

BLACKSMITH RESTAURANT/liquids

Locally Sourced/Chef Owned/From Scratch

House Martini

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

House Favorite Cocktails

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

Strawberry-Rhubarb Cocktail: Art in the Age Rhubarb Sprits, Strawberry Puree \$10

Horses Neck: Filibuster Bourbon, Lime Juice, Simple Syrup, Ginger Beer, Rocks \$10

Mezcal Margarita: Small Batch, Artisanal Mezcal, Smoky Habanero Simple Syrup, Pineapple, Fresh Lime \$11

Black Manhattan: Bulleit Rye, Orange, Black Walnut Bitters, Amoro Italian Aperitif \$10

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

Ultimate Gin & Tonic: Ice Cold Martin Miller's Gin, Imported Fever Tree Tonic, Frozen Rocks Glass \$11

Bee's Knees: Maryland's own Sloop Betty Honey Vodka, Peach Nectar, Lemon, Rocks \$9

Ginger Snap Lemonade: Snap Liquor, Ginger Beer, Lemonade \$ 10

Moscow Mules served in Copper Cups

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

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

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

Assateague Ass: Sage Organic Spirits, Mint Simple Syrup, Ginger Beer \$9

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

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

"Beer made by our friends down the street"
We ALWAYS Have 3 **Burley Oak** Taps! As well as John's picks from.....

RAR (Cambridge) \$6

Rubber Soul (Salisbury) \$6

Beer, Hard Rootbeer and Cider in Bottles & Cans

Allagash \$5.75

Brewers Art Birdhouse Pale Ale \$5.50

Union Old Pro Gose \$5.50

Dogfishhead 90 Minute IPA \$5.50

Narragansitt Dels Lemonade Shandy 5.00

Evo Pinehopple IPA \$5.50

EVO Rise Up Stout \$5.50

Duck Pin Pale Ale \$5.50

Narragansitt (RI) Lager 16oz \$4.50

3 Stars Citra-Lemon Saison \$6

Yuengling \$4.75

Natty Boh \$2.75

Mich Ultra \$4.75

Coors Light \$3.50

Natural Light (can) \$3.00

Corona Light \$3.00

-Crispin Natural Hard Apple Cider \$4.00

-Crispin Blackberry Pear Hard Cider \$4.00

Grown Up Alcohol Free Cocktails

London Fog Sparkler: \$4

Tart Cherry Pellegrino: \$5

Jalapeno Lemonade \$4

Coffee and Espresso Drinks

-Black Tonic: Cold Espresso, Fever Tonic, Rocks \$3.75
(A European Delight)

-Thai Iced Coffee: Chilled Sweet Coffee and Cream
\$2.75

-Iced Espresso: \$2.75

Local/Free Trade/Organic Coffee and Teas

Sodas and Waters:

Mexican Coke, Sprite

Meyer Lemonade

San Pellegrino Sparkling Water

WE GREATLY APPRECIATE YOUR BUSINESS AND
WOULD LOVE ANY AND ALL FEEDBACK.