

Toronto

Rye, Fernet, a touch of sugar, and bitters — the Canadian rye cocktail Fernet drinkers swear by.



TIME	DIFFICULTY	GLASS	METHOD	GARNISH
4 min	Easy	Rocks or coupe	Stirred	Orange peel

INGREDIENTS

2 oz Rye whiskey

Rittenhouse 100 or Lot 40

¼ oz Fernet-Branca

¼ oz Simple syrup

or sub demerara syrup for more depth

2 dashes Angostura bitters

1 Wide orange peel

METHOD

1. Add rye, Fernet, simple syrup, and bitters to a mixing glass with ice.
2. Stir 25–30 seconds until well chilled.
3. Strain over one large ice cube in a rocks glass (or up in a chilled coupe).
4. Express the orange peel over the drink and drop it in.
5. Sip slowly — this one opens up as it dilutes.

BARTENDER'S TIP

If you only have bourbon, it works — but the Toronto wants the dry spice of rye to balance Fernet's menthol punch. Bourbon makes it sweet; rye keeps it sharp.

THE STORY

First documented in Robert Vermeire's 1922 'Cocktails: How to Mix Them,' the Toronto was reportedly the favorite of the city's hard-drinking newspapermen. Resurrected in the 2000s by the modern cocktail revival, it's now a Fernet-fan benchmark.

Full recipe, variations and bottle notes: amaroafficionado.com/recipes/toronto