

# Brooklyn

Manhattan's forgotten sibling, rebuilt on bittersweet Amer Picon.



| TIME  | DIFFICULTY | GLASS | METHOD  | GARNISH         |
|-------|------------|-------|---------|-----------------|
| 4 min | Medium     | Coupe | Stirred | Brandied cherry |

## INGREDIENTS

2 oz Rye whiskey

100 proof stands up best

¾ oz Dry vermouth

Dolin Dry

¼ oz Maraschino liqueur

Luxardo

¼ oz Amer Picon

or Amaro CioCiaro / Ramazzotti as the modern stand-in

1 Brandied cherry for garnish

## METHOD

1. Chill a coupe glass.
2. Combine rye, dry vermouth, maraschino and amaro in a mixing glass with ice.
3. Stir 25–30 seconds until properly cold and diluted.
4. Strain into the chilled coupe.
5. Drop in a brandied cherry — no citrus, it muddies the amaro.

## BARTENDER'S TIP

If you're using Ramazzotti or CioCiaro instead of Picon, pull the maraschino back to a barspoon — the substitutes carry more sugar than the original.

## THE STORY

The Brooklyn appeared in Jacques Straub's 1908 Drinks alongside the Manhattan and the Bronx, then all but vanished when Amer Picon left the American market. Its revival is entirely an amaro story: bartenders rebuilt it with Italian bitters and discovered the drink was better than its reputation.

Full recipe, variations and bottle notes: [amaroafficionado.com/recipes/brooklyn](https://amaroafficionado.com/recipes/brooklyn)