

# THE LOG CABIN

During Prohibition times (1920-1933) when these classic cocktails were originally created, quality alcohol was certainly scarce and hard to come by. During this period, for the first time bartenders were forced to create drinks using citrus flavors and sweeteners in their recipes. Although these additions to "bath tub" and "backwoods" prohibition era spirits are very simple and basic, the cocktails that emerged still remain prominent in what we enjoy almost 100 years later today. Please enjoy a modern twist on a few of our selections from this innovative era...

## SIGNATURE ICONS

**THE CABIN IN THE WOODS** | The Log Cabin Edition Knob Creek, smoked maple syrup, orange bitters, \*Our signature smoked Old Fashion\* \$20

**THE FORBIDDEN CABIN** | The Log Cabin Edition Knob Creek, Angostura bitters, antica sweet vermouth; served with a Luxardo cherry \$23

**THE BLIND PIG** | Whistle Pig Rye Whiskey, Antica sweet vermouth, angostura bitters \$25

## VINTAGE COMPOSITIONS

**BOULEVARDIER** | Bulleit rye whiskey, Campari, Sweet Vermouth, served on a large ice rock \$14

**THE LUMIÈRE** | Gordon's gin, Chase St. Germaine elderflower liqueur, green Chartreuse, lime juice, with a dash of orange bitters \$14

**SAZERAC** | Whiskey or Cognac, Peychaud bitters, simple syrup, in an absinth atomized glass \$14

**AVIATION** | Gordon's gin, Crème de Violette, Maraschino liqueur, fresh squeezed lemon juice \$14

**PENICILLIN** | Dewar's 12 year, fresh squeezed lemon juice, honey-ginger simple syrup, served in a scotch atomized glass with candied ginger \$14

## RED WINE BY THE GLASS

**SEAN MINOR PINOT NOIR** | Central Coast, California \$14

**BORDEAUX** | Chateau Platon Rouge, Bordeaux, France \$13

**CABERNET SAUVIGNON** | Brown 'Heritage' Columbia Valley, Washington \$14

**ARGANTE SUPER TUSCAN** | Toscana, Italy \$17

**EASTON ZINFANDEL** | Amador County, California \$17

**ALBERTO BOCELLI SANGIOVESE ROSSO** | Toscana, Italy \$9

**TERRE ROUGE SYRAH** | Les Cotes De L'ouest, California \$12

## ECCENTRIC & UNIQUE

**PEAR BLOSSOM** | pear flavored vodka, Amaretto, lemon juice, simple syrup \$12

**LEOLA LEMONADE** | Log Cabin Knob Creek Bourbon, lemonade, basil syrup, Sprite \$15

**PINEAPPLE MANGO MOJITO** | white rum, pineapple, mango soda, lime, mint syrup \$12

**WISH** | vanilla vodka, Frangelico, lemon juice, pineapple juice, ginger syrup \$14

**SPEAK EASY** | Citrus flavored vodka, peach puree, pineapple juice, ginger ale \$12

**APEROL SPRITZER** | Aperol, Prosecco, club soda \$12

## SEASONAL

**SPRING SANGRIA** | White wine, citrus vodka, peach schnapps, strawberry syrup \$14

## MOCKTAILS (NON-ALCHOLIC)

**PEACH SANGRIA** | peach puree, pineapple juice, ginger ale \$8

**WILD BERRY** | blueberry, pineapple juice, lemon lime soda \$8

## WHITE WINE BY THE GLASS

**ACINUM PROSECCO** | Prosecco, Italy \$11

**RICOSSA MOSCATO D'ASTI** | Piedmont, Italy \$13

**CANYON OAKS WHITE ZINFANDEL** | \$10

**PIKE ROAD PINO GRIS** | Willamette Valley, Oregon \$12

**LOUIS LATOUR ARDECHE** | Chardonnay, France \$14

**ARONA SAUVIGNON BLANC** | Marlborough, New Zealand \$12

**VINO CASA SMITH** | Rose, Washington \$11