

COMMONS

— LOUNGE —

At The Logan, we honor the history of this great city
as the first metropolis of our great nation.

We also celebrate the ways hotels here and abroad
have shaped our culture and educated the way we drink.

Here we present a list of cocktails curated from hotels
around the world. Many of these drinks have become
standard classics while some have been lost to time.

Each reflects strides made by hotel bartenders
to satisfy the needs of the drinking public.

We offer them to you now with the same
spirit of hospitality.

CLASSIC HOTEL COCKTAILS

Tom Collins

12

Limmer's Hotel, London - John Collins, 1830

Tanqueray Gin, Citrus, Soda

The Tom Collins is a Collins cocktail made from gin, lemon juice, sugar, and carbonated water. First memorialized in writing in 1876 by Jerry Thomas, "the father of American mixology", this "gin and sparkling lemonade" drink is typically served in a Collins glass over ice.

Japanese Cocktail

15

Metropolitan Hotel, Manhattan - Jerry Thomas, 1860

Cognac, Orgeat, Angostura

Created to honor and entertain the first delegation from Japan to the US, who completed their tour of the nation with a tour of New York cocktail bars.

Clover Club

14

Bellevue-Stratford Hotel, Philadelphia - George Boldt, 1901

Gin, Lemon, Raspberry Syrup, Egg White

Named for the raucous club of journalists who gathered at the posh hotel. It gained international fame when its creator moved to the Waldorf-Astoria.

Hanky Panky

14

Savoy Hotel, London - Ada Coleman, 1925

Bombay Gin, Vermouth, Fernet Branca

When this Martini variation was finally perfected by the original barmaid of the Savoy, her guest exclaimed, "By Jove! That's the real hanky-panky!"

Quarantine Cocktail

13

Manila Hotel, Philippines - Walter E "Monk" Antrim, 1926

Rum, Gin, Citrus, Egg White

This complex eye-opener is thought-provoking enough to have drawn guests from far and wide to this popular Prohibition-era port.

CLASSIC HOTEL COCKTAILS

Vieux Carre 15

Hotel Monteleone, New Orleans - Walter Bergeron, 1933

Cognac, Rye, Vermouth, Benedictine

This drink was invented in 1938 by Walter Bergeron, the head bartender at the Monteleone Hotel in New Orleans, and is named after the French term for what we call "The French Quarter" ... le Vieux Carré ("Old Square").

Prado 15

Del Prado Hotel, Mexico City - 1950

Olmeca Altos, Lemon, Maraschino, Grenadine, Egg White

The first tequila cocktail created for tourists, who came to this elegant hotel for the peaceful park outside and the controversial Diego Rivera mural inside.

Diamondback 16

Lord Baltimore Hotel, Baltimore - 1951

Rye, Yellow Chartreuse, Brandy

The namesake of the Diamondback Lounge doesn't bite like a snake, but rather honors the flag of the Free State. Here presented in the finest fashion possible.

Seelbach Cocktail 15

Seelbach Hotel, Louisville, KY - Adam Seger, 1995

Woodford Reserve, Cointreau, Bitters, Champagne

This classic cocktail celebrates the rich history of Kentucky, as well as American culture.

Silent Dogwood 14

The Logan, Philadelphia - Brandon Wise, 2015

Deep Eddy Vodka, Citrus, Honey, Sparkling Rosé

To the grand tradition of hotel drinks, we offer this delicate, flavorful, and refreshing pick-me-up to surprise and delight the palate.

WINE

RED WINE

CHAD PINOT NOIR, Willamette Valley, OR	18
EOS ZINFANDEL, Paso Robles, CA	16
EL PORTILLO MALBEC, Mendoza, AR	14
JOEL GOTT 815 CABERNET SAUVIGNON, Napa, CA	18

WHITE WINE

RUFFINO LUMINA PINOT GRIGIO, Venezia Giulia, IT	13
TRINCHERO "MARY'S VINEYARD" SAUVIGNON BLANC, Napa, CA	18
JOEL GOTT UNOAKED CHARDONNAY, Varied Regions, CA	18
KENDALL JACKSON VITNER'S RESERVE ROSÉ, Varied Regions, CA	18

BUBBLES

CHANDON BRUT CLASSIC, Napa, CA	20
LA MARCA PROSECCO, Veneto, IT	18
ROTARI SPARKLING ROSÉ, Trento, IT	18

BEERS

DRAFT

FAT TIRE	7
DOGFISH HEAD	7
BALLAST POINT	7
GOOSE ISLAND	7

BOTTLE BEER

HEINEKEN	7
AMSTEL LIGHT	7
MILLER LIGHT	5
GOOSE ISLAND IPA	8
CORONA EXTRA	7
BLUE MOON WHEAT ALE	7
YUENGLING LAGER	6
WYNBRIDGE CIDER	8
STELLA ARTOIS	7

DESSERT

Chocolate Raspberry Torte	11
valrhona sponge cake, raspberry jam, white chocolate ganache	
Cheesecake	11
fresh peaches, graham cracker crust, white peach sorbet	

PORT

Dow's 10 Year Tawny	12
Dow's 20 Year Tawny	22
Dow's 30 Year Tawny	38
Smith-Woodhouse LBV	18
Kopke Colheita 1981	32

AMARI

Amari Nonino	15
Montenegro	14
Luxardo Amaro Abano	10
Averna	14
Fernet Branca	11
Branca Menta	13

SNACKS

Sundried Tomato Hummus	10
basil, seasonal vegetables, toasted pita chips	
Grilled Cheese	10
tomato, arugula, apricot chutney, raclette, gruyere, sourdough	
Avocado Toast	9
pico de gallo, lemon oil, arugula, multigrain	
Reuben Sliders	11
corned beef brisket, gruyere, sauerkraut, Russian dressing	
Fries	8
russet burbank	
Buffalo Wings	11
buffalo chicken wings, blue cheese dressing	
Fingerling Potato Chips	4
jalapeño dill	
Cheesesteak Spring Rolls	12
mama lil's peppers	
Mixed Green Salad	7
shaved raw vegetables, granola, cucumber basil vinaigrette	
<i>add grilled chicken breast +11</i>	
<i>add grilled shrimp +11</i>	
<i>add salmon +12</i>	
Bacon Cheddar Pretzel	6
honey mustard dressing	
Italian Sausage Flatbread	12
fresh tomato, mozzarella cheese	
Four Cheese Flatbread	12
roast garlic oil, mozzarella, taleggio, parmesan, ricotta	

*these items may be served raw or undercooked. consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

