

# Walnut Manhattan



This Manhattan combines the spice of good Bourbon, the rich, earthy Carpano Antica's tastes of herbs, spice, and slight bitterness, with the added touch of sweetness from the Grand Marnier... all enhanced with the warming notes of *Doc Elliott's Mixology™ Walnut Bitters*. If this is a bit too sweet on the finish for your taste, add 1 – 2 drops *Doc Elliott's Mixology™ Actually Bitter Orange Bitters*.

## Ingredients

- 2 oz Bourbon
- 1 oz Carpano Antica
- $\frac{1}{4}$  oz Grand Marnier
- 2 dashes *Doc Elliott's Mixology™ Walnut Bitters*
- 1 – 2 Drops *Doc Elliott's Mixology™ Actually Bitter Orange Bitters* (Optional to taste)
- Brandied Cherry for garnish
- Orange peel for garnish

## Instructions

1. Chill a cocktail glass with ice and water
2. Combine all ingredients, except the garnishes, in a mixing glass with ice and stir to combine and chill
3. Double strain into chilled cocktail glass
4. Add the cherry, express the orange peel over the drink and float the peel

Cheers!

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