

At Night Heron, our food and drink celebrate the collision of island and beach cultures from all over the world.

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## COCKTAILS

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Our cocktail menu is full of familiar and classic drinks. What follows are spins on some of our favorites, filtered through a lens that might transport one's mind to a Jerk chicken shack in Jamaica, a sugar cane field in St. Lucia, or a beach in the Philippines.

### ~ EASY DRINKERS ~

- Salty Dog** (New York Times, 1968) \$11  
Honeysuckle vodka, grapefruit, black pepper, vanilla, pink salt, egg white
- Mule** (Smirnoff, 1941) \$11  
Apple brandy, apricot, lemon, Goya ginger beer, lavender
- Margarita** (Pendennis Club, 1930s) \$11  
Sotol blanco, grapefruit, lime, tarragon, vanilla, egg white, salt
- Collins** (England, 1860s) \$12  
Gin & grappa, almond, lemon lime curd, hibiscus molasses, soda
- Sidecar** (Harry MacElhone, Paris, 1922) \$11  
Pisco (Bolivian brandy), velvet falernum, lemon, apricot, allspice
- Daiquiri** (Likely Jennings Cox, Cuba, 1898) \$11  
Serrano cachaça, coconut, lime, Jamaican bitters, salt
- Jungle bird** (The Aviary Bar at Kuala Lumpur, 1970's) \$10  
Blackstrap rum, Jamaican rum, pineapple-lime sherbet, campari, lime juice, lime and mole bitters

~ **Sangria** ~  
*large format*  
(serves 4-6!)

Introduced to America, World's Fair, 1964 \$52  
*White wine, Pimm's, citrus, Pineau de Charantes*

### ~ FROZEN ~

- Frosé** (Disputed, New York City, 2016) \$9  
Rosé, Luxardo aperitivo, lemon, strawberry, lemon oleo, basil cordial  
*~ Make It Even Better: Add a Campari Floater for \$2 ~*
- Piña Colada** (Beachcomber Bar, Puerto Rico, 1954) \$10  
Many rums, fresh pineapple, coconut cream, lime, nutmeg

~ **BUBBLES** ~

- Mojito** (Havana, Cuba, 16th Century) \$10  
Coconut-infused Night Heron rum blend, calamansi lime, Thai lime, fresh mint, topo chico
- Airmail** (Unknown - first documented in 1949) \$12  
Rums, grapefruit, Thai lime, black pepper, honey, bubbles
- Highball** (Disputed, New York, 1920s) \$11  
Plantation Pineapple rum, Waterloo sparkling coconut
- Shandy** (Europe at-large, 1800s) \$12  
Damoiseau rhum, Uruapan rum, grapefruit, lemon, lemon oleo, citron sauvage, gose
- Gin + Tonic** (British East India Company, India, 1700s) \$12  
Gin, elderflower tonic, St Germain, sumac, lime

~ **SPIRITOUS** ~

- Mint Julep** (Europe, 1780's) \$11  
Pineapple-infused Wild Turkey 101 Rye, Demerara-Persian lime cordial, mint
- Martini** (Disputed, perhaps Knickerbocker Hotel, mid-1800's) \$11  
Citadelle gin, lemongrass shochu, Noilly Prat, lemon oil
- Manhattan** (Disputed, New York City, 1860s) \$12  
Bourbon, madeira, orange, amaro
- Boulevardier** (Erskine Gwynne, Paris, 1920s) \$12  
Old Forester Proprietary, Chinato, Campari, Kinsman apricot
- Old Fashioned Whiskey Cocktail** (Pendennis Club, 1880s) \$11  
Bourbon, rum, cognac, coconut-lime cordial, citrus peel, cherry

~ **Cheap Thrills** ~

\$ **3**

Add a Lone Star Draft (12 oz) for \$1

SHOTS

- ~ Pineapple-infused  
Four Roses Bourbon  
~ Plantation Dark Rum  
~ Lunazul Tequila