

Shaken or Stirred

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Dogwood Cocktail Cabin Takes Mixology to New Heights

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There's a new drinking establishment downtown, and this time the focus is on a different favorite Oregon libation than beer—the farm-to-shaker craft cocktail. Owners Phoebe and Doug Pedersen have transformed the two-story space next to Barrio into The Dogwood Cocktail Cabin—a warm, woody bar where custom cocktails are the star of the show. The drink menu lists more than 30 martinis, margaritas and specialty drinks using fresh ingredients in inspired combinations.

The Pedersens know what they're doing when it comes to cocktail joints. Six years ago in Crested Butte, Colorado, they completely refurbished a nineteenth-century mining shack into a cozy lounge—the original Dogwood Cocktail Cabin. When the spot in Bend opened up unexpectedly last year, they jumped at the chance to set up shop in the Beaver State: Dogwood Cocktail Cabin #2 was born.

Phoebe is the visionary behind the cocktail extravaganza. During her first bartending gig in Portland (which is where the couple first met), before “mixology” was a thing, she was given free range to experiment and create. That passion has not dimmed over the years.

Do you want a vodka martini with pineapple, habanero and honey? Yep, you do—it’s called the Poco Loco, and its sweet frothiness with just a little heat hits all the right notes. Dogwood’s popular Beetnik martini—a combination of beet-infused vodka and spicy ginger—has been featured in *Bon Appetit* magazine.

Rye whiskey has made a comeback the past few years with the rise of specialty cocktails, and Dogwood’s menu is no exception. It offers the Rye-an Gosling—a rye and ginger beer cocktail with bitters and a touch of mint. And locals will appreciate the Native Shrub, a gin drink topped off with a splash of marionberry vinegar and fizz. Beer lovers, never fear—this is Bend after all—the Cabin features a rotating selection of popular local brews on tap.

When you’re putting this much care into your drink menu, the kitchen has the challenge of complementing those big flavors. Enter Chef Nick Ragazzo, a 2014 Central Oregon Top Chef Competition finalist and lover of old school hip-hop. “Basically, we hired him because we have the same taste in music,” jokes Phoebe. His incredible cooking skills didn’t hurt, either.

The Pedersens are finding it easier to fulfill their farm-to-table ethos in Oregon than Colorado. Ingredients are sourced locally—meat from DD Ranch in Terrebonne, cheese from Juniper Grove Farm, produce from 24 Carrot and Good Earth Farms and baked goods from Sparrow Bakery.

Dogwood’s is a small-plate menu, diverse yet harmonious as chef and bartender share ingredients. The famous fried mac and cheese was brought over from the Colorado menu, but the rest of the menu is seasonal and exclusive to the Bend cabin. Pork belly is cider-braised and served with roasted peaches. Soft steam buns are filled with tangy lamb and roasted tomato. Steak tartare with farm-fresh egg yolk is decidedly Central Oregon.

Make your own craft cocktail

Owner Phoebe Pedersen shares a couple of her fall favorites.

Pear-Sage Margarita

Ingredients

4 sage leaves

2 tbsp very ripe pears

3 oz tequila

1 oz fresh lemon/lime juice

1/2 oz simple syrup

Preparation

Muddle sage leaves and pears in ice.

Add tequila, simple syrup and lemon/lime juice. Shake and pour into glass. Garnish with lime wedge and sage leaf.

Tokyo Toddy

Ingredients

1 bottle of sake (750 mL)

4 green tea bags

2 cloves

2 slices of ginger

1/2 oz honey

1/2 oz lemon juice

thin apple slices

Preparation

Pour sake into glass jar. Add green tea bags (first dip in boiling water so they are steep-ready), cloves and ginger to infuse and let sit overnight. Strain. Heat 5 oz sake and put in snifter. Add honey, lemon juice and garnish with a thin slice of apple as large as the glass will allow. The apple gets slightly poached for a delicious finish.



The atmosphere is as unique as the food and drink. To achieve the cabinesque vibe, the Pedersens brought in all kinds of beautiful wood—the bar is covered in a light wood/dark wood 1980s ski chalet pattern, posts are covered to look like trees, big wood rounds form table tops. On top of that rustic base goes handpicked vintage and antique treasures—shelves are

filled with globes, books, mugs, lamps and clocks. Hanging over the bar are red and green ship lights turned into chandeliers.

Upstairs, there's an old fireplace from antebellum Georgia; downstairs, part of a caboose is an intimate table for two. On the main wall hangs a magnificent, whimsical illustration of animal people partying in the woods. (The Pedersens commissioned a friend, Phillip Newsome, to create it—we'll let you guess which animals represent Doug and Phoebe.)

For all of its specialty cocktail cool vibe, the service is down home and friendly. Dogwood Cocktail Cabin is a modern day mom and pop shop and a welcome alternative in a beer-centric town.

*147 Minnesota Ave., Bend
4 pm – close, Tues – Sun. Cabin Fever is 4 – 6 p.m.*