



SMOKE

THE Menu

LET US FEED YOU

Family meal to share
Price is per person

488

STARTERS TO SHARE

Crab Salad – Thick cut bacon, smoke and barrel sauce	118
House Cured Salmon Gravlax – Everything bagel dust, cream cheese, bourbon glaze .	128
Steak Tartare – Brisket jerky, truffle mayo, gherkins	158
Watermelon Salad – Thai vinaigrette, dried baby shrimp, smoked beets	98
Fried Calamari – Franks red hot, lemon pepper	98
Grilled Romaine Salad – Salmon eggs, hoi sin dressing, shaved parmesan	98
Yellowtail Ceviche – Aji Amarillo, smoky pineapple, avocado	148
Burnt Ends Bolognese – Fresh pappardelle	128

FROM THE BEAST

Beef Short Rib	548
All American Brisket (100g / 200g / 300g)	108 / 208 / 308
Cider Glazed Baby Back Ribs (½ or whole)	208 / 368
Salt & Pepper Chicken (½ or whole)	118 / 218
Carolina Pulled Pork (100g / 200g)	98 / 188
Seasonal Smoke & Barrel Sausages	108
Grandpas Smoked Cauliflower Harissa, pomegranate	148

FROM THE GRILL

Grilled Whole Local Sea Bass – Thai herbs, lime, jalapeno dressing	258
Big Ass Sirloin for 2 – Smoke love	408
Seafood Broil – Prawns, clams, squid, cioppino style	238
Okinawa Pork Loin – 12-hour lemon & rosemary brined	288

SIDES

Jalapeno Cornbread – Lime & herb sour cream	68
Asian Cabbage Slaw – Kimchi, sesame seed	68
Thick Cut Fries – BBQ spice	78
Fried Brussels & Ponzu	78
Loaded Tater Tots – Japanese style	88
Mac & Cheese – Shallot dust, mozzarella, british cheddar	88
House Baked Beans & Smoked Bacon	68
Grandpas House Pickles – Fermented or vinegar pickled	48

DESSERTS

Soft serve:

Bourbon caramel, roasted macadamia nuts	78
Cookies & cream, marshmallow	78
Mississippi Mud Pie – Cranberry, orange	88
“Almost” Key Lime Pie – Shikuwasa, kaffir lime crème	88

A N D

BARREL