

# BAR & ROOFTOP DRINKS

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## WELCOME TO 5 YEARS OF BBQ, BOOZE & ATTITUDE

Dear Smokers,

Salutations and welcome to our peculiar world of fire, ice and brimstone. It's been 5 years since our first shift here at Black Smoke. Through those years we've been creating the craziest twists on classics and new creations that we've been promoting around the world... why?? Because we can! Because that's who we are! Black Smoke stands for BBQ, Booze and Attitude.

This year's cocktail list is a best off menu. We brought back our most popular classics and the finest creations we have made and sold over the last 5 years.

And for your pleasure and entertainment we have gathered a destructive collection of spirits, accomplished liquors, scrumptious tipples and awesome brews.

They are presented here for you by our bar team, who will not hesitate to mix it all up in a poisoned drink, a drink that will taste so holy that you'd never expect it to be so traitorous. But we do it all with respect, passion and love for the craft that we represent.

All jokes aside, my name is Donald Simons, your head bartender for the past 5 years here at Black Smoke. It's my team's pleasure to welcome you to the Black Smoke Restaurant, Bar and Rooftop.

Enjoy the experience!

Donald Simons

**ALL BARFOOD CAN BE FOUND AT THE LAST PAGES OF THE BARMENU AND A SEPERATE À LA CARTE DINNER MENU MENU IS ALSO AVAILABLE UPON REQUEST.**

# WE ARE PROUD TO PRESENT A UNIQUE COLLABORATION

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## **PIPER-HEIDSIECK CHAMPAGNE** **ESSENTIEL BRUT**                      **GLASS € 12,00** **BY TASTE!**                                      **BOTTLE € 69,00**

This unique champagne is a profound collaboration between Emilien Boutillat, the Chef de Cave of Piper-Heidsieck, and Kasper Stuart from the Taste! Restaurant & Bar Group.

It's a perfect festive aperitif champagne for any celebration, but also especially made to pair with the bold dishes of Black Smoke.

This champagne is from the harvest of 2014 and has ripened in the cellars for five years before it was disgorged in 2020.

It is a blend of 47% pinot noir, 31% meunier and 22% chardonnay grapes and 18% of this champagne are the finest reserve wines. It boasts a precise, well-rounded and elegant profile. Its precision and remarkable balance make it an ideal companion for gastronomy. The nose initially delivers notes of white peach, brioche, grapefruit and candied quince, developing towards aromas of toasted almonds. The palate is creamy and fresh. The length is remarkable and the finish on mineral notes pairs perfectly with a refined cuisine. Extra Brut at 6 gr/l.

# DONALD'S FAVOURITE 5

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The ultimate favourite cocktail creations by our head bartender and chief of poison!

## **THE NOTORIOUS** € 13,00

Created by Donald Simons, honouring the underrated profession of bartending with this drink. A sweet-and-sour mixture of Bacardi Añejo Cuatro rum, Martini Riserva Rubino, Supasawa and a shrub of passion fruit and pineapple, served in a short drink. A bit more boozy and complex cocktail.

## **GREY & JUICE** € 14,00

Rolling down the streets, sippin' on ... Grey & Juice. Yes, you've read it right! We're not goin' for gin this time but some good French vodka called Grey Goose, some homemade spiced grenadine, fresh orange juice, lemon juice and topped with Fever-Tree Ginger Beer. A refreshing and easy-going cocktail!

## **BLACK DAIQUIRI** € 13,00

A daiquiri that is as dark as the walls of the Black Smoke bar. A twisted but incredible seductive mixture of Bacardi Añejo Cuatro rum, unrefined sugar syrup, Angostura and fresh lime juice. Smoked... the way we do it at Black Smoke. Full flavour and no BS! A real rooftop classic, fresh and smokey!

## **BERNADETTE** € 14,00

A legacy drink....created in homage of Donald's grandmother. A woman who was ahead of her time, never prejudiced against anyone. This is how we see hospitality. A cocktail made with Bacardi 8 Años rum, St. Germain Elderflower, earl grey syrup, young genever and a drop of rosewater. Straight up and a bit more boozy and complex!

## **BS SAZERAC**

**€ 20,00**

Our own version of the classic New Orleans Sazerac. One of the oldest cocktails created, some say even THE oldest. Over the years there have been a lot of versions of this cocktail. So we decided to make our very own. Instead of cooling the glass with absinthe, we smoke it with star anise. Then stir with passion, we add sugar, Michter's Rye Whiskey, the very smooth Rémy Martin Accord Royal Cognac 1738 and some bitters. A boozy and complex drink.

## **THE MOST POPULAR 5**

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Our selection of the most popular Black Smoke cocktails from the past and the present!

### **MAI TAI**

**€ 13,00**

Who hasn't heard of the Mai Tai?  
A combination of Myers's Original Dark rum and Clement VSOP, Pierre Ferrand Dry Curaçao, homemade almond syrup, lime juice and Angostura. A no-brainer if you like the Caribbean. Refreshing, accessible and smooth!

### **BLACK SMOKE AGED MOJITO € 12,00**

The classic mojito, just a little bit older and wiser. Bacardi Añejo Cuatro rum, unrefined sugar syrup, fresh lime juice, mint and topped with some red fruit soda.

### **50 SHADES**

#### **OF ESPRESSO MARTINI**

**€ 12,00**

Grey Goose vodka, Tia Maria, a firm espresso and a pinch of salt will bring the finishing touch to this perfect Espresso Martini and take it to another level. Business class it is!

### **BARREL ON FIRE**

**€ 15,00**

Another one of Black Smoke's classics. The combination of Aberfeldy 12y, Chartreuse Verte, rosemary. And while it is stirred to perfection we smoke the glass with an authentic whisky wooden barrel. The ultimate whisky cocktail for the whisky lovers. A boozy & complex drink.

## **BRISKET MARY** € 15,00

To make this real kick-ass Brisket Mary we use a little bit of the smoked brisket fat to “fat wash” our Grey Goose vodka. This smokey infused and delicious vodka is used to create this signature Bloody Mary from Black Smoke. We added some fresh lemon and Big Tom spicy tomato juice to finish this drink off. A must-try! Delicious and spicy. One is never enough!

## **APERRO TOP 5**

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A fresh start to your drinking adventure or meal.

## **THYMELESS NEGRONI** € 12,00

Your classic Negroni, 'cause it's one of those iconic cocktails that for bartenders is THE apero cocktail. But we wouldn't be Black Smoke if we didn't add our own little twist to it. A mixture of Bombay Sapphire gin, Campari and Martini Rubinho. The mixing glass is smoked with thyme before adding the liquids...making the taste more complex and it will last longer in your mouth... making it a timeless negroni.

## **SUNGLASS MARTINI** € 11,00

Inspired by the Pornstar Martini, clarified and topped with Prosecco. A lady-killer with the notes of 42 below vodka, Liquor 43, passion fruit, lime and topped with Prosecco.

## **DONNIE'S MARGARITA** € 14,00

Donald's twist on the margarita. Patrón Silver tequila, Cointreau, lime juice and agave syrup. To give this cocktails more personality we shake it with red pepper, a twig of coriander... and a drop of smoky Mezcal.

## **DISCOPOLITAN** € 10,00

A great funky twist on the famous Cosmopolitan. We used Disaronno. Mixed with some lime juice, cranberry and a drop of orange bitters. Sweet but perfectly fresh and easy to drink.

# THE 5 COOLEST COOLERS... THE ICE COLD COOLERS!

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## **ICE COLD BITCH** € 14,00

Served ice cold in a jar, spiked with Cazadores Blanco tequila and flavoured with homemade ginger syrup, lime juice and some Luxardo Maraschino liqueur. Finished with soda water. Fresh, easy and delicious.

## **BAGO-OCHO** € 11,00

The (in)famous Baco!! Made with our favourite rum, so we're making it great again. Bacardi 8 Años rum with Coca-Cola!!

## **LONG ISLAND WOOD TEA** € 15,00

It's true, it's amazing ... That's how The Donald would describe our Long Island Wood Tea. We aged the Patron tequila with cedarwood and the Grey Goose vodka in beachwood - to give it some more [BS] attitude - added Cointreau, Bacardi Carta Blanca rum, Bombay Sapphire gin, fresh lemon juice and topped it off with Coca-Cola. Easy-going but please drink with moderation ...

**(BLACK SMOKE 2, PAGE 72)**

## **MOSCOW MULE** € 13,00

A classic 42 Below vodka-based cocktail, lime juice, sugar and Fever-Tree Ginger Beer topped with lemongrass infused Angostura. Easy to drink in a nice copper mug. A refreshing easy-going drink!

## **VIVA LA GOOD VIBES** € 11,00

A gin & tonic perfect serve with Bombay Sapphire and Fever-Tree Mediterranean tonic, garnished with a twig of lemongrass and a fresh lime wheel.

# NON ALCOHOLIC SEDUCTIONS

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## THE ELDER

€ 8,00

One of our new mocktails created by Donald. Homemade elderflower syrup, some fresh apple juice, Martini FLoreale, pinch of cinnamon and a splash of soda!

## ROASTED PINEAPPLE AND BLACK PEPPER LEMONADE € 8,00

Our homemade lemonade, made with fresh roasted pineapple, black pepper and soda.

## PASSION & LIME

€ 8,00

A mocktail with the perfect mix of passion fruit, lime juice and Fever Tree ginger beer. Nothing more, nothing less!

## HOME MADE ICE TEA 40CL

€ 5,00

The name says it all. A home made ice tea made with red fruits.

## BUNDABERG

### GINGER BEER 37,5CL

€ 6,00

"A Ginger Beer 'from down under', bottled and very popular in Australia. We would love to let you enjoy it on the other side of the world too."

## BRON YUZU KOMBUCHA 40CL € 7,00

Natural Kombucha made by our friends in Antwerp. Since 2020 BRON kombucha has been brewing in their microbrewery located in the North of Antwerp. We are big fans of this super refreshing version.

# BEERS

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## DRAFT

### **BOLLEKE 5,2% (25 CL) € 3,70**

Brewed by our beloved neighbours this liquified Antwerp pride has a clear amber look and is malty and hoppy with hints of caramel and cinnamon.

### **DUVEL 666 (25 CL) € 4,00**

The Duvel Moortgat family brewery is celebrating its 150th anniversary this year with a new variant of Duvel: a mild, full-bodied blond Duvel with the alcohol percentage of 6,66%.

### **TRIPLE D'ANVERS 8% (25 CL) € 4,50**

Golden blond Belgian tripel with a great balance between fruity and hoppy scents and a sweet touch in the background.

## BOTTLED

### **VEDETT EXTRA**

#### **PLAYA 5,2% (33 CL) € 5,00**

#### **VEDETT BLOND 5,2% (33 CL) € 4,00**

#### **VEDETT IPA 5,5% (33 CL) € 4,50**

#### **DUVEL 8,5% (33 CL) € 5,00**

### **DUVEL TRIPEL HOP**

#### **CITRA 9,5% (33 CL) € 5,00**

#### **WILD JO 5,8% (33 CL) € 4,20**

#### **TANK 7 8,5% (33 CL) € 4,70**

### **LIEFMANS FRUITESSE**

#### **ON THE ROCKS 3,8% (25 CL) € 3,70**

### **LIEFMANS FRUITESSE ALCOHOL**

#### **FREE 0,00% (25 CL) € 3,70**



# SPARKLING WINES & CHAMPAGNES

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## PIPER-HEIDSIECK

**ESSENTIEL**

**GLASS € 12,00**

**BRUT BY TASTE!**

**BOTTLE € 69,00**

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**MASSIMO LEONE**

**GLASS € 8,00**

**FALANGHINA BRUT IGT BOTTLE € 39,00**

# HOUSE WINES

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## RARE VINEYARDS

### LANGUEDOC, FRANCE

These wines are carefully composed wines from high-quality selected grapes. We proudly present them as our house wines, since we only serve the best for our guests.

<b>GLASS</b>	<b>€ 5,00</b>
<b>CARAFE (50 CL)</b>	<b>€ 19,00</b>
<b>BOTTLE</b>	<b>€ 27,00</b>

**WHITE | VERMENTINO**

**RED | CARIGNAN**

**ROSE | CINSULT**

# WINES BY THE GLASS

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## WHITES

### “BABOON ROCK” UNWOODED CHARDONNAY, FRANSCHHOEK, SOUTH AFRICA

This fruity chardonnay with a medium body takes “monkey business” to a whole new level. The century-old vines and grapes in this rural area are protected from “monkey thieves” by friendly paintball gunfire. With a winery this creative in protecting their precious yield, you can only imagine how playful they are in creating their wines.

<b>GLASS</b>	<b>€ 7,50</b>
<b>BOTTLE</b>	<b>€ 42,00</b>

## REDS

### **SAN FELIPE 'BODEGA LA RURAL' MALBEC, MENDOZA, ARGENTINA**

Spicy, full and round. Made with passion!  
Ripe black fruit and spices, some raisins and soft tannins. Not too firm, but thankfully still not a softy.

<b>GLASS</b>	<b>€ 6,00</b>
<b>CARAFE (50 CL)</b>	<b>€ 20,00</b>
<b>BOTTLE</b>	<b>€ 30,00</b>

### **EL BOS OAKED TINTA DE TORO, TORO, SPAIN**

A powerhouse with lots of red fruit ...  
It's a full-bodied wine with roasted notes on the nose. And it combines perfectly with our parilla grill. Bring on those dry aged meat selections!

<b>GLASS</b>	<b>€ 8,50</b>
<b>CARAFE (50 CL)</b>	<b>€ 33,00</b>
<b>BOTTLE</b>	<b>€ 49,00</b>

## PINK - ROSÉ

### **LE P'TIT RAMATUELLE CARIGNAN, GRENACHE, MERLOT, CINSAULT | PROVENCE, CÔTE D'AZUR, FRANCE**

A distinctive, fresh and playful rosé from southern France with a fashionable light pink colour, crisp red fruit, a dry and smoky taste and a clean, lively aftertaste. A perfect rosé to drink all day. Available in magnum version especially for you!

<b>GLASS</b>	<b>€ 6,50</b>
<b>BOTTLE</b>	<b>€ 37,00</b>
<b>MAGNUM (1,5 L)</b>	<b>€ 65,00</b>

# BOTTLES

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## WHITES

### **CIRCUS SAUVIGNON BLANC, MENDOZA, ARGENTINA**

Nice aromatic white wine with mainly citrus hints, fresh but rounded giving a smooth sense on the palate.

**BOTTLE € 34,00**

### **“BABOON ROCK” UNWOODED CHARDONNAY, FRANSCHHOEK, SOUTH AFRICA**

This fruity chardonnay with a medium body takes “monkey business” to a whole new level. The century-old vines and grapes in this rural area are protected from “monkey thieves” by friendly paintball gunfire. With a winery this creative in protecting their precious yield, you can only imagine how playful they are in creating their wines.

**BOTTLE € 42,00**

### **SERRA DA ESTRELA, ALBARIÑO ALBARIÑO, GALICIA, SPAIN**

A young, straw-yellow Albariño with a lively and bright appearance. Characterized by its typical purity and minerality, in combination with white, ripe stone fruit, this wine excels in its beauty.

**BOTTLE € 40,00**

### **“THE BUTCHER” CUVÉE WEISS, SCHWARZ, GRÜNER VELTLINER SAUVIGNON BLANC, BURGENLAND, AUSTRIA**

A nice Austrian cuvée with complex notes on the nose and palate. Lovely hints of especially pineapple, but also of yellow apples. Easy and smooth drinking wine.

**BOTTLE € 44,00**

## REDS

### **SAN FELIPE 'BODEGA LA RURAL' MALBEC, MENDOZA, ARGENTINA**

Spicy, full and round. Made with passion!  
Ripe black fruit and spices, some raisins and soft tannins. Not too firm, but thankfully still not a softy.

**BOTTLE € 30,00**

### **GRAN CERDO TEMPRANILLO, RIOJA, SPAIN**

Bottled alive as written on the cork ...  
Gran Cerdo is a great wine dedicated to the bank managers that refused to provide the winemakers a loan. With a little help from their friends, they did manage to produce this wine. We are proud to present it at Black Smoke!

**BOTTLE € 35,00**

### **"ONTAÑON" CRIANZA, BODEGAS ONTAÑON, TEMPRANILLO | GARNACHA, RIOJA, SPAIN**

Ontañon, located outside of Logroño, sources fruit from their own vineyards in Rioja Baja. These wines show richness of fruit due to high elevation, isolated vineyards and gently sloping on poor, stony soils. Very long on the palate, the natural sense of fruit deepens with air. This wine continues to perform at a high level for 2-3 days in an open bottle. With our motto "sharing is caring" this Rioja is also available in a magnum and jeroboam bottle. Perfect for a party in BS!!!

**BOTTLE € 40,00**

**MAGNUM (1,5 L) € 75,00**

**JEROBOAM (3 L) € 145,00**

### **'68 VIGNAIOLI' CANTINA SAMPIETRANA PRIMITIVO, PUGLIA, ITALY**

Intense ruby red colour. In the nose, ripe black fruit and notes of vanilla. In the mouth, elegant, smooth and intense, as a Primitivo should be.

**BOTTLE € 59,00**

## **“THE BUTCHER” PINOT NOIR, SCHWARZ, PINOT NOIR, BURGENLAND, AUSTRIA**

This is one of our favourite wines at Black Smoke. Both the outside and the contents of the bottle suit us perfectly. Weingut Schwarz was founded by Hans Schwarz, originally a real butcher. A vineyard that has been cared for by the family for generations. This red wine has matured for 12 months in oak barrels so the wine has a serious complexity but the fruit predominates. With us, it never stops at one bottle during the BBQ.

**BOTTLE € 48,00**

## **EL BOS OAKED TINTA DE TORO, TORO, SPAIN**

A powerhouse with lots of red fruit ... It's a full-bodied wine with roasted notes on the nose. And it combines perfectly with our parilla grill. Bring on those dry aged filet purs!

**BOTTLE € 49,00**

## **“BRUT(ES)” POMEROL 2019, CHÂTEAU GOMBAUDE-GUILLOT MERLOT, BORDEAUX, FRANCE**

An offbeat vision upon the appellation wines gives birth to their Brut(es) with its perfect blend of character and nature. A fruit bomb with velvety, juicy, digestible tannins, this Brut(es) will seduce you.

**BOTTLE € 65,00**

## **ALEXANDER VS THE HAM FACTORY MALBEC | CABERNET SAUVIGNON MERLOT | TEMPRANILLO, RIBERA DEL DUERO, SPAIN**

The Duero wine you wouldn't expect! Dark fruit in nose and mouth, smokey notes, and cocoa. In short, a solid red wine that goes wonderfully with a succulent piece of meat! Initially this was a collaboration of four couples. But one couple no longer felt like collaborating, hence the missing leg of flesh and blood of the pig.

**BOTTLE € 89,00**

## **PINKS**

### **LE P'TIT RAMATUELLE CARIGNAN, GRENACHE, MERLOT, CINSAULT | PROVENCE, CÔTE D'AZUR, FRANCE**

A distinctive, fresh and playful rosé from southern France, with a fashionable light pink colour, crisp red fruit, dry and smokey in taste and with a clean, lively aftertaste. A perfect rosé to drink all day. Available in magnum version especially for you!

<b>GLASS</b>	<b>€ 6,50</b>
<b>BOTTLE</b>	<b>€ 37,00</b>
<b>MAGNUM (1,5 L)</b>	<b>€ 65,00</b>

### **APÁTSÁGI PINGÉSZET TRICOLLIS ROSÉ MERLOT | PINOT NOIR, PANNONHALMA, HUNGARY**

The rosé was made from 50% pinot noir and 50% merlot and was coloured for 6 to 8 hours. Meaning: it was made from blue grapes, but according to the white wine method. In the nose, it is a beautiful combination of the two grape varieties: cherries from the pinot and strawberries and raspberries from the merlot. The colour is brick red and the beautiful acids give this rosé its freshness.

<b>BOTTLE</b>	<b>€ 36,00</b>
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### **ONTAÑÓN CLARETE ROSÉ TEMPRANILLO, VIURA RIOJA, SPAIN**

The light pink Clarete is fresh and fruity. Like wandering through freshly picked flowers, its structure is light and so it drinks away smoothly. This rosé is exceptional because the 'Clarete' is often kept by the winemaker for his own use.

<b>BOTTLE</b>	<b>€ 37,00</b>
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**ASK FOR YOUR EXTENSIVE WINE LIST  
FROM THE RESTAURANT FOR MORE  
QUIRKY WINES.**

# VODKA

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## **GREY GOOSE (FR) € 11,50**

Each batch of Grey Goose begins with soft winter wheat which is fermented and distilled into a high-proof spirit and is then blended with pristine spring water found in the Cognac region.

## **42 BELOW (NZ) € 9,00**

## **DADA CHAPEL POTATO VODKA (BE) € 9,50**

This unholy Belgian vodka is made from the organic Belgian Mona Lisa potatoes.

# FEVER-TREE PREMIUM MIXERS

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Fever-Tree tonics and lemonades only use natural ingredients and because of that they are subtle and balanced with authentic flavours and perfect carbonation, just as good as the spirits you're pairing them with.

## **FEVER-TREE INDIAN TONIC WATER € 4,50**

## **FEVER-TREE INDIAN LIGHT TONIC WATER € 4,50**

## **FEVER-TREE MEDITERRANEAN TONIC WATER € 4,50**

## **FEVER-TREE ELDERFLOWER TONIC WATER € 4,50**

## **FEVER-TREE GINGER ALE € 4,50**

## **FEVER-TREE GINGER BEER € 4,50**

## **FEVER-TREE SICILIAN LEMONADE € 4,50**

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# GIN

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**BOMBAY SAPPHIRE (UK) € 8,00**

Our world famous gin in its distinctive blue bottle. Every drop contains 10 hand-selected botanicals from exotic locations around the world.

**BOMBAY BRAMBLE € 11,00**

The classic original Bombay London Dry gin infused with natural flavours of blackberry and raspberry with no added sugar. A perfect balance between fruits and London Dry gin.

**BOMBAY PREMIER CRU € 12,00**

Discover the bright, bold citrus notes of sustainably grown Spanish Fino lemons, mandarins and sweet Navel oranges from Murcia. A celebration of nature's finest flavours

**BOMBAY SAPPHIRE EAST € 11,00**

**STAR OF BOMBAY € 12,00**

**HENDRICK'S € 12,00**

**BOSFORD PINK GIN € 9,00**

**COPPERHEAD BLACK BATCH € 15,00**

# AMERICAN WHISKEY

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## MICHTER'S

**AMERICAN WHISKEY** € 13,00

**MICHTER'S SOUR MASH** € 15,00

# BOURBON

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**MICHTER'S BOURBON** € 14,00

Michter's US\*1 Bourbon is made from a carefully selected mash bill that features the highest quality American corn. Produced in very small batches and aged for around eight years. Teasing with caramel, vanilla and dried fruit notes, this is a very pleasant drink to both spend time with and to enjoy throughout the night. Their Master Distiller, Willie Pratt, has been in and around the whiskey industry for over forty years. He is lovingly referred to as Dr. No, as he will never allow any casks to be released or bottled until they are just right, meaning, these bourbons are typically aged longer than other producers would otherwise age theirs.

**MICHTER'S STRAIGHT RYE** € 15,00

**MICHTER'S 10 YEAR KENTUCKY**

**STRAIGHT BOURBON** € 4,50/CL

**HUDSON BABY BOURBON** € 16,00

**HUDSON MANHATTAN RYE** € 20,00

**WILD TURKEY 101** € 10,00

# SCOTCH

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**DEWAR'S 12 Y** € 9,50

**WILLIAM LAWSON'S FINEST**

**BLENDED** € 7,50

**MONKEY SHOULDER** € 9,00

**THE FAMOUS GROUSE** € 8,00

**THE FAMOUS GROUSE**

**SMOKY BLACK** € 8,50

**WATERPROOF BLENDED**

**SCOTCH BY MACDUFF** € 10,00

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# SINGLE MALT

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<b>ABERFELDY 12 Y</b>	<b>€ 11,00</b>
<b>AULTMORE 12 Y</b>	<b>€ 13,00</b>
<b>THE BALVENIE</b>	
<b>DOUBLE WOOD 12 Y</b>	<b>€ 15,00</b>
<b>HIGHLAND PARK 10 Y</b>	<b>€ 12,50</b>
<b>HIGHLAND PARK 12 Y</b>	<b>€ 15,00</b>
<b>HIGHLAND PARK 18 Y</b>	<b>€ 17,50</b>
<b>MACALLAN FINE OAK 12 Y</b>	<b>€ 4,00/CL</b>

# IRISH

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<b>THE BUSKER</b>	
<b>TRIPLE CASK BLENDED</b>	<b>€ 7,50</b>
<b>TULLAMORE DEW</b>	<b>€ 9,00</b>

# VERMOUTH - APERITIF

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Martini Riserva Speciale is an upgrade in vermouths and expresses itself in two distinct flavours

<b>MARTINI RISERVA AMBRATO</b>	<b>€ 8,00</b>
<b>MARTINI RISERVA RUBINO</b>	<b>€ 8,00</b>
<b>MARTINI FLOREALE 0.2%</b>	<b>€ 8,00</b>
<b>MARTINI VIBRANTE</b>	<b>€ 8,00</b>
<b>MARTINI BIANCO</b>	<b>€ 6,00</b>
<b>MARTINI ROSSO</b>	<b>€ 6,00</b>
<b>MARTINI ROSATO</b>	<b>€ 6,00</b>
<b>MARTINI FIERO</b>	<b>€ 6,00</b>
<b>MARTINI EXTRA DRY</b>	<b>€ 6,00</b>
<b>DOMECQ SHERRY DRY</b>	<b>€ 6,00</b>
<b>PORTO TAYLOR'S WHITE/RED</b>	<b>€ 5,50</b>
<b>PORTO TAYLOR'S LBV</b>	<b>€ 7,50</b>
<b>KISS MY RHUBARB</b>	<b>€ 11,00</b>

A Belgian aperitif with an infusion of rhubarb, citrus thyme and lemon.

# RUM

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In 1862, Don Facundo Bacardí Massó, set out to create a rum like no other. He spent the next decade perfecting blends that he was proud to serve to the people of Cuba.

<b>BACARDI CARTA BLANCA (PR)</b>	<b>€ 7,50</b>
<b>BACARDI CARTA ORO</b>	<b>€ 8,00</b>
<b>BACARDI AÑEJO CUATRO</b>	<b>€ 9,00</b>
<b>BACARDI 8 AÑOS</b>	<b>€ 9,50</b>
<b>BACARDI GRAN RESERVA 10 Y</b>	<b>€ 12,00</b>
<b>SANTA TERESA 1796</b>	<b>€ 16,00</b>
<b>SAILOR JERRY SPICED RUM</b>	<b>€ 8,00</b>
<b>MOUNT GAY BLACK BARREL</b>	<b>€ 13,00</b>
<b>MOUNT GAY EXTRA OLD</b>	<b>€ 14,00</b>
<b>MOUNT GAY 1703</b>	<b>€ 25,00</b>

# TEQUILA

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<b>PATRÓN SILVER</b>	<b>€ 13,00</b>
<b>PATRÓN REPOSADO</b>	<b>€ 13,50</b>
<b>PATRÓN AÑEJO</b>	<b>€ 14,00</b>
<b>CAZADORES BLANCO</b>	<b>€ 9,00</b>
<b>CAZADORES REPOSADO</b>	<b>€ 10,00</b>

# MEZCAL

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<b>NUESTRA SOLEDAD</b>	<b>€ 12,00</b>
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# LICORS

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<b>ST.-GERMAIN ELDERFLOWER</b>	<b>€ 11,00</b>
<b>COINTREAU</b>	<b>€ 8,00</b>
<b>DISARONNO</b>	<b>€ 8,00</b>
<b>DISARONNO VELVET</b>	<b>€ 9,00</b>
<b>TIA MARIA</b>	<b>€ 8,00</b>
<b>BAILEYS</b>	<b>€ 8,00</b>
<b>LIGOR 43</b>	<b>€ 8,00</b>
<b>PATRÓN XO CAFE</b>	<b>€ 8,00</b>
<b>DRAMBUIE</b>	<b>€ 8,00</b>
<b>HIERBAS DE LAS DUNAS</b>	<b>€ 9,00</b>

# AFTER-DINNER

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<b>BARON OTARD VS</b>	<b>€ 8,00</b>
<b>RÉMY MARTIN VSOP</b>	<b>€ 12,00</b>
<b>RÉMY MARTIN</b>	
<b>ACCORD ROYAL 1738</b>	<b>€ 15,00</b>
<b>RÉMY MARTIN XO</b>	<b>€ 21,00</b>

# SOFTS

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<b>COCA-COLA REGULAR/ZERO</b>	<b>€ 3,20</b>
<b>SPRITE</b>	<b>€ 3,50</b>
<b>MINUTE MAID ORANGE</b>	<b>€ 3,20</b>
<b>MINUTE MAID APPEL</b>	<b>€ 3,20</b>
<b>BIG TOM SPICY TOMATO JUICE</b>	<b>€ 4,00</b>
<b>ALMDUDLER</b>	<b>€ 3,50</b>
<b>RED BULL</b>	<b>€ 4,50</b>
<b>RED BULL RED EDITION</b>	<b>€ 4,50</b>

<b>FUZE TEA SPARKLING</b>	
<b>BLACK TEA</b>	<b>€ 3,50</b>

## **HOMEMADE ICE TEA (45 CL) € 5,00**

Our own blend of cold brewed tea, fruits and fresh herbs and spices makes these ice tea creations the ultimate thirst killers for when the sun is beating down on you. We give you the choice between ginger or red fruit ice tea.

# WATERS

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<b>CHAUDFONTAINE STILL 25 CL</b>	<b>€ 3,00</b>
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<b>CHAUDFONTAINE SPARKLING 25 CL</b>	<b>€ 3,00</b>
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<b>CHAUDFONTAINE STILL 50 CL</b>	<b>€ 5,50</b>
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<b>CHAUDFONTAINE SPARKLING 50 CL</b>	<b>€ 5,50</b>
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# COFFEE BY CAFFÈ VERGNANO

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With a passion for coffee since 1882, Caffè Vergnano is the oldest Italian coffee roaster led by the Vergnano family for five generations. We use the “Crema 800” coffee beans for the selection below, which is a blend of 80% Arabica and 20% Robusta giving a soft and delicate aroma with a perfect balance between taste and body.

<b>COFFEE</b>	<b>€ 3,00</b>
<b>ESPRESSO</b>	<b>€ 2,80</b>
<b>DOUBLE ESPRESSO</b>	<b>€ 5,00</b>

All of the coffees here above are available in decaf as well. All coffees can be enjoyed with almond milk as a dairy-free alternative to milk.

# SATEMWA TEA

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A third generation family owned Tea Estate in the Shire Highlands of Malawi established in 1923. For nearly 100 years they have been crafting superior teas that are exported around the world. The latest editions to their range are a unique artisanal line-up of green, white, oolong, black and dark teas. The teas are made with love, passion and respect for the environment and communities around the estate. At Satemwa they believe in contributing to the improvement of Malawi's standard of living by crafting quality products.

<b>GREEN TEA</b>	<b>€ 3,00</b>
<b>BLACK EARL GREY</b>	<b>€ 3,00</b>
<b>GREEN MINT</b>	<b>€ 3,00</b>
<b>FRESH MINT TEA</b>	<b>€ 4,00</b>
<b>FRESH GINGER TEA</b>	<b>€ 4,00</b>

# BARFOOD

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## **BLACK SMOKE'S HOMEMADE CHARGUTERIE PLATTER € 21,00**

A selection of cold cuts, homemade by our BS pitmasters and from our beloved butchers. We decide what's perfectly cured this week, but if you don't like surprises, just ask the waiters what's on today's plate.

## **SMOKED PORK BELLY ENDS € 13,00**

Burnt ends of Duroc pork belly, finished with lime zest and breadcrumbs.

## **GRILLED PIMIENTO PADRÓN PEPPERS € 9,50**

This Spanish tapas bar favourite is made of mild, yet savoury peppers, that are grilled on our famous parilla grill, slathered with BBQ-infused oil and spices. A gringo-side-of-the-wall classic

## **IBSI BITTERBALLEN DELUXE € 12,00**

Crispy balls (6) chock full of slow smoked meat and Duvel beer flavoured ragout served with our signature Carolina mustard madness sauce.

## **WINGS BUCKET € 16,00**

Featuring Black Smoke's "Chicken Tickler" rubbed chicken wings (10 pcs). Prepared in the Yankee smoker for an unparalleled taste, served with three sauces: Teriyaki, Carolina Mustard and Ranch Dressing.

## **COLD SMOKED SALMON € 13,00**

Home smoked and marinated salmon, toast, tarragon mayonnaise, mustard seed, pickled radish.

## **KEY WEST PINK SHRIMP € 15,00**

"Wild caught" pink shrimp from the clear waters of Florida. Served with charcoal-mayo and roasted lime.



## **OVERLOADED NACHO SHARING PLATTER FOR TWO € 19,50**

Warm tortilla chips overloaded with BBQ madness consisting of pulled beef, brisket and slow smoked pork drenched in warm cheddar sauce with salsa fresca, jalapeños, avocado, coriander and sour cream. Great to share!

If you wanna go all the way over the Mexican wall, you can top up your nacho's till you go "loco cabrón":

- Extra melted cheese €2,50
- Extra guacamole €3,50
- Extra jalapeño poppers €4,00
- Extra pulled pork and pulled beef €4,50
- Let's go nuts, I want it all €12,50

## **BS MAGNUM € 8,00**

Vanilla ice cream, smoked caramel, crunchy smoked topping.

This tasty magnum is a combination working between our pit masters and our neighbor Jitsk.

# CHEESE BY VAN TRICHT

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## AFTER DINNER TIP:

**PORTO TAYLOR'S,**

**LATE BOTTLED VINTAGE**

**€ 6,50**

**LIEFMANS GOUDENBAND 8% (33 CL) € 4,50**

Een unieke selectie kazen geaffineerd door kaasmeesters Van Tricht. Ze worden geserveerd met notenbrood by "The Bakery" en een rabarbercompote. Maak uw keuze uit onderstaande kazen.

**4 CHEESES**

**€ 16,00**

**8 CHEESES**

**€ 30,00**

## **SAINTE-MAURE DE DURBUY**

A unique selection of cheeses refined by cheese master Van Tricht. Served with nut bread from 'The Bakery' and a rhubarb compote. Make your choice from our options below.

## **BRIQUETTE DE SAKURA**

Sheep's cheese, ripened with sakura leaf, which gives it a unique flavour. It is made from raw milk from the Berry region.

## **CHAOURCE DE BOURGOGNE**

Chaource is a white mold cheese from cow's milk, produced in the Bourgogne and Champagne region. Our Chaource refiner is one of the few farms that doesn't pasteurize the milk. The affinage is at its best after about 6 weeks.

## **BLACK SMOKE'S COLD SMOKED FUNKY MONK WITH MUSTARD CRUST**

Johan and Dominique make this one from pasteurized cow's milk at their farm 't Groendal. It is a typical monk cheese, semi-hard dairy and with a mustard crust. The name refers to this type of trappist cheese and its complexe flavour. Strong taste, but not very distinct and thus, the perfect snack cheese to have with your aperitif, but also one to belong on a cheese platter for dessert.

## **WANDERKAZE**

This semi-hard cheese is made in Austria, near the border of Germany and Switzerland. It is a tasteful one, made from raw cow's milk, with an aromatic crust and incredibly creamy in texture.

## **LE PETIT DIABLE**

Le Petit Diable is a creation of our own. A cheese from pasteurized cow's milk, coming from northern France. The cattle graze near the coast and therefore eat their grass pré-salé. This results in milk with a very specific flavour. During the process, a strong blond beer of high fermentation is added to the cheese. Afterwards the cheese is also washed in it. The breadcrumb-crust makes sure these aromas of beer are well kept.

## **ÉPOISSES DE BOURGOGNE**

Monsieur Berthaut rebooted the production of this popular Bourgogne cheese in 1954. Despite the fact that its washed rind was extremely popular at the beginning of the 20th century, it didn't survive the second world war. A cheese washed in a mixture of water and Marc de Bourgogne and thus with a crust that you will have to try out: a delicacy! Distinct in flavour and with hints of sweetness. As soon as the cheese arrives at the ripening facility, the process of washing is continued in order for them to grasp the aromas of the Marc de Bourgogne even further and result in creamy ripened cheese.

## **BLUE 61**

Blue cheese from the Treviso region in Italy. This one is specifically unique because of the wash in a local wine, called Raboso Passito, during the ripening process. Afterwards it continues to age with high quality cranberries. This results in a cheese that is not bitter at all, but rather fruity and smooth in texture.



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All our staff is dressed by Jason Denham.  
Our goal is similar:  
Worship Tradition, Destroy Convention  
#denhamthejeanmaker

|BS|

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BLACK SMOKE  
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 smoke@blacksmoke.be