

Bensonhurst

A Brooklyn riff that turned Cynar into a serious whiskey cocktail modifier.



TIME	DIFFICULTY	GLASS	METHOD	GARNISH
4 min	Easy	Nick & Nora	Stirred	None (or lemon twist, discarded)

INGREDIENTS

2 oz Rye whiskey

Rittenhouse Bonded works beautifully

1 oz Dry vermouth

Dolin Dry

¼ oz Cynar

¼ oz Luxardo Maraschino liqueur

METHOD

1. Add all ingredients to a mixing glass with ice.
2. Stir for 25 seconds until well chilled and silky.
3. Strain into a chilled Nick & Nora glass.
4. No garnish — or express a lemon twist over the top and discard it.

BARTENDER'S TIP

Don't substitute bourbon. The cocktail's tension comes from rye's spice cutting through Cynar's vegetal sweetness — bourbon makes it cloying.

THE STORY

Created by bartender Chad Solomon at Pegu Club in New York in the mid-2000s, the Bensonhurst was designed as a riff on the Brooklyn using Cynar in place of the nearly-extinct Amer Picon. It's now considered the standard-bearer for the Brooklyn family in modern American bartending.

Full recipe, variations and bottle notes: amaroafficionado.com/recipes/bensonhurst