 Monkey Shoulder, Punt e Mes, Cherry Heering, Orange</p>

WINE BY THE GLASS

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ARE LISTED PROGRESSIVELY

SPARKLING / ROSÉ	WHITE	RED
<p>SPARKLING ROSÉ - 14 / 56 Pol Clement Rosé, Languedoc NV</p>	<p>PINOT BLANC - 14 / 56 Joseph Cattin, Alsace 2017</p>	<p>PINOT NOIR - 16 / 64 Pike Road, Willamette Valley 2015</p>
<p>SPARKLING ROSÉ - 26 / 104 Schramsberg Brut Rosé, Napa 2015</p>	<p>GRÜNER VELTLINER - 15 / 60 Esterházy "Estoras" Austria 2017</p>	<p>SANGIOVESE - 16 / 64 Donna Laura <i>Ali</i>, Tuscany 2016</p>
<p>SPARKLING - 14 / 56 Fontanafredda, Grande Cuvée Brut NV Italy</p>	<p>SAUVIGNON BLANC - 16 / 64 Wildflower, Marlborough 2017</p>	<p>NEBBIOLO - 22 / 88 Riofava, Barolo Piedmont Italy 2013</p>
<p>CHAMPAGNE - 30 / 120 Billecart-Salmon Brut Champagne NV</p>	<p>SAUVIGNON BLANC - 20 / 80 Roger Neveu "Clos Des Bouffants", Sancerre 2017</p>	<p>CABERNET SAUVIGNON - 16 / 64 Heron, Mendocino 2016</p>
<p>MOSCATO - 14 / 56 Ca' Furlan, Cuvée Adriana Veneto Italy NV</p>	<p>CHARDONNAY - 16 / 64 BonAnno, Carneros 2016</p>	<p>CABERNET SAUVIGNON - 22 / 88 DaMa <i>Cowgirl</i>, Columbia Valley 2013</p>
<p>GAMAY - 14 / 56 Maison L'Envoye Le Saint Pale", Beaujolais 2016</p>	<p>CHARDONNAY - 27 / 108 Olivier Leflaive, "Les Cloux" Rully Burgundy 2016</p>	<p>MALBEC - 14 / 56 Renancer Punto Final, Mendoza 2017</p>

BEER

<p>LAGUNITAS PILS - 7 Czech Style Pilsner Lagunitas</p>	<p>GUMBALLHEAD - 8 American Wheat 3 Floyds</p>	<p>SEMI-SWEET - 9 Hard Cider Seattle Cider</p>
<p>STELLA ARTOIS - 7 European Lager Stella Artois</p>	<p>APEX PREDATOR - 7 Farmhouse Ale Off Color Brewing</p>	<p>FRESH SQUEEZED IPA - 8 IPA Deshutes Brewery</p>
<p>ALLAGASH WHITE - 7 Belgian Wheat Allagash Brewing</p>	<p>DAISY CUTTER - 8 Pale Ale Half -Acre</p>	<p>FOUNDERS BREAKFAST STOUT - 9 Coffee Oatmeal Stout Founders</p>