

Cocoa Manhattan

Ingredients

- 2oz Dire Wolf Whiskey
- 1/2 oz sweet vermouth
- 1/2 oz honey
- 1 tsp cocoa powder
- 1 ea Luxardo Cherry

Equipment

- Martini Glass
- Mixing Glass or Pitcher
- Bar Spoon or Long handle spoon
- Cocktail Strainer

Instructions

- Pour honey onto shallow plate
- Pour cocoa powder onto shallow plate
- Dip rim of glass in honey and roll in cocoa powder. (Be careful not to allow the honey to drip down the side.)
- In a glass mixing pitcher or similar, pour Dire Wolf Whiskey, sweet vermouth and 3 dashes of Fee Bros. Bitters.
- Add ice
- Stir until all ingredients are well mixed and chilled
- Using a cocktail strainer, pour liquid into prepared glass
- Garnish with luxardo cherry



SIXTY-SIX
ACRES
Kitchen - Cocktails - Craft Beer

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