

# BLACKSMITH

## RESTAURANT/liquids

### 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 \$12

**The Blacksmith:** Angel's Envy Bourbon, East Indian Orange Bitters, Dolin Sweet Vermouth \$15

**Bontanical Negroni:** Gin Infused with Lemongrass, Pink Peppercorn and Juniper, Campari and Sweet Vermouth \$12

**Cucumber-Elderflower Martini:** Oro (Frederick, Md) Cumber-Lime Vodka, St. Germain, Dry Vermouth \$12

**Pamplemousse Grapefruit Paloma:** Costa Blanca Tequila, French Pamplemousse Liquor, Sugar Rim \$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 \$15

**The Smitty:** Knob Creek Bourbon & Apricot Sour, Whiskey Barrell Aged Bitters, Burnt Orange Peel, Rocks \$15

**Spicy Pomegranate Margarita:** Jalapeno Simple Syrup, Pomegranate, Fresh Lime \$13

**Bees Knees:** Spring 44 Honey Vodka, Peach Nectar, Lemon Slice \$12

**Black Manhattan:** Bulleit Rye, Orange and Black Walnut Bitters, Luxardo & Amaro \$14

**Maple-Walnut Whiskey Sour:** Town Branch Bourbon, Pure Maple Syrup, Black Walnut Bitters, Homemade Sour Mix \$13

**Ultimate Gin & Tonic:** Ice Cold Gunpowder Irish Gin, Imported Fever Tree Tonic, Frozen Rocks Glass \$14

### Mules

**-Kicking Donkey:** Tito's Vodka, Ginger Beer, Habanero Lemonade \$13

**-Berlin Burro:** Deep Eddy Peach Vodka, Ginger Beer, Lime \$11

**-Assateague Ass:** House Infused Sage Vodka, Mint Simple Syrup, Ginger Beer \$12

**-Tijuana Mule:** Torada Tequila, Ginger Beer, Lime \$9

**-The Classic Mule:** Smirnoff Vodka, Ginger, Lime \$11

### Draught Beer from Around Here

**DC Brau** (Washington DC) \$7

**Olde Mother** (Frederick) \$7

**Burley Oak** (Berlin) \$7

**RAR** (Cambridge) \$7

**Evolution** (Salisbury) \$7

**Dogfish** (Rehoboth) \$7

### Beer and Cider and Mead in Bottles & Cans

Buzz Meadery/Rotating Flavors/22oz \$20

Burley Oak Billsner \$6

Dogfish Head 60 Minute \$7

Evo Pinehopple IPA \$7

Evo Rise Up Stout \$8

Founders Porter \$8

DC Brau The Public Pale Ale \$8

DC Brau Hazy IPA \$8

Left Hand Nitro Stout \$8

Narragansett Lager 16 oz \$7

Mich Ultra Gold Organic \$7

Coors Light \$6

Corona Light \$6

St. Pauli Girl N.A. \$6

### Cider/Shandy

-DownEast Double Blend Cider \$8

-DownEast Seasonal Cider \$7

-Wolfer Dry Rose Cider \$7

### Mineral Waters

-San Pellegrino, Italian Sparkling Water \$6

-Topo Chico Mexican Sparkling Water \$6

-San Benedetto Italian Sparkling Water Liter \$13

### Spirit Free Cocktails

-Belvoir Organic Elderflower, Rose Lemonade \$10

-Organic, San Pelegrino Sparkling Sour Cherry \$8

-Cold Brew Coffee and Fever Tree Tonic \$

-Habanero Lemonade \$6

-San Pelegrino Arancia & Fico D'India \$6

-Lemonade Blue Mojito \$7

### Local/Free Trade/Organic Coffee and Teas

-Hand Made Fair Trade Tea Selection \$6

-French Press Coffee \$6.75

-Thai Iced Coffee: Chilled Sweet Creamy Coffee \$6

-Mexican Pure Sugarcane Coke \$5

-Black Fair Trade, Organic Iced Tea, Lemonade \$5