

BAR + EAT



Ceviche

one for 10, three for 25, four for 32, or five for 40

Ceviche of the Day

A daily preparation of ceviche

Bloody Mary Ceviche

With mango pico and fried avocado

Ecuadorian Passion Shrimp Ceviche

With papaya and spicy popcorn

Cold Plates

Sonora Roll 10

With Avocado, ginger, scallions, cucumbers, cured Oregon Kobe beef, chile oil & roasted Blacksmith teriyaki

Caesar Salad 8

With polenta croutons and parmesan crisp

Warm Plates

Blacksmith Burger 12

Hand tossed Cascade Natural Beef with Fries
add cheese or bacon for 1 dollar

Blacksmith Sliders 8

Three sliders with house made ketchup

Blacksmith Tacos 12

With BBQ rice, red and green chile sauces
choose Steak or Chicken

Blacksmith Mussels 12

Steamed with Black Butte Porter, ancho chile puree, lemons, garlic, shallots and served with goat cheese crostini

Salt Cod Tots 8

Served with a classic remoulade

Rockin Rockfish Ceviche

With jicama, basil, annatto-orange mojo, and purple Peruvian potato chips

Brazilian Ceviche

With black bean banana sauce, coconut rice, fried plantains, pineapple salsa, and coconut-cachaça foam

Oregon Iceberg 7

With pancetta bacon and bleu cheese vinaigrette

House Salad 6

With lemon-herb vinaigrette & chevre cheese crostini

Fried Green Tomatoes 11

Smoked chicken salad, micro greens blend, with smoked corn & sweet pepper vinaigrettes

Crab Corn Dogs 13

Served with citrus aioli

Grilled Cowboy Pizza 10

Roasted Bell Pepper
with pico de gallo

Grilled Steak

with cilantro pesto, tomatoes & mixed greens

Pizza of the Day 10

Smoked Cheddar Mac & Cheese 7

Blacksmith Steak Fried 6

Buttermilk Onion Rings 8

Desserts

Crème brûlée 7

With raspberry sorbet and tea cookies

Ice Cream Trio 5

With cookies, fresh berries and cream

Blueberry Pie 6

ala Mode

Old Fashioned Layered Chocolate Cake 7

With salted caramel and vanilla sauce

Peaches and Cream 6

Vanilla-caramel peaches with pound cake and chantilly cream

Dessert Sampler

party of four 27

party of six 40