

## seasonal cocktails

12

### NEW ENGLAND SMASH

Four Roses Bourbon, Lemon, Mint, Maple Syrup

### BARR HILL BEE'S KNEES

Barr Hill Gin, Lemon Juice  
Caledonia Spirits Honey Syrup

### GRILLED PINEAPPLE DAIQUIRI

House-Infused Grilled Pineapple Rum  
Rhum J.M. Agricole, Lime Juice, Simple Syrup

### TEA & TOAST

Redemption Rye, Citrus Marmalade  
Black Tea Syrup, Lemon, Candied Lemon Peel

### FLORADORA

Beefeater Gin, Chambord, Lime  
Ginger Simple Syrup, Soda

### APEROL SPRITZ

Aperol, Cantine Maschio Prosecco, Soda, Orange

### GEORGIA O'KEEFFE

Espolon Blanco Tequila, Aperol  
Fresh Lime & Grapefruit Juices  
Rosemary Simple Syrup

### BEET MARTINI

House-Infused Beet Vodka, Fennel Liqueur, Lemon

### SANGRIA

Red Wine, Brandy, Citrus

8

## beer AND cider

### ON TAP

Cambridge Brewing, Cambridge, MA *Flower Child IPA* 8  
Avery Brewing, Boulder, CO *White Rascal Belgian White Ale* 8  
Element Beer, Millers Falls, MA *Red Giant Amber Ale* 9  
Spencer Brewery, Spencer, MA *Trappist Ale* 9

### BOTTLES & CANS

Dogfish Head Brewing, Milton DE *60 Minute IPA* 7  
Boulevard Brewing, Kansas City, MO *Tank 7 Farmhouse Ale* 8  
Bear & Bramble, Florence, MA *Strawberry Saison (500ml)* 12  
Stella Artois, Leuven, Belgium *European Pale Lager* 5  
Amstel Light, Zoeterwoude, Netherlands *American Light Lager* 5

### GLUTEN FREE & CIDER

Artifact Cider, Everett, MA *Feels Like Home NE Style Cider* <sup>GF</sup> 8  
Glutenberg, Montreal, QC *India Pale Ale* <sup>GF</sup> 7

## non alcoholic

### CRANBERRY COOLER

Cranberry Juice, Lime, Soda  
5

### T & B

Fever Tree Tonic  
Angostura Bitters, Lime  
5

### MAINE ROOT CRAFT SODAS

Ginger Brew  
Root Beer  
Blueberry

5

### GOOD AS NEW

Lemon, Grapefruit, Orgeat  
Simple Syrup, Soda  
8

### PEACH BITTER HAVE MY HONEY

Lemon, Honey Syrup  
Peach Bitters, Ginger Ale  
8

## blue heron classics

12

### BLUE HERON

Prairie Organic Gin, Cointreau, Alize, Lime Juice  
Flamed Orange Peel

### D & B'S GIN AND TONIC

Hendricks Gin, Muddled Cucumber, Lime  
Fever Tree Tonic Lite

### THE HEALER

Basil Hayden's Bourbon, Ginger Simple Syrup  
Grapefruit Bitters, Orange Round

### PAPER PLANE

Elijah Craig Bourbon, Amaro Nonino, Aperol, Lemon

### SAZERAC COCKTAIL

Sazerac Rye, Absinthe Rinse  
Peychaud's Bitters, Lemon Twist

### SHE SAID

Muddled Orange, Mint, Lemon Juice  
Prosecco, Limoncello

### PISCO SOUR

Pisco, Lime Juice, Egg White, Angostura Bitters

### PEAR MARTINI

Belle de Brillet, Grey Goose La Poire, Lemon Twist

### BLUE HERON MARGARITA

Herradura Añejo, Cointreau, Fresh Lime, Simple Syrup

### DIRTY BLEU MARTINI

Prairie Organic Gin, Dry Vermouth, Olive Brine  
Bleu Cheese Stuffed Olive

### BLUE HERON OLD-FASHIONED

WhistlePig Rye, Angostura Bitters  
Luxardo Maraschino Cherry, Orange

18

## craft spirits

### GIN

Barr Hill 9.5  
St. George Botanicore 10  
Hendrick's 10  
Monkey 47 20

### SCOTCH

Glenlivet 12 Year 12  
Glenmorangie 10 Year 10  
Oban 14 Year 16  
Macallan 12 Year 14  
Laphroaig 10 Year 13  
Highland Park 18 Year 26

### RUM

Blackwell Black Gold Reserve 8  
Dos Maderas Cask & Barrel 5+3 9  
Rhum Barbancourt 4 Year Aged 10  
Rhum J.M Agricole Gold 10

### AMERICAN WHISKEY

Bulleit Rye 9  
Sazerac Rye 6 Year 9  
Old Potrero Rye 16  
WhistlePig Rye 10 Year 18  
Westland Single Malt 18  
Westland Single Malt, Peated 18

### BOURBON

Elijah Craig 12 Year 9  
Knob Creek 9 Year 10  
Woodford Reserve 10  
Basil Hayden 8 Year 12  
Blanton's Single Barrel 15  
Angel's Envy Port Finish 15  
Van Winkle 12 Year 25  
Pappy Van Winkle 15 Year 50  
George T. Stagg Barrel Proof 52

### APÉRITIFS

Kina Lillet Blanc 9  
Kina Lillet Rouge 9  
Carpano Antica 12  
Punt e Mes 12  
Caperitif 13