



## BAR.YARD MENU

### KEEP CALM & HAVE A SALAD



**Lobster & Shrimp Ceviche Verde** 390  
creamy coriander-green ceviche of avocado, kaffir lime leaves, bird's eye chili, corn tortilla chips

**Oysters**   
shucked to order, served with tomatillo habanero "miñoneta" and smoky chipotle mango salsa, fresh lemons, limes, tabasco  
dozen (12) 690  
half dozen (6) 420

**Oysters & Ceviche Combo** 690  
• half dozen oysters  
• tomatillo habanero "miñoneta" and smoky chipotle mango salsa, fresh lemons, limes, tabasco  
• Lobster & Shrimp Ceviche Verde

**Creamy Avocado & Smoked Pork Neck Salad** 270  
smoked applewood pork neck, avocados, smoked asparagus, corn, red onions, cherry tomatoes, romaine lettuce, yogurt and hey mojo dressing

**Crispy Lobster & Fresh Mango Salad** 270  
local mangoes, coriander, carrots, cashew nuts, tamarind dressing

**Grilled Cactus & Chipotle BBQ Vegetable Bowl** \*\* 300  
tortilla shell, cilantro lime rice, cactus, avocado, white & black beans, sweet corn, broccoli, asparagus, carrots served with a salsa verde dressing add:  
• grilled prawns 130  
• 100 grams charcoal grilled carne asada 120  
• 120 grams charcoal grilled chicken breast 100

### FIRE UP THE SMOKERS

**Smoked Pork Belly** 390  
BBQ spice rubbed pork belly, applewood smoked, pineapple BBQ sauce, grilled vegetables, pickled veggies on side

**Carne Asada** 490  
beef hanger steak grilled over the coals, chili di arbol salsa, caramelized onion, crushed garlic chipotle potatoes

**Ancho Dark Beer Smoked BBQ Baby Pork Ribs 400g** 420  
slow cooked and dry chili rubbed with chipotle and black pepper BBQ sauce serve with pickled veggies on side

**Slow Cooked Chipotle Beef Brisket 250g** 590  
tender, dry rubbed sliced brisket served with baby potatoes and cracked pepper BBQ sauce

**Rib-Eye Churrasco** 690  
grass fed, 250 grams of hickory-smoke black angus beef, chipotle chimichurri, asparagus and garlic herb potatoes

**Grilled Thai Mixed Sausages Basket** 240  
sai oua, sai grok e-san, ginger, chili, nam prik noom, kaffir lime and peanuts

**Hickory-Smoke Short Ribs** 790  
grilled over hickory wood chips, served with grilled asparagus, potatoes and a mole BBQ sauce

**Charcoal-Grilled Chicken Tikka** 320  
bombay tikka, garam chat masala, yogurt, paratha and mint chutney



## BAR.YARD SHARING COMBOS AND PLATTERS

**The Greatest Hits Platter** 890  
   
lobster pop-corn  
ancho dark beer smoked BBQ baby pork ribs  
6 wings & drumettes combo  
pork neck nachos  
smoked chicken quesadilla

**From-the-Sea Grilled Ocean Platter** 1,890  
   
fresh broiled lobster 450-500g  
seared salmon 200g  
grilled squid 150g  
tiger prawns 4 pieces  
served with a grilled vegetable skewer  
dipping sauces include: nam jim seafood and Thai chili paste

**Back Yard BBQ Sharing Platter** 1,490  
   
from the Kamado Joe BBQ oven  
smoked pork belly  
ancho dark beer smoked BBQ baby pork ribs  
slow cooked chipotle beef brisket  
4x grilled tiger prawns  
comes with grilled vegetable, pickled veggies and hot butter buns

= BEEF = PORK = SEAFOOD = VEGETARIAN = EGG = GLUTEN = NUTS = DAIRY = SESAME = SOY SAUCE \*\* = VEGAN

= HOT = MILD = SPICY



## BAR.YARD MENU

### HAND CUDDLING



Baked & Lightly

**Crunched Chicken Wings & Drumette** 210

6 wings and drumettes tossed in spicy pineapple BBQ sauce and blue cheese dip

**Hua Hin Fresh Caught Fried Calamari** 350

semolina crusted and served with sour cream spring onion dip and smoked chipotle mayo

**Lobster Pop-Corn** 350

Louisiana style crispy lobster chunks, roasted tomato salsa and smoky mayo

**Bar.Yard Tacos x 3 or x 6** 330/550

Choice:

**pork ribs**

slow cooked, off the bone

**carne asada**

charcoal grilled skirt steak

**pollo tinga**

pulled chicken breast,

cooked in chipotle

**fish**

snapper, fried until lightly crunchy

**al pastor**

marinated pork shoulder, pineapple and achiote

**vegetarian**

grilled fresh cactus, zucchini, chipotle, coriander, goat cheese

choice of warm, house-made flour tortillas or crispy, gluten free corn shells and all served with a side of tomato salsa, avocados, pickled cabbage, cilantro and lime

**Bar.Yard Quesadillas** 350

flour tortilla folded and cut for sharing, served with roasted tomato salsa, sour cream, green onions and chipotle chimichurri

choices:

shrimp scampi, chimichurri

portobello mushroom, spinach, roasted sweet corn

smoked chicken and mozzarella cheese

carne asada – chipotle chimichurri

**And Don't Forget the Nachos**

choices:

shrimp scampi 590

smoked pork neck 350

kapaw nua 350

all served on a bed of hot corn tortilla chips, cumin, coriander, pico de gallo, spring onion cream, triple cheese mash-up, roasted tomato salsa and guacamole

### BAD-ASS SKEWERS

**Street Mex Corn** 180

crushed pumpkin seeds, dried and smoked jalapeño peppers, parmesan and lime served with Charcoal-Grilled Bacon

**Charcoal Grilled Bacon Wrapped Shrimp Skewers** 350

served on a smoking fire-grill, locally sourced shrimp with achiote marinade, bacon, chipotle sauce & salsa macha

**Beer and Honey Whole Grilled Squid & Chicken** 350

chicken thighs, dijon mustard, coriander, scallions, soy sauce

**Arabic Mix Grill** 690

shish taouk, seabass, beef kofta, grilled tomatoes, capsicum, chili garlic sauce, Arabic bread and harissa sauce

**Bar.Yard Skewer Festival** 590

• 1 chicken skewer

• 2 charcoal grilled bacon wrapped shrimp skewers

• 1 street mex corn skewer

• 1 whole beer and honey grilled squid



### VEGETARIAN FAVORITES

**Grilled Paneer Panini Wrap** 340

tightly wrapped paneer, cucumber salad, yogurt & mint sauce

**Guacamole, Salsa, Chips & Pico** \*\* 240

warm, crunchy corn tortillas with roasted tomato salsa

**Smoked BBQ Vegetables** \*\* 120

portobello mushrooms, asparagus, zucchini, carrots & cauliflower

**Warm Jalapeño Corn Bread** 120

star anise, cinnamon & jalapeño honey

### SWANKY ENDINGS



**Fire & Ice S'mores** 210

roasted marshmallows, graham crackers, vanilla ice cream, gianduja chocolate and mixed berry compote

**Brownie Block Party** 210

small skewer with dark and white pecan brownies, raspberry, blueberry and madagascar vanilla foam

**The Sweet Spot Picnic Platter** 510

fire & ice s'mores, brownie blocks, seasonal fruits, daily paletas and ice cream of the day

**Conchas Mexican Sweet Bread Basket** 220

fun trio flavoured ice cream sandwiches

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