

Amaro Boulevardier

Bourbon's smoky warmth wrapped around Cynar's artichoke bitterness.



TIME	DIFFICULTY	GLASS	METHOD	GARNISH
4 min	Easy	Old Fashioned / Rocks	Stirred	Orange peel

INGREDIENTS

1.5 oz Bourbon

something with backbone — Old Grand-Dad 100 is perfect

1 oz Cynar

1 oz Sweet vermouth

Carpano Antica Formula recommended

1 Wide orange peel

METHOD

1. Add bourbon, Cynar, and vermouth to a mixing glass with ice.
2. Stir for 25–30 seconds.
3. Strain over one large ice cube in a chilled rocks glass.
4. Express the orange peel over the surface, rub it around the rim, then drop it in.
5. Sip slowly. This one rewards patience.

BARTENDER'S TIP

If you can find Cynar 70 Proof, use it here. The higher ABV stands up to the bourbon and keeps the drink from going flabby.

THE STORY

The original Boulevardier appeared in Paris in the 1920s as a Negroni made with whiskey. Subbing Cynar for Campari keeps the bitter backbone but adds a vegetal, earthy depth that pairs beautifully with bourbon's vanilla.

Full recipe, variations and bottle notes: amaroafficionado.com/recipes/amaro-boulevardier