

Barback is a cocktail bar inspired by the energy and social culture of Bangkok's Chinatown. Conceived as a seamless extension of Fireback, the two spaces flow naturally into one another—allowing guests to begin the evening with regional Thai cuisine at Fireback before the night gradually transitions into Barback: louder, smokier, more intimate and more nocturnal. Conversely you could begin with drinks and small plates at Barback and then move on to the Fireback menu.

At its core, Barback is built around craft cocktails, and an atmosphere that kindles the pleasure of staying a little longer. The beverage program draws inspiration from Southeast Asian ingredients and flavours, layering familiar cocktail formats with elements such as pandan, yuzu, kaffir lime, tamarind, hojicha, guava, coconut and lemongrass to create drinks that feel vibrant, nuanced and highly drinkable.

The food menu takes cues from Yaowarat, Bangkok's Chinatown district — smokey skewers, dumplings, wok-fired noodles, shellfish, and spicy sharing plates designed for relaxed, social dining around cocktails. The overall culinary direction feels rooted in Bangkok after dark with a focus on influences from its electric Chinatown to emerge naturally through the menu.

The name itself comes from the “barback” — the unseen force behind the bar that keeps the drinks moving. A good mixologist cannot really do without a dependable barback. That spirit defines the space: energetic, effortless, youthful and deeply social.





ZERO PROOF

Fresh Coconut Water	245
Virgin Sangrita	295
Virgin Tom Kha Colada	295
Lemongrass Thai Iced Tea	295

HOUSE SODAS

Thai Spiced Mango	295
Mint & Yuzu	295
Mixed Berry & Thyme	295
Thai Basil Ginger Ale	295
Rose & Mandarin	295

KOMBUCHA

Choice of seasonal flavours	395
-----------------------------	-----

WATER, JUICE + SOFT DRINKS



Vedica, Himalayan Spring Water, India (750ml)	275
Evian, Natural Mineral Water, France (750ml)	450
Evian, Natural Mineral Sparkling Water, France (750ml)	450
Canned Juice	135
Coke, Diet Coke, Fanta, Sprite, Coke Zero	225

*Please inform us if you have any allergies.
Government taxes as applicable. We do not levy any service charge.*

BLACK TEA



Assam	195
Earl Grey	195
Darjeeling Muscatel	245

GREEN + WHITE

Darjeeling White	275
Hand Rolled Green	275
Matcha	275
Hojicha	275



HERBAL

Chamomile	275
Peppermint	275
Blue Butterfly Blend	275
Hibiscus Blend	275

*Please inform us if you have any allergies.
Government taxes as applicable. We do not levy any service charge.*

ICED TEA

Lemon Iced Tea	295
Peach Iced Tea	295
Thai Iced Tea	295



COFFEE

Espresso	165
Doppio	225
Americano	225
Macchiato	225
Cortado	225
Mocha Cortado	225
Cappuccino	245
Latte	245
Flat White	245
Café Mocha	275
Mint Mocha	275
Affogato	275



*Please inform us if you have any allergies.
Government taxes as applicable. We do not levy any service charge.*

ICED COFFEE

Espresso Cold Fashioned <i>Espresso, Honey, Bitters</i>	275
Fruit Symphony <i>Espresso, Orange, Pineapple, Lacto Clarified</i>	275
Iced Bombon <i>Espresso, Condensed Milk</i>	275
Inverted Vietnamese <i>Cold Brew Coffee, Condensed Milk</i>	275
Cold Coffee <i>Thai Iced Coffee</i>	275
Cold Brew <i>Classic / Orange</i>	275
Matcha Biscoff Latte <i>Matcha, Biscoff, Milk, Cream</i>	275
Jade Passion <i>Matcha, Passion Fruit, Coconut Water, Agave</i>	275

MANUAL BREW



French Press <i>Coffee pot in which ground beans are infused and then pressed to the bottom by means of a plunger</i>	245
Pour Over (V60) <i>Pour over brewing involves pouring hot water over coffee grounds. Gravity then takes over, draining the water through the grounds out the bottom of the cone</i>	245

*Please inform us if you have any allergies.
Government taxes as applicable. We do not levy any service charge.*