



THE SMOKEHOUSE

Located in the heart of Santa Barbara since 2005, our state-of-the-art facility has set the benchmark for others to follow. Nicknamed “The Modern Masterpiece” The Santa Barbara Smokehouse® was built for one purpose: to produce the highest quality smoked salmon utilizing traditional, artisanal methods. The region’s perfect climate is conducive to the most sustainable salmon smoking practices in the industry.

Despite its rustic exterior and mission-style architecture, our Smokehouse is a state-of-the-art facility engineered for optimal workflow efficiency and uncompromising food safety. Adhering to our commitment to sustainability, only locally sourced logs from fallen trees are burned. No trees are cut down to supply wood to the Smokehouse.

THE SMOKED STEELHEAD

Cold smoked steelhead with oak and beechwood, using the traditional method of “open” fire, being one of the last remaining producers to utilize this process. Giving a uniquely distinct smoke flavor. No artificial ingredients just steelhead, Pacific sea salt, brown sugar, celery powder, oak and beechwood smoke.



SUPC	Pack/Size	Brand	Description
7331373	2/3 LB	BHB/NPM	Salmon Steelhead Smoked Skin-off
7333422	20/2-3 LB	BHB/NPM	Salmon Steelhead Smoked Skin-off



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