

A top-down view of a Manhattan cocktail in a glass, garnished with a slice of orange peel. A silver spoon is placed to the left of the glass. Three apples, two red and one yellow-green, are scattered to the right. The background is a light-colored marble surface.

Vya<sup>®</sup>  
VERMOUTH

# MANHATTAN 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](http://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.



Vya

# CLASSIC



PREMIUM CALIFORNIA  
WINES INFUSED WITH  
SELECTED BOTANICALS  
PRODUCED & BOTTLED BY  
QUADY WINERY  
M A D E R A  
CALIFORNIA  
MADE IN THE  
U S A



# 50/50 MANHATTAN

1 1/2 oz. Vya Sweet Vermouth  
1 1/2 oz. Rye whiskey

Garnish: Brandied cherry

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

# CLASSIC MANHATTAN

2 oz. Rye whiskey

1 oz. Vya Sweet Vermouth

3-5 dashes Angostura Bitters

Garnish: Brandied cherry

Preparation: Stir, strain into chilled coupe. Garnish.



# PERFECT MANHATTAN

3/4 oz. Vya Sweet Vermouth

3/4 oz. Vya Extra Dry Vermouth

2 oz. Rye whiskey

3 dashes Quady Essensia Orange Muscat

Garnish: Brandied cherry


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



A close-up photograph of a wine glass containing a golden liquid, garnished with a slice of lemon. In the background, a bottle of wine is visible with the brand name 'Vya' printed in a large, elegant, serif font. The entire scene is bathed in a warm, orange-red light.

Vya

# SEASONAL

A close-up photograph of a wine glass filled with a golden liquid, garnished with a slice of lemon. In the background, a bottle of wine is visible with a detailed label. The label features a decorative border and text that reads: 'PREMIUM CALIFORNIA WINES INFUSED WITH SELECTED BOTANICALS PRODUCED & BOTTLED BY QUADY WINERY MADERA CALIFORNIA MADE IN THE U.S.A.'. The entire scene is bathed in a warm, orange-red light.

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# PECAN PIE MANHATTAN

2 oz. Pecan pie bourbon\*  
1 oz. Vya Sweet Vermouth  
1 dash Angostura Bitters  
Garnish: 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. Bourbon

1/4 oz. Vya Sweet Vermouth

1 tbsp. Maple syrup

2 dashes Bitters

Garnish: 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



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# ELDER-FLOWER MANHATTAN

2 oz. Rye whiskey

1 oz. St. Germain Liqueur

1/2 oz. Vya Whisper Dry Vermouth

2 dashes Bittercube Boulevardier Bitters

Garnish: 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 whiskey

1/2 oz. Vya Sweet Vermouth

1/2 oz. Greenbar Poppy Amaro

1/2 oz. Quady Winery Palomino Fino

Garnish: 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 Campfire  
1 1/2 oz. Vya Sweet Vermouth  
3 Portland Bitters Project Orange Bitters  
Garnish: Orange zest

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



# THE BROOKLYN

2 oz. Rye whiskey

3/4 oz. Vya Extra Dry Vermouth

2-3 dashes Maraschino Liqueur

2 dashes Angostura Bitters

Garnish: 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. Armagnac

1 oz. Vya Whisper Dry Vermouth

1 oz. Vya Sweet Vermouth

1/4 tsp. Orange flower water

Garnish: 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 whiskey  
1 oz. Vya Sweet Vermouth  
1/4 oz. Jägermeister  
Garnish: 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 Vermouth  
3 oz. Angostura Bitters  
Garnish: 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 Rye

1 oz. Vya Sweet Vermouth

3 drops Bittercube Cherry Bark Vanilla Bitters

Garnish: 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



# CORRALEJO 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.



A close-up photograph of a wine glass containing a light-colored wine, garnished with a slice of lemon. In the background, a bottle of Vya wine is visible, with the brand name 'Vya' printed in a large, elegant, serif font. The entire scene is bathed in a warm, orange-red light.

Vya

# LOW-PROOF

A close-up photograph of a bottle of Vya wine. The bottle is partially filled with a light-colored wine. The label is ornate, featuring a red and white patterned border. The text on the label is printed in a serif font. The background is a warm, orange-red color.

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# MANHATTAN SPRITZER

3 oz. Vya Sweet Vermouth

1 oz. Whiskey

1 tsp. Orange juice

Top off with sparkling water

Garnish: Orange zest

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



# SPARKLING MANHATTAN

2 oz. Rye whiskey

1 oz. Vya Sweet Vermouth

5 dashes Bittercube Cherry Vanilla Bark Bitters

Top off with sparkling wine

Garnish: 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](https://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.



A woman with blonde hair, wearing a blue button-down shirt, is holding a glass of red wine. The glass is garnished with a slice of lemon and a blackberry on a skewer. The background is softly blurred, suggesting an indoor setting with plants.

# CHEERS!

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