

— THE —

EIGHTH

RULE

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The Eighth Rule is born from bourbon's beautiful rebellion.
A lineage that runs from Washington's first whiskey tax through
Prohibition's whispered back rooms, all the way to
Stephen Curry's Gentleman's Cut.

This is where history misbehaves & refinement follows.

Every cocktail is a chapter pulled from those
charged moments when spirits and storytelling intertwine.
Legacies are bent. Classics are undone and rebuilt.
Familiar notes are teased into something
darker, smoother, more intoxicating.

Nothing here begs for attention, yet everything earns it.
Confident. Magnetic. Just unruly enough.

Anchored in brown spirits yet unapologetically modern,
the program pushes tradition forward. Barrel-aging, slow infusions,
& seasonal syrups elevate the expected into the unforgettable.

These are cocktails with tension.
Rooted, rebellious, & designed to linger long after the last sip.

COCKTAIL CREATIONS



VIDA BLUE 22

Barr Hill Gin, Dimmi Liqueur, Honeydew, Thyme, Blue Spirulina

TROLLEY 22

Siete Leguas Blanco Tequila, Brandy, Blood Orange, Lime
Zucca Rabarbaro, Elderflower Tonic

SAM BRANNAN 28

Gentleman's Cut Bourbon, Mandarin, Chamomile, Lemon

THE PROFESSOR 24

Michter's Rye, Giffard Mure, Maraschino, Lemon, Herbsaint

MARKTWAIN 26

Bruichladdich Classic Laddie, Tia Maria, Sweet Vermouth, Chocolate

MOSAIC 22

Vago Elote Mezcal, Toasted Coconut, Shiso, Lemon

TEST KITCHEN 16

Pathfinder NA Amaro, Sassafras, Lemon, Ginger Ale

THE BACK BAR

VODKA

GREY GOOSE	22
BELUGA GOLD	40
TITO'S	18

GIN

JCB GIN	24
BARR HILL	18
MONKEY 47	26

TEQUILA & MEZCAL

CASA OBSIDIANA REPOSADO	65
CASA DRAGONES JOVEN	90
CIERTO ANEJO	70
DON JULIO 1942	58
SANTO BLANCO	18
SIETE LEGUAS BLANCO	20
SIETE LEGUAS REPO	22
SIETE LEGUAS AÑEJO	26
PATRON REPOSADO	22
DOS HOMBRES MEZCAL	22
BOZAL TOBASICHE MEZCAL	28
BOZAL PECHUGA MEZCAL	36
VAGO MEZCAL ELOTE MEZCAL	17

R(H)UM

DIPLOMATICO RESERVA	20
PLANTERAY COCONUT	18
SANTA TERESA 1796	18

GRAPES

REMY MARTIN VSOP	20
REMY MARTIN XO	65
REMY MARTIN LOUIS XIII (25 OZ.)	175
CHATEAU DE BRIAT VINTAGE 1994	62

JAPANESE

SUNTORY HIBIKI HARMONY	36
SUNTORY YAMAZAKI 12YR	75

IRISH

THE LAST DROP 32YR (10Z)	325
REDBREAST 12YR	26
REDBREAST LUSTAU FINISH	32

BOURBON

ANGEL'S ENVY	22
BLANTONS	28
BOMBERGERS	42
BUFFALO TRACE	16
EAGLE RARE	20
EH TAYLOR	28
ELIJAH CRAIG TOASTED BARREL	18
GENTLEMAN'S CUT	26
GENTLEMAN'S CUT PLAYER	150
EXCLUSIVE (10Z)	
HEAVEN HILL BOTTLED-IN-BOND	18
HEAVEN HILL GRAIN TO GLASS	38
HEAVEN HILL GRAIN TO GLASS	42
WHEATED	
HENRY MCKENNA 10YR	28
MICHTER'S	17
MICHTER'S 10YR	42
SHENK'S SOUR MASH	36
WIDOW JANE 10YR	22
WELLER RESERVE	32
WESTLAND AMERICAN SINGLE	22
MALT	
LYRES NA BOURBON	14

RYE

ANGEL'S ENVY CARRIBEAN CASK	32
GENTLEMAN'S CUT PLAYER	60
EXCLUSIVE RYE (10Z)	
HEAVEN HILL GRAIN TO GLASS	38
MICHTER'S	17
SAGAMORE	17
WHISTLE PIG 15YR	75

SCOTCH

BRUICHLADDICH CLASSIC	18
DALMORE 15YR	55
DALMORE 18YR	95
JOHNNIE WALKER BLACK	17
JOHNNIE WALKER BLUE	85
THE MACALLAN 12YR	35
THE MACALLAN 15YR	65
THE MACALLAN 18YR	125
THE MACALLAN 25YR (1 OZ.)	375

YOU MAKE THE RULES

The night is yours together.
Select your rule, your dishes, and then let us lead the way.



BITES

Available until 10 PM



TRUFFLE PARMESAN FRIES 12

Truffle Aioli

ROASTED MIXED NUTS 12

Cajun Spice

CHIPS & DIP 10

Salt & Pepper Potato Chips, French Onion Dip

SHRIMP COCKTAIL 32

Gin-Spiked Cocktail Sauce, Horseradish

BLACK TRUFFLE BREAD 5ea

Truffle Butter, Chives, Maldon Salt

DUCK FAT FRY TRIO 12

Paprika & Bourbon BBQ, Herb-Garlic & Ketchup
Double Truffle

STEPHEN'S CHICKEN TENDIES 15

Lemon Pepper, Ranch Creme Fraiche
+\$35pp add caviar to make it your new fancy favorite

RULE #3

START STRONG

Just enough to break curfew
Choose 3 | 45 per person

RULE #5

BE BOLD

You're not here to nibble.
Choose 5 | 70 per person

RULE #7

NEVER HOLD BACK

No regrets
Choose 7 | 95 per person

add an additional course: 19 per person

TRIO OF SASHIMI

Chef's Selection, Fresh Wasabi
Truffle Ponzu

STEPHEN'S CHICKEN TENDIES

Lemon Pepper, Ranch Creme Fraiche
+\$35pp add caviar

BACON WRAPPED SCALLOP

Cherry, Marcona Almond
Madeira Emulsion

GRILLED NEW ZEALAND

LAMB CHOP

Pomegranate, Butternut Squash Purée

WAGYU STEAK TARTARE

Fresh Wasabi, Chive Potato Cake

BRAISED WAGYU SHORT RIB

Horseradish Whipped Potatoes
Champagne Battered Onion Ring

CAVIAR PARFAIT

Smoked Salmon, Egg Mimosa
Creme Fraiche +39pp

OYSTER MUSHROOM SKEWER

Chimichurri, Pomegranate Molasses

TRUFFLE AGNOLOTTI

Stracciatella, Sunchoke
Black Truffle Butter

WAGYU STRIP STEAK TATAKI

Yuzu Kosho, Ponzu, Fresh Wasabi
+35pp

MINI CRAB CAKE POP TART

Thai Coconut Curry

Something Sweet

KONA KAMPACHI

Bok Choy

CREAMSICLE SHAVED ICE
Lychee, Raspberry, Coconut Whip

LINE CAUGHT SWORDFISH

Saffron Tomato Vinaigrette

WARM BEIGNET

Confectioner Sugar

PRIME DRY-AGED SLIDER

Raw Onion, Aged Cheddar
Crispy Fries

THE SWEET GENTLEMEN

Bourbon Butterscotch Custard
Frosted Pecans
Fortune Cookie Crunch

THE WINE LIST



SPARKLING & CHAMPAGNE

LUCIEN ALBRECHT CREMANT D'ALSACE BRUT ROSE N/V FRANCE 18
AYALA BRUT MAJEUR N/V FRANCE 32

WHITE WINES

J.DE VILLEBOIS SAUVIGNON BLANC SANCERRE FRANCE 2024 22
FREEMARK ABBEY CHARDONNAY NAPA VALLEY 2023 26

ROSÉ WINES

DOMAINE OTT BY OTT ROSÉ PROVANCE FRANCE 2024 18

RED WINES

HARTFORD COURT PINOT NOIR RUSSIAN RIVER VALLEY CA 2023 22
CHATEAU STE MICHELLE CABERNET SAUVIGNON COOL CREEK WS 2020 28
DOMAIN CURRY CABERNET SAUVIGNON NAPA VALLEY CA 2021 45

BEER



CLAUSTHALER NON ALCOHOLIC 10
ALMANAC CALIFORNIA LAGER 12
LAGUNITAS IPA 14

GENTLEMAN'S CUT EXPERIENCE



145

COURSE 1

HIGHBALL

Gentleman's Cut Bourbon, Spiced Apple
Fontbonne Herbal Liqueur, Elderflower Tonic

COURSE 2

CLARIFIED MILK PUNCH

Gentleman's Cut Bourbon, Planteray Coconut
Orgeat, Lime, Clarified

COURSE 3

SAVORY

Gentleman's Cut Bourbon, Vanilla ice cream, Fresh Truffle

COURSE 4

BARREL-AGED FRUIT

Gentleman's Cut Bourbon, Mandarin, Yuzu, Nocino

COURSE 5

BARREL-AGED SPICE

Gentleman's Cut Bourbon, Amaretto, Vermouth, Pear

COURSE 6

BARREL-AGED NIGHTCAP

Gentleman's Cut Bourbon
Tempest Fugit Creme de Menthe & Cacao, Orange

*featured at the bar only