

STARTERS TO SHARE		
SEABASS CEVICHE	HOUSE SMOKY ANCHO CHILI MARINADE CUCUMBER AND BABY GEM LETTUCE	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 WATERMELON	SMOKY CHERRY TOMATO, BASIL, MOLASSES AND SUMAC	138
S & B' FAVORITE		
	BURNT ENDS MEATBALLS RICH MARINARA SAUCE, SMOKED BRISKET AND MOZZARELLA	128

S&B CHICKEN PLATTER		
		
SMOKE & BARREL'S SIGNATURE SHARING PLATTER: CRISPY FRIED WINGS S&BFC - HOUSE SPICE BLEND FRIED CHICKEN SWEET CHILI MAPLE GLAZED DRUMSTICKS		
198 / 368		

SEA NO SMOKE			
	GRILLED GIANT PRAWNS LIME SALSA AND SMOKED PINEAPPLE	SHUCKED OYSTERS BOURBON MIGNONETTE	BUTTERMILK FRIED SOLE FISH PICKLED ZUCCHINI AND SWEET PEPPER SALAD
	288	168/3pcs	218

SMOKING TACOS SERVED WITH SOFT TORTILLA & SALSA				178
BEEF BRISKET PICKLED JALAPEÑOS	PULLED PORK PINEAPPLE AND TAMARIND BBQ SAUCE	NEW ORLEANS FISH SMOKED GARLIC RANCH	TEXAS CHICKEN MANGO & HABANERO	

SMOKE & BARREL

BARBEQUE

TEXAS TO HONG KONG

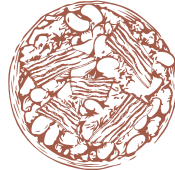
THE BEAST PLATTER



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



CHAR SIU PORK
HONG KONG MEETS TEXAS
198



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



SMOKED OX TONGUE
6 HOUR SMOKED & SECRET SPICE
½ OR WHOLE
180/280



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