

Gourmet Meals and Artisan Cocktails Just 5 Minutes East of Nevada City at The Old 5 Mile House

By Valerie Moberg



If fine dining is your idea of a good time, then be sure to visit The Old 5 Mile House. Located just 5 minutes east of Nevada City on Highway 20 and first built in 1890 as a Stagecoach stop, The Old 5 Mile House is known for serving up roadhouse food from around the world. With tapas/small plates, pizza, pasta, and such main dishes as bratwurst, pork, chicken, and steak, each month this popular destination also features food from a different region of the world. Most recently, chef and owner Robert Smith, has added artisanal cocktails to the menu.

Until opening The Old 5 Mile House, Robert Smith, who goes out of his way to experience great food, wine, art, and music, didn't know much about artisanal cocktails. Realizing innovative, inspiring, cutting-edge cocktails were the trend in larger cities around the world, Smith decided to learn the secrets to mixing classic, pre-Prohibition-era spirits and bring this art form to Nevada City.

Smith explained, "Before prohibition, cocktails were considered to be high art and only the finest ingredients were used in crafting drinks. During Prohibition the quality of the liquor deteriorated and various mixes were added to improve the taste of inferior alcohol. It stayed this way for a while. How else can you explain the neon-colored maraschino cherry? Recently, there has been resurgence in the perfected technique and the carefully selected ingredients that typified the pre-prohibition era."

Working closely with his bartenders, Smith has crafted twelve wonderfully complex, flawless, and exquisite cocktails that are guaranteed to delight even the most sophisticated palates. In addition to flavor, a unique aspect of these cocktails is that the spirits aren't hidden. Quality is featured and only the best fruits and flavors are added. For example, the Old 5 Fashioned

features Luxardo Maraschino cherries imported from Italy, the Pisco Sour is made with fresh lime juice, and the Margarita contains blue agave rather than sugar.

Recently added to the cocktail menu are: Strawberry Capirinha with Basil, Cucumber Gimlet, Pomegranate Pleaser, Limoncello, Gingertini, Espressotini, Pisco Punch, and the 5Mile Mojito. By combining high-quality ingredients and careful attention to technique and tradition, The Old 5 Mile House has once again raised the gastronomic bar. In addition to classic, artisan cocktails the restaurant features Friday night's Paella on the Patio, live music, a summer Sunday pig roast, chocolate cherry pot pie, and the behind-the-bar-magic of Nick Fedoroff.

If you're looking for delicious meals and an opportunity to enjoy the highest quality spirits in an historic setting, be sure to stop by The Old 5 Mile House. Reservations are recommended. Call 530-265-5155.

Valerie Moberg is the proprietor of the historic Broad Street Inn, and the go-to person for information about Nevada City. Built in 1870, Broad Street Inn is a small, family-owned, eco-friendly green business that prides itself on providing comfortable accommodations at affordable rates. Located in the heart of historic downtown Nevada City, this Victorian inn offers six contemporary rooms and a peaceful garden setting just a short walk from downtown Nevada City's great shops, restaurants, theaters, and wineries. For more information about the Broad Street Inn and the Nevada City area, contact Valerie by phone (530.265.2239) or email (info@broadstreetinn.com) or on the Web: <http://www.broadstreetinn.com>.