THE FOURTH WALL’S MANHATTAN RECIPE:

- 2 oz. Sagamore Spirit Rye Whiskey
- .5 oz. Sweet Vermouth
- 2 dashes Angostura Bitters
- Brandied Cherry or Orange Peel

Fill a large shaker tin or mixing glass halfway with ice. Add the rye, sweet vermouth, and bitters. Stir for 20 seconds and strain into a cocktail glass or coupe. Garnish with a brandied cherry or expressed orange peel.

DRINK DRAMATURGY

As is common with classic cocktails, the Manhattan does not have an agreed-upon origin story. A popular tale claims it all started with a Manhattan Club party hosted by Lady Randolph Churchill, where the novel concoction became an instant success and the highlight of the night. This story is largely false, and there is no evidence that the recipe was a Manhattan Club original. The Manhattan Club had a significant role in popularizing the cocktail, but it is unlikely that Winston Churchill’s mother was involved in the process. We know the drink first appeared in New York City sometime in the mid-to-late nineteenth century. We know its three core ingredients remain consistent when examining historical recipes. And we know the vermouth must be sweet, and that rye is the traditional whiskey.

The Manhattan is the essential rye cocktail. At the Fourth Wall, we are big fans of Sagamore Spirit, and Sagamore Signature Rye is our go-to whiskey for Manhattans. The baking spice and vanilla notes perfectly match the flavor profile of the cocktail. Sagamore’s Cognac Finish Rye is a fantastic choice for lighter, fruitier vermouths. There is no wrong rye for a Manhattan, but there are definitely some very right ryes.

A Manhattan should not be sharp, and it should not be cloying. It works best when served straight up, but you can serve it on the rocks if you enjoy the added dilution.

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