

BLACK MANHATTAN

Ingredients

- 2 ounces rye whiskey
- 1 ounce Averna amaro
- 1 dash Angostura bitters
- 1 dash orange bitters (such as Regan's)
- Garnish: brandied cherry



The Black Manhattan was created in 2005 at San Francisco bar **Bourbon & Branch** by bartender Todd Smith. It's a simple variation on the classic **Manhattan**, with bittersweet **Averna** amaro replacing the sweet vermouth and with a second type of bitters added. These adjustments result in a heavier and slightly more bitter rendition of its forebear, with additional depth of flavor from the amaro's herbal and caramel notes.