



TROPICAL OASIS


A SIGNATURE MENU INSPIRED BY SOUTH AMERICAN INGREDIENTS. WE ARE STILL KEEPING IT FUN AND TIKI, BUT WE PROVIDE A MODERN TWIST TO THIS NEW SET OF SIGNATURE COCKTAILS.



 **Pineapple Clarity**   420
Bacardi carta blanca, Campari, Cherry Heering, Thai milk tea, pineapple, lemon, Silpin samui coconut





Kaffirlicious  420
Tanqueray London dry, Alipus San Luis, kaffir lime, lemon, Silpin lanna longan




Passion of the Milk   420
Ketel one, Pimento Dram, Giffard piment d'espelette, passion fruit, lemon, milk


Hot & Corny  440
Wild Turkey, sloe gin, lemon, Silpin tamarind



Gin-chee  420
Tanqueray London dry, Demonio de Los Andes Pisco, oolong, Silpin lychee, grenadine, vanilla, lemon, mini apple, plum powder



Naked Fashion   440
Naked Malt blended malt Scotch whisky, falernum, honey, rooibos organic tea, Montelobos Joven Espadin, tonka bean

Jolly Uncle    460
Montelobos Espadin Joven, Bulldog London dry, Campari, rainbow blend tea, Tsuruume yuzu sake, creme de peche, lemon, passion fruit foam 

Baby Raptor    460
Ketel one, Aperol, Falernum, Silpin lod chong nam kathi, jackfruit, lemon, angostura, London Essence peach & jasmine soda, lychee cranberry foam, jasmine perfume


Silver Yard  460
Don Julio Blanco, Mancino secco, Silpin rice syrup, grapefruit cordial, lemon, soda, tajin



Hot House Margarita   460
dried chilli infused Don Julio Blanco, Ancho Reyes Chile infused yerba mate tea, Disaronno Amaretto, vanilla, guava, lemon


Betty in the Yard   460
Tanqueray London dry, raspberry, strawberry mango sticky rice cordial, lemon, passion fruit foam

CLASSIC COCKTAILS

LET ANY OF OUR TEAM MEMBERS KNOW IF YOU WOULD LIKE TO HAVE A CLASSIC COCKTAIL THAT ISN'T LISTED HERE.

Moscow Mule  420
Ketel one, ginger beer, ginger syrup and lime

Gin Gin Mule  420 
Tanqueray London dry, ginger beer, ginger, lime

Aperol Spritz  420
Aperol, Cinzano prosecco, soda

 **Negroni**  420
Tanqueray London dry, Cinzano Di Torino Rosso 1757, Campari


Frosty Slushies

Hot House Slushy Margarita 460
Jose Cuervo Silver, Ancho Reyes Chile, Cointreau, spicy syrup, lime

Pink Lady Slushy 460
Bulldog London dry, lemon, tamarind, grenadine

MOCKTAILS

Pineapple Just Kidding 270
Sriracha pineapple, beetroot, lime

Passionless-Fruit 270 
house passion fruit syrup, pineapple, lime, with a hint of ginger

 = Dairy  = Egg  = Nuts  = Cocktail Strength

ALL PRICES ARE IN THB AND ARE SUBJECT TO 10% SERVICE CHARGE AND 7% VAT
ราคาอาหารและเครื่องดื่มยังไม่รวมค่าบริการ 10% และ ภาษีมูลค่าเพิ่ม 7%

DRINKS

please ask any of our Bar.Yard colleagues for the seasonal draught beers on tap

DRAFT BEER

Germany

Hacklberg Jakobi Weissbier Hell 330 / 450

ABK Hefeweizen - Weissbier Anno 25 330 / 450

Thailand

Full Moon - Bussaba Ex-Weisse 260 / 420

Full Moon - Chatri IPA 260 / 420

Brewing Project "Crispy Boy" Helles Lager 260 / 460

Japan

Asahi 240 / 440

BOTTLED BEERS

Italy

Cuore Di Napoli American Pale ale 6% 330ml 440

Paliata Imperial Stout 10% 330ml 490

Mexico

Corona Pale Lager 270

Spain

1906 Reserva Estrella Galicia Especial Lager 290

SODAS

Coke, Coke zero, Sprite, manao soda, soda water, A&W root beer 95

Franklin & Sons Premium Range 150

ginger beer, ginger ale, classic Indian tonic, light Indian tonic, elderflower & cucumber tonic, mallorcan tonic

JUICES

pineapple, orange, fresh lemonade 150

COFFEE AND TEA

espresso 120

hot / iced latte, macchiato 140

hot / iced americano 130 / 140

hot / iced cappuccino 130 / 140

sencha, earl grey, English breakfast, oolong, peppermint, chamomile 95

WATERS

Vittel 190

Perrier 220

750ML

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BAR.YARD MENU

KEEP CALM & HAVE A SALAD



- 👍 **Lobster & Shrimp Ceviche Verde** 🌿 🐟 🍷 390
 coriander-avocado, kaffir lime leaves, bird's eye chilli and corn tortilla chips
- Oysters** 🍷
 shucked to order, served with tomatillo habanero "miñoneta" smoky chipotle mango salsa, fresh lemon, lime and tabasco
- dozen (12) 990
 half dozen (6) 590
- 👍 **Coal-Roasted Oyster** 🍷 🥚 🌿 🐟 🍷 390
 crispy rice vermicelli, chimichurri mayo and ricotta cheese
- dozen (12) 820
 half dozen (6) 490
- 👍 **Smoked Burrata Cheese Over Applewood** 🍷 🌿 🐟 320
 charred cantaloup, baby romaine lettuce, watercress, coriander seeds, crisp anchovies, cherry tomatoes, and chipotle & honey vinaigrette
- 👍 **Crispy Lobster & Fresh Mango Salad** 🌿 🍷 🍷 🍷 🍷 270
 rock lobster, local mangoes, coriander, carrots, cashew nuts and tamarind dressing
- Carne Apache** 🍷 🥚 🌿 🍷 420
 Mexican style beef tartare, tomatillo, fresh coriander, red chilli, jalapeño, red wine vinegar, gherkin, quail egg, mustard, corn tortilla tostadas

BAR.YARD SHARING COMBOS AND PLATTERS



- 👍 **The Greatest Hits Platter** 890
 🍷 🥚 🌿 🍷 🐟 🍷
 lobster pop-corn
 dark beer, ancho chilli 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 chilli paste

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

FIRE UP THE SMOKERS

- 👍 **Smoked Pork Belly** 🍷 🍷 390
 BBQ spice rub pork belly, applewood smoked, pineapple BBQ sauce, grilled vegetables, pickled veggies
- Carne Asada** 🍷 🍷 490
 beef hanger steak grilled over the coals, chilli de arbol salsa, caramelized onion, crushed garlic chipotle potatoes
- Dark Beer Smoked BBQ Baby Pork Ribs 400g** 🍷 🍷 420
 slow cooked, dry ancho chilli rub, chipotle and black pepper BBQ sauce serve with pickled veggies on side
- Slow Cooked Chipotle Beef Brisket 250g** 🍷 🍷 590
 tender and dry rub sliced brisket, baby potatoes and cracked pepper BBQ sauce
- Rib-Eye Churrasco** 🍷 🍷 690
 150 days grass fed, 250 grams of hickory-smoked black Angus beef, chipotle chimichurri, garlic and herb potatoes
- 👍 **Grilled Over Coals Mixed Sausage Platter** 🍷 🍷 690
 traditional kielbasa, smoked chicken, Mexican chorizo, Biala, chipotle cheddar kielbasa served with bacon sauerkraut, Dijon mustard, chipotle aioli and BBQ
- 👍 **Roasted Duck Leg Over The Coal** 🍷 420
 coated with smoked tomato-chipotle chilli sauce, charred spring onion and grilled cabbage
- Charcoal-Grilled Chicken Tikka** 🍷 🌿 🍷 320
 chat masala, yogurt, paratha, and mint chutney

🍷 = BEEF 🍷 = DAIRY 🥚 = EGG 🌿 = GLUTEN 🍷 = NUTS 🍷 = PORK
🐟 = SEAFOOD 🍷 = SESAME 🍷 = SOY SAUCE 🌿 = VEGETARIAN ** = VEGAN

🍷 = HOT 🍷 = SPICY 🍷 = MILD

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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, sour cream spring onion dip and smoked chipotle mayo

Lobster Pop-Corn 350

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

Crispy Snapper Bites 350

chipotle pepper & beer batter with fresh lime, miso lemon mayo and Thai seafood sauce

Quesabirria Lamb Taco Platter 350

dried ancho, guajillo, morita chilli, onion, feta cheese, mozzarella cheese, cilantro, served with consommé, homemade corn tortillas, red and green salsa

3 pieces 390

6 pieces 590

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

choose between:

soft and warm flour tortilla , soft corn tortilla, or crispy corn tortilla choose filling:

pork ribs

slow cooked, off the bone

carne asada

charcoal grilled skirt steak

pollo tinga

pulled chicken breast

cooked in chipotle

vegetarian

grilled fresh cactus, zucchini, carrot, portobello mushroom, chipotle, coriander and goat cheese

crispy soft-shell crab

beer batter, pickled jalapeño and horseradish mayo

al pastor

marinated pork shoulder,

pineapple and achiote

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 wedge

Charcoal Grilled Bacon Wrapped Shrimp Skewers 350

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

Arabic Mixed Grilled 690

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



VEGETARIAN FAVOURITES

Grilled Paneer Panini Wrap 340

tightly wrapped paneer in a flour tortilla, cucumber salad, yogurt and mint sauce

Guacamole, Salsa, Chips & Pico ** 240

warm, crunchy corn tortillas with roasted tomato salsa

Smoked BBQ Vegetables ** 120

portobello mushrooms, zucchini, carrots and cauliflower

Nachos mixed roasted vegetables 340

cactus, portobello mushroom, zucchini, aubergine, and triple cheeses mash-up



SWANKY ENDINGS

Fire & Ice S'mores 210

roasted marshmallows, graham crackers, vanilla ice cream and gianduja chocolate

Banana Chimichangas 290

stuffed nutella, buttered graham cracker and cinnamon sugar coated, served with vanilla ice cream

The Sweet Spot Picnic Platter 510

fire & ice s'mores, churro cheesecake bar, seasonal fruits, daily paletas and ice cream of the day

Toasted Churro Cheesecake Bar 290

Madagascar vanilla cream cheese, cinnamon sugar coated served with goat milk cajeta and burnt marshmallows