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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

MARK TWAIN 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

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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

BITES

Available until 10 PM



ROASTED MIXED NUTS

Cajun Spice 12

CHIPS & DIP

Salt & Pepper Potato Chips
French Onion Dip 10

TRUFFLE POPCORN

Truffle Butter, Chives, Sea Salt 9

SPICY TUNA CIGARS

Sriracha Mayo, Togarashi 22

SESAME SHRIMP TOAST

Jalapeno, Avocado, Cilantro 24

DUCK FAT FRY TRIO

Paprika & Bourbon BBQ,
Herb-Garlic & Ketchup
Truffle Aioli 12

STEAK TARTARE "PIZZA"

Sundried Tomatoes, Capers, Parmesan
Calabrian Chili, Lemon Oil 29

STEPHEN'S CHICKEN BITES

Lemon Pepper, Ranch Creme Fraiche 22
Make It Your New Fancy Favorite
Add Caviar +35

WAGYU SKEWER

Caramelized Onions, Pita Bread
Horseradish Cream 31

ONE OF A KIND EIGHTH RULE TASTING EXPERIENCE



Select Any Item For The Table

We Will Prepare An Individual Taste For Each Guest
15 Per Item Per Guest

COLD SMALL PLATES

TRIO OF SASHIMI

Chef's Selection, Fresh Wasabi
Truffle Ponzu

MAINE LOBSTER & MELONS

Cucumber, Ginger Aguachile

CAVIAR PARFAIT

Smoked Salmon, Egg Mimosa
Creme Fraiche +40

WAGYU STEAK TARTARE

Crispy Brik Crackers, Parmesan
Sunny Side Up Egg, Caper Aioli

BURRATA CHEESE

Market Stone Fruit, Saba
Pita Croutons

HOT SMALL PLATES

BACON WRAPPED SCALLOP

Cherry, Marcona Almond
Madeira Emulsion

BRAISED WAGYU SHORT RIB

Heirloom Carrots, English Peas
Pommes Duchesse

CAVIAR FISHWICH

Milk Bread, Dill Tartar Sauce +20

MOREL AGNOLOTTI

Corn Pudding, Charred Corn
Summer Truffle

STEAK AU POIVRE

Bloomsdale Spinach
Peppercorn Sauce

SOMETHING SWEET

CREAMSICLE SHAVED ICE

Lychee, Raspberry, Coconut Whip

BLACK FOREST CHOCOLATE TART

Preserve Cherries, Vanilla Bean Whip

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
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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	14
IPA	

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