

THE SIDES

- Crispy Fries** 8
Truffle & Parmesan +4
Gumbo Poutine +7
TEXAN LOADED STYLE chili cheese recipe by 'Leroy & Lewis' +10
Mac & Cheese 16
Bacon Loaded +3
Pulled Pork Loaded +5
Wagyu Brisket Loaded +7
EXCESSIVELY LOADED all three meats loaded excessively +20
Patatas Bravas 12
Paprika-spiced diced-&-fried potatoes w/ BBQ aioli.
Truffle Mash 16
Weight in gold truffle-infused mash potatoes.
Garden Mix 8
Assorted greens w/ sesame dressing in a bowl.
Braised Kale 14
Southern-style braised kale. Tangy.
Fried Brussel Sprouts 16
Fried & charred brussel sprouts tossed in vinaigrette.
Grilled Salad 16
Flame-grilled cabbage & chili crisp.
Cajun Fried Squid 18
Cajun-spiced battered fried squid. Squeeze the lemon.
Smoked-Fried Wings 16
Crispy smoked wings. This never misses.



AN AMERICAN SMOKEHOUSE & DINER

THE MAINS

- Jambalaya** 35 / 50
Our legendary Louisiana Creole-spiced rice. Topped w/ blackened tiger shrimp & finely chopped chives.



- Mushroom Risotto** 21
Cheesy & creamy mushroom risotto, topped w/ charred shimeji, crispy enoki, & parmesan.



- Sausage & Chicken Gumbo** 18
Hearty Cajun sausage & chicken stew over some rice.

- Tiger Shrimp Étouffée** 24
Hearty Cajun tomato seafood stew also over some rice.

THE ADD-ONS			
Onsen Egg	1.5	Pickles	2
Rice	2.5	Kimchi	2.5
Buttered Corn	2.5	BBQ Sauce	1
Cabbage Slaw	6	Mustard Sauce	1

- Australian Picanha** 35
180g. Free-range, barley-fed rump cap steak (MS3-4). Served w/ chef's choice of sides.

(chef on strike if ordered well done)
20 to 30 minutes wait time. Served medium-rare.



- US Ribeye** 25/100g
Charcoal grilled US ribeye. Starts from 300g, ask us!
20 to 30 minutes wait time. Served medium-rare.

- The "Porkinator" Burger** 25
12-hour smoked Berkshire pulled pork, brioche bun, jalapeños, pickles & onions. Served w/ fries & slaw.

- The "OG" Burger** 25
Smoked Wagyu patty, American cheese, brioche bun, pickles & onions. Served w/ fries & slaw.



we make our own buns hun

help yourself to a refill at the front bar!

THE DESSERTS

- Cornbread w/ Gelato** 13
Gelato served on housemade cornbread. Drizzled w/ maple syrup.

— Choice of Sea Salt Milk or "See Chef's Mood" —
(+5 for additional scoop of gelato) this one!



- Cornbread Muffins** 6
Good ol' cornbread muffins. Two of 'em. Served w/ a side of maple syrup and sprinkled with a 'lil bit of salt.

- RIZE BOULES**
All boules come topped w/ pickled onions, kimchi, buttered corn, and onsen egg. And uh rice.

	R	L
Smoked Beef Checks Boule	19	23
Smoked Beef Curry Boule	16	19
Picanha Boule Served medium-rare.	35	X
Oyako Boule	14	17
Smoked Barbecue Chicken Boule	15	18

for rize boules only
Make it a Set All sets include Cabbage Slaw.

Canned Drink Set
+3

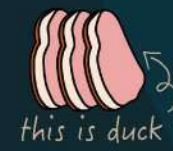


Buckwheat Tea (H/C) or
Iced Lemon Tea Set
+4





BACONKING.SG's SMOKEHOUSE



Pitmaster's Choice

Select a platter, choose your meats, and pick your sides.

À La Carte

Choose platter Step 1

all platters come with
bbq & mustard sauce,
and a small side o' pickles

⚡
A true Pitmaster seeks
balance—no meats may
be chosen twice.

Choose meat Step 2

(it means you can't
have an entire plate of
just bacon)

Choose side Step 3

The Texas Tres

3 × **Meats** (max **one** beef) + 1 × **Side**

from \$54

Feeds 2 to 3

The Texas Cinco

5 × **Meats** (max **two** beef) + 2 × **Sides**

from \$90

Feeds 3 to 4

⚡ fridays & weekends
only !!!

Beef

Dino Ribs	+\$24
	(150g)
Beef Cheeks	+\$13
	(150g)
Brisket	+\$15
available fri-sun	(150g)

Pork

Bacon	+\$0
	(200g)
Pulled Pork	+\$3
	(150g)
Sausage	+\$0
	(2pcs)

Poultry

Chicken	+\$0
	(2pcs)
Duck	+\$0
	(200g)

Salmon

Salmon	+\$0
salmon	(100g)

its salt-cured & cold smoked

Produce

Garden Mix	+\$0
Cabbage Slaw	+\$0
Braised Kale	+\$6
Brussels Sprouts	+\$7

Carbs

Cornbread Muffins	+\$3
Crispy Fries	+\$3
Patatas Bravas	+\$5
Truffle Mash	+\$7
Mac & Cheese	+\$7



Dino Ribs
served boneless

\$56
/ 200g



Beef Cheeks
wagyu beef

\$21
/ 100g



Brisket
also wagyu beef

\$22
/ 100g



Bacon
thick cut style

\$18
/ 200g



Pulled Pork

\$21
/ 150g



Sausage

\$9
/ piece



Chicken

\$9
/ piece



Duck

\$18
/ 200g



Salmon
cold smoked

\$18
/ 100g

Mustard Sauce \$1

BBQ Sauce \$1

IZAKAYA @ *Kemuri* BBQ

BY BACONKING-SG GROUP

YAKITORI



OTSUMAMI



ALCOHOLS



Ninki Ichi Fresh Aging Daiginjo (720ml) 78\$

Sawanoi Ookarakuchi Junmai (720ml) 64\$

Wakabotan Yoibana Ginjo (720ml) 89\$

Amanoto Tenkuro Taru Aged (720ml) 84\$

Ninki Ichi Sparkling Junmai (300ml) 35\$

Sawanoi Kuramori Kimoto Ginjo 2017 (720ml) 95\$

limited stock!!!



Sapporo Bottle (1x bottle) 9\$

Sapporo Bucket (5x bottle) 40\$

happy hour
5.30pm to 7.30pm
@ 35\$!!!

Ume Rokku (1x cup) 12\$

Whisky Koh-Kun Highball (1x cup) 12\$

Sake of the Day (Warm/Cold) (270ml Karaffe) 30\$

happy hour price @ 24\$!!!

Chuhai (Nama Lemon/Peach/Grape) (1x cup) 14\$



Canned Drinks

Coke Original	2
Coke Zero	2.5
Pokka Green Tea	2
Icecool Young Coconut	3.5
Bottled Water	1.5
Sparkling Water	3.5

Coffee & Tea

	Hot / Ice
Americano	2.5 / 3.5
Caffè Latte	3.5 / 4.5
Caramel Latte	3.8 / 4.8
Mocha	3.8 / 4.8
Freshly Squeezed Iced Lemon Tea	3.8
Brewed Buckwheat Tea	3 / 3.5

help yourself to a refill at the front bar!

Alcohol



Hoegaarden White Bottle	9
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Distinctive and unfiltered Belgian wheat beer.



Hoegaarden Bucket of 5	40
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5 bottles of Hoegaarden White in an ice bucket.
Happy Hour (5.30pm to 7.30pm) for \$35.



Sapporo Bottle	9
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Refreshing lager with a crisp, refined flavour and a clean finish.



Sapporo Bucket of 5	40
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5 bottles of Sapporo in an ice bucket.
Happy Hour (5.30pm to 7.30pm) for \$35.



Guinness Draught Can	10
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Rich, creamy, and distinctively black Irish stout.
Happy Hour (5.30pm to 7.30pm) for \$18 for 2.



Santa Margherita Prosecco Extra Dry	69
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Bright, refreshing sparkling wine with crisp fruity flavors.



Wine Pick of the Day	12
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House picked wine of the day. Served w/ Glass.

... There's **more alcohol** on the Izakaya Menu!



BUCKET OF 5 FOR \$35

U.P. \$40. \$9 per bottle.

Wine

Marius Vermentino

69

Citrus aromas with notes of grapefruits & ripe fruits.



Region: Pays d'Oc in Southern France
Varietal: Vermentino
Vintage: 2023
Alcohol: 13% vol

Pairings: Grilled shellfish, seafood kebabs, fried fish, herby salads, citrus salads, vegetable crudités, goat cheese.

Trinity Hill Hawke's Bay Syrah

79

Dark berries, violet, black pepper, savory spice, fresh acidity, fine tannins, and a long, poised finish.



Region: Hawke's Bay of North Island in New Zealand
Varietal: Syrah
Vintage: 2022
Alcohol: 13.5% vol

Pairings: Red meat, game, rare roast beef, grilled duck breast.

The Magnifico Rosso Fuoco Primitivo IGT

75

Full bodied w/ a robust structure. Bold & spicy w/ flavors of blackberry, plum, & hints of spices & vanilla.



Region: Puglia in Southern Italy
Varietal: Primitivo
Vintage: 2022
Alcohol: 14.5% vol

Pairings: Grilled meats, hearty pasta dishes, aged cheeses.

Domaine de Bila-Haut Villages Rouge

79

Deep garnet red & rich aromas of black cherry.



Region: Languedoc-Roussillon in Southern France
Varietal: Blend (Syrah, Grenache, Carignan)
Vintage: 2022
Alcohol: 14.5% vol

Pairings: Brisket, ribs, sausages, grilled meats, smoked dishes.

Valle Reale Montepulciano d'Abruzzo

85

Aromas of well-ripened red fruit, berries, sage, rosemary & clove.



Region: Abruzzo in Italy
Varietal: Montepulciano
Vintage: Varies
Alcohol: 13-14% vol

Pairings: Grilled and smoked meats, lamb kebabs, lasagna, burgers, baked ziti, beef Bolognese, pasta carbonara.

Ripassa Valpolicella Ripasso Superiore

109

Smooth, red fruit aromas, fruity flavors, & hints of chocolate & spice. Lasting notes of black cherry & plum.



Region: Veneto in Italy
Varietal: Blend (Corvina, Rondinella, Molinara)
Vintage: Varies
Alcohol: 13.5% vol

Pairings: Grilled steak, lamb, tomato-based pastas, beef stew, braised lamb, venison, duck.

Alvi's Drift Pinotage Verreux

119

Robust tannins & notes of juicy, ripe black cherries & plums.



Region: Breede River Valley in South Africa
Varietal: Pinotage
Vintage: 2019
Alcohol: 13.5% vol

Pairings: Grilled steak, smoked meats, spaghetti and meatballs, beef stew, braised lamb, venison, duck.

Corkage Policy

Guests are welcomed to bring their own wine.
A corkage fee of \$30 applies for the first bottle, and \$20 for each subsequent bottle.
Alternatively, purchase a bottle from our wine selection and enjoy one waived corkage fee.