ELLIS ADAMS GROUP

CLASSIC COCKTAILS

MIXOLOGY

BY FORBES // WITH CHRIS ADAMS

MANHATTAN

INGREDIENTS

2 oz Bulleit Rye
1 oz Sweet Vermouth
2 Dashes Angostura Bitters

PRESENTATION

GLASSWARE: Rocks or Coupe
ICE: Kold Draft ice (if rocks)
GARNISH: Black Cherry

METHOD

1. Combine all ingredients into mixing beaker
2. Add ice and stir 40 times
3. Strain into rocks glass over large ice or into coupe over no ice using a julep strainer
4. Garnish with Black cherry

Forbes INDUSTRIES