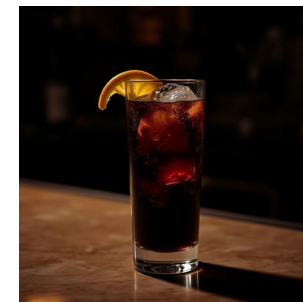


Black Rock Chiller

Fernet, Averna and cola — the bartender's shift drink that got a name.



TIME	DIFFICULTY	GLASS	METHOD	GARNISH
3 min	Easy	Collins	Built in glass	Lemon wedge

INGREDIENTS

1 oz Fernet-Branca

the menthol backbone

1 oz Amaro Averna

adds caramel and cola-spice roundness

3 oz Cola

Mexican Coke or another cane-sugar cola

1 wedge Lemon

squeezed in, then dropped

METHOD

1. Fill a Collins glass to the top with fresh ice.
2. Pour in the Fernet-Branca and Averna.
3. Top with cola and stir once, gently, to combine without killing the fizz.
4. Squeeze the lemon wedge over the drink and drop it in.

BARTENDER'S TIP

Cane-sugar cola matters more than the ice. High-fructose cola turns syrupy against the menthol; cane sugar keeps the finish dry and bitter.

THE STORY

Damon Boelte built the Black Rock Chiller at Brooklyn's Prime Meats, formalizing what bartenders had been drinking off the clock for years: fernet and cola, made civilized by a second, sweeter amaro. It is the drink most often used to convert a fernet skeptic.

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