

MARTINI RIFFS



The Martini at Sauvage is made with Chinato.

The Martini is one of those classic cocktails known for its dogmatic fan base—everyone has their preferred proportions, and many will insist there's a right and wrong way to make one. But flavor is highly subjective—and the most important palate to please is your own. Riffs on the [classic recipe](#) are easy to find if you look in the right places. Bars like Slowly Shirley in New York and Whitechapel and Interval at Long Now in San Francisco have dedicated sections of their menus to subtle variations of the drink. Following are some ideas from the barkeeps behind these programs that'll help inspire you to rethink your next round of Martinis.

Switch up the styles.

The classic Martini recipe is simple, but tiny tweaks in ingredients can yield big changes. For example, try swapping London dry gin for genever, Old Tom instead or a New Western gin. Tired of orange bitters? Sub in celery bitters for a more savory element or lavender

for a floral edge. On the vermouth side, Dolin Dry will taste slightly different than Carpano's version, or take notes from Will Elliott at [Sauvage](#) and replace vermouth entirely with Chinato.