

BARLEY & SMOKE

SMALL PLATES & AMUSE

BONE MARROW

Black Garlic Gremolata | Shallot Powder |
Sesame Seeds | Charred Sourdough
24

COAL FIRED SHRIMP

Full-bodied U-10 Shrimp | Miso Butter | Yuzu | Charred Scallion
(head is left on to provide a more intense, rich flavor)
26

BURRATA

AZ Grapefruit | Avocado | Pistachio | Mint |
Queen Creek Olive Oil | Sourdough
19

STICKY RIBS

Baby Backs | Spicy Cabbage Slaw
18

YUKON SMASH

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

GRILLED ASPARAGUS + SPRING PEAS

Pea Puree | Mint | AZ Lemon | Sesame | Crispy Shallot
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

B&S BURGER*

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

YOSHOKU PORK CHOP

14 oz Double Cut | Tonkatsu Sauce | Bok Choy |
Sesame | Scallions
40

FILIPINO CHICKEN

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

BAO BUNS

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

TEFTELI MEATBALLS

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

CHARRED VEGETABLES

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

NY STRIP*

12oz 30-day Dry Aged | Yukon Potatoes |
Broccolini | Miso Butter
55

CHEF'S CATCH*

Chef's Selection
MKT

32-45 OZ TOMAHAWK STEAK*

FAMILY STYLE

Served Family Style with w/ Miso Butter, Caesar Salad,
Yukon Potatoes and a Dessert 175

A LA CARTE

Tomahawk w/ Miso Butter 156

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