

Left Hand

A Boulevardier with chocolate bitters — the darkest drink on this list.



TIME	DIFFICULTY	GLASS	METHOD	GARNISH
4 min	Easy	Coupe	Stirred	Brandied cherry

INGREDIENTS

1½ oz Bourbon

high-rye, 100 proof if you have it

¾ oz Campari

¾ oz Sweet vermouth

Carpano Antica Formula

3 dashes Chocolate bitters

Bittermens Xocolatl Mole

1 Brandied cherry for garnish

METHOD

1. Combine bourbon, Campari, vermouth and chocolate bitters in a mixing glass.
2. Fill with ice and stir 30 seconds.
3. Strain into a chilled coupe.
4. Drop in a brandied cherry.

BARTENDER'S TIP

Don't skip or substitute the mole bitters — plain Angostura makes a decent Boulevardier, but it is not this drink.

THE STORY

Sam Ross created the Left Hand at Milk & Honey in 2007 as a companion to his Right Hand (which swaps bourbon for rum). The three dashes of mole bitters are the whole point: they pull Campari's bitterness toward cocoa and dried cherry, turning a Boulevardier into something closer to a dessert Manhattan.

Full recipe, variations and bottle notes: amaroafficionado.com/recipes/left-hand