

Worman  
House  
BISTRO

COCKTAIL  
MENU

# THE WORMAN HOUSE

The Worman House is the heart of Big Cedar Lodge. This stately Tudor manor was built in the early 1920s. It was the summer home of a wealthy railroad executive, Harry Worman, and his young bride, Dorothy. When it was built, the home was a marvel, with running water, electricity, and even indoor plumbing. (Most Ozarkers waited another 30 years before these “newfangled” conveniences became part of everyday life.)

The house was modeled after posh country estates found in the Northeast, but there is a bit of the railroad inside. The beams in the ceilings and foot-thick walls are actually railroad ties, like those used by the Frisco railroad where Harry worked.

Though the home was a “wilderness retreat,” if you visited in the 1920s you might be surprised at how elegant the home and lifestyle were. Guests dressed up for dinner each night, and food and wines were brought in from Springfield. We are proud to continue this tradition of hospitality at The Historic Worman House.



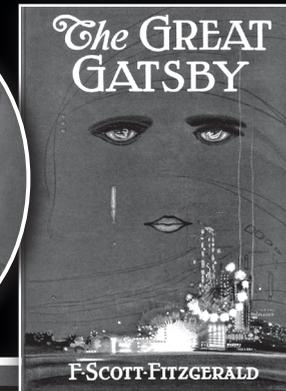
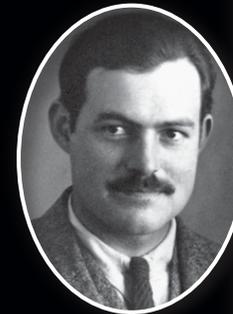
Dorothy & Harry Worman

# THE 1920s

The crazy years, or *les Années folles* as the French say, were an incredibly iconic time to be alive in Paris. This time period included the writings of Ernest Hemingway and F. Scott Fitzgerald, the paintings of Pablo Picasso and the performances of Missouri-born Josephine Baker.

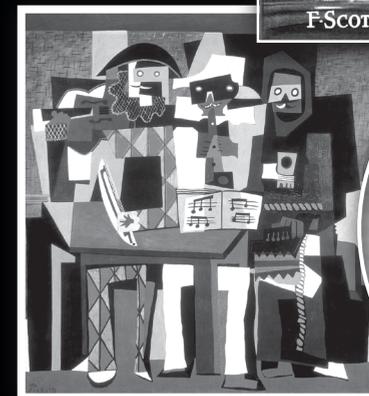
These were the cocktails that defined and were inspired by that period.

Ernest Hemingway



The Great Gatsby by F. Scott Fitzgerald

Three Musicians by Pablo Picasso



Josephine Baker



1917

## SIDECAR

**Cognac, Orange Liqueur, Lemon**

*This classic cognac cocktail could be described as the French margarita. Shaken with ice and served up in a coupe.*

An American army captain would often travel to the bar in the sidecar of his friend's motorbike. He wanted a drink to warm him up before dinner and cognac was the immediate suggestion.

However, because it was not seen as an appropriate drink so early in the evening, the bartender mixed some Cointreau and lemon juice with it.

Thus, the Sidecar was born.



1919

## THE BLONDE ZELDA

**Gin, Orange Liqueur, Limoncello, Lemon**

*Soft and elegant, the Blonde Zelda is simply everything a cocktail should be.*

Harry Craddock claimed that he named the cocktail after F. Scott Fitzgerald's wife, Zelda, who would often drink at the Savoy and had bleach blonde hair. F. Scott Fitzgerald being most famously known for writing the classic book, *The Great Gatsby*.

Within the walls of the Savoy is a 90-year-old cocktail shaker filled with a cocktail consisting of Plymouth gin, lemon juice and Cointreau.

During an Art Deco refurb in 1927, Harry buried the cocktail within the walls. Despite many attempts to locate the ancient silver vessel, it has never been found. However, the ghost of Zelda is seen regularly.



1919

## THE VOLSTEAD

**Currant Infused Rye Whiskey, Cognac, Fennel Bitters**

*This cocktail is a play on a Sazerac, a close cousin of the old fashioned and the official drink of its birthplace New Orleans. Stirred and spirit forward, this cocktail is served on the rocks.*

The Volstead Act was enacted in 1919 to give teeth to the enforcement of the Eighteenth Amendment which prohibited the manufacture and sale of alcoholic beverages. Federal dry agents were responsible for enforcing these laws, and one of the most famous was Izzy Einstein. Although followed by the press like a movie star, Izzy was a master of disguise. He arrived in New Orleans in 1923 as part of a nationwide investigation to learn where alcoholic drinks were the easiest to find.

New Orleans won with a time of 35 seconds. On the ride from the railroad station to his hotel, Izzy asked his taxi driver where drinks were sold... The driver offered to sell him a bottle from under the seat.



1920s

## THE FLAPPER

**Chai Infused Vodka, Pear Liqueur, Orgeat, Brut Rose**

*Tall and lean, this classy cocktail embodies the quintessential flapper. An icon of the roaring twenties, a flapper always knew how to have a good time.*

Flappers of the 1920s were young women known for their energetic freedom, embracing a lifestyle viewed by many at the time as outrageous, immoral or downright dangerous. Now considered the first generation of independent American women, flappers pushed barriers in economic and political freedom for women.



1925

## THE DAISY FAY

**Vodka, Candied Beet Juice, Cinnamon, Pomegranate, Rosemary**

*Complex and deliciously refreshing, this cocktail will change what you think about beets. Served with a dusting of beet powder and a rosemary sprig, you'll want to take a picture before taking a sip.*

Daisy Fay Buchanan is a fictional character in F. Scott Fitzgerald's novel *The Great Gatsby*. Depicted as a socialite housewife, she was incredibly beautiful and famous for being "the Golden Girl" due to her elegance and aristocratic background. According to Fitzgerald, Daisy was based on Chicago socialite and debutante Ginevra King, whom he had met while a student at Princeton University. Immediately infatuated, Fitzgerald remained devoted to Ginevra as long as she allowed it, and daily wrote her the incoherent, expressive letters of a young lover. She would become his inspiration for Daisy, as well as several other characters in his novels and short stories.



1925

## FRENCH 75, OR SOIXANTE-QUINZE (IF YOU'RE FEELING FANCY)

**Gin, Champagne, Lemon**

*Beautifully boozy and bubbly, we stick with the original recipe and serve it up in a coupe.*

Named after a French 75mm field gun, it got its name because it packed a punch.

Created at the New York Bar in Paris in 1925.



1927

## THE JOSEPHINE

**Scotch, Honey, Cinnamon, Lemon**

*Perfect on a chilly day or as a nightcap, this hot toddy is sure to cure any of your ailments... even if it's just needing a cocktail.*

Josephine Baker was a St. Louis and American-born French dancer and singer who symbolized the beauty and vitality of Black American culture, which took Paris by storm in the 1920s. She went on to become one of the most popular music hall entertainers in France.



1927

## THE FRISCO

**Bourbon, Campari, Sweet Vermouth**

*This tasty twist on a boulevardier is stirred to chill and served up in a coupe.*

This simple cocktail is essentially a Negroni with whiskey rather than gin. It dates back to the late 1920s, but has recently enjoyed a comeback in bars across the country. In the twenties, a boulevardier was a nickname for a well-dressed Parisian man.



## AMERICAN BEER

Miller Lite      Budweiser      Heineken  
Coors Light      Bud Light      Heineken Zero

## IMPORTED BEER

Stella Artois      Saison Dupont  
Kronenbourg 1664      Chimay Première  
Kronenbourg 1664 Blanc      Lindeman's Raspberry  
Framboise

## BOURBON

Buffalo Trace      Angel's Envy  
Blanton's      Henry McKenna BIB  
Basil Hayden Toast      Willett  
Eagle Rare      Weller CYPB  
Rittenhouse Rye      Weller 12  
Jefferson's Ocean      Elmer T. Lee  
Barrell 15      Jack Daniels  
Rabbit Hole Cavehill      Gentleman Jack  
Maker's Mark      Woodford  
Maker's Mark Cask Strength      Woodford Double Oak  
Maker's Mark 46      Bernheim Wheat  
Maker's Mark 46 Cask  
Strength      Four Roses Single Barrel  
Knob Creek

## RYE WHISKEYS

Angel's Envy Finished Rye      Templeton 4 yr  
Rittenhouse Rye      Basil Hayden Special Dark  
Pendleton      A Midwinter's Night Dram  
WhistlePig 12 yr      High West  
Willett      Rendezvous Rye

## SCOTCH

Balvenie Doublewood 12 yr      Auchentoshan  
Balvenie Caribbean Cask 14 yr      Macallan 12 yr  
Balvenie Single Barrel 15 yr      Macallan 18 yr  
Glenfiddich 15 yr      Johnny Walker Blue  
Glenfiddich 18 yr      Monkey Shoulder  
Glenlivet 12 yr      Dewar's  
Glenlivet 15 yr  
Glenlivet 18 yr

## DESSERT COCKTAILS

### **Brandy Alexander**

Cognac, Crème de Cacao, Cream

*An indulgent classic made popular during the 21st century.*

### **The Widows Kiss**

Vodka, Espresso Coffee, Chocolate Liqueur

*Dangerously drinkable and perfect paired with dessert or on its own.*

### **My Dame Dorothy**

Scotch, Sherry, Walnut, Chocolate

*Lively, spirit forward and certain to bring out your fiery streak.*

## DESSERT WINES

### ICEWINE

#### **Inniskillin Vidal Icewine, Ontario**

Tropical Aromas, Mango, Lychee, Natural Acidity

#### **Inniskillin Cabernet Franc Icewine**

Strawberry-like Aromas & Flavors

### SAUTERNES

#### **Château Rieussec, France**

#### **Château Climens, Barsac, France**

### PORT WINES

#### **Graham's Tawny Port, 20 year, Portugal**

Amber Golden Color, Almonds, Orange Peel  
*Rich & Smooth Finish*

#### **Quinta do Tedo, Ruby Port, 6 year, Portugal**

Black Fruit, Raspberry, Mint  
*Generous & Complex Finish*

## CORDIALS

### 1 OZ. POURS

#### **Hennessy XO Cognac, France**

Caramel, Cinnamon, Grape, Vanilla

#### **LOUIS XIII Cognac**

by Rémy Martin

#### **Disaronno**

Almond

#### **Bailey's Irish Cream**

Whiskey, Cream

#### **Bénédictine**

Honey, Citrus, Herbs

#### **Frangelico**

Hazelnut

#### **Grand Marnier**

Bitter & Sweet Oranges

#### **Kahlúa**

Coffee

#### **Amaro Averna**

Annise, Citrus, Juniper

#### **Fernet-Branca**

Rhubarb, Saffron, Cardamom



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