



THE BLUE HERON

COCKTAIL LOUNGE

CLASSICS

Vesper Martini | 1953 | James Bond | Casino Royale | 16
Plymouth Gin | Ketel One | Cocchi Americano

Paloma | 1950s | Somewhere Between Mexico
and Phoenix | 16
Herradura Silver | Lime | Q Sparkling Grapefruit Soda

Clover Club* | Late 1800's | The Clover Club
Philadelphia | 16
Zephyr Gin | Raspberry Syrup | Lemon | Egg White

Espresso Martini | Some Guy in Italy a Long Time Ago | 16
Platinum Vodka | Borghetti Liqueur | Averna | Romano Amaro

The Martinez | Mid 1850's
The Occidental Hotel, San Francisco | 16
Plymouth Gin | Sweet Vermouth | Luxardo Liqueur | Angostura Bitters

Bourbon St. Sazerac | 1812 | New Orleans
The Oldest Known American Cocktail | 16
Whistlepig Piggyback Rye | Peychauds Bitters | Demerara Syrup
St. George Absinthe

Sidecar | Post WWI Somewhere in London or Paris | 16
Maison Rouge Cognac | Naranja Orange Liqueur | Lemon Juice | Demerara Syrup

Bellini | 1948 | Harry's Bar | Venice, Grand Canal | 15
Platinum Vodka | Peach Puree | Topped with Prosecco

Painkiller | 1970's | Soggy Dollar Bar
British Virgin Island | 16
Plantation Dark Rum | Pineapple Juice | Orange Juice | Coco Loco Coconut Cream

Manhattan | 1870's | Manhattan Club | New York City | 16
Michter's Rye | Sweet Vermouth | Angostura Bitters

CRAFTS

The Scarlet Macaw | 18
St. Elder Blood Orange Liqueur | Firme Mezcal
Giffard Ginger & Vanilla | Orange Bitters

Crane's Cloud | 17
Roku Gin | Monin Lemongrass Syrup
Kiwi Puree | Lemon Juice

Perch & Ponder | 16
Roxx Vodka | Lemon Juice | Lychee Puree
Belle Pear Liqueur.

On The Wing | 17
Old Forester Rye | Grapefruit Juice | Lime Juice
Creme De Cocoa | Cinnamon Maple Syrup

The Warm Sparrow | 17
Old Grandad Bourbon | Giffard Banana Liqueur
Allspice Dram | Demerara Syrup

Talons Up | 17
El Tesoro Anejo | Don Eolio Sherry | Lime Juice
Giffard Pineapple Liqueur | Tres Agave | Angostura Bitters

Sweater Weather Soar | 18
Old Grand Dad Bourbon | Amaro Nonino | Tres Agave
St. George Spiced Pear Liqueur | Citric Super Juice

Ostrich Pornstar | 15
Roxx Vodka | Passionfruit Syrup | Lemon Juice
Prosecco Float

The Baker* | 16
Fig-Infused Old Grand Dad Bourbon | Amaro Montenegro
Cinnamon Syrup | Lemon Juice | Egg White

Last Mango in Mexico | 16
El Tesoro Tequila | Orange Liqueur | Ancho Reyes Chili
Jalapeño | Mango | Lemon

BARREL-AGED



Barrel-Aged Old Fashioned | 18
Buffalo Trace | Brown Sugar | Angostura Bitters | Orange Bitters

Barrel Aged Boulevardier | 20
Maker's Mark | Campari | Sweet Vermouth

OLD FASHIONEDS

Standard | 15
Choose your booze: Bourbon | Rye | Rum | Tequila | Scotch | Mezcal

Upgraded | 18
Choose your booze: Buffalo Trace | WhistlePig PiggyBack
Flor de Cana Rum | El Tesoro Tequila | Monkey Shoulder Scotch
Illegal Mezcal

Private Barrel Selected Bourbon | 20

* 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

TAKING FLIGHT

The Robin | 28
Buffalo Trace | Woodford Reserve
Eagle Rare | Four Roses Single Barrel

The Chaffinch | 45
Macallan | Glenfiddich
Balvenie | Lagavulin

The Golden Eagle | 25
Lalo Blanco | Tequila Ocho Reposado
El Tesero Anejo | Illegal Mezcal

BEAK WETTERS

**Rotating Drafts
and Handhelds**

Maschio Prosecco | 12

Santa Marina Pinot Grigio | 12
Wildsong Sauvignon Blanc | 12
DAOU Chardonnay | 16

Crust **House Cabernet | 13**
Evolution Pinot Noir | 16
Caymus Conundrum | 14

Proudly Serving 9 oz. Pours.

FROM THE KITCHEN

Sunday - Thursday until 10pm | Friday & Saturday until Midnight

Bone Marrow | 16
Spiced Garlic | Parsley Oil
Charred Bread | Wilted Arugula

Optional Luge: 2 Shots of Bottled in
Bond Whiskey | 8 each

Charcuterie | 16
Italian Antipasti

Fried Calamari | 15
Pickled Fresnos | Fra Diavolo

Shrimp Oreganata | 18
Garlic Sautéed Shrimp | Garlic Buttered
Bread Crumbs | Citrus Butter Sauce

Meatballs | 13
Ricotta Cheese | Grilled Bread

Short Ribs & Parmesan Polenta | 28
Parmesan Polenta | Charred Broccolini

Angel Hair Pomodoro | 19
Cherry Tomatoes | Garlic Confit | Parmesan

Parpadelle Bolognese | 23
Beef and Pork Ragu | Parmesan

Chicken Alla Vodka | 24
Vodka Sauce | Pancetta | Fresh Mozzarella | Basil

Pizzetta Margherita | 14
San Marzano Tomatoes | Whole Milk Fresh
Mozzarella | 1st Pressed Olive Oil | Basil

Pizzetta Lombardi | 17
Mascarpone | Fig | Honey

Pizzetta Americano | 17
Pepperoni | Ricotta | Hot Honey

Mediterranean Farm Salad | 15
Farro | Field Greens | Roasted Artichokes
Cucumber | Tomato | Pickled Red Onions | Feta
House Vinaigrette

SWEETS

Tiramisu | 11
Espresso Soaked Ladyfingers | Sweet Cream

Warm Butter Cake | 11
Vanilla Bean Ice Cream

Nutella® Cheesecake | 11
NY Style | Graham Cracker Crust

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



THE BLUE HERON
SPIRITS LIST



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