

BARLEY & SMOKE

SMALL PLATES & AMUSE

BONE MARROW

Onion Marmalade | Radish & Arugula Salad | Grilled Sourdough
24

PORK SISIG

Pork Belly | Ponzu | Cilantro | Pickled Fresno |
Sunny Egg | Pig Ear Dust
21

CAPRESE BURRATA

Smoked, Blistered Heirloom Tomato | Basil
19

STICKY RIBS

Baby Backs | Spicy Cabbage Slaw
18

YUKON SMASH

Yukon Gold | Bacon Fat | Rosemary Aioli | Smoked Salt
15

WOOD FIRED BRUSSELS

Burnt Honey | Chiles | Pecans | Lardons
17

TALLOW & BREAD

Animal Fat Candle | Grilled Sourdough | Fluer de Sel
17

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH,
EGGS OR UNPASTEURIZED MILK MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS

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LARGE PLATES

Add-on: Chicken 10 | Shrimp 14 | Fish 23 | Steak 23

GRILLED ROMAINE

Charred Onion Dressing | Lardons | Croutons |
Cured Tomato | Parmesan
18

PORK & BEANS

14 oz Double Cut Chop | Farmhouse Beans |
Pickled greens | Whole Grain Mustard Crumble
40

BAO BUNS

Pork Belly | Pickled Carrots + Radish |
Sweet Chili Sauce | Toasted Peanuts
24

CHARRED VEGETABLES

Hearth Roasted | Falafel Hummus | Za'atar
Tzatziki | Flat Bread
19

B&S BURGER*

Wagyu Beef | Havarti | Bacon | Pickle | Arugula |
Ciabatta | Gunslinger Aioli
22

FILIPINO CHICKEN

Adobo Sauce | Root Vegetables | Chilies
Half 28 | Whole 45

TEFTELI MEATBALLS

Wagyu Beef, San Marzano | Arborio Rice |
Cream | Charred Bread
21

NY STRIP*

12oz 30-day Dry Aged | Yukon Potatoes |
Broccolini | B&S Steak Sauce
55

CHEF'S CATCH*

Chef's Selection
MKT

24-32_{oz} TOMAHAWK STEAK*

FAMILY STYLE

Served Family Style with w/ B&S Steak Sauce, Caesar Salad,
Yukon Potatoes and a Dessert 165

A LA CARTE

Tomahawk w/B&S Steak Sauce 146

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