

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 | Gunslinger 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

BARLEY & SMOKE

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

POULET BIJOU

Herb-roasted Half Chicken | Yukon Gold Potatoes |
Market Vegetables | Lemon | Thyme Jus
28

CHAR SUI BAO BUNS

Smoked Pork Belly | Cucumbers | Pickled Veg |
Scallions | Lime Aioli
24

WAGYU MEATBALLS

Embered Corn | Spicy Harissa |
Whipped Feta Yogurt | Grilled Sourdough
23

CHARRED VEGETABLE MEZZE

Harissa Hummus | Za'atar Tzatziki |
Warm Flatbread
21

DRY AGED NY STRIP*

12oz | Yukon Potatoes |
Charred Broccolini | Gochujang Butter
55

CHEF'S CATCH*

Chef's Selection
MKT

32-45 OZ TOMAHAWK STEAK*

FAMILY STYLE

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

A LA CARTE

Tomahawk w/ Gochujang Butter 156

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