

# 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

**Botanical 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, Sparkling Brut \$12

**Pamplemousse Grapefruit Paloma:** Altos Anejo Tequila, French Pamplemousses Liquor \$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 & Seasonal Fruit Sour, Whiskey Barrell Aged Bitters, Burnt Orange Peel, Rocks \$15

**Spicy Pomegranate Margarita:** Jalapeno Infused Tequila, 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:** Rowans Creek Small Batch 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

Big Truck (Parkton) \$7

Burley Oak (Berlin) \$7

RAR (Cambridge) \$7

Evolution (Salisbury) \$7

Dogfish (Rehoboth) \$7

## Beer and Cider

Burley Oak Billsner \$6

Evo Pinehopple IPA \$7

Evo Rise Up Stout \$8

Founders Porter \$8

DC Brau The Public Pale Ale \$8

Left Hand Nitro Stout \$8

Guinness \$9

Stella Artois \$9

Narragansett Lager 16 oz \$7

Michelob Ultra Gold Organic \$7

Coors Light \$6

Corona Light \$6

## Cider/Shandy

-DownEast Double Blend Cider \$8

-DownEast Seasonal Cider \$7

## Spirit Free Beer & Cocktails \*21 and over

-Guinness N.A. \$6

-Stella Artois N.A. \$6

-Winter Spice Cocktail with Ginseng \$10

-Aplon Hemp Infused Mule \$11

-Aplon Energizing Cocktail, Pineapple & Bitters \$11

-Belvoir Organic Elderflower, Rose Lemonade \$10

-Tart Cherry Sour, Up, Luxardo Cherry \$8

-Pelligrino Sparkling, Tart Cherry, Hibiscus Syrup \$8

-Lemonade Mojito/Habanero Lemonade Mojito \$8

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

-Sommelier & Chef Designed wines \$19 Glass

## Mineral Waters

-San Pellegrino, Italian Sparkling Water \$6/\$11

-Topo Chico Mexican Sparkling Water \$6

## Local-Organic Coffee, Teas, Soda

-Hand Made Fair Trade Tea Selection \$6

-French Press Coffee from Iron Skillet \$6

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

-Mexican Pure Sugarcane Coke \$5

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