

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