

BLACKSMITH RESTAURANT/liquids

104 Pitts Street, Downtown Berlin, Md.
410-973-2102/blacksmithberlin.com
Open Daily at 11:30, Closed Sunday

House Cocktails

Dirty Local-Veg Martini: Vodka Infused with Local Cucumber, Celery, Tomato Essence and Bloody Mary Spices, Served "Dirty" with House Pickled Vegetable Juice, Old Bay Rim \$10

The Blacksmith: Angel's Envy Bourbon, East Indian Orange Bitters, Dolin Sweet Vermouth, Spherical Ice \$13

Ultimate Clean, Green, Dirty Blue Cheese Martini: Reyka Icelandic Vodka from Pure Glaciers, Distilled using Green Hydro-Thermo Power only, 1888 Pressed Spanish Olive Juice \$12

The Smitty: Knob Creek Bourbon & Fig Sour, Whiskey Barrell Aged Bitters, Burnt Orange Peel, Rocks \$12

Citrus Paloma: Avion Anejo Tequila, Pamplemousse Rose, Fresh Citrus Juice \$13

Spicy Pomegranate Margarita: Jalapeno Simple Syrup, Pomegranate, Fresh Lime \$11

Bees Knees: Sloop Betty Honey Vodka, Peach Nectar, Lemon Slice \$10

Black Manhattan: Bulleit Rye, Orange and Black Walnut Bitters, Luxardo & Amaro \$10

Maple-Walnut Whiskey Sour: Town Branch Bourbon, Pure Maple Syrup, Black Walnut Bitters, Homemade Sour Mix \$10

Ultimate Gin & Tonic: Ice Cold Fords Gin, Imported Fever Tree Tonic, Frozen Rocks Glass \$11

Mules

Kicking Donkey: Tito's Vodka, Ginger Beer, Habanero Lemonade \$10

Berlin Burro: Deep Eddy Peach Vodka, Ginger Beer, Lime \$9

Assateague Ass: House Infused Sage Vodka, Mint Simple Syrup, Ginger Beer \$9

Tijuana Mule: Torada Tequila, Ginger Beer, Lime \$6

The Classic Maryland Mule: Local Sloop Betty Vodka, Ginger, Lime \$9

Beer made by our friends down the street

DC Brau (Washington DC) \$6

Olde Mother (Frederick) \$6

Burley Oak (Berlin) \$6

RAR (Cambridge) \$6

Evolution (Salisbury) \$6

Dogfish (Rehoboth) \$6

House Made Sangria of the Day \$10

Beer and Cider and Mead in Bottles & Cans

Buzz Meadery/Rotating Flavors/22oz \$15

Burley Oak Billsner \$4.00

Dogfish Head 60 Minute \$6

Evo Pinehopple IPA \$6

Evo Rise Up Stout \$6

Founders Porter \$6

DC Brau The Public Pale Ale \$5

DC Brau Hazy IPA \$5

Left Hand Nitro Stout \$6

Narragansett Lager 16 oz \$5

Mich Ultra Gold Organic \$5

Coors Light \$4

Corona Light \$5

St. Pauli Girl N.A. \$5

Cider/Shandy

-DownEast Double Blend Cider \$7

-DownEast White Cider \$6

-Wolfer Dry Rose Cider \$5

Spirit Free Cocktails

-San Pellegrino, Italian Sparkling Water \$5

-Organic, Sparkling Sour Cherry \$8

-Cold Brew Coffee and Fever Tree Tonic \$7

-Fever Tree Tonic, Strawberry Shrub, Orange \$8

-Habanero Lemonade \$4

-Lemonade Mojito \$7

-Peach Marg (peach nectar house lime sours) \$8

-Frosted Cherry, White Chocolate "Martini" \$10

Local/Free Trade/Organic Coffee and Teas

Soft Drinks, Teas and Coffee

-Fresh Press Fair Trade Tea Selection \$4

-Eastern Shore Roasted Coffee \$3.50

-Peach Iced Tea or Lemonade \$4

-Thai Iced Coffee: Chilled Sweet Creamy Coffee \$5

-Mexican Coke or Sprite \$3

-Diet Coke \$3

-Black Fair Trade, Organic Iced Tea, Lemonade \$3