

STARTERS TO SHARE		
SEABASS CEVICHE	SMOKY LIME CHILI MARINADE CUCUMBER AND BABY GEM LETTUCE	138
BONE MARROW	SMOKED GARLIC, SWEET PICKLE ONIONS, TOASTED BREAD	138
ALL HAIL CAESAR	SMOKED CHICKEN, ROMAINE, BACON, PARMESAN, CORNBREAD CROUTONS	108
SMOKED BEEF TARTARE	HOMEMADE BRIOCHE GARLIC BREAD, MUSTARD DRESSING	158
YOUNG MASTER BEER BATTERED ONION RINGS	SERVED WITH SMOKEY ANCHO MAYO	98
SMOKED WATERMELON	SMOKY CHERRY TOMATO, BASIL, MOLASSES AND SUMAC	138
S & B' FAVORITE		
	BURNT ENDS MEATBALLS RICH MARINARA SAUCE, SMOKED BRISKET AND MOZZARELLA	128

FRIED CHICKEN BASKET



SMOKE & BARREL'S SIGNATURE FRIED CHICKEN
SERVED WITH OUR DELICIOUS HOME-MADE SAUCES:

- HOT HONEY MAPLE
- HOI SIN BBQ
- JALAPENO HOT SAUCE

128

SEA NO SMOKE			
	GRILLED GIANT PRAWNS SMOKED LIME SALSA	SHUCKED OYSTERS BOURBON MIGNONETTE	BUTTERMILK FRIED SOLE FISH PICKLED ZUCCHINI AND SWEET PEPPER SALAD
	188	168/3pcs	188

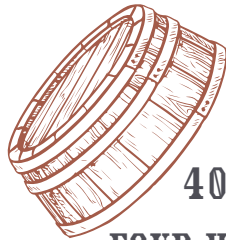
SMOKING TACOS		SERVED WITH SOFT TORTILLA & SALSA A SELECTION OF EACH OF THE BELOW	
BEEF BRISKET PICKLED JALAPEÑOS	PULLED PORK PINEAPPLE AND TAMARIND BBQ SAUCE	NEW ORLEANS FISH SMOKED GARLIC RANCH	TEXAS CHICKEN MANGO & HABANERO

SMOKE & BARREL

BARBEQUE

TEXAS TO HONG KONG

THE BEAST PLATTER



A FEAST OF FEASTS THAT INCLUDES OUR SIGNATURE
SMOKED MEATS & SIDES TO SHARE. SERVED WITH ALL
OF OUR HOUSEMADE SAUCES!

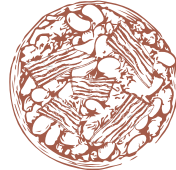
\$1,888

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

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	98
LOADED TATER TOTS	DOUBLE TRUFFLED CHEESE SAUCE	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		98
		S & B' FAVORITE



SAUCE ME UP!

ENJOY OUR SMOKE & DELI
SPECIAL BBQ & HOT SAUCES

THE BEST SMOKED MEATS IN TOWN

@SMOKEANDBARRELHK #SMOKEMEATEVERYDAY

+10% SERVICE CHARGE

FROM THE BEAST

<h3>BEEF SHORT RIB</h3>  <p>18-HOUR LOW & SLOW</p> <p>500G</p> <p>688</p>		<h3>ALL AMERICAN BRISKET</h3>  <p>15-HOUR SMOKED</p> <p>200G/400G</p> <p>198/378</p>	
<h3>PULLED PORK</h3>  <p>CAROLINA BBQ VINEGAR SAUCE</p> <p>200G/400G</p> <p>158/298</p>		<h3>SPARE RIBS</h3>  <p>TEXAS STYLE WITH HOMEMADE SPICE RUB</p> <p>500G/1KG/1.5KG</p> <p>158/308/428</p>	
<h3>S&B SPICED CHICKEN</h3>  <p>SECRET SPICE MIX</p> <p>½ OR WHOLE</p> <p>108/198</p>		<h3>CHAR SIU PORK BELLY</h3>  <p>HONG KONG MEETS TEXAS</p> <p>158</p>	
<h3>TEXAS BURGER</h3>  <p>DRY AGED BEEF, AMERICAN CHEESE, MAPLE BACON</p> <p>158</p>		<h3>SMOKED OX TONGUE</h3>  <p>6 HOUR SMOKED & SECRET SPICE</p> <p>½ OR WHOLE</p> <p>140/220</p>	
<h3>HOUSE SEASONAL SAUSAGES</h3>  <p>PORK LOUISIANA BOUDIN</p> <p>2 PIECES</p> <p>118</p>		<h3>SMOKED CAULIFLOWER & BROCCOLINI</h3>  <p>TRUFFLED CHEESE SMOKED GARLIC</p> <p>158</p>	
<h3>1.2KG DRY AGED RIB EYE</h3>  <p>200-DAY GRAIN FED BLACK ANGUS</p> <p>DRY AGED IN HOUSE FOR 30 DAYS AND DIPPED IN OUR SMOKED TALLOW. LIMITED AVAILABILITY</p> <p>\$1,299</p>			