### Classics

- **Army Navy** | 1930s | London
  - Annual Army Navy Football Game | 14
  - Plymouth Gin | Orgeat | Lemon | Angostura Bitters

- **Trader Vic’s Mai Tai** | 1944 | Trader Vic’s | Oakland | CA | 14
  - Saint James Rhum Paille | Flor de Cana 4 yr | Orange Liqueur | Orgeat | Demerara Syrup

- **Vesper Martini** | 1953 | James Bond | Casino Royale | 14
  - Plymouth Gin | Ketel One | Cocchi Americano

- **Paloma** | 1950s | Somewhere Between Mexico & Phoenix | 13
  - Tradicional Blanco Tequila | Lime | Q Sparkling Grapefruit Soda

- **Vieux Carre** | 1937 | The Carousel Bar | New Orleans | 14
  - Rittenhouse Rye | Maison Rouge V.S. Cognac | Vermouth Blend | Benedictine
  - Peychaud’s Bitters | Angostura Bitters

- **Paper Plane** | 2007 | Milk & Honey | New York | 14
  - Old Grand Dad Bottled in Bond | Amaro Nonino | Aperol | Lemon

- **Caipirinha** | 1918 | Interior of São Paolo | Brazil | 14
  - Novo Fogo Cachaca | Muddled Lime | Demerara Sugar

- **Mexican Firing Squad** | 1937 | La Cucaracha Bar | Mexico City | 13
  - Tradicional Blanco Tequila | Grenadine | Lime | Angostura Bitters

- **Clover Club** | Late 1800’s | The Clover Club | Philadelphia | 15
  - Zephyr Gin | Raspberry Syrup | Lemon | Egg White

- **Espresso Martini** | Some Guy in Italy a Long Time Ago | 15
  - Vodka | Bompagni Espresso Liqueur | Averna | Cold Brew

### Crafts

- **Wet Your Beak** | 14
  - Koloa Coffee Rum | St. Elizabeth Allspice Dram | Averna Amaro
  - Pedro Ximenez Sherry | Lime | Egg

- **Pillow Talk** | 13
  - Diega Strawberry Gin | Huana Guanabana | Citric | Agave | Peychaud’s

- **Tears of a Phoenix** | 15
  - Plantation Dark | Firme Mezcal | Chinela Passion Fruit | Coco Lopez
  - Mango Nectar | Lime Juice | Angostura Bitters | FIRE

- **Lips Don’t Lie** | 15
  - Vodka | Basil Liqueur | Watermelon | Lemon | Salt Water

- **Home Recker** | 14
  - Tradicional Tequila | Meletti Cioccolato Liqueur | Creme de Cacao
  - Velvet Falernum | Strawberry | Xocolatl Mole Bitters | Lime Juice

- **OnlyFeathers** | 16
  - Zephyr Gin | Agwa de Bolivia | Cocchi Americano
  - Blue Orange Foam | Orange Bitters

- **The Baker** | 15
  - Fig Infused Old Grand Dad Bourbon | Amaro Montenegro
  - Cinnamon Syrup | Lemon Juice | Egg White

- **Last Mango in Mexico** | 15
  - El Tesoro Tequila | Orange Liqueur | Ancho Reyes Chili | Jalapeño
  - Mango | Lemon

- **Ostrich Pornstar** | 14
  - Vodka | Passionfruit Syrup | Lemon Juice | Prosecco Float

- **The Empty Nester** | 15
  - Maker’s 46 | Cardamaro | Pineapple Gomme Syrup
  - Angostura Bitters | Bittermens Tiki Bitters

### Barrel-Aged

- **Little Italy Black Manhattan** | 16
  - Rittenhouse Rye | Averna | Punt e Mes | Angostura Bitters

- **Strawberry Rhubarb Negroni** | 16
  - Strawberry Infused Miles Gin | Cocchi Rosa | Campari | Giffard Rhubarb

### Old Fashions

- **Standard** | 13
  - Bourbon | Rye | Rum | Tequila | Scotch | Mezcal

- **Upgraded** | 17
  - Buffalo Trace | WhistlePig PiggyBack | Flor de Cana Rum | El Tesoro
  - Tequila Monkey Shoulder Scotch | Ilegal Mezcal

- **Smoked** | 1 | Cube | 2

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*Consuming raw or undercooked eggs may increase your risk of foodborne illness. Please enjoy responsibly. Menu items and prices are subject to change.
THE BLUE HERON COCKTAIL LOUNGE

HAPPY HOUR
Tuesday thru Friday from 5pm - 6pm

Classic Cocktails | 10
Garlic Knots | 6
Spicy Garlic Knots | 7
Sausage & Pepperoni | Chilies | Fra Diavolo
Truffle Fries | 6
Basil Aioli
Mozzarella En Corrozza | 6
Marinara | Basil
Meatball Sliders | 6 ( 2 )
Parmesan Cheese
Caesar Salad with Meatballs | 7
New York or Margherita Rustica | 8
Fried Calamari | 9
Fra Diavolo | Spicy Pickled Peppers
Meat & Cheese Board | 11
Italian Antipasti

LATE NIGHT MENU
Thursday & Sunday 8pm - 11pm | Friday & Saturday 8pm - Midnight

Vegetable Frito Misto | 14
Sweet Potato | Zucchini | Broccoli | Remoulade
Bone Marrow | 16
Spiced Garlic | Parsley Oil
Charred Bread | Wilted Arugula
Optional Luge: 2 Shots of Bottled in Bond Whiskey | 7 each
Meatballs | 13
Grilled Bread | Parmesan
Pizza Romana | 13
San Marzano Tomato
Whole Milk Fresh Mozzarella
1st Pressed Olive Oil | Basil
Americano Pizza | 16
Pepperoni | Sausage | Mushrooms
Pizza Sauce | Shredded Mozzarella

On the Bone Pork Wing | 15
Spicy Honey Mustard
Fried Calamari | 15
Pickled Fresno Peppers | Fra Diavolo
Shrimp Oreganata | 17
Garlic Sautéed Shrimp | Savory Bread Cumbs
Citrus Butter Sauce
Meat & Cheese Board | 16
Italian Antipasti
Spicy Garlic Knots | 10
Pepperoni | Sausage | Fra Diavolo
Tiramisu | 11
Espresso Soaked Ladyfingers | Sweet Cream
Warm Butter Cake | 11
Vanilla Bean Ice Cream

‘TINI TUESDAY
Every Tuesday from 5pm - Close

Night Owl | 13
Woodford Reserve | Lemon
Simple Syrup | Limoncello
French Kiss* | 14
Ketel One Vodka | Pineapple
Raspberry | Blackberry
Heron Addict | 14
Vodka | Meletti Chocolate Amaro | Orgeat
Cardamom | Bittermens Mole Bitters
Landing Strip | 14
St. Elder Blood Orange | Firme Mescal
Ginger | Vanilla | Orange Bitters
Little Big Apple* | 13
Plymouth Gin | Lemon | Cinnamon
Apple | Egg White
Blue Velvet | 13
Dry Gin | Blueberry | Orgeat
Velvet Faleur | Orange Bitters
NY Sunset | 14
Ketel One Vodka | Orange Liqueur
Lime | Cream De Peche
ClusterFlock | 13
Cognac | Orange Liqueur | Lemon | Honey
Amaro CoCuro | Spiced Pear

THE BLUE HERON SPIRITS LIST

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HIS STORY
During prohibition, it was widely known that if a bar was named after an animal, it was a safe place to drink. Their alibi would be, “We heard there was an ostrich here.” A particular animal had some correlation with the establishment or neighborhood.

In Chandler, ‘The Ostrich’ was not just a clever name; it housed a collection of ostrich feathers. These feathers were in high demand by Hollywood for creating stylish flapper dresses and hats. This added a touch of glamour and intrigue, made it a popular place 100 years ago. Inspired by the connection to animals, our new creation in the San Tan Valley draws inspiration from the majestic blue heron. This beautiful species is often spotted around lakes in the area and its influence is reflected in our room’s decor and our signature cocktails’ creation.

Thank you for choosing to spend your evening with us. Cheers!

Michael Merendino