

KANQUAT SIDE CAR 14

Perrier Ferrand cognac, combier royal, kumquats marmalade, fresh lemon,

KILLING THEM SOFTLY 14

5 Island banks rum, fresh plum puree, lime juice, tropical tea syrup

PALMA FIZZ 13

Amsterdam vodka, fresh lime juice, ginger syrup, soda water, pomegranate syrup float

OAXACALIFORNIA LOVE 15

Vida mezcal, espolon tequila, lime juice, fresh pineapple juice, in house rocoto gomme

GREYHOUND EXPRESS 15

Pisco encanto quebrata, aperol, campari, lemon, fresh maracuya, simple syrup

DRUNKEN'IN LOVE 12

Jalapeño infused Espolon tequila blanco, watermelon juice, lime juice, agave nectar, salt rimmed

KILLER INSTINCT 14

Old overheat rye whiskey, bell peppers, basil, lemon, agave nectar

SPEAKING IN TONGUES 14

Old overheat rye whiskey, fernet, lemon juice, smoked hickory honey

IT'S A VIBE! 14

Bombay gin, cardamaro, lime juice, lavender syrup, lavender tincture

PENICILLIN 14

Famous grouse scotch, laphroaig scotch, lemon juice, ginger, honey syrup

AMERICAN GANGSTER 13

Buffalo trace, grapefruit lemon shrub, honey syrup, basil tincture

BLACKSMITHS NEGRONI 13

Amsterdam gin, salers, cynar, angostura bitters

DRAFT BEERS

Speedway Stout - Alesmith - Abv 12% 8

Nut Brown Ale - Alesmith - Abv 5% 7

Organic Amber - Eel River - Abv 4.7% 7

Orderville IPA - Modern Times - Abv 7.2% 8

Pale Ale - Madewest - Abv 5.6% 6  
White Rascal Wit / Wheat - Avery - Abv 5.6% 7  
Belgian Golden Ale - La Chouffe - Abv 8% 9  
Mamas lil yellow Pills - Oskar Blues Abv 5.3% 6  
American Kolsch - Boulevard - Abv - 4.6% 6  
Cherry Cider - Anthem - Abv 5.5% 6  
Racer 5 IPA - Bear republic - Abv 7.5% 7  
Rotating handle - (Ask server) Abv

#### BOTTLES/ CANS

Duvel - Abv 8.5%. 8  
Modern Times Fruitlands - Abv - 4.8%. 7  
Boulevard Tank 7 Saison - Abv - 8.5%. 7  
Boochcraft - (Kombucha) 7%. 17  
El Sully - 4.8%. 6

#### WINE LIST

##### Sparkling

Moneto - Prosecco 9  
La Marca - Prosecco Di Conegliano - Veneto - Italia 10  
Joseph Helfrich Cremant d'Alsace Brut - Noble Tier 15

##### Rose

Domaine De Cala - Côtes de Provence Rose 2016. 10  
Château Sainte Marguerite L'esprit - Grand Cru Rose - Cotes de Provence. 2016 15  
Chateau de Campuget - Prestige 1753 - Costieres De Nîmes - 2016 13  
Bailly - LaPierre Cremant De Bourgogne - Brut Rose 13

##### White wines

Sainsbury - Chardonnay Carneros - 2014 12  
Trefethen - Chardonnay - Oak Knoll District - Napa Valley - 2015 15  
Curran Grenache Blanc - Santa Barbara - 2016 12  
Jermann Pinot Grigio - Venezia Giulia - Italia - 2015 15  
Brander Sauvignon Gris - Los Olivos District - 2016 14  
Au Bon Climat - Chardonnay - Santa Barbara 15  
Enroute Chardonnay - Russian River - 2014 100

##### Red wines

Eberle - Cabernet Sauvignon - Vineyard Select - Paso Robles - 2014 14  
Shannon Ridge - Cabernet Sauvignon Reserve - Lake County - 2014 14  
White Oak "Mighty Oak" - Red Blend- Napa Valley - 2013 14  
Trefethen - Merlot Oak Knoll District - Napa Valley - 2014 15

Belasco de Baquedano AR Quentota - Malbec, Mendoza, Argentina - 2011 14  
Hess - Mendoza - Argentina - Malbec - 2015 14  
Ken Brown Cuveé A Syrah - Santa Barbara 2014 122 bl  
Heitz - Napa Valley - Cabernet Sauvignon - 2012 120 bt  
Enroute Pinot Noir Les Pommiers - Russian River Valley 2014 100 bt

#### NON ALCOHOLIC

Saratoga Still 7  
Saratoga Sparkling 7  
Fresh Orange juice 4  
Fresh Grapefruit juice 4  
Coca Cola 2.50  
Diet Coke 2.50  
Sprite 2.50  
Tonic 2.50  
Ginger Ale 2.50  
Root Beer 2.50  
Lemonade 2.50

#### BAR BITES

##### HOUSE PRETZEL 8

whole grain mustard, cheese sauce, jalapeño, truffle oil, butter

##### KENNEBEC HOUSE CHIPS 8

fresh thin sliced kennebec potatoes, sea salt

##### CASTELVETRANO OLIVES 8

Citrus, evo, marinated olives

##### DEVILED EGGS 8

mustard, lemon, tabasco, paprika, chives, mayo

##### BEEF SLIDERS 8

100 % Grass fed, lettuce, tomatoes, Sriracha, mayo, sweet relish, brioche bread

#### APPETIZERS

##### CHEESE FRITTERS 10

Jalapeño, cheddar cheese sauce, jalapeño chips

MEATBALLS 12

wagyu and andouille blend, chipotle tomato sauce, manchego cheese

BACON TRUFFLE MAC & CHEESE 15

béchamel, black truffle peelings, pecorino romano, panko

AHI TUNA TARTAR 16

red onions, capers, parsley relish, chili oil, pickled ginger, avocado, sesame oil, seaweed, crispy wontons

HAMACHI 19

citrus vinaigrette, avocado, mango, sliced breakfast radish, micro greens, red jalapeño

PORTOBELLO HASH 14

marinated & oven baked portobello, roasted tomatoes, potato cake, spinach, red wine sauce

JUMBO LUMP CRAB CAKES 18

fresh crab meat, roasted corn, red bell peppers, relish, avocado mousse, grilled lemon

STUFFED BLACKSMITHS PEPPERS 12

roasted jalapeños stuffed with chorizo, wrapped in bacon, queso fresco, street corn salad

SALADS

QUINOA SALAD 14

edamame beans, red & white quinoa, yellow corn, jicama, roasted red bell peppers, barley, avocado, cashews, rosemary ginger vinaigrette

GRILLED PEACH SALAD 14

shaved fennel, orange, arugula, goat cheese, caramelized walnuts, black pepper, gastrique passion fruit dressing

RAINBOW HEIRLOOM TOMATO BURRATA SALAD 16

yellow & red beets, mix greens, balsamic dressing

MAIN COURSE

MUSSELS & CLAMS 24

shaved fennel, roasted tomatoes, garlic, herbs, basil, saffron, white wine, andouille sausage broth

BRAISED BONE IN SHORT RIB 22

Butternut squash puree, red wine shallot sauce, crispy leeks

WILD MUSHROOM RAVIOLI 20

crispy prosciutto, chanterelle, shiitaki, oyster mushroom cream sauce, pecorino

PAN ROASTED BRANZINO 21

Crispy marble potatoes, sautéed broccolini, spinach, braised bacon, yellow corn sauce

ROASTED BONE MARROW 22

butternut squash Gnocchi, bacon marmalade

CRISPY BUTTERMILK CHICKEN SANDWICH 14

buttermilk dill spread, heirloom tomato, crispy onions, avocado, sweet & sour Slaw

GRILLED SPANISH OCTOPUS 22

okinawa puree, caramelized pineapple, pickled red onions, sour tomatillos  
crispy fava beans, tangy sweet sauce

ROSEMARY BREADED LAMB CHOPS 19

garlic, rosemary, mustard, apple pear slaw  
Cabbage, mint, greek yogurt

BBQ RIBS 14

Georgia style bbq ribs, garlic parmesan french fries, blacksmith's slaw

BLACK TRUFFLE SAFFRON FETTUCINE 24

saffron, black truffles, spicy pork, andouille sausage, chorizo, garlic, parsley, chili  
flakes, roasted chicken, jus

SCALLOPS 19

prosciutto wrapped scallops, roasted eggplant, napa cabbage puree, grilled asparagus, aji  
amarillo sauce, tarragon, peas salsa verde, baby carrots, garden garnish

ROASTED COULIFLOWER 18

sautéed mushrooms, braised swiss chard, creamy polenta, roasted red bell pepper sauce

DESSERTS

FLOURLESS CHOCOLATE CAKE 10

smoked caramel sauce, vanilla bean ice cream

VANILLA BEAN PANNA COTTA 10

mango, blackberry jam, pop rocks

CHOCOLATE BANANA BREAD PUDDING 10  
black caramel sauce, vanilla bean ice cream

WHITE RUSSIAN COCKTAIL 12  
vodka, cafe lolita liqueur, cream, nutmeg