

DRAUGHT BEER

	PINT	HALF
Heineken	46	33
Tiger	46	30
Birra Moretti	48	30
Blacksmith Brew	46	30
Stella Artois	48	33

BOTTLED BEER

Heineken Zero	30
Carlsberg	38
Tiger	40
Heineken Silver	36
Heineken	38
Corona	42
Savannah Cider	40
Guinness Surger Can	48

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	SINGLE	DOUBLE	BOTTLE
Bombay Sapphire Gin	38	68	550
Hayman's London Dry Gin	42	75	675
Tanqueray 10	55	95	1350
Gordon's Pink Gin	40	70	550
Gin Mare	50	90	950

VODKA

Stolichnaya	38	68	650
Belvedere	60	95	1450
Grey Goose	60	95	1100

RUM

Bacardi, Superior	38	68	450
Bacardi Carta Negra (Black)	40	65	850
Bacardi Carta De Oro (Gold)	40	65	750
Bacardi Oakheart Spice Rum	45	65	750
Malibu Coconut Rum	40	65	800
Captain Morgan Dark	40	75	650
Captain Morgan Spiced	40	70	850
Sailor Jerry Spice Rum	40	70	850
Cachaça	40		

TEQUILA

El Jimador Blanco	40		
El Jimador Reposado	40		850
Jose Cuervo Especial	36		650
Patrón XO	40		750
Patrón Silver	50		1100
Patrón Reposado	65		1400
Don Julio Blanco	90		950
Don Juio Reposado	95		1250

COGNAC/BRANDY

Torres 10 Years	37	55	650
Torres 20 Years	50	85	750
Hennessy VS	50	90	650
Hennessy VSOP	60	110	1100

BOURBON WHISKEY

Jim Beam	40	70	650
Jack Daniel's Single Barrel	65	105	1600
Jack Daniels Old No.7	40	70	950
Gentlemen Jack	65	105	1200
Jameson Irish Whiskey	40	70	750
Wild Turkey 81 Bourbon	42	75	780
Woodford Reserve	55	90	1200

WHISKEY

Red Label	38	68	650
The Glenlivet -Founder's Reserve	65	105	1050
Chivas Regal 12 Years	60	110	1100
Chivas Regal 18 Years	105	190	2800
Highland Park 12 Years	59	105	1100
Glenmorangie Original 10 Yrs	55	125	850
The Macallan 12 Yrs	65	130	1500
Glenfiddich 18 Yrs	120	175	2450
Glenfiddich 15 Yrs	90	160	



BLACKSMITH ★ BREW ★

After decades of wandering the barren lands in search of the perfect cold brew, the Blacksmith decided to brew his own. Collaborating with his peers from South Africa, Australia and Ireland, the Blacksmith settled on a Dutch pilsner-style lager which he discovered one sunny afternoon on the banks of the Amstel River in Amsterdam.

For a hard-earned thirst, the best cold beer is Blacksmith.

SIGNATURE COCKTAILS

Blacksmith Fashioned Jack Daniels, brown cacao, amaretto, bitters	60
Brazillian Illussion Cachaca, peachshapps & pineapple juice	50
Red Sam Tequila, strawberry liqueur, strawberry syrup & lemon juice	50
Scottish Jack Jack daniels, crème de cassis, soda & ginger ale	50
Insane Passion Vodka, passion fruit liqueur, banana liqueur, pineapple & cranberry juice	50
Ginger & Vanilla Old-fashioned Bourbon, orange bitters with vanilla syrup & ginger extract	50



LIQUERS

Frangelico	40
Sambuca Isolabella	40
Kahlúa	40
Disaronno Amaretto	40
Absinthe 72.5% Hapsburg	40
El Massaya Arak	40
Baileys	45
Jägermeister	40

APERITIFS

Aperol	35
Campari	35
Martini Rosso	35
Martini Bianco	35
Martini Dry	35
Pimms	40

SHOOTERS

DOO-DOO Vodka, lemon juice & tabasco	40
Blue Kamikaze Blue curaçao, vodka & citrus	40
Brain Damage Grand marnier, baileys & grenadine	40
Jäger Bomb Jägermeister, redbul	50
Springbok Creme de menthe, baileys	40

SOFT BEVERAGES

SOFT DRINKS	22
JUICES Fresh orange juice Orange, pineapple, apple, mango juice	25 18
RED BULL	35
WATER Sant Aniol still Sant Aniol sparkling	26 26
COFFEE Americano Café Latte Cappuccino Espresso Single Espresso Double Hot Chocolate Selection of Tea	19 24 24 20 28 25 20

All prices are in UAE AED and inclusive of
5% VAT, 7% Municipality Fee &
10% Service Charge.

BLACKSMITH BREW

CLASSIC COCKTAILS

Cosmopolitan Vodka, triple sec, lime juice, cranberry	45
Espresso Martini Vodka, kahlúa, vanilla syrup, espresso	50
Mojito Rum, soda, sugar syrup, lime, mint leaves	50
Old Fashioned Bourbon, angostura bitters with sugar	55
Long Island Vodka, rum, gin, tequila, triple sec, lemon juice, cola	55

Piña Colada Rum, malibu rum, pineapple juice, coconut cream	50
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MOCKTAILS

Cucumber Mojito Cucumber, lime, sugar & mint leaves.	35
Virgin Colada Coconut cream, pineapple, fresh cream.	
Strawberry Mango Hawaiian Strawberry, mango & pineapple juice.	
Strawberry Banana Smoothie Strawberry, banana, milk.	

CHAMPAGNE & SPARKLING WINE

	GLASS	BOTTLE
Moët & Chandon Imperial Brut		900
Moët & Chandon Imperial Rosé		1050
Veuve Clicqout Yellow Label		850
Veuve Clicqout Rosé		1100
Conte Fosco Brut <i>Italy</i>	40	180

RED WINE

Table Mountain Cabernet Sauvignon <i>South Africa</i>	40	180
Barefoot Shiraz <i>USA</i>	50	220
Emotivo Montepulciano D’Abruzzo DOC <i>Italy</i>		220
Dark Horse Cabernet Sauvignon <i>USA</i>		195
Chianti Ruffino DOCG <i>Italy</i>		310
Carnivor Cabernet Sauvignon <i>USA</i>		275

WHITE WINE

Table Mountain Sauvignon Blanc <i>South Africa</i>	40	180
Vivo Chardonnay <i>Australia</i>	50	220
Zonin Soave <i>Italy</i>		220
Kapuka Sauvignon Blanc <i>New Zealand</i>		240
Chateau Ste. Michelle Riesling <i>Columbia Valley</i>		300

ROSE WINE

Montado Rosado <i>Spain</i>	55	220
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FOR STARTERS

STARTERS STARTERS STARTERS STARTERS

Jumbo Chicken Wings 4pcs/8pcs (d)(g)(se) **50/79**
Choice of sauce
Honey & Garlic/ Hot Franks' Butter(d)/ Naked

Chili Garlic Prawns (s)(g) **65**
Pacific prawns and herbs oil, chives garlic oil, focaccia bread

TBS Sliders 3pcs (d)(g) **62**
Wagyu beef cheeseburgers, BBQ sauce, sauté onion, Boston lettuce, coleslaw

House-made Cherry Wood Smoked Salmon (s)(d)(g) **75**
Crème fraiche, cappers, blood orange, chives, watercress, pickle onion, lemon

Truffle Mushroom Soup (d)(g)(v) **48**
Porcini, button and Portobello mushrooms, truffle dressing, parmesan and sourdough crouton

FOR SHARING

SHARING SHARING SHARING SHARING

Pulled Brisket Nachos (d) **68**
Pulled smoked beef brisket, corn chips, mixed cheese, pickled onion, jalapenos, sour cream, cheese sauce, tomato onion salsa
*Also available as **Vegan 'switch - 🌱 (vg)***

Southern Style Shrimp Tacos (g)(d)(s) **47**
Ice-burg, pickled red cabbage, chipotle sauce, sour cream

Pulled Beef Brisket Tacos (g)(d) **57**
Pickled veg, iceberg lettuce, BBQ sauce

Sizzling Fajita (d)(g)(s)
Onions, peppers, guacamole, sour cream, cheddar, tortilla, jalapenos

Beef	-----	88
Chicken	-----	66
Shrimp	-----	82

(s) – Seafood, (n) –Nuts, (d) – Dairy, (se) – Sesame, (m) – Mustard
(g) – Gluten, (v) – Vegetarian, (vg) – Vegan

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switch

Local, sustainable and delicious plant-based meat alternatives.

THE BLACKSMITH BAR AND EATERY

FROM THE LAND, AIR, SEA

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True Aussie Lamb Chops (d)(g) **140**
Josper – grilled lamb chops, mint chimichurri,
Choice of your side

Charred Grilled Jumbo Tiger Prawns (d)(s) **125**
lemon garlic butter sauce, choice of side

Baked Seabass Whiting (d)(s) **120**
Orange, lemon, olives, cherry tomato, fresh herbs, cappers, focaccia

Golden-fried Chicken Schnitzel (d)(g) **88**
Tender crumbed breast, dressed greens,
Choice of sauce
Make it parme with tomato sauce and cheese **94**

House-made Short Rib Ravioli (d)(g) **80**
Sage butter sauce, parmesan cheese

House Fish and Chips (d)(g)(s) **95**
Beer-battered 0%, cod fillet, hand cut fries, tartar sauce

Baby Spinach Salad (d)(g)(n) **48**
Granny smith apple, cranberry, feta, caramelized walnuts, honey mustard dressing
with grilled chicken ----- **60**
with sliced beef ----- **74**

Kale and Sweet Potato Salad (n)(d) **60**
Cranberries, caramelised walnuts, feta cheese, honey lime vinaigrette

All-hail Caesar Salad (d)(g)(s) **56**
Crunchy baby gem lettuce, crispy bacon, parmesan cheese, croutons, Caesar dressing

with grilled chicken ----- **68**
with grilled prawns ----- **76**

SATURDAYS

All You Can Meat - BBQ Unlimited Brunch

BLACKSMITH SMOKER

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14 hr House Smoked USDA Beef Brisket **160**
Served with hand cut fries ,BBQ sauce

12 hr House Smoked USDA Short Ribs **200**
Served with house chips, slaw and BBQ sauce

PIRI PIRI Spatchcock Parcels **85**
Corn-fed chicken, PIRI PIRI Sauce, fresh marjoram

Blacksmith Meat Platter for 2 (d) **295**
Smoked beef brisket, lamb chops, grilled chicken, spicy chorizo, corn ribs, cilantro, lime slaw, BBQ sauce, roasted garlic, confit tomato

BLACKSMITH CUTS

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Always featured:
All with a choice of side and sauce

Black Angus Striploin (d) 300 gm **190**
Australian

Black Angus Tenderloin (d) 220 gm **200**
Australian

Black Angus Ribeye (d) 350 gm **250**
Australian

HAND-HELD MAINS

MAINS MAINS MAINS MAINS MAINS MAINS MAINS

Wagyu Beef Burger (d)(g) **87**
Pulled beef brisket, chipotle mayonnaise, caramelized onion, cheddar cheese, fries
Make it double wagyu burger ----- **110**

The Steak Sandwich (d)(g) **90**
Aussie beef tenderloin, tomato relish, sautéed onion, mushroom gruyere cheese ciabatta, chips

Vegan 'Switch - 🌱 Burger (g)(vg) **68**
Vegan patty, lettuce, pickles, onion, relish, potato bun, fries



SIDES & SAUCES

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French Fries, Skin On **30**

Sweet Potato Fries **32**

Rocket & Parmesan Salad, Cherry Tomatoes (d) **30**

Whipped Buttered Mash Potato (d) **28**

Sautéed Green Beans, Roasted Almond (d)(n) **30**

Mac n 4 Cheese (d)(g) **32**

Charred Corn Ribs **28**

Béarnaise sauce, Mushroom sauce, Chimichurri sauce, Herb butter, Signature TBS BBQ sauce, Mixed pepper sauce - **12 each**

DESSERT

DESSERTS DESSERTS DESSERT

Burnt Basque Cheese Cake (d)(g)(n) **40**
Berry coulis

Sizzling Brownies (d)(g)(n) **40**
Cashew fudge brownie, mocha chocolate sauce

