

COCKTAILS

At Night Heron, you will probably notice familiar and classic drinks on our menu and subsequently the places and eras of their creation. These drinks are the canon of America's classic drinking culture. There are infinite ways to spin these classics. What follows are our favorites.

Don't stress too much about knowing or not knowing all the ingredients. If you like the original, we can all but guarantee you'll enjoy our take. Cheers.

Salty Dog (New York Times, 1968) \$11

Honeysuckle vodka, grapefruit, black pepper, vanilla, pink salt

Mule Variations (Smirnoff, 1941) \$11

Apple brandy, apricot, lemon, spicy ginger, lavender

Margarita (Pendennis Club, 1930s) \$11

Sotol blanco, grapefruit, lime, tarragon, vanilla, egg white, salt

Sangria (Introduced to America, World's Fair, 1964) \$52, serves 4-6

White wine, Pimm's, citrus, passionfruit, accoutrements

Highball (Introduced to America from England, 1894) \$11

Rums, pineapple, sparkling coconut

Tom Collins (England, 1860s) \$12

Gin & grappa, almond, lemon lime curd, hibiscus molasses, soda

Shandy (Europe at-large, 1800s) \$12

Milk stout, amaro, lime, chocolate

Gin, Tonic (British East India Company, India, 1700s) \$12

Gin, tropical fruit, elderflower tonic, lime, lavender

Negroni (Caffe Casoni, Florence, Italy, 1919) \$11
Gin, Campari, bitter vermouth, caramelized orange

Manhattan (Disputed, New York City, 1860s) \$12
Bourbon, madeira, orange, amaro

Old Fashioned Whiskey Cocktail (Pendennis Club, 1880s) \$11
Bourbon, piñon, dark sugar, aromatic bitters, citrus peel, cherry

dessert cocktails

Grasshopper (Tujague's, French Quarter, NOLA, 1950s) \$9
Crème de menthe & cacao, cream, Fernet Vallet, sea salt

brunch cocktails (sa & su 11a-3:30p)

Painkiller (Soggy Dollar Bar, Virgin Islands, 1970s) \$11
Rums, sherry, coconut cream, pineapple, orange

Vampiro (Oscar Hernández, Mexico, 1970s) \$10
Tequila, beet, carrot, grapefruit, lime

Bloody Mary (Harry's New York Bar, Paris, 1920s) \$11
Vodka, tomato, bergamot, lemon, black pepper, spices

Corpse Reviver No. 3 - Frappe (Harry Craddock, 1930) \$12
Cognac, orange, Campari, lemon