

MANHA EFAN COCKTAILS



The Manhattan

From its unique history, taste, creative versatility and more – the Manhattan is the most enduring and riffable classic of all time.

Vya Sweet Vermouth





Balanced

Vya Vermouth is made like a fine wine. Each component is carefully selected in the quest for the perfect balance of bitter and sweet.

Aromatic

A blend of herbs heightens the sensory experience. Ginger, cinnamon, cardamom, nutmeg, and clove, among others, create multiple dimensions and avenues for pairing.

Rich

Viscosity and nuance in the base wines of Tinta Roriz, Orange Muscat, and dry white make Vya the only vermouth to have a fine wine base.

Find out more at www.vya.com

Awarded "Best" Vermouth at IWC 2017

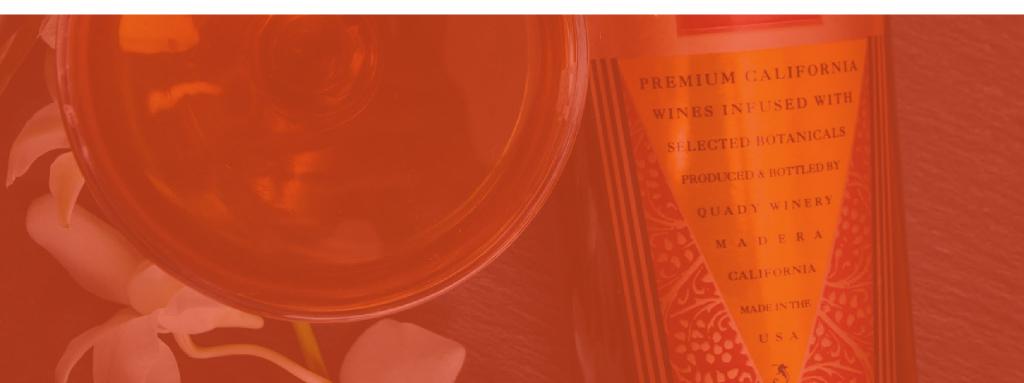


In 2017, Vya Sweet Vermouth was honored with the Vermouth Trophy at the International Wine Challenge (IWC) in London, an award which highlights its recipient as the best of all vermouths at the competition.

At the IWC, wines of all varietals, regions, and styles are blind taste-tested and recognized accordingly during two stages of judging. From there, gold medal recipients go on to compete for the competition's prestigious trophy medals. Only a single gold medal winner can be awarded a designated trophy medal, earning it the reputation of being the best in that category.



CLASSIC





50/50 MANHATTAN

1 1/2 oz. Vya Sweet Vermouth1 1/2 oz. Rye whiskeyGarnish: Brandied cherry

Preparation: Add ingredients to mixing glass with ice. Stir, strain into glassware and garnish.



CLASSIC MANHATTAN

2 oz. Rye whiskey1 oz. Vya Sweet Vermouth3-5 dashes Angostura BittersGarnish: Brandied cherry

Preparation: Stir, strain into chilled coupe. Garnish.



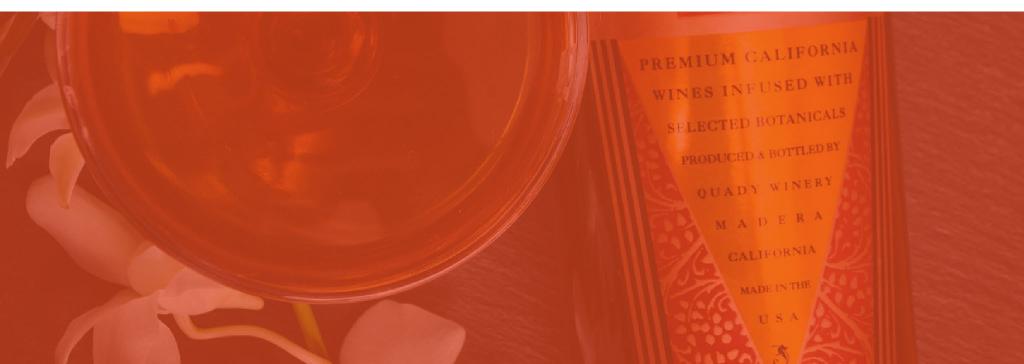
PERFECT MANHATTAN

3/4 oz. Vya Sweet Vermouth3/4 oz. Vya Extra Dry Vermouth2 oz. Rye whiskey3 dashes Quady Essensia Orange MuscatGarnish: Brandied cherry

Preparation: Add ingredients to mixing glass with ice. Stir, serve up and garnish.



SEASONAL





PECAN PIE MANHATTAN

2 oz. Pecan pie bourbon*1 oz. Vya Sweet Vermouth1 dash Angostura BittersGarnish: Orange twist

Preparation: Combine Vya Sweet Vermouth, bitters, and pecan pie bourbon into a glass filled with ice and stir. Strain into martini glass. Garnish with an orange twist.

*Pecan Pie Bourbon 1 cup toasted pecans 1 tsp. vanilla extract 2 cups bourbon Combine pecans, vanilla, and bourbon in an airtight container. Let the bourbon infuse for at least 2 to 3 days.



MAPLE MANHATTAN

2 oz. Bourbon1/4 oz. Vya Sweet Vermouth1 tbsp. Maple syrup2 dashes BittersGarnish: Brandied cherry

Preparation: Add bourbon, vermouth, maple syrup and bitters to a mixing glass filled with ice. Stir. Strain into a chilled cocktail glass. Garnish with a cherry.



APPLE CIDER MANHATTAN

1 1/2 oz. Rye whiskey
 3/4 oz. Vya Sweet Vermouth
 1/2 oz. Fernet-Branca Liqueur
 1 oz. Apple cider
 1 tsp. Brown sugar syrup*
 Garnish: Orange slices and brandied cherries

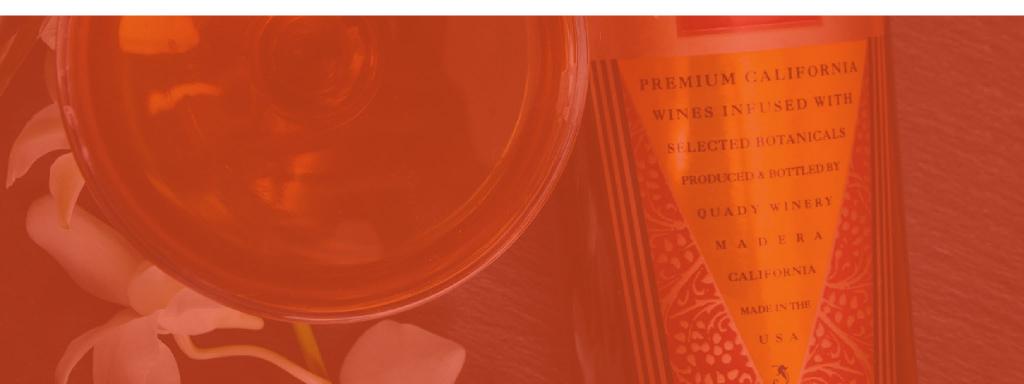
Preparation: Fill a tall glass with ice. Combine rye, Vya Sweet Vermouth, Fernet-Branca Liqueur, brown sugar syrup, and apple cider in the glass. Stir well. Strain into a coupe and garnish.

*Brown Sugar Syrup:

Combine 1-cup water and 1-cup brown sugar in a small saucepan. Heat until the mixture is simmering. Cook for 2-3 minutes or until all the sugar is dissolved in the water, stirring frequently. Cool to room temperature. Store in an airtight container in the fridge.



RIFFS





ELDER-FLOWER MANHATTAN

2 oz. Rye whiskey1 oz. St. Germain Liqueur1/2 oz. Vya Whisper Dry Vermouth2 dashes Bittercube Boulevardier BittersGarnish: Brandied cherry

Preparation: Add all ingredients to a mixing glass, add ice and stir. Strain into a cocktail coupe and garnish with a lemon twist.



WEST COAST MANHATTAN

2 oz. Rye whiskey1/2 oz. Vya Sweet Vermouth1/2 oz. Greenbar Poppy Amaro1/2 oz. Quady Winery Palomino FinoGarnish: Lemon twist

Preparation: Add all ingredients to a mixing glass filled with ice and stir. Strain into a nick & nora glass and garnish.



BLOOD ORANGE MANHATTAN

2 oz. Rye whiskey
1/2 oz. Vya Sweet Vermouth
1/2 oz. *Blood orange syrup
2 dashes Blood orange bitters
Garnish: Blood orange slice or zest

Preparation: Combine all ingredients in a glass filled with ice. Stir. Strain into a coupe. Garnish.

*Blood orange syrup 1 cup Honey 1 cup Fresh blood orange juice In a medium saucepan, combine honey with fresh blood orange juice and bring to a boil. Simmer to reduce, stirring occasionally. Strain and let cool before serving.



FRIENDS & STRANGERS MANHATTAN

2 oz. High West Campfire1 1/2 oz. Vya Sweet Vermouth3 Portland Bitters Project Orange BittersGarnish: Orange zest

Preparation: Combine all ingredients in a mixing glass filled with ice. Stir. Strain into a coupe. Garnish.



THE BROOKLYN

2 oz. Rye whiskey3/4 oz. Vya Extra Dry Vermouth2-3 dashes Maraschino Liqueur2 dashes Angostura BittersGarnish: Brandied cherries

Preparation: Stir well in a mixing glass with cracked ice. Strain into a chilled cocktail coupe and garnish.



JASMINE MANHATTAN

2 oz. Straight whiskey
1/2 oz. Vya Sweet Vermouth
1/2 oz. Jasmine Vya Extra Dry Vermouth*
4 dashes Bolivar Bittercube Bitters
Garnish: Orange zest

Preparation: Stir well with cracked ice. Strain into a chilled cocktail coupe. Garnish.

*Jasmine Vya Extra Dry Vermouth 1 cup fresh Jasmine blossoms 2 cups Vya Extra Dry Vermouth Combine Jasmine blossoms and Vya in an airtight container. Let the Vya infuse for 1 to 2 days.



MANHATTAN IN PARIS

2 oz. Armagnac1 oz. Vya Whisper Dry Vermouth1 oz. Vya Sweet Vermouth1/4 tsp. Orange flower waterGarnish: Orange zest and brandied cherry

Preparation: Stir the ingredients together in an ice-filled mixing glass. Strain into a cocktail coupe. Garnish with orange zest and a brandied cherry.



JÄGER MANHATTAN

2 oz. 100 Proof Rye whiskey1 oz. Vya Sweet Vermouth1/4 oz. JägermeisterGarnish: Brandied cherry

Preparation: Combine ingredients and stir with ice until chilled. Serve in a coupe glass with a brandied cherry for garnish.

Recipe submitted by Jeff Mach



GREEN FAIRY MANHATTAN

1 1/2 oz. Rye whiskey
 1/4 oz. Vya Sweet Vermouth
 1/4 oz. Absinthe
 3 dashes Lavender Bitters
 Garnish: Orange peel

Preparation: Pour ingredients over ice and stir until cold. Serve straight up in a martini glass and garnish with an orange peel.

Recipe submitted by Paul Fortin



THIRD MARRIAGE

1 oz. Whistlepig Farmstock Crop 002 Rye
 1 oz. Barking Irons Applejack
 1 oz. Vya Sweet Vermouth
 3 dashes of Bittercube Blackstrap Bitters
 Garnish: Orange peel and nutmeg shavings

Preparation: Stir everything on a large cube of ice.

Recipe submitted by Tracey Eden



THE CIVIL WAR

1 1/2 oz. Burnside Bourbon
 1/2 oz. Vya Sweet Vermouth
 1/2 oz. Cynar
 2 dashes Fee Brothers Old Fashion Bitters
 Garnish: Maraschino cherries

Preparation: Combine the ingredients in a glass full of ice. Stir well. Strain into a rocks glass. Garnish.



SURFER ROB ROY

1 1/2 oz. Tropical Scotch Batch #1
1/2 oz. Monkey Shoulder Scotch Blended Whiskey
1 oz. Vya Sweet Vermouth
1 tsp. Valdespino Amontillado Sherry
1 dash Angostura Bitters
Garnish: Amarena cherry

Preparation: Combine the ingredients in a mixing glass and stir with cubed ice until proper dilution and temperature are reached. Then strain into a chilled coupe glass, rinsed with Vya Sweet Vermouth, and add the amarena cherry garnish.

Created by Miguel Lancha Courtesy of Bazaar South Beach by José Andrés



SMOKED BARREL AGED

100 oz. Smoked Knob Creek Rye Whiskey*50 oz. Vya Sweet Vermouth3 oz. Angostura BittersGarnish: Luxardo cherries

Preparation: Combine all ingredients into a large barrel and age for 15-30 days. When ready to serve, stir 5 oz. in a glass with ice until thoroughly chilled. Strain into coupe glass.

*Smoked with a blend of bourbon soaked oak, cherry wood, hickory wood, and dried orange peels.

Courtesy of Catalina Kitchen at Terranea Resort, Rancho Palos Verdes, CA (Destination Hotel)



MONKEY ON A MISSION

1 1/2 oz. Monkey Shoulder Scotch Whiskey
 1 1/2 oz. Vya Sweet Vermouth
 1 long dash of Angostura Bitters
 2 short dashes of Orange Bitters
 Atomized Sombra Mezcal
 Garnish: Flamed orange

Preparation: Combine ingredients and stir well with ice. Strain into a rocks glass.



MIDNIGHT MANHATTAN

1 oz. Bulleit Bourbon
 1 oz. Vya Sweet Vermouth
 1 1/2 oz. Quady Starboard Batch 88
 dash of Bitters
 Garnish: Brandied cherries

Preparation: Combine ingredients and stir well with ice. Strain into a chilled cocktail glass.



AMERICA PIE MANHATTAN

2 oz. Braddock Oak Single Barrel Rye1 oz. Vya Sweet Vermouth3 drops Bittercube Cherry Bark Vanilla BittersGarnish: Brandied cherry & a tiny flower

Preparation: Combine all ingredients into a large mixing glass over ice. Stir until thoroughly chilled and strain into coupe glass. Garnish with luxardo cherry and a tiny edible flower.

Created by Heather Storm



CORRALEJOIN MANHATTAN

2 oz. Corralejo Añejo Tequila
1/2 oz. Vya Sweet Vermouth
1/4 oz. Agave Syrup
2 dashes Scrappy's Chocolate Bitters
Garnish: Maraschino cherries

Preparation: Add all ingredients into a rocks glass with ice; stir to combine. Garnish with maraschino cherries.

Created by Natalie Migliarini



MAN-O-WAR

2 oz. Bourbon
1 oz. Curaçao
1/2 oz. Vya Sweet Vermouth
1/2 oz. Fresh lemon juice
Garnish: Brandied cherry

Preparation: Combine the ingredients in a mixing glass full of ice. Stir well. Strain into a Nick and Nora glass. Garnish.



LOW-PROOF





MANHATTAN SPRITZER

3 oz. Vya Sweet Vermouth1 oz. Whiskey1 tsp. Orange juiceTop off with sparkling waterGarnish: Orange zest

Preparation: Build in a highball glass. Top with sparkling water. Garnish.



SPARKLING MANHATTAN

2 oz. Rye whiskey1 oz. Vya Sweet Vermouth5 dashes Bittercube Cherry Vanilla Bark BittersTop off with sparkling wineGarnish: Brandied cherry

Preparation: Fill a mixing glass with ice. Add the whiskey, Vya Sweet Vermouth, and bitters. Stir. Pour into a chilled champagne flute. Top with sparkling wine. Drop a brandied cherry to the bottom of the flute.



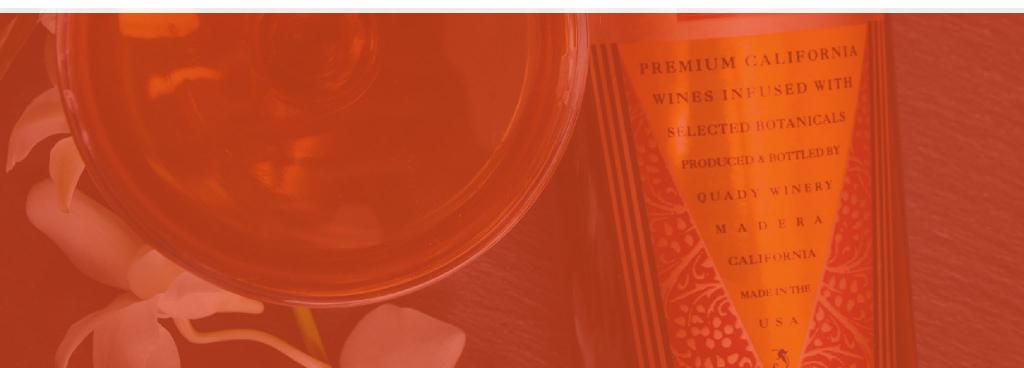
MOCK-HATTAN

2 oz. Vya Sweet Vermouth
1 oz. Strong black tea
(Preferably Republic of Tea Caramel Vanilla)
1 oz. Cherry juice
3 dashes Angostura Bitters
Garnish: Brandied cherries or an orange zest

Preparation: Steep tea for 8-10 minutes. Let cool. Combine ingredients in a mixing glass filled with ice. Stir. Strain into a cocktail coupe. Garnish.



MANHATTAN MONTH



MANHATTAN MONTH

If we told you that Manhattan Month® was created solely as an excuse to enjoy more Manhattans, would you be disappointed? We think not! Well, it's a hint of that, plus the perfect opportunity to explore what it is that makes the Manhattan such an incredible experience.



From its unique history, taste, creative versatility and more – the Manhattan offers so much to explore, enjoy and share. We at Vya® Vermouth thought it would be a great idea to set aside the whole month of October to do just that! Join other mixologists, bartenders, and participating restaurants and bars by featuring a special Manhattan during the month of October. While the idea for Manhattan Month came from within the walls of Vya Vermouth, it's a community-driven celebration. Follow along and participate by using the hashtag #ManhattanMonth all October long.

Visit Manhattanmonth.com for more details.

Stay Social

At Vya Vermouth, we love to celebrate all that makes cocktailing great!

Good conversation, new recipes, drink specials, interesting history, food pairings and more – there will be plenty to see, taste and participate in.

The best way to stay in touch with the Vya community is to follow us on social media and participate by tagging us in your posts.

You can find us with the handle **@vyavermouth** on Facebook & Twitter and **@officialvyavermouth** on Instagram.



CHEERS!

CONTACT: JIM FRICKE DIRECTOR OF SALES AND MARKETING MOBILE: 414-305 -7826 JIM.FRICKE@QUADYWINERY COM