

STARTERS TO SHARE		
CHARRED SHRIMP SALAD	TOMATO & SWEET ONION SALSA, HOUSE PICKLED BABY CUCUMBER	138
BONE MARROW	SMOKED GARLIC, SWEET PICKLE ONIONS, TOASTED BREAD	138
CRISPY FRIED WINGS	10-PIECE SMOKED FOR 4 HOURS RUBBED WITH HOMEMADE TANGY BBQ SAUCE	118
ALL HAIL CAESAR	SMOKED CHICKEN, ROMAINE, BACON, PARMESAN, CORNBREAD CROUTONS	108
SMOKED BEEF TARTARE	HOMEMADE BRIOCHE GARLIC BREAD, MUSTARD DRESSING	158
CRAB HUSH PUPPIES	CORNMEAL AND CRAB DUMPLINGS SERVED WITH LIME SOUR CREAM	138
SMOKED BACON SALAD	SMOKY SOUTHERN POTATO SALAD, PICKLED ZUCCHINI, CRISPY GARLIC	128
S & B' FAVORITE		
	BURNT ENDS MEATBALLS RICH MARINARA SAUCE, SMOKED BRISKET AND MOZZARELLA	128

 OUR CHEFS CREATE NEW DISHES FROM TIME TO TIME SO KINDLY ASK OUR TEAM TO TRY IT!	 SOUTHERN FRIED CHICKEN PLATTER SWEET MAPLE CHILLI BBQ SAUCE
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 GRILLED GIANT PRAWNS LIME SALSA AND SMOKED PINEAPPLE	 SHUCKED OYSTERS BOURBON MIGNONETTE	 BUTTERMILK FRIED SOLE FISH PICKLED ZUCCHINI AND SWEET PEPPER SALAD
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SMOKING TACOS			ALL SERVED WITH SOFT TORTILLA & SALSA	48 PER TACO
BEEF BRISKET PICKLED JALAPEÑOS	PULLED PORK PINEAPPLE AND TAMARIND BBQ SAUCE	TEXAS FISH SMOKED GARLIC RANCH		

SMOKE & BARREL

BARBEQUE

TEXAS TO HONG KONG

THE BEAST PLATTER



A FEAST OF FEASTS THAT INCLUDES OUR SIGNATURE SMOKED MEATS & SIDES TO SHARE. HAVE WHAT IT TAKES?

1.5KG SPARE RIBS 1.2KG WHOLE CHICKEN

400G ALL AMERICAN BRISKET 400G PULLED PORK

FOUR HOUSE SEASONAL SAUSAGES NEW ORLEANS SLAW

JALAPEÑO CORNBREAD BAKED BEANS

\$1,999

SIDES		
JALAPEÑO CORNBREAD	HONEY BUTTER	78
THICK CUT FRIES	BBQ SPICE	78
FRIED CORN RIBS	S&B SPICE RUB WITH LIME SOUR CREAM	78
FRIED BRUSSELS	PONZU SAUCE	88
LOADED TATER TOTS	PULLED PORK, MOZZARELLA, MAYO & YELLOW GOLD	98
NEW ORLEANS SLAW	CABBAGE, GREEN ONION, BUTTERMILK DRESSING	68
MAC' & CHEESE	MOZZARELLA, EMMENTAL, GRUYÈRE	88
SMOKED BRISKET BEANS TANGY & SPICY BEANS WITH LOTS OF ALL AMERICAN BRISKET		118
		S & B' FAVORITE



SAUCE ME UP!

ENJOY OUR SMOKE & DELI SPECIAL BBQ & HOT SAUCES

15 PER PERSON

THE BEST SMOKED MEATS IN TOWN

@SMOKEANDBARRELHK #SMOKEMEATEVERYDAY

+10% SERVICE CHARGE

FROM THE BEAST



BEEF SHORT RIB
18-HOUR LOW & SLOW
500G
688



ALL AMERICAN BRISKET
15-HOUR SMOKED
200G/400G
228/418



PULLED PORK
CAROLINA BBQ VINEGAR SAUCE
200G/400G
198/368



SPARE RIBS
TEXAS STYLE WITH HOMEMADE SPICE RUB
500G/1KG/1.5KG
198/398/498



S&B SPICED CHICKEN
SECRET SPICE MIX
½ OR WHOLE
118/218



PORK KNUCKLE
PINEAPPLE TAMARIND BBQ SAUCE
1KG
298



TEXAS BURGER
DRY AGED BEEF, AMERICAN CHEESE, MAPLE BACON
158



BACON SLAB
7-DAY CURED, BRUSHED WITH MAPLE SYRUP
200G
198



HOUSE SEASONAL SAUSAGES
PORK LOUISIANA BOUDIN
2 PIECES
128



SMOKED CAULIFLOWER & BROCCOLINI
SWEET JALAPEÑO DRESSING, SMOKED GARLIC
158



1.2KG DRY AGED RIB EYE
200-DAY GRAIN FED BLACK ANGUS
DRY AGED IN HOUSE FOR 30 DAYS AND DIPPED IN OWN SMOKED TALLOW. LIMITED AVAILABILITY
\$1,299