



Sable Lodge, Premier Bow Hunting Lodge

Sable Lodge Craft Cocktails

(A sampling from our cocktail menu. Our barrel aged cocktail selection changes every few months.)

The Sazerac

This cocktail is steeped in history and is often referred to as one of America's oldest drinks. Originally made with French Cognac called Sazerac-de-Forge et Fils and using a Bitters made by a local apothecary named Antoine Amedie Peychaud. The recipe changed in 1870 to replace the Cognac with Rye Whiskey. When making The Sazerac barrel aged, the barrel will have been swirled with Absinthe to create the original flavour.

The Reverse Manhattan

Legend has it that the Manhattan cocktail was first made at The Manhattan Club, New York in the 1870's for Lady Randolph Churchill, mother of Sir Winston Churchill. Legend or truth we have put a twist on the original by adding two parts vermouth to one part rye whiskey, thus creating the perfect reverse Manhattan.

Negroni

In 1919 Italy, at a small Cafe Casoni, an Italian Count attempted to strengthen his favorite drink by adding gin instead of soda and created a new cocktail which was named the Negroni. The cocktail became a favorite of Ernest Hemingway who preferred his Negroni with Old Tom Gin and Punt e Mes vermouth. At Sable Lodge we recreate Hemingway's favorite for you by combining Ransom Old Tom Gin, Punt e Mes and Campari, making one of the best versions available in the world today.

Ti Punch

The perfect Ti Punch is a cocktail like no other. The balance of the sweet sugar mixed with tart lime juice, squeezed over the finest quality Agricole Rum. Sable Lodge has a number of quality rums and we have selected one of the best to use in the pursuit of perfection.

Gold Rush

The youngest of our barrel aged classics. The Gold Rush was first made at Milk and Honey in New York in 2003. The Gold Rush combines a fine Bourbon whiskey with squeezed lemon juice and a local honey from the town of Cradock.

Old Fashion

Sable Lodge brings alive the taste of the original, by combining the finest quality bourbon with fresh orange, bitters, and sugar, stirred to just a slight dilution, always maintaining a perfect balance, as this classic demands.



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La Floridita

A "Hemingway-style" Daiquiri, named after the countless daiquiri's Hemingway, enjoyed at the La Floridita Bar, Havana, Cuba in the 1920's. La Floridita, made unique by adding Luxardo maraschino liqueur, combined with Havana Club rum, freshly squeezed lime and finished with a squeeze of pink grapefruit.

Chet Baker

Rumored to be named after the famous American Jazz musician, the Chet Baker is a true gentleman's cocktail, sophisticated as it is smooth. At Sable Lodge our barkeep makes the Chet Baker with aged Cuban rum, sweetened with honey and stirred with a hint of Punt e Mes sweet vermouth.

Fox Rose Fizz

This craft cocktail is a guest favorite in the Buffalo bar at Sable Lodge. The Fox Rose Fizz is created by using bonded Rye Whiskey, fresh orange flesh lightly muddled with local honey, handmade ginger syrup, freshly squeezed lemon and a dash of bitters, then shaken to a perfect chill and topped with sparkling water to create an elegant fizz.

Old Cuban

A sophisticated twist on the classic Cuban Mojito. Our Sable Lodge barkeep uses aged rum and muddles mint with handmade syrup, freshly squeezed lime and a dash of bitters, shaken to a chill and topped with champagne, creating the Old Cuban Cocktail.

Feel free to inform us of your favorite cocktail, we will make sure to have it resting in the barrel upon your arrival.