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The Mixing Tin: The Black Mirror

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Redlight Kitchen and Bar

The Black Mirror

Angelisco Blanco Tequila, ghost pepper simple syrup, fresh lime, pineapple, blueberry preserves, house chili salt on the rim

\$12

When Redlight reopened after the COVID-19 pandemic, there were plenty of new additions to the menu to commemorate the occasion. One such addition was the Black Mirror, which is an ode to the show of the same name. Bartender Holly Smith describes “Black Mirror” as a subversive, near-future dystopian sci-fi show, and it’s one of her favorites.

“I think everybody kind of had a really dystopian last year,” says Smith. “So, when we came up with this cocktail menu, we decided to do stuff that was a little bit more outside of our comfort zone.”



The Black Mirror is a combination of spicy and sweet, an uncommon flavor profile for cocktails, and schezuan ghost pepper simple syrup makes the drink really stand out. For an extra kick, the glass is rimmed with a mix of three chili salts.

“I mean, I just love spicy things,” says Smith.

The Black Mirror is served on the rocks and comes garnished with a dried lime.

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