

Gold Rusher

San Francisco's Fernet obsession, poured into a Gold Rush.



TIME	DIFFICULTY	GLASS	METHOD	GARNISH
4 min	Easy	Rocks	Shaken	Lemon twist

INGREDIENTS

2 oz Bourbon
¾ oz Fresh lemon juice
¾ oz Honey syrup
3:1 honey to warm water
½ oz Fernet-Branca
1 Lemon twist for garnish

METHOD

1. Combine bourbon, lemon juice, honey syrup, and Fernet-Branca in a shaker with ice.
2. Shake until well chilled.
3. Strain into a rocks glass over one large cube.
4. Express a lemon twist over the surface and drop it in.

BARTENDER'S TIP

Warm the honey before mixing the syrup or it will seize in the shaker. And don't push the Fernet past ½ oz — beyond that it flattens the honey completely.

THE STORY

San Francisco drinks more Fernet-Branca per capita than anywhere else in the United States — a habit rooted in the city's Italian-American North Beach community. The Gold Rusher is the local tribute: the Gold Rush cocktail, itself named for the same era, given a Bay Area accent.

Full recipe, variations and bottle notes: amaroafficionado.com/recipes/gold-rusher