



Leadership... with a Twist!

Made with whiskey, sweet vermouth and bitters, the **Manhattan** is a foundational drink that every bartender must know; in fact, the definitive *The Fine Art of Mixing Drinks* classifies the Manhattan as one of the six basic cocktails.

Some view **Manhattans** as a relic of generations past. Popularized by Frank Sinatra and the nefarious Rat Pack, the cocktail also makes notable appearances throughout the work of beat author Jack Kerouac. More recently, however, television series *Mad Men*, *Sex and the City* and *Will & Grace* have revived interest in the **Manhattan**.

Others attribute invention of the cocktail to a NYC bartender named Black who, it is said, first crafted a **Manhattan** in the 1860s at a now-forgotten bar on Broadway.

Legend suggests the **Manhattan** was invented in the early 1870s at the venerable Manhattan Club in New York City. Purportedly, the cocktail was created for a banquet hosted by saucy “Dollar Princess” Jennie Jerome (who was to eventually receive additional infamy as Winston Churchill's mother). But the players and the timing of the event don't add up – story short, Jennie simply wasn't there.

Even though there are numerous references to similar cocktails called "Manhattans," the cocktail is most commonly associated with New York's Manhattan Club.

The **Manhattan** is best made with rye whiskey or Canadian whiskey, which, less-sweet than bourbons, better balance the sweet vermouth. Like martinis, the **Manhattan** is served either *on the rocks* (over ice cubes) or *straight up* (chilled over ice and strained into a martini or “up” glass).

What is sweet vermouth (sometimes called Italian vermouth)? It is a fortified wine, aromatized with herbs and spices, including cardamom, cinnamon, and marjoram.

Because of its simplicity, the **Manhattan** has spawned a number of variations:

Perfect Manhattan -- made with rye whiskey and equal parts dry and sweet vermouth

Rob Roy -- scotch replaces rye whiskey as base spirit

Perfect Rob Roy – scotch and equal parts dry and sweet vermouth

Brandy Manhattan -- *you can figure out that one!*

Manhattan

Fill a rocks glass with cubed ice and add:

2.5 oz rye whiskey

3/4 oz. sweet vermouth

1 dash of Angostura bitters

Twist an orange peel over the cocktail to release the oils.

Garnish with maraschino cherry.