

# in the Mix

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## Manhattan Cocktail

*Recipe courtesy of Garrett Kaneshiro  
Director of Food & Beverage  
Hershey's at The Stella Hotel*

*It's only fitting at a property whose signature restaurant is named Campfire to have a smoked version of a Manhattan. "It brings back memories of sitting outdoors around the fire with friends and family, gazing at a star-filled sky," Kaneshiro says. "The smoky element is a natural pairing to the subtle sweetness and spicy character of the Rye."*

Serves 2

- 1 oz Rye Whiskey
- 2 oz Sweet Vermouth
- 2 oz Imperial Stout  
(Kaneshiro uses Bishop Barrel #7  
from St. Arnold's Brewing  
Company)
- 3 dashes Peychaud's Bitters
- 3 dashes Angostura Bitters
- Applewood plank and kitchen  
torch, for smoking
- 2 Lazzardo cherries, for garnish

*Add the first five ingredients to a chilled cocktail shaker, add ice and stir until well chilled. Strain into a large vessel and set aside. Use a kitchen torch to singe the applewood plank; then set two rocks glasses upside down on top of the smoking plank for one minute to capture the smoke. Divide the drink between the two glasses and garnish each with a cherry.*