

CAPITOL FILE

EXCLUSIVE

LAST CALL



Maker's MAKES ITS MARK

The classic Manhattan gets a citrus twist.

BRIAN ZIPIN, general manager and wine director of Central Michel Richard, treated guests at *Capitol File's* White House Correspondents' Dinner afterparty to a refreshing twist on the classic Manhattan. Zipin infused his "Citrus Manhattan" with fresh lime and orange juices and added a marinated orange peel as garnish.

The Citrus Manhattan

- 1.75 ounces Maker's Mark bourbon
- 1.25 ounces sweet vermouth
- 1.25 ounces Aperol
- 4 dashes Peychaud's bitters
- ¼ ounce fresh lime juice
- ¼ ounce fresh orange juice
- Marinated orange peel (for garnish)

Shake bourbon, vermouth, Aperol, bitters and juices over ice. Strain into cocktail glass. Garnish with orange peel.

For more *Maker's Mark* cocktail recipes from some of the area's best bartenders and mixologists, visit capitolfile-magazine.com.