

Black Manhattan

Swap sweet vermouth for Averna and the Manhattan turns dark, silky, and faintly medicinal.



TIME	DIFFICULTY	GLASS	METHOD	GARNISH
4 min	Easy	Coupe or Nick & Nora	Stirred	Brandied cherry

INGREDIENTS

2 oz Rye whiskey

Rittenhouse Bonded is the classic call

1 oz Averna Amaro

2 dashes Angostura bitters

1 dash Orange bitters (optional)

1 Luxardo or brandied cherry, for garnish

METHOD

1. Chill a coupe or Nick & Nora glass.
2. Add rye, Averna, and bitters to a mixing glass filled with ice.
3. Stir with a bar spoon for 30 seconds — long enough to chill and dilute properly.
4. Strain into the chilled glass.
5. Drop a cherry into the bottom and serve.

BARTENDER'S TIP

Don't shake it. Ever. Stirring keeps the texture silky and the color clear; shaking aerates and clouds it.

THE STORY

Invented by Todd Smith at Bourbon & Branch in San Francisco around 2005. The substitution was simple — Averna for sweet vermouth — but the result was transformative, and the drink kicked off the modern amaro-cocktail movement.

Full recipe, variations and bottle notes: amaroafficionado.com/recipes/black-manhattan