

# THE BLACKSMITH

BAR AND EATERY

## TBS SNACKS

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

## TBS TACOS

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

## APPETIZERS

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

## FROM THE GARDEN

*Seasonal produce with a signature Blacksmith twist.*

<b>BLACKSMITH SALAD (D, N, V)</b> Avocado, candied almonds, corn, tortilla croutons, iceberg, roasted garlic dressing	50
<b>ROASTED CAULIFLOWER (N, VG, V)</b> Brussel sprouts, spiced almonds, lemon, tomato chutney	65
<b>MUSHROOM FETTUCCINI (N, VG, V)</b> 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.*

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

## FROM THE TBS SMOKER

*Bold, distinctive flavors smoked to perfection.*

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

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

## TO SHARE

<b>BLACKSMITH BARBEQUE PLATTER FOR 2 (D, A)</b> 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

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

## SWEETS

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

# THE BLACKSMITH

BAR AND EATERY

## CHAMPAGNE & WINES

	Glass	Bottle
<b>CHAMPAGNE</b>		
Moët & Chandon Imperial Brut		900
Moët & Chandon Imperial Rosé		1050
Veuve Clicquot Yellow Label		850
Veuve Clicquot Rosé		1100

<b>SPARKLING WINE</b>		
Conte Fosco Brut (Italy)	40	150

<b>RED</b>		
Cuvée Spéciale Rouge (France)	36	150
Barefoot Shiraz (USA)	50	220
Emotivo Montepulciano D'Abruzzo DOC (Italy)		220
Dark Horse Cabernet Sauvignon (USA)		195
Chianti Ruffino DOCG (Italy)		310
Carnivor Cabernet Sauvignon (USA)		275

<b>WHITE</b>		
Cuvée Spéciale Blanc (France)	40	180
Vivo Chardonnay (Australia)	50	220
Zonin Soave (Italy)		220
Kapuka Sauvignon Blanc (NZ)		240
Chateau Ste. Michelle Riesling (Columbia Valley)		300

<b>ROSÉ</b>		
Blossom Hill Zinfandel (USA)	55	220

## SPIRITS & BEERS

<b>DRAUGHT BEERS</b>	Half Pint	Full Pint
Heineken	33	42
Birra Moretti	30	42
Carlsberg	30	38
Peroni	33	45
Stella Artois	30	45

<b>BOTTLED BEERS</b>		
Amstel		36
Corona		40
Guinness Surger Can		46
Savannah Cider		40
Carlsberg		36
Budweiser		36
Heineken		38

<b>VODKA</b>	Single	Double	Bottle
Stolichnaya	36	65	650
Belvedere	60	95	1450
Grey Goose	60	95	1100

<b>GIN</b>			
Tanqueray	36	65	550
Hayman's London Dry Gin	42	75	675
Tanqueray 10	55	95	1350
Gordon's Pink Gin	36	65	550
Ginmare	50	90	950

<b>RUM</b>			
Taka Maka	36	60	450
Bacardi Carta Negra (Black)	45	65	850
Bacardi Carta De Oro (Gold)	45	65	750
Bacardi Oakheart Spice Rum	45	65	750
Malibu Coconut Rum	40	65	800
Captain Morgan Dark	40	75	650
Captain Morgan Spiced	45	70	850
Sailor Jerry Spice Rum	36	66	550
Cachaca	40		

<b>TEQUILA</b>		
El Jimador Blanco	40	850
Jose Cuervo Especial	36	650
Patrón XO	40	750
Patrón Silver	65	1100
Patrón Reposado	60	1400
Don Julio Blanco	90	950
Don Juio Reposado	95	1250
El Jimador Reposado	40	

## SPIRITS

<b>BRANDY/ COGNAC</b>	Single	Double	Bottle
Torres 10 Years	36	55	650
Torres 20 Years	50	85	750
Hennessy VS	36	65	650
Hennessy VSOP	60	110	1100

<b>BOURBON WHISKEY</b>			
Jack Daniel's Single Barrel	65	105	1600
Jack Daniels Old No.7	38	65	950
Gentlemen Jack	65	105	1200
Jameson Irish Whisky	40	70	750
Wild Turkey 81 Bourbon	42	75	780
Woodford Reserve Bourbon	55	90	1200
Jim Beam	36	65	650
Red Label	36		

<b>WHISKEY</b>			
The Glenlivet Founder's Reserve	65	105	1050
Chivas Regal 12 Years	55	110	1100
Chivas Regal 18 Years	105	190	2800
Highland Park 12 Years	59	105	1100
Glenmorangie Original 10 Years	55	125	850
The Macallan 12 Years	65	130	1500
Glenfiddich 18 Years	120	175	2450
Glenfiddich 15 Years	55		

<b>LIQUERS</b>	
Frangelico	40
Sambuca Isolabella	40
Kahlua	40
Disaronno Amaretto	40
Absinthe 72.5% Hapsburg	40
El Massaya Arak	40
Baileys	45
Jagermeister	40

<b>APERITIFS</b>	
Aperol	35
Campari	35
Martini Rosso	35
Martini Bianco	35
Martini Dry	35
Pimms	40

## SIGNATURE COCKTAILS

<b>BLACKSMITH FASHIONED</b>	50
Jack daniels, brown cacao, amaretto, cherry herring & bitters	

<b>BRAZILLIAN ILLUSSION</b>	45
Cachaca, peachshapps & pineapple juice	

<b>RED SAM</b>	45
Jimador reposado, strawberry liqueur, strawberry syrup & lemon juice	

<b>SCOTTISH JACK</b>	45
Jack daniels, butterscotch liqueur, soda & ginger ale	

<b>INSANE PASSION</b>	45
Vodka, passionfruit liqueur, banana liqueur, pineapple & cranberry juice	

<b>GINGER &amp; VANILLA OLD-FASHIONED</b>	50
Bourbon, orange bitters with vanilla syrup & ginger liqueur	

## CLASSIC COCKTAILS

<b>COSMOPOLITAN</b>	45
Vodka, triple sec, lime juice, cranberry.	

<b>ESPRESSO MARTINI</b>	50
Vodka, kahlua, vanilla syrup, espresso.	

<b>MOJITO</b>	45
Rum, soda, sugar syrup, lime fresh, mint leaves.	

<b>OLD FASHIONED</b>	55
Bourbon, angostura bitters with sugar.	

<b>LONG ISLAND</b>	45
Vodka, rum, gin, tequila, triple sec, lemon juice, pepsi.	

<b>PINA COLADA</b>	45
Rum, malibu rum, pineapple juice, coconut cream.	

## SHOOTERS

<b>DOO-DOO</b>	40
Vodka, lemon juice & tabasco	

<b>BLUE KAMIKAZE</b>	40
Blue curacao, vodka & citrus	

<b>BRAIN DAMAGE</b>	40
Grand marnier, baileys & grenadine.	

<b>JAGGER BOMB</b>	45
Jagger meister, redbull.	

<b>SPRINGBOK</b>	40
Creme de menthe, baileys.	

## SOFT BEVERAGES

<b>SOFT DRINKS</b>	22
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<b>JUICES</b>	
Fresh Orange Juice.	25
Orange , Pineapple, Apple, Mango Juice.	18

<b>RED BULL</b>	35
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<b>WATER</b>	
Sant Aniol Still	26
Sant Aniol Sparkling	26

<b>COFFEE</b>	
Americano	19
Café Latte	24
Cappuccino	24
Espresso Single	20
Espresso Double	28
Hot Chocolate	25
Selection of Tea	20

## MOCKTAILS

<b>CUCUMBER MOJITO</b>	35	<b>STRAWBERRY MANGO HAWAIIAN</b>	35
Cucumber, Lime, Sugar & Mint leaves.		Strawberry, Mango & Pineapple Juice.	

<b>BERRY REFRESHER</b>	35	<b>RASPBERRY SMOOTHIE</b>	35
Blend with Raspberry, Blackberry, Blueberry & Pineapple Juice.		Raspberry, Banana, Pineapple, Coconut & Orange Juice.	