

Nail in the Coffin

A Rusty Nail rebuilt with Japanese whisky, dry Madeira, and Fernet.



TIME	DIFFICULTY	GLASS	METHOD	GARNISH
3 min	Intermediate	Rocks	Stirred	Orange twist

INGREDIENTS

- 1½ oz Japanese whisky
a soft blended style works best
- ¾ oz Dry Madeira
Sercial or Verdelho
- ½ oz Licor 43
- ¼ oz Fernet-Branca
- 1 Orange twist for garnish

METHOD

1. Add all ingredients to a mixing glass with ice.
2. Stir for 25–30 seconds until properly chilled and diluted.
3. Strain into a rocks glass over one large clear cube.
4. Express an orange twist over the drink and rest it on the ice.

BARTENDER'S TIP

A quarter-ounce of Fernet is not a rounding error. Measure it. At a half-ounce the drink stops being a whisky cocktail and becomes a Fernet cocktail.

THE STORY

Created by San Francisco bartender Brian Means, who built a following for the drink at Dirty Habit, and later published in Daniel Yaffe's book *Drink More Whiskey*. It's a Rusty Nail in structure — whisky plus a sweet herbal liqueur — with the Scotch-and-Drambuie pairing swapped for something considerably more complicated.

Full recipe, variations and bottle notes: amaroafficionado.com/recipes/nail-in-the-coffin