

# BAR DRINKS

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## WELCOME TO 6 YEARS OF BBQ, BOOZE & ATTITUDE

Dear Smokers,

Salutations and welcome to our peculiar world of fire, ice and brimstone. It's been almost 6 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 of 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.

Enjoy the experience!

Jonathan Scheerlinck

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

# WE ARE PROUD TO PRESENT A UNIQUE COLLABORATION

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## **PIPER-HEIDSIECK CHAMPAGNE ESSENTIEL BRUT                      GLASS € 13,00 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.

# THE BLACK SMOKE'S SIGNATURES

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## **THE SMOKED HORSE'S NECK € 12,00**

This is the ultimate and fresh tribute to the Black Smoke & the Kentucky way! We combine Jim Beam Kentucky Straight Bourbon, Fever-Tree Ginger Ale, smoky Lapsang-Souchong tea & lemon syrup with Angostura bitters to create the perfect lemonade with a kick!

## **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!

## **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.

## **PORNSTAR MARTINI € 13,00**

42 Below vodka, St-Germain Elderflower liqueur, Licor 43 vanilla liqueur, champagne espuma, passion fruit and lime juice. This is the most popular cocktail of the 21st century.

## **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 Rubino. 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.

## **TOXIC MINDS MARGARITA € 15,00**

Our own sick twist on the Margarita. Patrón Silver tequila, Cointreau, lime juice and agave syrup. To give this cocktail more balls we shake it with a drop of smoky Mezcal Verde and a splash of the Toxic Minds hot sauce we created with the crazy lads of Sweet...

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# THE SWEET & SOUR...

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## **LADY ROSE** € 13,00

Roku Japanese gin, rose syrup, lemon juice, Cointreau.

## **NEW YORK SOUR** € 10,00

Delight from New York...

A classic cocktail with Jim Beam Kentucky Straight Bourbon, lemon juice, sugar syrup and a touch of Red Argentinian Malbec wine.

## **NOT SO DARK & STORMY** € 16,00

Our own little twist on the Dark & Stormy.

Bacardi 8 Años rum, Plantation Overproof, Big Daddy's Falernum, ginger cordial and a few drops of chocolate bitters.

## **NUCLEAR DAIQUIRI** € 15,00

Take a Daiquiri, but make it destructive...

Bacardi Carta Blanca rum in combination with Chartreuse Verte, Big Daddy's falernum, a Caribbean syrup, sugar syrup and some lime juice to balance it out!

## **MAI TAI** € 13,00

Who hasn't heard of the Mai Tai?

This is one of the favorite cocktails at Black Smoke. A favorite for almost 6 years. A combination of Myers's Original Dark rum and Clement VSOP, Clement Creole Shrub, homemade almond syrup, lime juice and Angostura. A no-brainer if you like the Caribbean. Refreshing, accessible and smooth!

# THE AMERICAN OG'S

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## **JIM'S OLD FASHIONED** € 12,00

Your classic Old Fashioned with Jim Beam Black Extra Aged, sugar and some bitters! Enjoy this timeless classic.

## **BOULEVARDIER** € 11,00

Not a fan of the Negroni, well this is the American answer to it. Maker's Mark Bourbon, Antica Formula vermouth, Cynar and Martini Bitter.

## **MANHATTAN** € 13,00

Does this cocktail need an explanation? Jim Beam Rye, Martini Riserva Rubino and a drop of Aromatic Bitters. Stirred and served in a martini glass.

## **BS SAZERAC** € 16,00

Our own version of the classic New Orleans Sazerac. One of the oldest cocktails created, some say even THE oldest. There have been a lot of versions of this cocktail over the years, 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, Jim Beam Rye, the very smooth Rémy Martin Accord Royal Cognac 1738 and some bitters. A boozy and complex drink.

# THE AFTER DINNER/ GUILTY PLEASURE SECTION

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## **AMERICAN COFFEE** € 9,00

Imagine an Irish coffee exploring the deep, deep South with Jim Beam, Kentucky Straight Bourbon. Topped with a homemade caramel/cinnamon whipped cream and a sprinkle of pure dark chocolate. It's every American's wet dream and now exclusively served at Black Smoke.

## **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!

## **THE EXECUTIONER** € 13,00

Finish your dinner with this nice and smooth Disaronno cocktail. Disaronno, The Busker Triple Cask Blended whiskey, Creme de Mure, Cherry Heering, Supasawa and Angostura Bitters.

## **SMOKIN' OLD FASHIONED** € 14,00

Maker's Mark bourbon, popcorn syrup, bitters, smoked in a dome.

## **BARREL ON FIRE** € 17,00

Another one of Black Smoke's classics. The combination of Dewar's 12 years, 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.

# THE COOLERS

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## BACO-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!!

## ICE COLD BITCH

€ 14,00

Served ice cold in a jar, spiked with Cazadores Blanco tequila and flavoured with Hierbas Mari Mayans, homemade ginger syrup, lime juice and some Luxardo Maraschino liqueur. Finished with Fever-Tree Indian Tonic water. Fresh, easy and delicious.

## MOSCOW MULE

€ 13,00

A classic 42 Below vodka-based cocktail, lemon 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

€ 12,00

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

## PINK PANTHER G&T

€ 12,00

Bombay Bramble gin, Fever-Tree Raspberry & Rhubarb Tonic Water and a fresh Rhubarb slice.

# SHOTS!!!!

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## SHOT OF JIM

€ 5,00

## FLAMING HOT SHOT

€ 6,00

We spiced up our famous Brisket Mary, made with Grey Goose vodka, with a splash of the Toxic Minds hot sauce that we created with the crazy lads of Swet.

## VELVET SHOT

€ 6,50

Disaronno Velvet liqueur and Plantation O.F.T.D. Overproof rum. Warning! Fire hazard.

# NON ALCOHOLIC SEDUCTIONS

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## THE ELDER

€ 9,00

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.

## CRIMSON

€ 8,50

Bloedsinaasappel, salie, honing.

## HOMEMADE ICE TEA (40 CL)

€ 5,00

The name says it all. A home made ice tea made with carefully selected herbs by our bartenders.

## BUNDABERG

### GINGER BEER (37,50 CL)

€ 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."



# BEERS

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## DRAFT

### **BOLLEKE 5,2% (25 CL) € 3,80**

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) € 4,50**

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%.

### **TRIPEL D'ANVERS 8% (25 CL) € 5,00**

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

### **LA CHOUFFE 8% (33 CL) € 5,00**

Chouffe is an unfiltered blond beer which is refermented both in the bottle and in barrels. It is pleasantly fruity, spiced with coriander and tinged with hops.

### **TANK 7 8,5% (25 CL) € 5,00**

At Kansas City Boulevard Brewery they have fermenter number seven, the black sheep of their cellar family. Ironically, when their brewers were experimenting with variations on a traditional Belgian-style farmhouse ale, the perfect combination of elements came together in that very vessel. You could call it fate, but they called it Tank 7.

### **LIEFMANS FRUITESSE ON THE ROCKS 3,8% (25 CL) € 3,80**

This sparkling appetizer beer, with its pale red color, is at its very best in the stylish, playful Liefmans glass and served on the rocks. Enjoy the fresh, intense flavour of strawberries, raspberries, black cherries, elderberries and blueberries.

## **BOTTLED**

**VEDETT BLOND 5,2% (33 CL) € 4,50**

**VEDETT IPA 5,5% (33 CL) € 4,50**

**DUVEL 8,5% (33 CL) € 5,50**

**DUVEL TRIPEL HOP  
CITRA 9,5% (33 CL) € 5,50**

**WILD JO 5,8% (33 CL) € 4,50**

**LIEFMANS  
GOUDENBAND 8% (33CL) € 5,50**

**LIEFMANS FRUITESSE ALCOHOL  
FREE 0,00% (25 CL) € 3,80**

**CHOUFFE  
ALCOHOL FREE 0,40% (33 CL) € 5,00**

# SPARKLING WINES & CHAMPAGNES

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## PIPER-HEIDSIECK ESSENTIEL BRUT BY TASTE!

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.

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<b>GLASS</b>	<b>€ 13,00</b>
<b>BOTTLE</b>	<b>€ 69,00</b>

## MONT MARÇAL CAVA BRUT RESERVA

<b>GLASS</b>	<b>€ 8,00</b>
<b>BOTTLE</b>	<b>€ 39,00</b>

# GRAPE VARIETIES BY THE GLASS

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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.

<b>GLASS</b>	<b>€ 6,50</b>
<b>CARAFE (50 CL)</b>	<b>€ 24,00</b>
<b>BOTTLE</b>	<b>€ 35,00</b>

### RARE VINEYARDS VERMENTINO | LANGUEDOC, FRANCE

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

<b>GLASS</b>	<b>€ 5,50</b>
<b>CARAFE (50 CL)</b>	<b>€ 19,50</b>
<b>BOTTLE</b>	<b>€ 28,00</b>

### “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>CARAFE (50 CL)</b>	<b>€ 28,00</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>€ 23,00</b>
<b>BOTTLE</b>	<b>€ 34,00</b>

### **'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.

<b>GLASS</b>	<b>€ 10,50</b>
<b>CARAFE (50 CL)</b>	<b>€ 40,00</b>
<b>BOTTLE</b>	<b>€ 59,00</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>€ 9,50</b>
<b>CARAFE (50 CL)</b>	<b>€ 36,00</b>
<b>BOTTLE</b>	<b>€ 53,00</b>

### **RARE VINEYARDS CARIGNAN | LANGUEDOC, FRANCE**

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a selection of high-quality grapes.  
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<b>GLASS</b>	<b>€ 5,50</b>
<b>CARAFE (50 CL)</b>	<b>€ 19,50</b>
<b>BOTTLE</b>	<b>€ 28,00</b>

## **PINKS**

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

A distinctive, fresh and playful rosé from the south of 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>CARAFE (50 CL)</b>	<b>€ 25,00</b>
<b>BOTTLE</b>	<b>€ 38,00</b>
<b>MAGNUM (1,5 L)</b>	<b>€ 75,00</b>

# BOTTLES

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## WHITES

### **ALBARIÑO, SERRA DA ESTRELA 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**

**€ 42,00**

### **MAD FURMINT | TOKAJ, HUNGARY**

A fruity, slightly sweet wine with scents and flavours of peach and honey. With a nice mineral finish, this is a typical wine for the Mad area.

**BOTTLE**

**€ 43,00**

### **“THE BUTCHER” CUVÉE WEISS GRÜNER VELTLINER, SAUVIGNON BLANC, WELCHSRIESLING 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

### **“ONTAÑON” CRIANZA TEMPRANILL, 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!!!

<b>BOTTLE</b>	<b>€ 43,00</b>
<b>MAGNUM (1,5 L)</b>	<b>€ 82,00</b>
<b>JEROBOAM (3 L)</b>	<b>€ 150,00</b>

### **“THE BUTCHER” PINOT NOIR 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.

<b>BOTTLE</b>	<b>€ 49,00</b>
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### **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!

<b>BOTTLE</b>	<b>€ 35,00</b>
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## **“WOODFIRED”**

### **SHIRAZ | HEATHCOTE, AUSTRALIA**

Authentically Heathcote and perfectly crafted to accompany a chargrilled côte à l'os.

Bold, brooding and delicious.

**BOTTLE**

**€ 45,00**

## **BAROLO MOLINO DOGG**

### **NEBBIOLO | PIEMONTE, ITALY**

As befits a Barolo, this is a full-bodied, rich and complex wine. The aroma is inviting and refined with ripe red fruit, blueberry and a little fig. Other accents like black tea, toast and caramel balance the wine nicely.

**BOTTLE**

**€ 70,00**

## **AALTO**

### **TEMPRANILLO | RIBERA DEL DUERO, SPAIN**

The magnificent Aalto has ranked among Spain's absolute best in less than 15 years.

Their wines are characterised by elegant power and age gracefully. Complex ensemble of blackcurrant, toast, mocha and earthy notes. The palate is particularly deep and full of ripe dark red fruit.

Mariano García studied at the “Escuela de la Vid y el Vino” in Madrid and made his first harvest in 1968 at Vega Sicilia, where he developed his professional career as Technical Director of the company for 30 years, until 1998. In 1999, he founded Bodegas AALTO.

The wines unite the power and structure with elegance and complexity.

**BOTTLE**

**€ 105,00**

## **PINKS**

## **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.

**BOTTLE**

**€ 39,00**

**ASK FOR OUR 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.

## **ZUBROWKA € 9,00**

# 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.

## **INDIAN TONIC WATER € 4,50**

## **MEDITERRANEAN TONIC WATER € 4,50**

## **ELDERFLOWER TONIC WATER € 4,50**

## **PINK GRAPEFRUIT € 4,50**

## **GINGER ALE € 4,50**

## **GINGER BEER € 4,50**

## **SICILIAN LEMONADE € 4,50**

## **RASPBERRY & RHUBARB € 4,50**

# 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**

## **COPPERHEAD € 15,00**

## **ROKU GIN € 12,00**

# BOURBON

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## **JIM BEAM, KENTUCKY STRAIGHT BOURBON € 8,00**

The story of the Beam family is one of seven generations, more than 200 years, countless challenges and one goal; to make the best bourbon in the world. So settle in, pour yourself a bourbon and prepare to travel back in time with the First Family of Bourbon.

Elegant. Smooth. Refined. That's what 4 years of aging in newly charred American white oak barrels does to our bourbon. But every drop is worth the effort, and Jim Beam loves the idea of sticking to their great-great-grandfather's recipe.

## **JIM BEAM DEVIL'S CUT € 10,00** **JIM BEAM SINGLE BARREL € 11,00** **JIM BEAM BLACK EXTRA AGED € 9,00**

## **MAKER'S MARK € 11,00**

Bill Samuels Sr., simply wanted a whisky he would enjoy drinking. That's why Maker's Mark is made with soft red winter wheat, instead of the usual rye, for a full-flavored bourbon that's never bitter or hot. To ensure consistency, we rotate every barrel by hand and age our bourbon to taste, not time. Each and every bottle of Maker's is still hand-dipped in signature red wax at Maker's Mark distillery in Loretto, KY, just like Bill would have wanted.

## **KNOB CREEK € 14,00**

There's no faking full bourbon flavor. It has to be earned. So that's what they do in Clermont: they earn it. Made with the finest grains and finished by meticulously aging their whiskey in white oak barrels with maximum char, for an unmistakable richness and signature sweetness. It's the natural way. And there's just no cheating nature.

**BASIL HAYDEN'S** € 15,00

This style of bourbon was inspired by 1792 whiskey pioneer Meredith Basil Hayden Sr., a rye farmer from Maryland who moved to Kentucky and began distilling. He chose to distill his bourbon with a higher percentage of rye, and Booker set out to create a similar high-rye mash bill that would offer the same refined, approachable taste profile.

**MICHTER'S BOURBON** € 14,00

**MICHTER'S 10 YEAR KENTUCKY  
STRAIGHT BOURBON** € 4,50/CL

**HUDSON BABY BOURBON** € 16,00

## **RYE**

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**JIM BEAM RYE,  
PRE-PROHIBITION STYLE** € 10,00

**MICHTER'S STRAIGHT RYE** € 15,00

**BULLEIT RYE** € 13,00

**HUDSON MANHATTAN RYE** € 20,00

# AMERICAN WHISKEY

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**MICHTER'S  
AMERICAN WHISKEY** € 13,00

**MICHTER'S SOUR MASH** € 15,00

**GEORGE DICKEL SOUR MASH** € 15,00

# SCOTCH

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**WILLIAM LAWSON'S  
FINEST BLENDED** € 7,50

**DEWAR'S 12 Y** € 9,50

A direct descendant of the signature Blended Scotch Whisky introduced over a century ago. This whisky was created by their previous Master Blender Tom Aitken to introduce the first permanent product to their premium Blended Scotch Whisky range.

**DEWAR'S 18 Y** € 15,00

A rather indulgent post-dinner dram, their abundantly flavoursome Dewar's 18 Year Old Blended Scotch Whisky has picked up awards all over the world since it was introduced to the range in 2003.

**MONKEY SHOULDER** € 9,00

**THE FAMOUS GROUSE** € 8,00

**WATERPROOF BLENDED  
SCOTCH BY MACDUFF** € 10,00

At Waterproof they appreciate the outdoors, the rain and the pour. With elaborate raindrops on the yellow label and a rubber neck tag, Waterproof clearly takes inspiration from the Scottish inventor Charles Macintosh and his invention 'waterproofing' and the subsequent Mackintosh jacket or Mac (the raincoat). It is about time he is celebrated along with the rain that they are so dependent on to make whisky.

# 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 DOUBLE WOOD 12 Y</b>	<b>€ 15,00</b>
<b>HIGHLAND PARK 10 Y</b>	<b>€ 12,50</b>
<b>BRUICHLADDICH THE CLASSIC LADDIE SCOTTISH BARLEY</b>	<b>€ 18,00</b>
<b>PORT CHARLOTTE SCOTTISH BARLEY</b>	<b>€ 20,00</b>
<b>GLENFIDDICH 12 Y</b>	<b>€ 11,00</b>
<b>GLENFIDDICH 21 Y</b>	<b>€ 20,00</b>
<b>OCTOMORE 07.3</b>	<b>€ 7,00/CL</b>
<b>MACALLAN FINE OAK 12 Y</b>	<b>€ 4,00/CL</b>
<b>MACALLAN RARE CASK</b>	<b>€ 8,00/CL</b>
<b>LAPHROAIG</b>	<b>€ 15,00</b>
<b>BOWMORE 12Y</b>	<b>€ 15,00</b>

# IRISH

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

# JAPANESE

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<b>TOKI SUNTORY</b>	<b>€ 13,00</b>
<b>HIBIKI</b>	<b>€ 25,00</b>

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# 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>NOILLY PRAT</b>	<b>€ 6,00</b>
<b>CARPANO, ANTICA FORMULA</b>	<b>€ 7,50</b>

# 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>
<b>ZACAPA XO</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>VERDE</b>	<b>€ 11,00</b>
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# LICORS

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<b>SMOKED LIMONCELLO</b>	<b>€ 8,00</b>
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Our own homemade limoncello lightly smoked in our USA smoker.

<b>ST.-GERMAIN ELDERFLOWER</b>	<b>€ 11,00</b>
<b>LUXARDO LIMONCELLO</b>	<b>€ 8,00</b>
<b>COINTREAU</b>	<b>€ 8,00</b>
<b>COINTREAU NOIR</b>	<b>€ 9,50</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>LICOR 43</b>	<b>€ 8,00</b>
<b>PATRÓN XO CAFE</b>	<b>€ 8,00</b>
<b>DRAMBUIE</b>	<b>€ 8,00</b>
<b>DRAMBUIE 15Y</b>	<b>€ 13,00</b>
<b>HIERBAS DE LAS DUNAS</b>	<b>€ 9,00</b>
<b>MANDARINE NAPOLEON</b>	<b>€ 9,00</b>
<b>FERNET BRANCA</b>	<b>€ 8,00</b>
<b>SAMBUCA ISOLABELLA</b>	<b>€ 9,00</b>

# AFTER-DINNER

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**RÉMY MARTIN VSOP € 12,00**

**RÉMY MARTIN  
ACCORD ROYAL 1738 € 15,00**

**RÉMY MARTIN XO € 21,00**

**CALVADOS CHÂTEAU  
DU BREUIL € 10,00**

**POIRE WILLIAMS € 9,00**

**FRAPIN 1270 € 11,50**

**FRAPIN CIGAR BLEND XO € 20,00**

Balance – roundness – richness.

Cigar Blend XO offers an exceptionally long finish in which all the flavours combine in subtle, complex harmony. The cognac reveals a discreet vanilla note from the tannin in the wood and a harmonious bouquet with lasting aromas of spices, dried fruits and rancio.

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

# WATERS

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<b>CHAUDFONTAINE STILL 25 CL</b>	<b>€ 3,20</b>
<b>CHAUDFONTAINE SPARKLING 25 CL</b>	<b>€ 3,20</b>
<b>CHAUDFONTAINE STILL 50 CL</b>	<b>€ 6,00</b>
<b>CHAUDFONTAINE SPARKLING 50 CL</b>	<b>€ 6,00</b>

# 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>
<b>CAPPUCCINO</b>	<b>€ 3,70</b>
<b>CAFÉ LATTE</b>	<b>€ 3,70</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.

## **AMERICAN COFFEE** € 9,00

Imagine an Irish coffee exploring the deep, deep South with Jim Beam, Kentucky Straight Bourbon. Topped with a homemade caramel/cinnamon whipped cream and a sprinkle of pure dark chocolate. It's every American's wet dream and now exclusively served at Black Smoke.

## **IRISH COFFEE** € 9,00

With The Busker Triple Cask Blended.

# 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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## SMOKED & GRILLED IBERICO

### RIB FINGERS

€ 14,00

With "pork powder" rubbed Iberian rib fingers served with smoked Sriracha mayonnaise.

## 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.

## |BS| 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.

## BS MAGNUM

€ 8,00

Vanilla ice cream, smoked caramel, crunchy smoked topping. This tasty magnum is a combination working between our pitmasters and our neighbor Jitsk.

|BS|

## OVERLOADED BLACK SMOKE NACHOS

€34

Hot tortilla chips, overloaded with a BBQ madness of pulled beef, brisket and slow-smoked pork drenched in warm cheddar sauce with salsa fresca, jalapeños, jalapeño poppers, avocado, cilantro and sour cream. Great to share!

Please make it smaller....

- Less melted cheese please? € 31,00
- Less guacamole please? € 30,00
- Less jalapeño poppers please? € 30,00
- Less pulled pork and pulled beef please? € 29,00
- I'm not that hungry! € 21,50

# CHEESE BY VAN TRICHT

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## **AFTER DINNER TIP:**

**PORTO TAYLOR'S,**

**LATE BOTTLED VINTAGE**

**€ 7,50**

**LIEFMANS GOUDENBAND 8% (33 CL) € 5,50**

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.

**4 CHEESES**

**€ 16,00**

**8 CHEESES**

**€ 32,00**

## **AURÉLIE**

Aurelie is a Belgian organic raw milk goat cheese in stump shape. It is reminiscent of the French Saint Maure but without an ash layer. It is made by Kaasmakerij Karditsel in Lummen. A collaboration between 2 young farmers and an experienced couple of cheese makers makes for an extremely accessible and creamy goat's cheese.

## **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.

## **PAVÉ CRÈME**

Belgian white mold from Méan. Raw cow's milk. Cream is added to the milk to get a double cream. Made by La Fromagerie du Gros Chêne.

## **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.

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## SAMSON AUX FLEURS

Fromagerie du Samson in the province of Namur makes different types of cheese. This flower cheese is the finest of their selection. It is made from organic raw cow's milk and has a semi-hard structure. The flowers are edible and, in addition to the beautiful color, also give flavors of cumin, nuts and mustard.

## 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.

## LA MÈRE MICHE

The cheese is made by La Fromagerie du Gros Chene in Huy in the province of Namur. The crust is washed with red grease and this gives it its somewhat spicier taste. Raw cow's milk.

## 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