

THE BLACKSMITH

BAR AND EATERY

TBS SNACKS

CHICKEN WINGS (G, D) Crispy fried & tossed through our signature Blacksmith sauce	58
SMOKED BRISKET CROQUETTES (G, D) Stuffed with caramelized onion and mozzarella, pimento jam, chives	55
"TBS MINI HOT DOGS" (2 PIECES) (D) Chicken franks, lettuce, fried onion, cheddar, mustard, spiced ketchup	40
"TBS SLIDERS" (3 PIECES) (D, A) Wagyu beef cheeseburgers, jack Daniels BBQ sauce, onion jam, onion rings	60

TBS TACOS

SOUTHERN STYLE SHRIMP (S, D, G) Pickled veg, chipotle sauce, sour cream	45
BURNT AVOCADO (D, V) Pickled veg, jalapeno, tomato and onion salsa, sour cream	40
PULLED BEEF BRISKET (G, D, A) Pickled veg, iceberg lettuce, Jack Daniels BBQ sauce	55
SALMON TACOS (G, D, S) Grilled pineapple salsa, ancho Chile ,sour cream, roasted tomatillo	58

APPETIZERS

TRUFFLE MUSHROOM SOUP (D, G) Porcini, button and portobello mushrooms, truffle dressing, parmesan and sourdough croutons	55
SMOKY BLACK ANGUS BEEF TARTARE (D) BBQ, asparagus salad, quail egg, charcoal crackers	70
BLACKSMITH BEEF BRISKET NACHOS (D, A) Monterey jack cheese, pulled beef brisket, caramelized onions, pickled jalapenos	65
FIRED PRAWN SALAD (S) Baby gems, pomegranate, cherry tomatoes, pickled red radish, mango and lime dressing	60

FROM THE GARDEN

Seasonal produce with a signature Blacksmith twist.

BLACKSMITH SALAD (D, N, V) Avocado, candied almonds, corn, tortilla croutons, iceberg, roasted garlic dressing	50
ROASTED CAULIFLOWER (N, VG, V) Brussel sprouts, spiced almonds, lemon, tomato chutney	65
MUSHROOM FETTUCCINI (N, VG, V) Sauteed wild mushrooms, hazelnut gremolata, dried porcini mushroom	75

FROM THE SEA

Ethically sourced seafood served just the way you like it – fresh and flavorful.

GRILLED TIGER PRAWNS (S, D) Tomato herb fondue, lemon hollandaise	115
PAN SEARED SALMON FILLET (S, G) Succotash of edamame, green beans, asparagus, spinach, salsa verde	140

FROM THE TBS SMOKER

Bold, distinctive flavors smoked to perfection.

14 HR HOUSE SMOKED USDA BEEF BRISKET (A) Served with mash potato, onion rings and pickle carrot, BBQ sauce	155
12 HR HOUSE SMOKED USDA SHORT RIB (A) Served with house chips and slaw and BBQ sauce	240
6 HR HOUSE SMOKED AUSTRALIAN LAMB RIBS (A) Served with house chips and slaw and BBQ sauce	180
4 HR HOUSE SMOKED HALF CHICKEN (A) Served with house chips and slaw and BBQ sauce	70

FROM THE LAND

For the meat lovers, our selection of USDA Choice meats served with sides & sauce.

BLACKSMITH BURGER (D, G, A) Wagyu beef burger, pulled beef brisket, smoked chipotle mayonnaise, slaw, onion rings	85
BLACK ANGUS TENDERLOIN (D) Roasted butternut squash, caramelized onion, sauce Diane	170
36 HR BRAISED SHORT RIB (A, G) Slow cook short rib, red wine glaze, butter mash, glazed baby carrots and beans	240
GRILLED ANGUS NEW YORK STRIP LOIN 300GMS (D) Port wine jus, brussel sprouts, parmesan cheese, molasses	160
GRILLED USDA RIB-EYE STEAK (350GM) (D,A) Served with garlic mash potato, buttered root veg , mushroom sauce	185

TO SHARE

BLACKSMITH BARBEQUE PLATTER FOR 2 (D, A) Smoked beef brisket, lamb ribs, half chicken, corn bread, onion rings, cilantro and lime slaw, jack daniels BBQ sauce	260
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SIDES

DOUBLE WHIPPED POTATO MASH WITH SMOKED BUTTER (D)	30
BUTTERED GREENS, SHALLOTS, ROASTED HAZELNUTS (N, D)	30
ONION RINGS, CHIPOTLE MAYONNAISE (D)	30
MAC N 4 CHEESE (G, D)	30
FRENCH FRIES	30
MIXED GREEN SALAD Cherry tomatoes, pomegranate, cucumber, lemon dressing	30

SWEETS

BERRY & BANANA SUNDAE (G, D) Sugar biscuit, waffle cone	35
BLACKSMITH ALASKA (G, D) Raspberry and vanilla ice cream, sponge, mixed berries	35
CARAMEL CHEESECAKE (G, D) Dulce de leche, lotus biscuits	35
SCOOP OF ICE CREAM (D) Vanilla/Chocolate/Strawberry	12

THE BLACKSMITH

BAR AND EATERY

CHAMPAGNE & WINES

	Glass	Bottle
CHAMPAGNE		
Moët & Chandon Imperial Brut		750
Moët & Chandon Imperial Rosé		1190
Veuve Clicquot Yellow Label		850
Veuve Clicquot Rosé		1350
SPARKLING WINE		
Conte Fosco Brut (Italy)	50	
RED		
Cuvée Spéciale Rouge (France)	45	210
Barefoot Shiraz (USA)	50	220
Emotivo Montepulciano D'Abruzzo DOC (Italy)		220
Dark Horse Cabernet Sauvignon (USA)		250
Chianti Ruffino DOCG (Italy)		310
Carnivor Cabernet Sauvignon (USA)		350
WHITE		
Cuvée Spéciale Blanc (France)	45	210
Vivo Chardonnay (Australia)	50	220
Zonin Soave (Italy)		220
Kapuka Sauvignon Blanc (NZ)		320
Chateau Ste. Michelle Riesling (Columbia Valley)		355
ROSÉ		
Blossom Hill Zinfandel (USA)	45	220

SPIRITS & BEERS

	Half Pint	Full Pint	
DRAUGHT BEERS			
Heineken	33	55	
Birra Moretti	30	50	
Carlsberg	30	50	
Peroni	33	60	
Stella Artois	30	60	
BOTTLED BEERS			
Amstel		44	
Corona		50	
Guinness Surger Can		48	
Savannah Cider		40	
Carlsberg		45	
Budweiser		45	
VODKA	Single	Double	Bottle
Stolichnaya	45		750
Belvedere	70		1450
Grey Goose	70		1450
GIN			
Tanqueray	45		850
Hayman's London Dry Gin	42	75	675
Tanqueray 10	65	95	1350
Gordon's Pink Gin	44		850
RUM			
Taka Maka	44		800
Bacardi Carta Negra (Black)	45	65	850
Bacardi Carta De Oro (Gold)	45	65	750
Bacardi Oakheart Spice Rum	48	65	750
Malibu Coconut Rum	44	65	800
Captain Morgan Dark	45	75	850
Captain Morgan Spiced	45	70	850
Sailor Jerry Spice Rum	44	66	800
TEQUILA			
El Jimador Blanco	45	55	850
Jose Cuervo Classic	44	65	800
Patrón XO	45	90	850
Patrón Silver	55	105	1100
Patrón Reposado	75		1650
Don Julio Blanco	90		950
Don Juico Reposado	95		1250

SPIRITS

	Single	Double	Bottle
BRANDY/ COGNAC			
Torres 10 Years	44	55	550
Torres 20 Years	50	85	750
Hennessy VS	55	99	950
Hennessy VSOP	65	110	1100
BOURBON WHISKEY			
Jack Daniel's Single Barrel	65	105	1600
Jack Daniels Old No.7	55	65	1100
Gentlemen Jack	65	105	1200
Jameson Irish Whisky	50	100	950
Wild Turkey 81 Bourbon	42	75	780
Woodford Reserve Bourbon	65	150	950
Jim Beam	45	75	850
WHISKEY			
The Glenlivet Founder's Reserve	59	105	1050
Chivas Regal 12 Years	60	110	1200
Chivas Regal 18 Years	75	215	3250
Highland Park 12 Years	59	105	1100
Glenmorangie Original 10 Years	55	125	850
The Macallan 12 Years	75	130	1500
Glenfiddich 18 Years	120	175	2450
LIQUERS			
Frangelico	37		
Sambuca Isolabella	37		
Kahlua	37		
Amarula	37		
Disaronno Amaretto	37		
Absinthe 72.5% Hapsburg	37		
El Massaya Arak	40		
Baileys	44		
APERITIFS			
Aperol	37		
Campari	37		
Martini Rosso	37		
Martini Bianco	37		
Martini Dry	37		
Pimms	42		

SIGNATURE COCKTAILS

BLACKSMITH FASHIONED	60
Jack daniels, brown cacao, amaretto, cherry herring & bitters	
BRAZILLIAN ILLUSSION	54
Cachaca, peachshapps & pineapple juice	
RED SAM	54
Jimador reposado, strawberry liqueur, strawberry syrup & lemon juice	
SCOTTISH JACK	54
Jack daniels, butterscotch liqueur, soda & ginger ale	
INSANE PASSION	54
Vodka, passionfruit liqueur, banana liqueur, pineapple & cranberry juice	
GINGER & VANILLA OLD-FASHIONED	60
Bourbon, orange bitters with vanilla syrup & ginger liqueur	

CLASSIC COCKTAILS

COSMOPOLITAN	55
Vodka, triple sec, lime juice, cranberry.	
ESPRESSO MARTINI	60
Vodka, kahlua, vanilla syrup, espresso.	
MOJITO	55
Rum, soda, sugar syrup, lime fresh, mint leaves.	
OLD FASHIONED	60
Bourbon, angostura bitters with sugar.	
LONG ISLAND	55
Vodka, rum, gin, tequila, triple sec, lemon juice, pepsi.	
PINA COLADA	55
Rum, malibu rum, pineapple juice, coconut cream.	

SHOOTERS

DOO-DOO	40
Vodka, lemon juice & tabasco	
BLUE KAMIKAZE	40
Blue curacao, vodka & citrus	
BRAIN DAMAGE	40
Grand marnier, baileys & grenadine.	
JAGGER BOMB	50
Jagger meister, redbull.	
SPRINGBOK	40
Creme de menthe, baileys.	

SOFT BEVERAGES

SOFT DRINKS	22
JUICES	
Fresh Orange Juice.	25
Orange , Pineapple, Apple, Mango Juice.	18
RED BULL	35
WATER	
San Benedetto Sparkling Large	26
San Benedetto Sparkling Small	15
San Benedetto Still Large	26
San Benedetto Still Small	15
COFFEE	
Americano	19
Café Latte	24
Cappuccino	24
Espresso Single	20
Espresso Double	28
Hot Chocolate	25
Selection of Tea	20

MOCKTAILS

CUCUMBER MOJITO	35	STRAWBERRY MANGO HAWAIIAN	35
Cucumber, Lime, Sugar & Mint leaves.		Strawberry, Mango & Pineapple Juice.	
BERRY REFRESHER	35	RASPBERRY SMOOTHIE	35
Blend with Raspberry, Blackberry, Blueberry & Pineapple Juice.		Raspberry, Banana, Pineapple, Coconut & Orange Juice.	