

Old Pal

The bone-dry, rye-driven cousin of the Boulevardier.



TIME	DIFFICULTY	GLASS	METHOD	GARNISH
3 min	Easy	Coupe or rocks	Stirred	Lemon twist

INGREDIENTS

1 oz Rye whiskey

Rittenhouse or Sazerac work well

1 oz Dry vermouth

Dolin Dry is ideal

1 oz Campari

1 Lemon twist

for garnish — do not use orange

METHOD

1. Add rye, dry vermouth, and Campari to a mixing glass with ice.
2. Stir for 20–25 seconds until well chilled and properly diluted.
3. Strain into a chilled coupe or rocks glass over fresh ice.
4. Express a lemon twist over the surface, then drop it in.

BARTENDER'S TIP

Lemon, not orange. The lemon's brightness is what keeps the dry vermouth and Campari from feeling austere — orange peel pushes it back toward Negroni territory.

THE STORY

First published in Harry McElhone's 1922 book *Barflies and Cocktails*, the Old Pal was created at Harry's New York Bar in Paris for sportswriter William 'Sparrow' Robertson. It pre-dates the Boulevardier and swaps sweet vermouth for dry, giving you something far drier and more spirit-forward.

Full recipe, variations and bottle notes: amaroafficionado.com/recipes/old-pal