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.

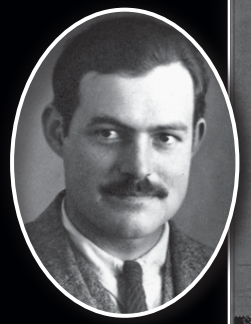
Though the home was a "wilderness retreat," if you visited in the 1920s you might be surprised at how elegant the home and lifestyle were. Guests dressed up for dinner each night, and food and wines were brought in from Springfield. We are proud to continue this tradition of hospitality at The Historic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

Dorothy & Harry Worman

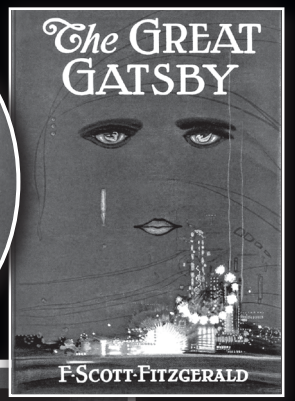
The 1920s

Les Années folles, or "the crazy years," 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.

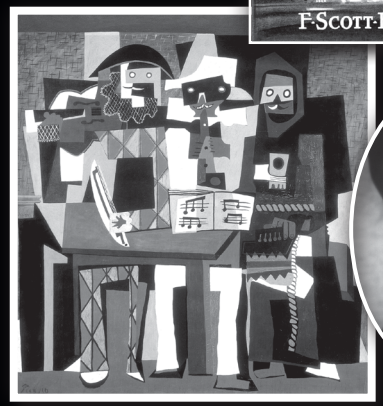
These were the cocktails that defined and were inspired by that period.



Ernest Hemingway



The Great Gatsby ***by F. Scott Fitzgerald***



Three Musicians ***by Pablo Picasso***

Josephine Baker

1927

The Frisco

Bourbon, Campari, Sweet Vermouth

This tasty twist on a Negroni is stirred to chill and served on the rocks.

This simple cocktail, basically a Negroni made with whiskey instead of gin, dates back to the late 1920s, but has recently enjoyed a comeback in bars across the country.

1932

Death in the Afternoon

Kübler Absinthe, Champagne

Deliciously different, this drink is served ice cold in a Champagne flute.

This was Ernest Hemingway's signature drink while in France. He used it as his muse.

This potent mixture of absinthe and champagne shares its name with Hemingway's 1932 book about Spanish bullfighting. Supposedly, the drink was created by the author after enjoying absinthe during his time in France.

1930s

Between the Sheets

Cognac, Dry Curacao, White Rum, Lemon

This citrus centered cocktail is shaken and served up in a coupe.

Created in the 1930s during prohibition by Harry MacElhone of Harry's New York Bar in Paris, this is a delicious twist on a Sidecar.

1925

Pépa

Cognac, Vodka, Dry Vermouth

Somehow surprisingly simple yet complex, this cocktail is stirred to chill and can be served up or on the rocks.

Named after the French starlet Pépa Bonafé, a silent screen star in Europe from 1913 to 1929. What she seems to be best known for, however, is being the subject of an iconic Art Deco poster by Jean Carlu, a French artist and graphic designer. After losing his drawing arm in an accident in 1918, he learned to draw with his other hand and dove right back into graphic design, becoming one of the first artists to recognize that strong colors and bold lines could help fix advertisements in the minds of the viewer.

1920

The Rose

Gin, Dry Vermouth, Cherry Brandy, Raspberry

Dashing and delightfully dry with hints of fruit, this cocktail is stirred to chill and served in a martini glass.

This cocktail gets its name from its eye-catching pink color. It was created around 1920 by Johnny Mitta, barman at Paris's renowned Chatham Hotel.

One of the most popular cocktails of that decade, we think this one is long overdue for a resurgence.

1925

French 75 or Soixante Quinze

Gin, Champagne, Fresh Squeezed Lemon

Beautifully boozy and bubbly, we stick with the original recipe and served in a Champagne flute.

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.

1917

Sidecar

Cognac, Orange Liquor, Fresh Squeezed 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

Blonde Zelda

Gin, Orange Liquor, Fresh Squeezed Lemon

Soft and elegant, the Blonde Zelda is simply everything a cocktail should be. Shaken with ice and served up in a coupe.

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.

BIG CEDAR® LODGE

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