

DRAUGHT BEER

	PINT	HALF
Heineken	55	35
Carlsberg	48	35
Peroni Nastro	60	42
Blacksmith Brew	52	36
Stella Artois	56	40

BOTTLED BEER

Carlsberg	40
Tiger	45
Budweiser	42
Heineken	45
Corona	48
Savannah Cider	46
Guinness Surger Can	60

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	SINGLE	DOUBLE	BOTTLE
Tanqueray	42	75	900
Hendricks	55	100	1100
Tanqueray 10	60	110	1350
Gordon's Pink Gin	40	75	750
Gin Mare	55	100	1100

VODKA

Stolichnaya	42	75	900
Ciroc	70	130	1350
Grey Goose	65	125	1200

RUM

Bacardi, Superior	42	75	900
Bacardi Carta Negra (Black)	50	90	900
Malibu Coconut Rum	50	90	950
Captain Morgan Dark	45	85	900
Captain Morgan Spice	55	100	1100
Sailor Jerry Spice Rum	45	85	900
Cachaça	45	85	900

TEQUILA

El Jimador Blanco	42	900
El Jimador Reposado	42	900
Jose Cuervo Especial	42	900
Patrón Silver	80	1450
Patrón Reposado	90	1650

COGNAC/BRANDY

Torres 10 Years	45	75	900
Hennessy VS	55	100	1100
Hennessy VSOP	90	170	1750

BOURBON WHISKEY

Jim Beam	45	75	900
Jack Daniels Old No.7	60	115	1150
Makers Mark	65	120	1250
Jameson Irish Whiskey	55	100	1050
Woodford Reserve	55	100	1050

WHISKEY

Red Label	42	75	900
The Glenlivet -Founder's Reserve	75	140	1450
Chivas Regal 12 Years	70	130	1350
Chivas Regal 18 Years	130	250	2550
The Macallan 12 Yrs	120	230	2350
Glenfiddich 15 Yrs	120	230	2350



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 Bourbon,Ameretto,Cinnamon Syrup,Bitters	60
Lychee Lust Vodka,Lychee liqueur and Syrup, Ginger ale	55
The Smith Myth White Rum, Blue Curacao, Peach and Pineapple	55
Citrus Fusion Tequila Blanco,Apricot Brandy,Orange juice and Grenedine	55
Insane Passion Vodka, passion fruit liqueur, banana liqueur, pineapple & cranberry juice	55
Grasslet Gin,Peach Schnapps,Cacao Brown,Lemongrass Syrup	55



CLASSIC COCKTAILS

Negroni Gin, Campari, Martini Rosso	55
Espresso Martini Vodka, Kahlúa, Vanilla syrup, Espresso	55
Mojito Rum, Soda, Sugar syrup, Lime, Mint leaves	52
Bees Knees Gin, Lemon juice, Honey	52
Aperol Spritz Aperol, Sparkling wine, Soda water	55
Margarita On The Rocks Tequila, Triple sec, Sugar syrup, & Lemon juice	55

MOCKTAILS

Mojito Madness Lime, Mint, Passionfruit or Strawberry, Soda water	
Passionfruit Delight Passionfruit puree, Pineapple juice, Sprite	
Strawberry Mango Hawaiian Strawberry, Mango, Pineapple juice, & Coconut cream	
Mango Bliss Mango , Passionfruit , & Coconut cream	

CHAMPAGNE & SPARKLING WINE

	GLASS	BOTTLE
Moët & Chandon Imperial Brut		1200
Taittinger Brut Prestige Rose		1200
Veuve Clicqout Rosé		1500
Conte Fosco Brut <i>Italy</i>	50	235

RED WINE

Table Mountain Cabernet Sauvignon <i>South Africa</i>	45	210
Malbec Argentio <i>Argentina</i>	50	220
Emotivo Montepulciano D'Abruzzo DOC <i>Italy</i>		300
Chianti Ruffino DOCG <i>Italy</i>		350
Kaiken Cabernet Sauvignon <i>Argentina</i>		350

WHITE WINE

Table Mountain Sauvignon Blanc <i>South Africa</i>	45	210
Da Luca Pinot Grigio <i>Italy</i>	45	210
Bio Bio Chardonnay <i>Italy</i>	50	235
Marlborough Mud Housec <i>New Zealand</i>		400
Chateau Ste. Michelle Riesling <i>Columbia Valley</i>		350

ROSE WINE

Montado Rosado <i>Spain</i>	55	250
Vistana, Santa Carolina <i>Chile</i>	45	210

LIQUERS

Sambuca Isolabella	45
Kahlúa	52
Disaronno Amaretto	45
Baileys	55
Jägermeister	45

APERITIFS

Aperol	45
Campari	40
Martini Rosso	45
Martini Bianco	40
Martini Dry	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, redbull	50
Springbok Creme de menthe, baileys	40

SOFT BEVERAGES

SOFT DRINKS	22
HEINEKEN ZERO	35
JUICES Fresh orange juice Orange, pineapple, apple, mango juice	25 20
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	20 24 24 20 28 25 20

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

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

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

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

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Burnt Basque Cheese Cake (d)(g)(n) 40

Berry coulis

Sizzling Brownies (d)(g)(n) 40

Cashew fudge brownie, mocha chocolate sauce

SATURDAYS

All You Can Meat - BBQ Unlimited Brunch

TUESDAYS

Got the Schnitz?! – AED 44 Chicken Schnittys

