

THE
BLACKSMITH
SMOKE **B** HOUSE

STARTERS

- Smoked Chili Rubbed Wings w/ Ranch Dressing 44.00
"Everything you need in a wing!" smokey, sticky, sweet, spicy (mild) & savory
- Armadillo Eggs 44.00
Big bite size fresh ground top round beef with jalapenos & cheddar, dusted with a sweet ancho chili rub and smoked to perfection
- Chili w/ Texas Toast 39.00
A true hearty bowl of Texas chili packed with smoked brisket, beans and veggies. Just enough kick to wake you up!
- Chicken Tenders 39.00
Crispy, tender and juicy chicken strips served with a housemade creamy honey mustard.
- Hush Puppies w/ Dream Cheese Sauce 29.00
Everyone loves cornbread, try a deep fried and more savoy version of it. Crispy on the outside, soft and fluffy on the inside. Served with our signature mac & cheese sauce for dipping.
- Stuffed Smoked Mushrooms (V) 39.00
Vegetarians gotta eat too, but all food lovers are sure to enjoy our roast veggie medley stuffed into portobello mushrooms, topped with red cheddar and finished off in our smoker.

SLIDERS

- Shrimp Po' Boy 46.00
Battered shrimps served on a mini croissant with tartar sauce and cilantro lime slaw.
- Kickn' Chicken 39.00
Pulled smoked chicken tossed in blacksmith BBQ sauce served on a mini croissant with tartar sauce and cilantro lime slaw.

SIDES & TRIMMINGS

- Mac & Dream sauce (V) 25.00
How many flavors can you get into mac & cheese? The answer is "all of them". Super rich, cheesy and creamy, infused with the slightest notes of the American holidays.
- Corn Pudding (V) 25.00
A hearty sweet and savory corn souffle just like grandma used to make... if your grandma was born and raised in Texas.
- BBQ Beans 25.00
Honestly we were looking for one more dish to throw more of our smoked brisket into because we can. These beans are sweet, tangy and made for your mouth.
- Cilantro Lime Slaw (V) 25.00
Hitting on some Southern American flavors. While here for a multitude of meats in one visit, try this light, refreshing and flavorful palate cleanser. Kinda healthy and looks nice on instagram!
- Dusted Fries (V) 25.00
Because we all love them so much. These fries are seasoned with an extra handful of love.

THE ITIS BRUNCH

Chow Down 'til you Fall Down!



Dig in to platters full of southern and smoked meats, washed down with free-flowing beer & cocktails!

Every Friday | from 1pm to 4pm.

AED 299

Non alcoholic package for 219

THE PITMASTER'S CUT

BBQ Beef Short Rib 179.00

The smoked beef short rib is an indulgence you will never forget. This large rib is a growing staple in American BBQ for big barbecue lovers with a big appetite. And smoked to perfection with a salty and peppery rich crust/bark. Smoked low and slow for 14 hours. Drizzled with whitesmith BBQ sauce...
(served with Fires, Slaw & BBQ beans)

Smoked Rib Eye Steak 179.00

Cold smoked for 4 hours and finished on the grill to bring home a signature flavour to satisfy all steak lovers...
(served with Fires, Slaw & BBQ beans)

THE PITMASTER'S CHOICE

Texas Brisket Sandwich Boyz 99.00 Manz 149.00

Stacked with layer upon layer of freshly smoked brisket (smoked for 14 hours), onions, chili pickled green beans, sweet & tangy whitesmith signature BBQ sauce, and fries. This beast is at the higher end of the "itis" meter. You may want to skip breakfast or lunch for this one and have a designated driver...
(served with Slaw & BBQ beans)

Lamb Ribs 139.00

Inspire by the sweet and savory ribs that traditionally come from Memphis, Tennessee. Cold smoked for 4 hours and finished on the grill.
(served with Slaw & BBQ beans)

BBQ Apricot Duck Breast 109.00

Pan seared fat side down to a golden crisp, rubbed in a signature apricot dry rub and smoked to caramelized perfection to finish it off. Served medium rare...
(served with Slaw & BBQ beans)

TBS Fried Cat Fish 79.00

A large serving of white fish fried in our own Pitmaster's special rub...
(served with Fries & Slaw)

Pulled Lamb 79.00

A more decadent and savory spin on the classic American "pulled pork", just as juicy and tender. This lamb shoulder is dry rubbed, smoked low & slow, pulled, and finally dressed with a traditional sweet & vinegary Carolina BBQ sauce.
(served with Fries & Slaw)

BBQ Chicken 69.00

Half chicken dry rubbed and smoked, dredged through The Blacksmith BBQ sauce...
(served with Slaw & BBQ beans)

Veggie Stack 59.00

Just because you don't wanna eat meat doesn't mean you don't wanna eat 2 giant bean patties, crispy veg served between 2 slices of Texas toast drizzled with whitesmith sauce.

Tex Mex "Si Sir" Salad 45.00

A crisp, smokey rendition of a classic Caesar salad with a kiss of citrus. Romaine lettuce, smoked Portobello mushroom & Crispy Onion.

With crispy chicken 15.00

With shrimps 35.00

SAUCES | GARNISH

Blacksmith BBQ Sauce

(dark red/thick/sweet/mild heat)

Whitesmith BBQ Sauce

(light brown/thick/creamy/sweet/tangy/peppery)

Carolina BBQ Sauce

(vibrant orange/thin/sweet/tangy/peppery)

Pickled Chili & Green Bean

DESSERT

Pooky's Peach Cobbler 39.00

Pooky's Peach Cobbler is the Pitmaster's wife's recipe, passed down to her from her family in Atlanta, Georgia. This confection is filled with fresh sweet caramelized peaches with a hint of warm and familiar American holiday spices, all encased by a flakey buttery crust.

Golden Oreo Banana Pudding [Ⓝ] 39.00

This reinvented classic is layered with smooth rich vanilla custard, fresh sliced bananas and crumbled Golden Oreos.

Flaming Jack Daniels Pecan Pie [Ⓝ][Ⓐ] 39.00

Baked in a flakey buttery crust and filled to the brim with butter toasted pecans in a dark brown sticky and savory sugar custard.

The Grand Choco Waffo Experience 39|69

If you can't decide which dessert to get, GET THEM ALL. That's right, all of our sweet tooth taming desserts in one GRAND EXPERIENCE.