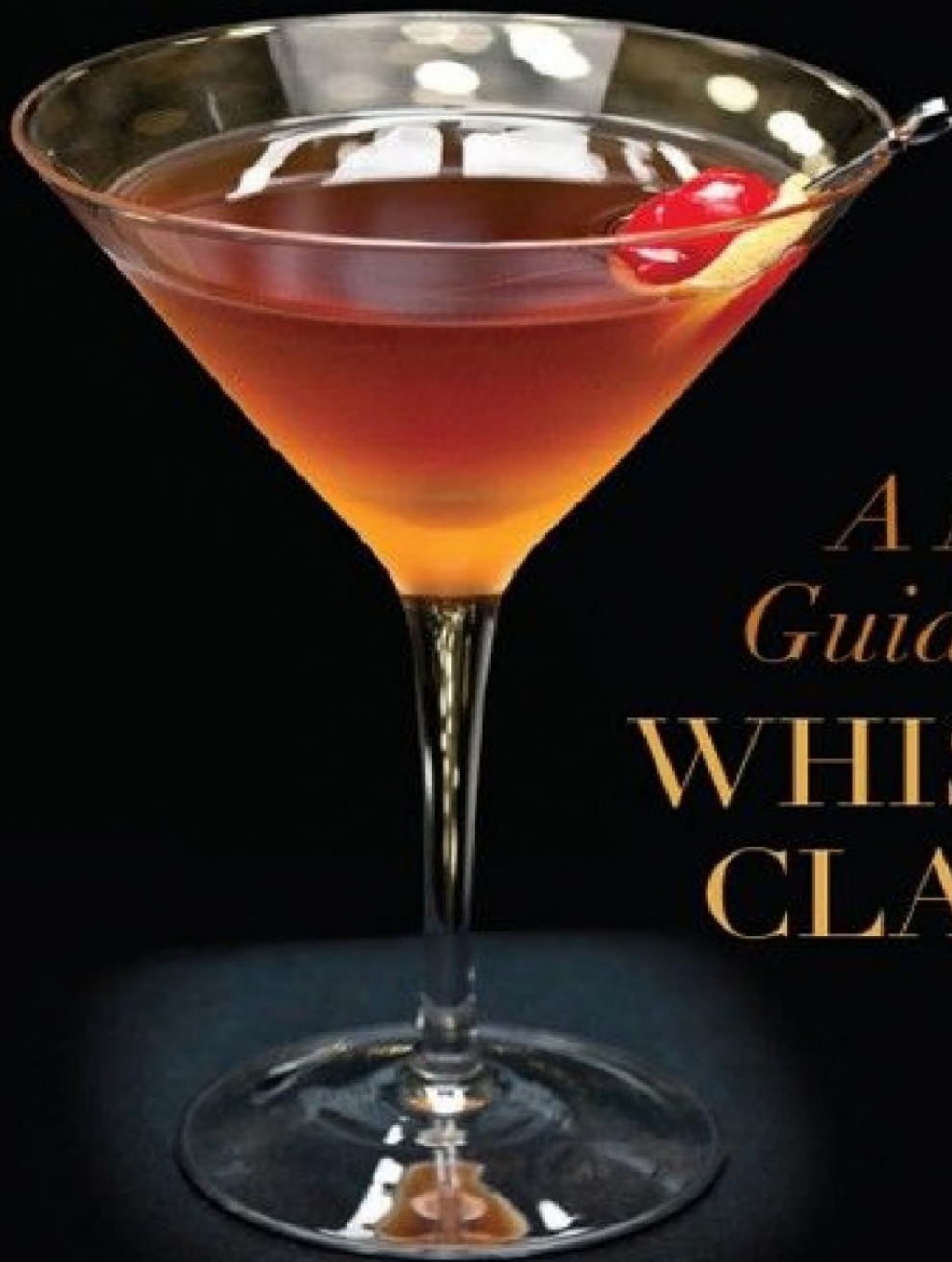


# *the* MANHATTAN COCKTAIL



*A Modern  
Guide to the*  
WHISKEY  
CLASSIC

ALBERT W. A. SCHMID

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# The Manhattan Cocktail

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*A Modern Guide to the  
Whiskey Classic*

Albert W. A. Schmid



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This book is dedicated to my siblings, who are as similar to but different from each other as a Manhattan cocktail, Dry Manhattan cocktail, and a Perfect Manhattan:

GRETCHEN E. SCHMID-JAMES

because you are a fellow Winston Churchill High School alum, classy,  
independent, and one of the bravest people I know

&

RACHEL K. VAN MULLEM

because you are soft-spoken, demure, and at the same time spunky and spicy

&

BENNETT N. SCHMID

because you are intelligent, eloquent, and opinionated.

In other words, each of you is “elegant and refined” and “bold and assertive”—just like the Manhattan; you are the perfect brother and sisters.

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# Foreword

My mom still says, “You are what you eat and drink.” It is with this good advice that I give thanks to the classic cocktail movement. If we are truly what we drink, then as cocktail enthusiasts we are classic and memorable. We have been celebrated over the ages. Cocktails such as the Old Fashioned, South Side, and perhaps the most beloved, Manhattan, have made a comeback on menus around the world. Bartenders are trying to stay true to these cocktails’ heritage by re-creating these classics for their guests using techniques and recipes created by the “godfather” of cocktails, Jerry Thomas, and the reigning King of Cocktails, Dale Degroff. We have always imbibed in great quantity, but recently we are paying attention to quality. My mentor, Tony Abou-Ganim, once told me the Manhattan should look and taste like Frank Sinatra in a glass. As a mixologist and a fan of Frank, this makes perfect sense to me. The Manhattan is a classic—perfectly balanced and upon the first sip will make your taste buds sing as if Old Blue Eyes himself is giving you a private concert. Holding one in your hand gives you an instant status of high class, sophistication, and quality.

Bartenders and consumers alike appreciate the Manhattan. When its simple ingredients are assembled with the right balance, it provides a memorable drinking experience. No one is exactly certain who created this cocktail or why. I’m just happy someone did. The Manhattan was first mentioned in print on September 5, 1882. According to the *Olean (NY) Democrat*: “It is but a short time ago that a mixture of whiskey, vermouth came into vogue. . . . It went under various names—Manhattan cocktail, Turf Club Cocktail and Jockey Club Cocktail. Bartenders at first were sorely puzzled what was wanted when it was demanded. But now they are fully cognizant of its various aliases and no difficulty is encountered.”

There are many different recipes for the Manhattan. The cocktail must have whiskey, vermouth, and bitters. Early recipes call for an addition of gum syrup and no garnish. In more recent years an orange or lemon twist is added



upon request for a fragrant garnish in which the oils of the fruit are expressed. The most common styles of whiskey used—bourbon or rye—can also affect the taste of your Manhattan. Rye will give you a robust and full flavor while bourbon can lend a sweet, bright finish. Blended whiskey can be light and “smooth” on the palate. And let’s not forget the vermouth! Red or “sweet” vermouth is the more usual variety called for in this drink. For a dry experience you will want to use white vermouth. Or you can “go for the gusto” and use a mixture of the two styles of vermouth for a Perfect Manhattan. Bitters are more readily available than ever before. The standing bartender joke used to be: “Which will last longer, your bottle of bitters or your marriage?” There was a time when bitters were used only to cure a hangover or settle an upset stomach—a bar patron’s or the bartender’s. Bitters now can be found in many flavors from blood orange to chipotle. You should use whatever makes your taste buds happy.

The way you call for your Manhattan is an intimate experience and a personal preference. This drink should be enjoyed the same way you desire your lover. Whether you’re attracted to a strong drink or a subtle cocktail that quietly lingers, the Manhattan will adjust to be especially yours. And once you know your type of Manhattan, you will find that you rarely want it any other way.

Gone are the days of the oversized and over-sweetened cocktails. As we enter the second golden age of the cocktail, it is important that we understand what makes the Manhattan the Manhattan. This timeless cocktail is cherished among its loyal drinkers. It has such great social cachet that people of all ages consume it. This is not only your grandfather’s cocktail, it is your brother’s, sister’s, friend’s, and neighbor’s.

Frank Sinatra said it best: “I think the greatest ambition in life is to pass on to others what you know.” Albert Schmid takes the reader of this book on a journey to explore the heritage and taste profiles of the Manhattan. Albert’s passion for the Manhattan carries you from this drink’s creation to a dazzling array of what is possible in making this cocktail.

Grab yourself a Manhattan and enjoy the descriptive journey of one of the greatest cocktails in history. Cheers!

—*Bridget Albert*

Master Mixologist

## Southern Wines and Spirits, Chicago

# Preface

My first Manhattan cocktail was both a blessing and a curse. In 1999 I moved to Louisville from Maryville, Missouri, where I was the executive chef at Northwest Missouri State University (Go, Bearcats!), to accept a teaching position at Sullivan University's National Center for Hospitality Studies, fulfilling my dream of becoming a chef-instructor at one of the top culinary schools in the United States. In addition to the culinary classes, I was hired to teach the Wines, Beers, and Spirits class. I felt more than qualified to teach the wine and beer portion of the class, but I was inexperienced in the spirits section, especially when it came to mixing drinks.

One of my colleagues, Kerry Sommerville, the chair of the Hotel-Restaurant Management Department at Sullivan University, suggested that I invite a guest speaker to the class, a local bartender, Max Allen Jr. from the Seelbach Hotel. Before the Seelbach, Max had bartended at Hasenour's Restaurant, and his family tree was filled with bartenders—both his father and his grandfather had followed this noble profession. As if these qualifications were not enough, in 1997 Max won the title International Bartender of the Year in a head-to-head competition in Lausanne, Switzerland, against other bartenders from around the world. I extended the invitation to Max and he accepted. Max charmed the students, as I am sure he has charmed his customers during his long career. After the demonstration Max invited me to come down sometime to his bar at the Seelbach Hotel outside of the Oakroom.

The next week Kerry and I ventured downtown to the Seelbach. We entered the front door and walked up the curved staircase to arrive outside the Oakroom. As we sat down at our table outside Max's bar, he met us as if we were regulars: "What are you drinking tonight?"

Kerry responded, "I think Albert and I each need one of your Manhattans, Max."

"Okay, so two Manhattans. I'll be right back." A few minutes later Max

returned with two cocktail glasses filled with an amber-red liquid garnished with a cherry. “Let me know if you need anything else.”

My first sip of that Manhattan was a blessing. The mixture of the whiskey, vermouth, and bitters awoke my palate. It was sweet, spicy, balanced, and smooth. That Manhattan opened up a whole new world of possibilities for me—I realized then that I was passionate about beverage, perhaps even more so than about food—and beverage has been my fervent interest for the past sixteen years.

The curse, as I thought at the time, was that in embracing beverage I was moving away from my passion for food—until I realized that beverage is food. Beverage is liquid food! The bartender is to the bar what the chef is to the kitchen—plus, the bartender offers direct service to the customer and can thus get immediate feedback. So if something goes wrong, bartenders can fix the situation very quickly.

The Manhattan is a wonderful drink, the “standard-bearer” of mixed whiskey drinks alongside other classics, the Old Fashioned and the Mint Julep. Now, I often order a Manhattan when I am out, but for me, Max’s Manhattan is the ideal against which I judge all other Manhattans. You never forget your first.

Enjoy the Manhattan cocktail. Cheers!

# The Manhattan Cocktail

# The Manhattan Cocktail

The Manhattan cocktail, or simply the Manhattan, is an American classic cocktail that dates back to the era after the Civil War ended. During that time period, horse racing's Triple Crown was born (the Kentucky Derby, the Preakness, and the Belmont); Ulysses S. Grant was serving his second term as president of the United States; Pope Pius IX elevated the archbishop of New York, John McCloskey, to cardinal (America's first); Yellowstone National Park, the nation's first such park, was established; Alexander Graham Bell was granted a patent for the telephone—and someone in New York invented the Manhattan cocktail. In other words, the United States was just beginning to hit its stride.

In theory, the Manhattan is a simple mixture of whiskey, vermouth, and bitters stirred with ice in a mixing glass, strained and presented in a cocktail glass, garnished with a cherry. The key to the Manhattan's popularity over the past 150 years is the inspired pairing of fortified wine with distilled spirits. Award-winning beer and spirits author Michael Jackson writes that the exact ingredients and their proportions provoke great debate. Although the classic recipe still holds sway today, in practice, the Manhattan can be almost anything as long as the drink includes a spirit and a modifying liquid.<sup>1</sup>

The Manhattan cocktail honors the oldest and most densely populated borough of New York City and the club that takes its name: the Manhattan Club. The Manhattan is now requested at bars all over the world and it, along with the Martini, is one of the best-selling cocktails. The Manhattan has received fulsome praise: David Wondrich calls it “the only cocktail that can slug it out toe-to-toe with the Martini”; Sir Kingsley Amis names it “an excellent drink”; Irvin S. Cobb terms it “one of America's greatest

contributions to civilization”; Gary Regan believes it is “the finest cocktail on the face of the earth”; and Robert Hess characterizes it as “elegant and refined as well as bold and assertive.”<sup>2</sup>

The Manhattan is a cousin of the Martini; early recipes for the Martini included vermouth and bitters; therefore, the Manhattan is similar to the Martini except for its main ingredient: the Manhattan has whiskey and the original Martini has gin (the vodka Martini was an adaptation from a James Bond movie . . . but that is another story). The Manhattan is one of six cocktails that are listed as “basic cocktails” in David Embury’s *The Fine Art of Mixing Drinks*. Embury writes that the “average host . . . can get along very nicely with a knowledge of how to mix a half dozen good cocktails,” which he lists in this order: (1) the Martini, (2) the Manhattan, (3) the Old Fashioned, (4) the Daiquiri, (5) the Side Car, and (6) the Jack Rose. In any case, the Manhattan is for people who are “secure in who they are” and who possess “a keenly honed palate.”<sup>3</sup>

There are many accounts of how the Manhattan cocktail was invented, but three stories are most popular. According to one legend, the Manhattan cocktail was first created in 1874 by bartenders at the Manhattan Club to honor the newly elected twenty-fifth governor of New York, Samuel Jones Tilden, at the request of Lady Randolph Churchill (Jennie Jerome). David Wondrich exploded this myth, pointing out that the timing of the party for Governor Tilden coincided with the birth of Lord and Lady Churchill’s first son, Winston, in England.<sup>4</sup>

Another theory has it that New York State Supreme Court Justice Charles Henry Truax may have had something to do with the creation of the Manhattan, or at least with researching who did invent it. However, Truax’s involvement is unclear. Wondrich makes no direct reference to the judge, mentioning only that the Manhattan was perhaps created by “an anonymous genius,” as Truax’s daughter, Carol, wrote in a 1963 issue of *Gourmet*. In this version of the drink’s genesis, a president of the Manhattan Club (unnamed) was told by his doctor to stop drinking Martinis in order to reduce his caloric intake for health reasons. The president asked the club bartender to create a new drink to replace the Martini. If this tale is true, it’s ironic: a Manhattan has just as many calories as a Martini.<sup>5</sup>

A third story relates that a bartender in New York named Black invented the Manhattan cocktail, naming it after the island.<sup>6</sup>

While the history of the Manhattan cocktail may be unclear, proper methods to make this cocktail classic could not be more clear. With the recent revival of the drink in American cocktail culture, bartenders and the cocktail-conscious host can, with attention to a few details, create an incredible concoction. As those who have tasted one of these mixology creations will testify, there are few pleasures more satisfying than sipping on a well-made Manhattan cocktail.

## THE GLASS

Most sources agree that classically the cocktail glass (the Martini glass) is the proper glass for the Manhattan. The glass should be chilled in advance. This can be achieved with a little forethought by either refrigerating or freezing the glass or by filling it with ice and cool water while making the cocktail; the cocktail can be strained into the cold glass and the garnish can be delivered to finish the cocktail. However, some people enjoy the Manhattan over ice in an Old Fashioned glass, which allows the cocktail to be further diluted and chilled. The customer and bartender may want to discuss how the cocktail should be finished.<sup>7</sup>

## VERMOUTH

According to Gary Regan, author of *The Joy of Mixology*, vermouth changed the way we make cocktails. He writes that the Manhattan, which he characterizes as the father of the Martinez and the grandfather of the Martini, “as far as I can ascertain, is the first drink that calls for vermouth as a modifier.” Vermouth is a fortified wine, meaning that the wine has alcohol (usually brandy) added. The practice of fortifying wine originated when wine was shipped by sea; to ensure the wine’s health on the long voyage, the shipper would add brandy to increase the alcohol level and thus enhance the stability of the wine. Vermouth is the most popular fortified wine behind American bars today. The word derives from the German *wermut*, which



means “wormwood.” It was first made in the Piedmont region of Italy in the 1700s and is mentioned in the diary of Samuel Pepys. Vermouth, whose base usually consists of a cheap bulk wine, is infused with a proprietary blend of herbs and spices that can include, among other ingredients, nutmeg, cinnamon, angelica, bitter almond, coriander, peach, anise, ginger, rhubarb, and saffron. The differences in proprietary blends create variety in the flavor of vermouth brands available, although all are similar.<sup>8</sup>

In the 1880s, when vermouth was becoming popular, drinks such as the Manhattan and the Martini helped to solidify the place of fortified and spiced wines as an essential ingredient in many of what we consider today to be classic cocktails. In *Imbibe!* David Wondrich writes regarding the addition of vermouth to cocktails, “The Martini would ultimately be this new movement’s standard bearer, but it was the Manhattan that was first out of the trenches.” The suggestion, made by both Regan and Wondrich, that the Manhattan was created before the Martini helps to debunk the second creation story. Today, many bartenders are reviving the use of fortified wines in modern cocktails.<sup>9</sup>

The traditional Manhattan is made with sweet vermouth. Sweet vermouths are also known as Italian vermouths and are made from the Moscato di Canelli grapes grown in the Apulia region and on the island of Sicily. Sweet vermouth is red or amber in color, and the base wine is aged from two to three years in oak casks before it is fortified and infused with herbs and spices. The Dry Manhattan is made with dry vermouth. Dry vermouths are also known as French vermouths and are made from the Picpoul and Clairette grapes traditionally grown in the Languedoc and Roussillon regions of France. Dry vermouths have a light, golden color, and the base wine is aged for one to two years before the infusion of herbs and spices and the fortification. The Perfect Manhattan is made with both sweet and dry vermouth. The term *perfect* refers to the perfect balance between the sweet and dry vermouths. Modern vermouths, both sweet and dry, are made outside of their regions of origin using different varieties of grapes. Some vermouth-style wines are made in California.<sup>10</sup>

According to Louisville bartender Susie Hoyt, beverage director at El Camino and the Silver Dollar, classic vermouth should be used for a Classic Manhattan, but different domestic vermouths impart their unique flavor to variations of the cocktail. Hoyt loves Manhattans because “you can do so

much with them,” but she warns, “The Manhattan is a simple drink to make but difficult to perfect and easy to mess up.” David Embury writes, “Interesting variations of the Manhattan may be effected very simply by the addition of a few dashes of curaçao or Chartreuse. I do not recommend the addition of absinthe.” Bartender Joe Riggs says, “Vermouth is the most important part of a Manhattan.” His suggestions for which vermouths to pair with different styles of whiskey to create the best-tasting Manhattans are shown in [table 1](#). Chicago bartender and wines and spirits guru Adam Seger says, “With a Manhattan I am going for sweet luxury so I roll with Carpano and a wheated bourbon. If I want a bit more attitude, I do rye and Punt e Mes, generally two to one.”<sup>11</sup>

TABLE 1.

<u>WHISKEY</u>	<u>VERMOUTH</u>
10-year-old or older bourbon	Martini & Rossi Rosso
Wheated bourbon	Cinzano
80–100 proof rye	Noilly Prat Rouge
Tennessee whiskey	Dolin Rouge
90–100 proof bourbon 4 years or older	Cocchi Storico Vermouth di Torino
High-rye bourbon or 80–100 proof rye whiskey	Contratto Rosso
100 proof or higher rye whiskey 4–6 years of age	Carpano Antica Formula
Hot whiskey for balance or low-proof bourbon for a sweeter cocktail	Contratto Americano
12–15-year-old high-proof bourbon	Vya sweet
	Punt e Mes (Don’t use this vermouth alone, only as a modifier for another vermouth.)

## BITTERS

Bitters are to cocktails what herbs and spices are to food. Bitters are made from a high-proof alcohol that has been infused with the flavors of roots, barks, fruit peels, seeds, botanicals, flowers, and herbs. Bitters give “depth and complexity” to a drink, as salt and pepper do to food. Michael Jackson says that bitters are “essential” to the Manhattan, and Brad Thomas Parsons, the author of *Bitters: A Spirited History of a Classic Cure-All*, writes, “A Manhattan isn’t a Manhattan without the bitters.” Jackson specifically refers to Angostura bitters, but he adds that some people also like a drop of orange bitters, and he suggests that those who enjoy a sweeter drink might enjoy maraschino cherry juice. Most sources agree that a Classic Manhattan includes Angostura bitters, which Regan refers to as “the standard way to go here,” but Parsons says he likes to “split the difference,” using a dash each of Angostura and orange bitters. Hoyt says bitters are a good place to experiment to achieve different results with a Manhattan.<sup>12</sup>

## THE WHISKEY (OR THE SPIRIT)

Dale DeGroff says that during the time the Manhattan was invented, New York was a city that enjoyed rye whiskey. Both DeGroff and Wondrich theorize that rye was the original (and remains the authentic) whiskey for the Manhattan. However, Anthony Giglio and Gary Regan claim that the Manhattan should be made with bourbon whiskey. Jeremy Johnson, owner of the Meta Bar in Louisville, Kentucky, says, “You should always use bonded bourbon” to make a Manhattan. Some Manhattan recipes call for other whiskies or for different spirits altogether.<sup>13</sup>

RYE WHISKEY is made from not less than 51 percent rye grain and is aged in a new charred oak barrel. Rye can be labeled “straight rye” if the whiskey is aged for at least two years in barrels.

BOURBON WHISKEY is a native spirit of the United States made from at least 51 percent corn, although most bourbon is made with more than that minimum prescribed by law. Rye, wheat, and barley are also used in small and varying amounts for bourbon production. However, there is no maximum on the corn content, so bourbon can be 100 percent corn. Generally, bourbon is divided

into two different classes: bourbon made with rye, and bourbon made with wheat. Therefore, you will hear people discuss “high rye bourbons” or “wheated bourbons.” Bourbon is distilled twice and must come off the still at no more than 160 proof (80 percent alcohol by volume). The proof is set at 160 so that the resulting whiskey maintains the character of the corn in both aroma and flavor. Then the liquid alcohol is cut with water (the only thing that can be added to bourbon) to no more than 125 proof. The liquid is then placed in a new charred oak barrel. When the liquid hits the charred wood, it is transformed into bourbon and technically could be bottled as such. However, most bourbon is aged for at least two years.

OTHER SPIRITS. Manhattan recipes can be found that employ each of the major distilled spirits. Robert Plotkin devotes the third chapter of his book *Secrets Revealed of America's Greatest Cocktails* to the Manhattan, listing forty versions of the cocktail. While most of these versions specify bourbon or rye as the distilled spirit, there are recipes that feature brandy, rum, and tequila. David Embury agrees: “Manhattans are sometimes made with different base liquors”; he lists “the Scotch Manhattan, Rum Manhattan, Brandy Manhattan, Applejack Manhattan, etc.”<sup>14</sup>

## THE GARNISH

The Manhattan garnish changes with the cocktail’s sweetness level. The Classic Manhattan is garnished with a cherry. The Dry Manhattan is garnished with a lemon twist. The Perfect Manhattan is garnished with an orange twist or a combination of cherry and lemon twist. According to Riggs, “I don’t think that a cherry adds anything to the drink, but people want them.” But Seger suggests making a cherry garnish for the Manhattan. (David Embury recommends attaching such a garnish to a toothpick or a “fruit spear.”)<sup>15</sup> Here is Seger’s recipe:

## EASY HOMEMADE

## MARASCHINO CHERRIES

*Start with fresh or frozen pitted sour cherries (black cherries are fine if sour cherries are not available).*

- 1 pint fresh or frozen pitted cherries
- 1 cup Luxardo maraschino liqueur
- 1 cup grade B maple syrup

Fill a glass jar with the cherries. Cover with the liqueur and the maple syrup. Seal, shake gently, label, and refrigerate overnight. The cherries are good for three weeks. Beyond then they will become soft and are better used in muddled drinks such as a Caipirinha.

## THE DRINK PREPARATION

The Manhattan should be prepared by stirring. Shaking the combination of ingredients produces a drink that is cloudy and foams across the top. Stirring preserves a transparent drink and allows the consumer visual as well as gastronomic pleasure. Adam Seger says that Manhattans should be stirred with plenty of ice exactly thirty-three times before being strained into a “tall, thin-lipped, chilled cocktail glass.” Tony Abou-Ganim says in his book *The Modern Mixologist* that you should “stir 20 times to the left, then 20 times to the right” for the perfect dilution. Jason Kosmas and Dushan Zaric, the authors of *Speakeasy*, agree: “Add large cold ice cubes and stir for 40 revolutions.” The preference for stirring is based on the size of the ice used and the dilution desired: the larger the ice, the slower the dilution; the smaller the ice, the faster the dilution. Ultimately, drinkers need to know how much dilution they want in their Manhattan. However, the bartender will be in a good position to make a suggestion based on the ice and the ingredients. Louisville bartender Jared Schubert advises that a 27 percent dilution makes a great cocktail. He also observes that for a bartender the dilution in a Manhattan is easy to eyeball.<sup>16</sup>

The Manhattan started as a drink of only subtle difference from many other alcoholic drinks of the time: a simple mixture of bitters, vermouth, and a spirit. Table 2, adapted from *The Old Waldorf-Astoria Bar Book* (1935), demonstrates the many similar drinks made with whiskey during this period. David Embury adds another: “The Sweet Manhattan made without bitters but with both an orange peel and a lemon peel in the mixture and shaken instead of stirred is called the *Army*.” But the cocktail has outpaced its erstwhile competitors, emerging to stand the test of time.<sup>17</sup>

Matt Landan, the proprietor of the Haymarket Whiskey Bar, admits that he did not truly appreciate the Manhattan until about two years ago. However, he learned that “if you are going to be a good whiskey bar, you have to offer this cocktail. People don’t just want a mixed drink—they want an experience.” The bar offers a few versions of the cocktail: the “Lower East Side Manhattan,” named for the area of New York City that Landan most enjoyed as a child, and the Haymarket Whiskey Bar Manhattan, a traditional Manhattan that gives Matt’s customers “what they are expecting.”

Cocktails and cocktail trends change over time. Some cocktails are popular for a very short period of time, while others endure the test of time. The original Manhattan was an equal partnership of whiskey and vermouth. The modern Manhattan is whiskey forward, with the vermouth playing a vital supporting role. While some cocktails have a mere “fifteen minutes of fame,” generations of people have enjoyed the Manhattan cocktail for over 150 years because the Manhattan has a complex flavor, is easy to make, and is very sophisticated.

TABLE 2.

<u>DRINK NAME AND PREPARATION METHOD</u>	<u>BITTERS</u>	<u>VERMOUTH</u>	<u>WHISKEY</u>	<u>OTHER INGREDIENTS</u>
Manhattan (Stir)	Dash orange	Italian (½ measure)	Rye (½ measure)	Maraschino cherry
Manhattan #2 (Shake)	2 dashes orange	Italian (½ measure)	Irish (½ measure)	2 pinches sugar
Manhattan Junior (Shake)	None	Not specified (½ measure)	American (not specified) (½ measure)	Piece of orange peel
Manhattan Punch (Waldorf) (Shake)	Dash orange	Italian (½ measure)	Rye (½ measure)	Maraschino cherry
Beadleston (Stir)	2 dashes orange	French (½ jigger)	American (not specified) (½ jigger)	None
Brown (Shake)	2 dashes orange	French (½ measure)	American (not specified) (½ measure)	None
Chauncey (Stir)	Dash orange	Italian (¼ measure)	American (not specified) (¼ measure)	Tom gin (¼ measure) Brandy (¼ measure)
Emerald (Stir)	Dash orange	Italian (½ measure)	Irish (½ measure)	None
Express (Stir)	Dash orange	Italian (½ measure)	Scotch (½ measure)	None
Fanciulli (Shake)	Fernet Branca (¼ measure)	Italian (¼ measure)	American (not specified) (½ measure)	None
Hearn's (Shake)	Dash Manhattan	Italian (⅓ measure)	American (not specified) (⅓ measure)	Absinthe (⅓ measure)
Highland (Stir)	Dash orange	Italian (½ measure)	Scotch (½ measure)	None



Liberal (Stir)	Dash orange and 3 dashes Amer Picon	Italian ( $\frac{1}{2}$ measure)	American (not specified) ( $\frac{1}{2}$ measure)	None
McKinley's Delight (Stir)	None	Italian ( $\frac{1}{3}$ measure)	American (not specified) ( $\frac{2}{3}$ measure)	Dash absinthe 2 dashes cherry brandy
Monahan Special (Stir)	Dash Amer Picon	Italian ( $\frac{1}{3}$ measure)	American (not specified) ( $\frac{2}{3}$ measure)	None
Robert Burns (Stir)	Dash orange	Italian ( $\frac{1}{4}$ measure)	Scotch ( $\frac{1}{4}$ measure)	Dash absinthe
Rob Roy (Stir)	Dash Orange	Italian ( $\frac{1}{2}$ measure)	Scotch ( $\frac{1}{2}$ measure)	None
Rory O'More (Stir)	Dash Angostura	Italian ( $\frac{1}{2}$ measure)	Irish ( $\frac{1}{2}$ measure)	None
Sazerac (Shake)	Few dashes Peychaud	Italian (dash)	Bourbon or Scotch (1 jigger)	Dash absinthe
Sherman (Shake)	Dash Angostura and dash orange	Italian ( $\frac{2}{3}$ jigger)	American (Not specified) ( $\frac{1}{3}$ jigger)	3 dashes absinthe
Waldorf (Shake)	Dash Manhattan	Italian ( $\frac{1}{3}$ measure)	American (not specified) ( $\frac{1}{3}$ measure)	Absinthe ( $\frac{1}{3}$ measure)
York (Stir)	Dash Orange	French ( $\frac{1}{2}$ measure)	Scotch ( $\frac{1}{2}$ measure)	None



# Places, People, and Manhattan Cocktail Lore

The Manhattan's origins, as we have seen, remain mysterious. However, the places and people associated with the Manhattan cocktail are fascinating, evoking an intriguing picture of a bygone era.

## THE GENESIS OF THE WORD *MANHATTAN*

There are several theories regarding the origin of the word *Manhattan*. One is that it comes from the Lenni Lenape tribe of Native Americans (a part of the Delaware Nation). This claim states that Henry Hudson served a dark spirit to members of the tribe on an unnamed island, which they later referred to, after they had recovered, as *Manhachtaniенck*, or “place of inebriation.” If this story is true, this island very appropriately lends its name to an intoxicating cocktail.<sup>1</sup>

## LADY RANDOLPH CHURCHILL (JENNIE JEROME)

Lady Randolph Churchill, or Jeanette “Jennie” Jerome, was an American, the daughter of Leonard Walter Jerome and Clara Hall. Her father was well

known on Wall Street because of the money he made (and the money he lost) in the stock market. The family money allowed Jennie and her sisters to spend a lot of time traveling. Jennie was the Helen of Troy of her day, known worldwide for her beauty. She met Lord Randolph Churchill in Paris, and the couple was engaged within three days, although Churchill's parents, the Duke and Duchess of Marlborough, were not happy about the match. Eight months after they married Winston Leonard Spencer-Churchill was born. It seems that Lady Randolph, as she was known, was a lady with a reputation—her nickname was Lady Randy. If the rumors are true, she may have had as many as two hundred lovers, including many nobles and a future British king. After Lord Randolph died, she married a young (very young; he was her son's contemporary) British army officer. A divorce followed shortly, as did another marriage, again to a younger man. She died after breaking her ankle trying to navigate a staircase in high-heeled shoes. When the break became infected with gangrene, her left leg was amputated above the knee; she died not long after when an artery in her leg ruptured.

## LORD RANDOLPH CHURCHILL

Lord Randolph Henry Spencer-Churchill, was the fifth child and third son of His Grace, Sir John Winston Spencer-Churchill, the seventh Duke of Marlborough, and Lady Frances Anne Spencer-Churchill. (As a younger son of the duke, Lord Randolph held only a courtesy title, not one that was passed to his children.) After he graduated from Oxford, he was elected to Parliament and held several offices, including leader of the House of Commons and the chancellor of the Exchequer. Lord Randolph was the first husband of Jennie Jerome and the father of Sir Winston Leonard Spencer-Churchill, who served as prime minister of the United Kingdom from 1940 to 1945 and again from 1951 to 1955. (Sir Winston Churchill also holds honorary U.S. citizenship—the first of only seven people to hold this distinction to date.) Lord Randolph died on January 24, 1895, at the age of forty-five.

## SAMUEL J. TILDEN

Samuel Tilden was the twenty-fifth governor of New York and the Democratic candidate for the 1876 presidential race in the United States. He was a “Bourbon Democrat” (see below). Tilden won the popular vote in the presidential election by over 250,000 votes, but lost the Electoral College by a single vote (184–185) to Republican Rutherford B. Hayes, who was governor of Ohio. The election was marred by disputed returns: from Florida (4 electoral votes), Louisiana (8 electoral votes), and South Carolina (7 electoral votes), the only three southern states to vote Republican (the South at the time tended to vote for the Democratic Party). Hayes’s win was orchestrated by the Compromise of 1877, a behind-the-scenes agreement between Republicans and Democrats that awarded Hayes the White House in exchange for the removal of federal troops from the southern states, ending the Reconstruction Era. In addition, the newly formed state of Colorado did not have time to organize and hold elections, so the Colorado state legislature held a simple vote in favor of Hayes, awarding him the state’s three electoral votes.

## BOURBON DEMOCRATS

The Bourbon Democrats were to the Democratic Party in the nineteenth century what the Tea Party is to the Republican Party in the twenty-first. Fiscally conservative, the Bourbon Democrats believed in the gold standard, that paper money or currency must be directly tied to a specific amount of gold held in reserve by the government issuing the currency. The Bourbon Democrats also believed in lower tariffs and fiscal discipline. There are several examples of Bourbon Democrats who successfully ran for office, including Samuel J. Tilden in New York and President Grover Cleveland, during a time of Republican political domination in U.S. politics. The Bourbon wing of the Democratic Party faded away at the beginning of the twentieth century.

# THE WHISKEY RING

In 1875, Republican Benjamin Helm Bristow, the U.S. secretary of the treasury, broke a powerful political ring that had siphoned off millions of federal tax dollars from the production and sale of liquor. There were 110 convictions, and over \$3 million in taxes were recovered, mostly from Republican politicians.

## J. P. MORGAN

John Pierpont “J. P.” Morgan was one of the most influential men in business and politics in the late nineteenth and early twentieth centuries. He was also very wealthy. As such, his preferences and habits were closely followed by others—and J. P. Morgan enjoyed a Manhattan every day at the close of trading on Wall Street.<sup>2</sup>

# 3

## Recipes

The Manhattan cocktail has many incarnations. As mentioned earlier, classically and in theory, the Manhattan is a simple mixture of whiskey, vermouth, and bitters presented in a cocktail glass and garnished with a cherry. While this basic recipe is still popular today, in practice, the Manhattan can be almost anything as long as the drink includes a spirit and a modifying liquid agent. For this reason the first two recipes below are those of the official United States Bartenders' Guild (USBG) and the official International Bartenders' Association (IBA), respectively, both of which will serve as a baseline for the other Manhattan cocktails featured in this book.

### USBG MANHATTAN

2 ounces (6 cl.) bourbon or rye whiskey

1 ounce (3 cl.) sweet vermouth

Dash Angostura bitters

Pour all ingredients over ice in a mixing glass. Stir the drink and strain into a chilled cocktail glass. Garnish with a cocktail cherry.

### IBA MANHATTAN

5 cl. rye or Canadian whiskey  
2 cl. sweet red vermouth  
Dash of Angostura bitters

Stir over ice, strain into a chilled glass, garnish with a maraschino cherry, and serve straight up.

## HISTORICAL MANHATTAN COCKTAILS

To better understand the Manhattan and this cocktail's evolution through time, we should first look to the early mentions of the Manhattan cocktail so we can chart how this drink evolved from equal parts vermouth and whiskey to a whiskey-forward drink that has vermouth playing a supporting role. In addition, we are introduced to some very interesting historical figures we don't see elsewhere in history, including bartenders such as Jerry Thomas.

### JERRY THOMAS'S MANHATTAN

*Jerry Thomas, known during his life and among bartenders today as “the Professor,” is considered to be the “Father of American Mixology.” He is the author of The Bar-tender’s Guide, originally published in 1862 and the first drink book to appear in the United States. He was a great bartender. Below is the Professor’s recipe for a Manhattan, listed in the 1887 edition of his book.<sup>1</sup>*

2 dashes curaçao or maraschino  
1 pony rye whiskey  
1 wineglass vermouth  
3 dashes Boker’s bitters  
2 small lumps ice

Shake up well and strain into a claret glass. Put a quarter slice of lemon in the glass and serve. If the customer prefers a very sweet drink, use also 2 dashes of gum syrup.

## O. H. BYRON'S MANHATTAN COCKTAIL #1

*The first mention of the Manhattan in print is found in O. H. Byron's Modern Bartender's Guide in 1884.<sup>2</sup>*

1 pony French vermouth  
½ pony whiskey  
3 or 4 dashes Angostura bitters  
3 dashes gum syrup

Combine in a small wineglass.

## O. H. BYRON'S MANHATTAN COCKTAIL #2

2 dashes curaçao  
2 dashes Angostura bitters  
½ wineglass whiskey  
½ wineglass Italian vermouth

Stir well over fine ice and strain into a cocktail glass.

## SPEAKEASY MANHATTAN COCKTAIL

*This recipe comes from the 2010 book Speakeasy, by Jason Kosmas and Dushan Zaric. This is a close approximation of the Manhattan cocktail as it*

*was served in the late nineteenth century. A similar cocktail can be found in Schiller's Liquor Bar: Classic Cocktails; author Keith McNally says this is close to Jerry Thomas's recipe.*<sup>3</sup>

1½ ounces Rittenhouse rye 100 proof rye whiskey

1¾ ounces Dolin Rouge sweet vermouth

½ ounce Grand Marnier

3 dashes Angostura bitters

1 lemon twist, for garnish

Pour the whiskey, vermouth, liqueur, and bitters into a mixing glass. Add large, cold ice cubes and stir for 40 revolutions. Strain into a chilled cocktail glass. Garnish with the lemon twist.

## THE FOURTH REGIMENT

*While this next cocktail is not technically a Manhattan, it is in the Manhattan style. This drink comes from a small book published in about 1889 titled 282 Mixed Drinks from the Private Records of a Bartender of the Olden Days. The drink is featured by Robert Hess and separately by Jamie Boudreau, both on the Small Screen Network.*

1 ounce rye whiskey

1 ounce sweet vermouth

Dash Bitter Truth orange bitters

Dash Bitter Truth celery bitters

Dash Bitter Truth creole bitters

Stir all ingredients in a mixing glass with ice. Strain into a cocktail glass. Garnish with a lemon twist.



## NYC BARTENDERS' ASSOCIATION MANHATTAN #1

*By 1895 the Manhattan was well entrenched in the New York bartending landscape. The Official Handbook and Guide of the Bartenders' Association of New York City included two versions of the Manhattan cocktail. In both of these recipes vermouth plays a larger role than in modern versions of the Manhattan.*<sup>4</sup>

2 dashes gum syrup  
3 dashes Caroni bitters  
½ pony whiskey  
1 pony vermouth

Mix well in a small wineglass.

## NYC BARTENDERS' ASSOCIATION MANHATTAN #2

2 dashes curaçao  
2 dashes Caroni bitters  
½ wineglass whiskey  
½ wineglass Italian vermouth

Fill small bar glass with fine ice, mix well, and strain into a cocktail glass.

## DALY'S MANHATTAN COCKTAIL

*This Manhattan come from Daly's Bartenders' Encyclopedia, by Tim Daly (1903). In this version the whiskey and vermouth are equal partners. Tim*

*Daly was a bartender with over twenty years' experience when he wrote this book, which was intended for the professional or aspiring barkeep. The introduction includes advice on how to keep a clean and sanitary bar and information about the Bartenders' Union: Daly wrote that he was a "firm believer in unions."*<sup>5</sup>

Dash Angostura bitters

½ wineglass whiskey

½ wineglass vermouth

Half fill a mixing glass with fine ice; add remaining ingredients. Stir with a spoon, strain into a cocktail glass, put in a cherry or olive, and serve.

## DALY'S BOTTLE OF MANHATTAN COCKTAIL

*In addition to the individual-portion Manhattan, Daly also included in his book recipes for pre-made batches of Manhattans, Martinis, and whiskey cocktails, suggesting that these three cocktails were most popular at his bar. He saved time and effort when he had a busy bar by having these cocktails ready to go. All the bartender had to do was pour a portion from the prepared bottle into a mixing glass with ice, stir, and strain the drink into a waiting chilled cocktail glass. In the recipe, Daly writes, "Place an attractive label on the bottle, and you will have a bottle of cocktail that will please your most exacting patron."*<sup>6</sup>

½ wineglass gum syrup

½ pony Angostura bitters

1 pony orange curaçao

⅓ bottle vermouth

⅔ bottle good whiskey

Half fill a bar shaker with fine ice and mix gum syrup, bitters, and curaçao. Add vermouth and whiskey. Stir well with a long bar spoon, strain into a full

quart bottle, and cork.

## IRVIN SHREWSBURY COBB'S MANHATTAN (DRY)

*Kentuckian Irvin Shrewsbury Cobb was a writer, humorist, and actor known as the Duke of Paducah. His many books include Irvin S. Cobb's Own Recipe Book, published in 1934—the first full year after the repeal of Prohibition.<sup>7</sup> Cobb's recipe shows a move from equal parts vermouth and whiskey to a whiskey-forward Manhattan cocktail. Even though Cobb features sweet Italian vermouth, he calls this Manhattan “dry.”*

$\frac{2}{3}$  measure Four Roses or Paul Jones whiskey

$\frac{1}{3}$  measure Italian vermouth

Dash Angostura bitters

Stir well with cracked ice, strain, and serve with cherry. “If you like your Manhattan still dryer, substitute French Vermouth for Italian, and twist of Lemon Peel instead of cherry. If recipe given is too dry for you, make the drink half and half, whiskey and Italian Vermouth.”

## THE OLD HOUSE MANHATTAN

*The Old House Restaurant was located on South Fifth Street in downtown Louisville from 1946 to 1995. Many notable people dined there, including Tex Ritter, Walt Disney, Rocky Marciano, and former presidents Gerald Ford and Ronald Reagan. In 1969, the then owner Erma Biesel Dick wrote a cookbook, The Old House Holiday and Party Cookbook. In the cocktail chapter she lists the twelve most popular cocktails served at the Old House, including the second most popular, the Manhattan, and the eighth most popular, the Rob Roy.<sup>8</sup>*

¾ ounce sweet vermouth  
1½ ounces bourbon whiskey  
Dash bitters

Stir well in mixing glass with a few pieces of cracked ice. Strain into cocktail glass and drop in a cherry.

## THE SAVOY MANHATTAN COCKTAIL

*The Savoy Hotel in London serves up a very Classic Manhattan.*

Dash Angostura bitters  
⅔ measure rye whiskey  
⅓ measure sweet vermouth

Stir well and strain into a cocktail glass. Serve with a maraschino cherry.

## BACARDI MANHATTAN

*The following Manhattan was found in The Bacardi Party Book (1972). This small pamphlet contains many cocktails made with Bacardi, including seven recipes for Daiquiris and fourteen different punches as well as the Bacardi cocktail. This recipe for the Manhattan asks for dark or aged rum. The picture for the Bacardi Manhattan shows a drink served over ice.*<sup>9</sup>

2 or 3 parts Bacardi dark or Añejo brand rum  
1 part sweet vermouth  
Dash of Angostura bitters

Pour ingredients over cracked ice. Stir and strain into cocktail glass or pour over the rocks. Add cherry. For a Dry Manhattan, use 1 part dry vermouth.

For a Perfect Manhattan, use ½ part dry vermouth and ½ part sweet vermouth. Garnish with a lemon or orange twist.

## MAX ALLEN'S MANHATTAN

*Max Allen was the 1997 International Bartender of the Year. He worked at the Seelbach Hotel in Louisville, Kentucky, and the bar outside the Oakroom is Max's Bar. Here is Max's personal recipe for the Manhattan.*

Dash each Angostura and Peychaud bitters

Splash Grenadine

½ ounce sweet vermouth

2½ ounces Woodford Reserve Kentucky bourbon

Fill mixing glass with ice, add the above ingredients, and stir. Strain into a chilled cocktail glass. Garnish with a cherry.

## SIR KINGSLEY AMIS'S (WHISKEY) MANHATTAN

*Sir Kingsley Amis was a British novelist. He enjoyed a whiskey-forward Manhattan, as is demonstrated by his four to one ratio of whiskey to vermouth. Amis claimed that the Manhattan should be made with bourbon and is "in practice the not very energetic man's Old Fashioned, and is an excellent drink, though never, I think, as good as a properly made Old Fashioned."*<sup>10</sup>

4 parts bourbon whiskey

1 part Italian (red) vermouth

Dash or so Angostura bitters

1 maraschino cherry

Stir the liquids together very thoroughly before adding ice cubes and fruit.

## DALE DEGROFF'S MANHATTAN

*Dale DeGroff (aka King Cocktail) was the 2009 winner of the James Beard Award for Outstanding Wine & Spirits Professional and five-time James Beard Award nominee. DeGroff ran the bar at the Rainbow Room in New York City for over a decade. Anthony Bourdain calls DeGroff “the Oracle, the Yoda, the walking Buddha of mixology.” If you are involved in an argument about a cocktail, Bourdain maintains, “whoever quotes DeGroff wins.” DeGroff is now a consultant. In both of his books, The Craft of the Cocktail and The Essential Cocktail, DeGroff suggests using blended or straight whiskey in his Manhattan recipe. However, he says, the Manhattan is the “quintessential rye cocktail—except in Minnesota and Wisconsin where they prefer Brandy Manhattans.” He attributes his use of blended whiskey to the practice of the era during and after Prohibition, when Canadian whiskey was used as a substitute for rye. DeGroff points out the many ways that a Manhattan can be adapted, listing no fewer than six more recipes, not counting the Rob Roy variations (see [table 3](#)).<sup>11</sup>*

2 ounces blended whiskey  
1 ounce Italian sweet vermouth  
2 dashes Angostura bitters  
1 maraschino cherry, for garnish

Stir the whiskey, vermouth, and bitters in a mixing glass with ice. Strain into a chilled cocktail glass and garnish with the cherry.

## ROBERT HESS'S MANHATTAN

*Robert Hess, the founder of [www.drinkboy.com](http://www.drinkboy.com), takes a culinary approach to his cocktail creation. He is the author of The Essential Bartender's Pocket*

Guide and the host and producer of *The Cocktail Spirit on the Small Screen Network*, which can be viewed on YouTube. In this recipe, Hess breaks from the classic recipe, increasing the presence and influence of the whiskey and downplaying the vermouth.

2½ ounces American rye or bourbon whiskey

¾ ounce sweet vermouth

Dash Angostura bitters

Stir with ice. Strain into a cocktail glass. Garnish with a cherry.

TABLE 3.

<u>NAME</u>	<u>WHISKEY</u>	<u>MODIFIER</u>	<u>BITTERS</u>	<u>GARNISH</u>
Apple Manhattan	Maker's Mark bourbon	Berentzen's apple liqueur	None	Slice of Granny Smith apple
Bull's Manhattan	Jack Daniel's whiskey	Dry vermouth and Benedictine	None	Lemon peel
Eastern Manhattan	Suntory Royal whisky	Pernod and sweet vermouth	None	Cherry
Manhattan East	Bourbon	Domaine de Canton and dry sake	Gary Regan's orange	Flamed orange peel
Millionaire's Manhattan	Woodford Reserve bourbon	Grand Marnier Centenaire, pineapple juice and orgeat	None	Gold flakes on the rim
Red Manhattan	Absolut Kurant	Saint Raphael Apéritif de France	Angostura	Cherry

## DAVID RENTON'S MANHATTAN

David Renton, author of *David Renton's Dorchester Cocktail Book*, characterizes the Manhattan a before-dinner drink. He suggests creating drinks by "measures," or comparing the relative amounts of ingredients. In this recipe, for every ¾ of a measure of rye whiskey, the bartender should use

$\frac{1}{4}$  measure of vermouth.<sup>12</sup>

$\frac{3}{4}$  measure rye whiskey

$\frac{1}{4}$  measure sweet vermouth

2 dashes Angostura bitters

Pour the ingredients into a mixing glass over ice and stir to chill. Then pour into a cocktail glass and decorate with a cherry. Serve with or without ice. “A dry Manhattan is made with dry vermouth. A perfect Manhattan has both the sweet and dry vermouth.”

## ARNAUD’S MANHATTAN

*Arnaud’s is one of the best elite restaurants in New Orleans, assessed by reputation, menu, and length of operation. Established by Count Arnaud Cazenave in 1918, Arnaud’s features Creole cuisine. Arnaud’s bar, which is named for another classic cocktail, the French 75, features a bust of Sir Winston Churchill and is also known for other local cocktails: the Sazerac, Milk Punch, and Ramos Gin Fizz.*<sup>13</sup>

1½ ounces rye whiskey

½ ounce sweet vermouth

Dash bitters

Maraschino cherries

Combine whiskey, sweet vermouth, and bitters in a cocktail shaker with a scoop of crushed ice. Shake vigorously and strain into a chilled cocktail glass. Garnish with a cherry.

## THE MONKEY BAR MANHATTAN



*The Monkey Bar opened in New York City in 1936. The bartenders there use Jack Daniel's Single Barrel whiskey for their Manhattan because "you're sure to get a rich, smooth, and not-so-sweet whiskey." Also, they choose to shake this cocktail.<sup>14</sup>*

2 ounces Jack Daniel's Single Barrel whiskey  
1 ounce sweet vermouth  
2 dashes Angostura bitters  
1 maraschino cherry

In a cocktail shaker, combine the whiskey, vermouth, and bitters. Add ice, cover, and shake thoroughly. Strain into a chilled cocktail glass. Garnish with the cherry.

## THE BIRD DOG MANHATTAN

*Lara Nixon is the owner of Bad Dog Bitters in Austin, Texas. She is the author of A Is for Absinthe: A Spirited Book of ABC's—a book for the children of bartenders and for adults alike. I could not resist creating a traditional Manhattan with some of her Bad Dog Sarsaparilla Dry bitters. Enjoy!<sup>15</sup>*

2¼ ounces Wild Turkey bourbon 81 or 101  
¾ ounce Cocchi Storico Vermouth di Torino  
2 dashes Bad Dog Sarsaparilla Dry bitters  
2 homemade cherries (see Adam Seger's recipe in the first chapter)

Fill a mixing glass ¾ full with ice. Add the bourbon, vermouth, and bitters and stir the mixture until chilled (no more than 40 stirs). Strain into a frosted Martini glass, add the cherries on a fruit spear, and serve.

## DERBY CITY MANHATTAN

*I created this recipe to honor the city of Louisville. All of the ingredients originate in the metro area and are owned or distributed by companies there.*

2½ ounces Old Forester Bourbon or Evan Williams bourbon

1 ounce Martini Rosso

2 dashes BD Barrel Aged Sorghum bitters

1 orange twist

Fill a mixing glass  $\frac{3}{4}$  full with ice. Add the bourbon, vermouth, and bitters and stir the mixture until chilled (no more than 40 stirs). Strain into a frosted Martini glass, flame an orange twist over the glass, discard the twist, and serve.

### HOW TO FLAME AN ORANGE PEEL

Cut a classic oval orange peel twist (about 1½ inches long).

Have the cocktail ready.

Light a match.

Hold the orange twist between your thumb and forefinger about 4 inches above the drink. Squeeze the orange peel and allow the orange oil to ignite by the flame and fall into the drink.

Discard the orange peel.

## METROPOLITAN

*If you live in Minnesota or Wisconsin you might like your Manhattans made with brandy. A close cousin of the Manhattan is the Metropolitan, which is a*

*little more spirit forward than the traditional Brandy Manhattan. In his book See, Mix, Drink: A Refreshingly Simple Guide to Crafting the World's Most Popular Cocktails, Brian Murphy provides a visual layout of how to make cocktails. For the Metropolitan a picture of a cocktail glass displays color-coded lines showing how much of the different ingredients to add. He also gives a recipe for the Manhattan. He lists the calorie count of each drink: the Metropolitan has 164 calories and the Manhattan 189.*<sup>16</sup>

1½ ounces brandy  
1 ounce sweet vermouth  
1 teaspoon superfine sugar  
2 dashes Angostura bitters  
1 cherry

Combine brandy, sweet vermouth, superfine sugar, and Angostura bitters in a cocktail shaker. Shake with ice. Strain into a chilled cocktail glass. Garnish with a cherry.

## THE DRY MANHATTAN

A Dry Manhattan is made with dry vermouth.<sup>17</sup>

### BEN REED'S DRY MANHATTAN

*Ben Reed, an award-winning bartender with many books to his credit, has been referred to as the “crown prince of cocktails.” In The Art of the Cocktail, he advises that people who like stronger flavors should experiment with bourbon. Reed comments anecdotally on his experience that the Dry Manhattan is the least popular of all of the Manhattans. This seems to be supported by the literature, as few recipes for Dry Manhattans are recorded. In his many books Reed always features recipes for the Manhattan, the Dry*

*Manhattan, and the Perfect Manhattan. Reed uses a lemon peel to differentiate the Dry Manhattan from the Sweet (cherry) and Perfect (orange) Manhattans.*<sup>18</sup>

1½ ounces rye whiskey  
¾ ounce dry vermouth  
Dash Angostura bitters  
Lemon zest, to garnish

Add the ingredients to a mixing glass filled with ice (first ensure that all the ingredients are very cold), and stir the mixture until chilled. Strain into a frosted Martini glass, add the garnish, and serve.

## JULEP MANHATTAN

*If Dale DeGroff is the “king” of cocktails, and Ben Reed is the “crown prince,” then Joy Perrine is a grand duchess. Joy is a longtime bartender at Jack’s Lounge in Louisville, Kentucky, and the coauthor of The Kentucky Bourbon Cocktail Book, which features ten Manhattans, including the classic three Manhattans plus other recipes such as the Darkened Manhattan (coffee based), Peach Manhattan, and Summer Manhattan. Here is her recipe for the Julep Manhattan.*<sup>19</sup>

2 ounces Kentucky bourbon  
¼ ounce white crème de menthe  
¼ ounce Noilly Prat dry vermouth  
3–4 drops Angostura bitters

Combine ingredients, shake over ice, and strain into a chilled Martini glass. Garnish with a sprig of fresh mint.

## MANHATTAN SOUTH

*The Complete Bartender by Robyn Feller presents more than two thousand recipes for cocktails and features four recipes for the Manhattan: the Manhattan, Manhattan (Dry), Manhattan (Perfect), and Manhattan South. This recipe uses gin instead of whiskey.*<sup>20</sup>

1 ounce gin

½ ounce dry vermouth

½ ounce Southern Comfort

Dash Angostura bitters

Fill mixing glass with ice. Add gin, dry vermouth, Southern Comfort, and bitters. Stir. Strain into a chilled cocktail glass.

## ST. MORITZ MANHATTAN (AKA SIDNEY MANHATTAN)

*Robert Plotkin is the author of many books, including The Bartender's Companion: The Original Guide to American Cocktails and Drinks. He includes over sixty recipes for the Manhattan in his book.*<sup>21</sup>

¼ ounce dry vermouth

¼ ounce Green Chartreuse

3 dashes orange bitters

1½ ounces bourbon

Pour ingredients into iced mixing glass. Stir and strain. Garnish with a lemon twist and serve in a chilled cocktail glass.

# THE PERFECT MANHATTAN

A Perfect Manhattan has both sweet and dry vermouth. Reed comments in his book *The Art of the Cocktail* that “perfect” refers to the balance between sweet and dry.<sup>22</sup>

## BEN REED’S PREMIUM MANHATTAN

*This recipe is for a Premium Manhattan, which also happens to be a Perfect Manhattan.*

1¾ ounces Knob Creek bourbon

¾ ounce Vya dry vermouth

¾ ounce Vya sweet vermouth

Dash Angostura bitters

Orange zest, to garnish

Add all the ingredients to a mixing glass filled with ice, and stir gently with a bar spoon. Strain into a frosted Martini glass and garnish with orange zest.

## THE WHITE MANHATTAN

*Brian Downing is a bartender in Louisville, Kentucky, but is originally from northern Virginia and worked as a bartender at Clyde’s in the Washington, DC, area. Brian presented this version of a Manhattan at the Southern Wines and Spirits, Spirits and Service Academy held at Sullivan University in the first part of 2014. Brian uses all white ingredients for a near crystal-clear drink. The sweet Dolin Blanc vermouth is balanced by the dry Cinzano Blanco. Downing suggests garnishing with white cherries to stay with the theme; however, red cherries can be used for good color contrast between the drink and the garnish.*

1 ounce New Make rye  
½ ounce Dolin Blanc vermouth  
¾ ounce Cinzano Blanco vermouth  
Dash Regan's #6 orange bitters

In a mixing glass, combine the whiskey, vermouth, and bitters. Add ice and stir. Strain into a chilled cocktail glass. Garnish with the cherry and a twist.

## MODERN MANHATTANS

Even though it is very difficult to improve upon a drink like the Manhattan, with a little tweak here or there, you have a completely new drink based on the classic cocktail. The following drinks are riffs on the Manhattan cocktail.

### JUST FOR MARY

*Tony Abou-Ganim, once an aspiring actor, is the bartender's bartender. Tony has been mixing cocktails for over three decades and has worked on both the East and West coasts. He currently lives in Las Vegas, where he helped to open the Bellagio, serving as its first "mixologist." (In 1998, that title was groundbreaking in the bartending world.) He has invented many cocktails, including the Cable Car. Tony now owns his own company, the Modern Mixologist. This version of a Manhattan was created by Tony for his coauthor, Mary Elizabeth Faulkner, and their book, The Modern Mixologist: Contemporary Classic Cocktails.<sup>23</sup>*

2 ounces straight rye whiskey  
½ ounce Cherry Heering  
½ ounce Lillet Blond  
2 dashes Regan's #6 orange bitters

In an ice-filled glass, add the rye whiskey, Cherry Heering, Lillet Blond, and the orange bitters. Stir until very cold. Strain into a chilled cocktail glass. Finish with essence of a burned orange twist (then discard the orange). Garnish with a brandied cherry.

## TUESDAY MEZCAL MANHATTAN

*Bartender Susie Hoyt is the beverage director at the Silver Dollar and El Camino in Louisville, Kentucky. She is a New York native who grew up in small-town Ohio before moving to Chicago after graduating from Miami University of Ohio with a degree in public relations and political science. Susie presented this version of a Manhattan at the Southern Wines and Spirits, Spirits and Service Academy held at Sullivan University in 2014. She concocted this Manhattan on the spot and walked away with top honors.*

1¼ ounces Wild Turkey rye 101  
½ ounce Cardinal Mendoza Solera Spanish brandy  
½ ounce Dolin Rouge  
¼ ounce Punt e Mes  
¼ ounce Mezcal  
Dash Angostura bitters  
Dash Regan's #6 orange bitters

Stir in a mixing glass until correct temperature and dilution is reached and strain into a chilled coupe glass or cocktail glass. Express light lemon oil and orange oil on the bottom of the outside of the glass.

## MANHATTAN JELLO SHOT

*If you don't want to drink a Manhattan, perhaps you'd like to eat one! Michelle Palm takes the Manhattan to a solid form in her book Jelly Shot*



Test Kitchen.<sup>24</sup>

$\frac{2}{3}$  cup bitters syrup

2 envelopes Knox gelatin

$\frac{2}{3}$  cup bourbon

$\frac{2}{3}$  cup Italian sweet vermouth

Maraschino cherries, diced small for garnish, if desired

Pour the bitters syrup (recipe follows) into a medium saucepan and sprinkle with the gelatin. Allow the gelatin to soak for a minute or two. Heat over very low heat until gelatin is dissolved, stirring constantly, about 5 minutes. Remove from heat and stir in the bourbon and the sweet vermouth. Pour into loaf pan and refrigerate until fully set, several hours or overnight. To serve, cut into desired shapes and garnish with the diced maraschino, if desired. Makes 18 to 24 jello shots.

## BITTER SYRUP

1½ cups water

1 cup granulated sugar

9 tablespoons Angostura bitters

Combine all ingredients in a medium saucepan. Heat over medium heat until mixture boils, stirring occasionally. Remove from heat and allow to cool to room temperature.

## AÑEJO MANHATTAN

*In 2010, I attended the International Association of Culinary Professionals (IACP) conference in Portland, Oregon. At the time the IACP had a*

*mentorship program in which experienced authors were matched with new or up-and-coming authors. I was paired with Kara Newman, now the spirits editor of the Wine Enthusiast. Kara gave me some great advice! She featured a recipe for an Añejo Manhattan in her book Spice and Ice. Kara writes that she adapted this recipe from Ryan Magarian, who garnishes the drink “with a tequila soaked dried cherry wrapped in spicy mole salami.”<sup>25</sup>*

2 ounces Añejo tequila

½ ounce sweet vermouth

¼ ounce Licor 43

Dash Angostura bitters

Dash Regan’s #6 orange bitters

Combine all ingredients in a pint glass. Fill the glass three-quarters full of ice. Stir swiftly for 30 seconds and strain into a cocktail glass.

## MADISON AVENUE MANHATTANS (MANHATTANS FOR A CROWD)

*In 2013, I was honored to sit next to Kara Newman at a book signing at the Bourbon Classic in downtown Louisville at the Art Center. She was autographing copies of her new book, Cocktails for a Crowd: More than 40 Recipes for Making Popular Drinks in Party-Pleasing Batches, and I was signing both The Old Fashioned and The Kentucky Bourbon Cookbook. The Madison Avenue Manhattan recipe was featured in her new book for people looking to fix drinks for a group of people. Kara credits this drink to a friend named Nora who threw a Mad Men–themed party. Kara also features the Bobby Burns cocktail, named for Scottish poet Robert Burns, which is a Scotch version that is very similar to the Manhattan.<sup>26</sup>*

16 ounces (2 cups) rye whiskey

8 ounces (1 cup) sweet vermouth

4 ounces (½ cup) water

1 teaspoon Angostura bitters  
8 brandied cherries, for garnish (see recipe below)

In a pitcher that holds at least 4 cups, combine the whiskey, vermouth, water, and bitters and stir well. Using a funnel, decant into a 1-liter liquor bottle or two 750-ml liquor bottles. Cap tightly and refrigerate for at least 2 hours, until chilled. To serve, set out a bowl or wine bucket filled with ice. Shake the bottle to ensure the cocktail is well mixed, then set it in the ice so it stays chilled. Pour into coupe glasses and garnish each drink with a cherry, if desired.

## BRANDIED CHERRIES

½ cup sugar  
4 ounces (½ cup) water  
½ cup dried cherries  
¼ teaspoon almond or vanilla extract  
4 ounces (½) cup brandy, bourbon, aged rum, or other brown spirit, plus more as needed

In a small saucepan, combine the sugar and water over medium-high heat. Cook, stirring constantly, until the sugar is dissolved and the syrup boiling. Lower the heat to maintain a simmer, then stir in the cherries and almond extract. Simmer uncovered, stirring occasionally, until the liquid thickens to a light syrupy consistency, 5 to 7 minutes. Remove from the heat, stir in the brandy, and let cool to room temperature. Transfer the cherries and liquid to a 1-quart glass jar or other glass container with a lid. Add more brandy if needed to cover the cherries. Covered and stored in the refrigerator, the cherries will keep for about 2 weeks.

## WALNUT MANHATTAN

*The Walnut Manhattan comes from a New York establishment, Schiller's Liquor Bar, for which a four-book compilation was completed by Keith McNally. This recipe is featured in the Classic Cocktails book, and the Maple Simple Syrup is listed in The Bartender's Guide.*<sup>27</sup>

2½ ounce Alibi American whiskey  
½ ounce Antica Formula vermouth  
½ ounce maple simple syrup (see recipe below)  
5 dashes Fee Brothers black walnut bitters

Pour the whiskey, Antica Formula vermouth, maple simple syrup, and bitters into a mixing glass with ice. Stir well with a bar spoon for 40 to 45 revolutions and strain into a chilled Martini glass.

## MAPLE SIMPLE SYRUP

2¼ cups water  
1¾ cups pure maple syrup  
Dash nutmeg  
Dash cinnamon

Place the water, maple syrup, nutmeg, and cinnamon in a medium saucepan. Heat over medium heat until just below boiling, stirring constantly until the consistency is even. Remove from heat and allow the syrup to cool to room temperature. Transfer the syrup to a clean mason jar, seal tightly, and refrigerate. It will keep for a little less than 1 month in the refrigerator.

## NUTTY MANHATTAN

*The Nutty Manhattan is featured in the book Hip Sips by Lucy Brennan.*

*Brennan is the owner of Mint and 820 in Portland, Oregon. In this recipe, Brennan uses a walnut liqueur as the modifier in the Manhattan.*<sup>28</sup>

2½ ounces Maker's Mark bourbon  
½ ounce Nocello liqueur  
1 maraschino cherry  
Cocktail ice cubes for chilling and shaking

Fill a 5-ounce Martini glass with ice and set aside to chill. Fill a tempered pint glass with ice; then add the bourbon and Nocello. Cap the glass with a stainless steel cocktail shaker and shake vigorously for 10 seconds. Empty the ice from the Martini glass and strain the drink into the chilled glass. Garnish with the cherry and serve immediately.

## SMOKED MANHATTAN

*Against the Grain Brewery and Restaurant in Louisville, Kentucky, is located at the River Bats ball field. Against the Grain cold-smokes the rye in this smoked Manhattan.*

1½ ounces cold-smoked Templeton rye  
¾ ounce sweet vermouth  
2 dashes Bourbon Barrel Aged bitters  
2 dashes Bourbon Barrel Aged vanilla

Pour ingredients into ice-filled mixing glass and stir vigorously. Strain into a chilled cocktail glass.

## METS MANHATTAN

*Ray Foley is the publisher of Bartender Magazine and the author of*

Bartender Magazine's Ultimate Bartender's Guide. *In his book he lists over thirteen hundred drinks from "the world's best bartenders." Included is the Mets Manhattan.*<sup>29</sup>

2 ounces Crown Royal

¼ ounce Martini & Rossi dry vermouth

¼ ounce strawberry schnapps

Pour ingredients into ice-filled mixing glass and stir vigorously. Strain into a chilled cocktail glass. A strawberry garnish is optional.

## CHAMPAGNE MANHATTAN

*This next cocktail was inspired by a note in Kester Thompson's book, Cocktails, Cocktails and More Cocktails, in which he lists recipes for all three shades of Manhattans in both metric and imperial measurements. He doesn't provide an explicit recipe for the Champagne Manhattan, but what a great idea!*<sup>30</sup>

1 ounce bourbon

½ ounce sweet vermouth

1 or 2 dashes bitters

5 ounces champagne

1 orange twist, for garnish

Add the bourbon, vermouth, and bitters to a champagne flute. Add the champagne and allow the mixture to blend; then twist an orange peel over the glass, sink it into the drink, and serve.

## THE MALONEY #2

*Each year Food and Wine magazine publishes a book of cocktails. Bartenders and mixologists from around the country, including such mixing stars as Tony Abou-Ganim, Kathy Casey, Adam Seger, and Bridget Albert, contribute their best cocktails. The compilation is edited by Kate Krader, aided by deputy editor and mixology superstar Jim Meehan. Kentucky native bartender Josh Durr contributed several recipes to Food and Wine Cocktails, 2013, including the Maloney #2, a riff on a Manhattan. Durr insists on a 100 proof and/or bonded whiskey because “you need the higher proof to balance the cocktail. Lower proofs fall flat on the tongue.”<sup>31</sup>*

1½ ounces bonded bourbon, such as Old Fitzgerald bottled in bond 100 proof  
1½ ounces sweet vermouth  
¾ ounce Cynar (bitter artichoke aperitif)  
¼ ounce maraschino liqueur  
1 orange twist, for garnish

In a mixing glass, combine the bourbon, vermouth, Cynar, and maraschino liqueur; fill with ice and stir well. Strain into a chilled, ice-filled double rocks glass and garnish with the orange twist.

## THE OLD HOUSE ROB ROY

*The Rob Roy is a Manhattan made with Scotch rather than American whiskey. The Rob Roy is featured in The Old House Holiday and Party Cookbook.*<sup>32</sup>

¾ ounce sweet vermouth  
1½ ounces Scotch whiskey  
Dash orange bitters

Stir well with cracked ice and strain into a cocktail glass.

## THE BULL AND BEAR BRONX COCKTAIL

*The Bull and Bear Bar is located on the ground floor of the Waldorf Astoria in New York City. Many great cocktails were created at this bar, including the Bronx, the Bobbie Burns, and the Rob Roy.*<sup>33</sup>

3 ounces gin  
1½ ounces fresh orange juice  
Dash of French dry vermouth  
Dash of Italian sweet vermouth  
1 orange twist

In an ice-filled cocktail shaker, combine all liquid ingredients. Cover and shake thoroughly.

Strain into a chilled cocktail glass. Garnish with an orange twist.

## SPANISH MANHATTAN

*This first modern Manhattan hails from the New York restaurant Suba, which closed in 2009. This version of the Manhattan employs sweet sherry instead of sweet vermouth.*<sup>34</sup>

2 ounces Maker's Mark bourbon  
1 ounce Lustau sherry  
2 dashes Peychaud's bitters

In an ice-filled cocktail shaker, combine the bourbon, sherry, and bitters. Stir and strain into a chilled cocktail glass.

## MANHATTAN'S BIG APPLE



*This recipe is inspired by a combination of the concoctions of master mixologist Ben Reed and Robert Plotkin, who both list an apple-based Manhattan in their books: Reed an Apple Manhattan made with Calvados, and Plotkin an Apple Manhattan with Beretzen apple liqueur.*<sup>35</sup>

2 ounces applejack brandy  
½ ounce sweet vermouth  
½ ounce dry vermouth  
2 dashes Bar Keep baked apple bitters  
Granny Smith apple wedge, to garnish

Add all the ingredients to a mixing glass filled with ice and stir gently with a bar spoon. Strain into a frosted Martini glass and garnish with an apple wedge.

## DALE DEGROFF'S MILLIONAIRE'S MANHATTAN

*Dale DeGroff, King Cocktail, gives three modern “Manhattan” cocktails in his book The Essential Cocktail: The Art of Mixing Perfect Drinks, even though he concedes that cocktail traditionalists and Manhattan purists might not view the Millionaire’s Manhattan as an authentic Manhattan.*<sup>36</sup>

Orange slice  
Edible gold flakes  
1½ ounces Woodford Reserve bourbon  
½ ounce Grand Marnier Centenaire  
1 ounce unsweetened pineapple juice  
¼ ounce orgeat

Frost the rim of the glass using the orange slice and the gold leaf, and set in the freezer to chill. DeGroff suggests setting up frosted glasses several hours

before serving. Shake the bourbon, Grand Marnier, pineapple juice, and orange in a mixing glass with ice. Strain into the prepared glass with no garnish other than the extravagantly decorated rim.

## SCOTT BEATTIE'S FRANKFORT MANHATTAN

*Scott Beattie is a mixologist and the author of Artisanal Cocktails. His book presents cocktails according to the four seasons. Beattie identifies the Manhattan as a “spring” cocktail, but writes that the drink is served year-round at Cyrus Restaurant in Healdsburg, California. One of the interesting features of this version of the Manhattan is Beattie’s infused bourbon (see recipe below). Beattie reports that demand for the infused bourbon is such that it requires the staff at Cyrus to produce the special bourbon by the case. During production the bourbon must be held in a container large enough to catch the oil spray of the citrus zest. According to Beattie, this bourbon is good to mix in drinks or to sip by itself.<sup>37</sup>*

2¼ ounces bourbon infused with vanilla and citrus peel

¾ ounce Noilly Prat sweet vermouth

3 dashes Angostura bitters

2 Amarena cherries, for garnish

Place a cocktail glass in the freezer to chill. Combine the bourbon, sweet vermouth, and bitters in a mixing glass and stir well. Add enough ice to fill the mixing glass three-quarters full and stir for 15 seconds more. Strain into the chilled glass and garnish with two Amarena cherries skewered on a pick.

### BOURBON INFUSED WITH VANILLA AND CITRUS PEEL

1 (1-liter) bottle W. L. Weller 12-year-old bourbon or other well-aged bourbon

1 orange, unwaxed and scrubbed  
1 lemon, unwaxed and scrubbed  
1 vanilla bean

Pour the bourbon into a large airtight container. Using a 1/4-inch-wide zester, zest the orange and lemon over and into the container. Avoid the bitter white pith as much as possible and try to make long, shoestring-like zests. Split the vanilla bean pod lengthwise and turn it inside out. Don't remove the seeds. Add the vanilla pod to the bourbon. Close the container and store it in a dark, cool place. Stir the bourbon mixture once per day for a week to mix the ingredients. After 1 week, carefully pour the infused bourbon back into the bottle. Add 1 strip each of the orange and lemon zests and the vanilla bean, then seal up the bottle.

## WOODFORD RESERVE MANHATTANS

The Brown-Forman Corporation in Louisville, Kentucky, holds an annual contest for bartenders in the creation of new twists on the Manhattan. The winner earns the title Master of the Manhattan. Below are some of the recipes featured on the Woodford Reserve's website for Manhattans.

### FRENCH MANHATTAN

2 ounces Woodford Reserve bourbon  
1 ounce Chambord liqueur  
Dash of bitters

Shake ingredients with ice and strain into a Martini glass. Garnish with a lemon twist.

## T-TIME MANHATTAN

2½ ounces Woodford Reserve bourbon

1 ounce Tuaca liqueur

2 dashes blood orange bitters

Dash nutmeg

Shake ingredients with ice and strain into a cocktail glass. Garnish with an orange twist and a cherry.

## CITRUS MANHATTAN

1½ ounces Woodford Reserve bourbon

¾ ounce simple syrup

¾ ounce fresh lemon juice

½ ounce fresh orange juice

1 pinch ground cloves

Dash Angostura bitters

Shake ingredients with ice and strain into a cocktail glass. Garnish with a twist of orange.

## AND FINALLY . . .

Now it's your turn to create your own Manhattan cocktail. First, pick your favorite spirit, then choose your favorite modifier (or two) and the bitters of your choice. Have fun, and make yours a tasty creation!

## YOUR OWN MANHATTAN COCKTAIL

\_\_\_\_\_ ounces \_\_\_\_\_ (name your spirit)  
\_\_\_\_\_ ounces \_\_\_\_\_ (name your modifier)  
\_\_\_\_\_ ounces \_\_\_\_\_ (if you have  
another modifier)  
\_\_\_\_\_ dashes \_\_\_\_\_ bitters

Other ingredients: \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

Your directions: \_\_\_\_\_  
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# Notes

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Wall Street

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American

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Canadian

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rye

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wormwood

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