

## HOW TO: SET UP A HOME BAR

# Manhattan Kit



**93pts**  
Beverage Testing  
Institute

**90pts**  
Whiskey Advocate

### High West Double Rye! Whiskey

750ml & 375ml

A blend of two different rye whiskeys—a 95% 2-year old rye to give it a great rye-forward edge and a 16-year-old with a more traditional rye mash bill of 53% rye and 37% corn, which smooths out the younger rye's character and gives it depth and complexity. A great price for this quality.



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"Quite impactful and instantly gives more serious depth to a cocktail"

### Fee Brothers Old Fashioned Bitters

A dash of bitters is essential to classics like the Manhattan. Made with real Angostura bark, citrus oils, and spices, this aromatic bitters variation from Fee brothers offers loads of nuanced flavor with prominent notes of cinnamon, clove, and orange and a pleasant bitter finish.



### Dolin Rouge Vermouth

750ml & 375ml

16% ABV, made with more than 50 herbs. Firm and balanced without excessive sweetness or lingering aftertastes found in commercial products. Makes an exceptional Manhattan.



## Manhattan Recipes

### CLASSIC MANHATTAN

#### BUILD IN MIXING GLASS

- 2oz High West Double Rye
- 1oz Dolin Rouge (sweet) Vermouth
- 2 dashes Fee Brothers Old Fashioned Bitters

Add ice & stir. Strain into chilled Coupe/Martini Glass.  
Branded cherry garnish.

### Feeling Bold & Spicy?

### MASSAMANHATTAN

By Julia Travis, NYC beverage director

#### FIRST MAKE MASSAMAN SYRUP

- 1 tsp. Ground Mace
- 5 sticks Cinnamon
- 2 tbsp. Coriander
- 6 whole Cardamom Pods
- 15 whole Cloves
- 2 pieces of Nutmeg
- 2 cups Dark Brown Sugar

Combine all spices in a pot over low heat. Toast lightly for a few minutes, add sugar and 2 cups water, bring to a boil. Once boiling, turn the heat off and allow the mixture to steep for at least two hours. Strain out the solids. Syrup will keep for up to 2 weeks, covered and refrigerated.

#### COMBINE SYRUP OVER ICE WITH:

- 2oz High West Double Rye
- ¾ oz Dolin Rouge (sweet) Vermouth

Stir for 30 seconds, or until very well chilled. Strain into a lowball glass.

#### TOP WITH

- 2 dashes Fee Brothers Old Fashioned Bitters

Add orange zest garnish.

Call today and ask for the **MANHATTAN KIT**



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