

Red Hook

Brooklyn's rye-and-Punt-e-Mes answer to the Manhattan.



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

INGREDIENTS

2 oz Rye whiskey

100 proof stands up best

½ oz Punt e Mes

the bitter vermouth that makes the drink

½ oz Luxardo Maraschino

1 Brandied cherry for garnish

METHOD

1. Chill a coupe.
2. Combine rye, Punt e Mes and maraschino in a mixing glass with ice.
3. Stir 30 seconds — this one wants proper dilution.
4. Strain into the chilled coupe.
5. Drop in a single brandied cherry.

BARTENDER'S TIP

No Luxardo cherries, no bright red supermarket ones. If you can't get proper brandied cherries, skip the garnish entirely.

THE STORY

Enzo Errico created the Red Hook at Milk & Honey in New York around 2003, naming it for the Brooklyn waterfront neighbourhood and launching an entire family of Brooklyn-borough variations. Punt e Mes — literally 'a point and a half', sweet vermouth with an extra measure of bitterness — is the ingredient that separates it from a plain Manhattan.

Full recipe, variations and bottle notes: amaroafficionado.com/recipes/red-hook