

Maker's 46 at **Ward III**, New York City

New York City might be in the midst of a full-blown tequila revival, but that hasn't stopped bourbon in its tracks.

Maker's 46, the first new Bourbon from Maker's Mark in more than 50 years, promises to be the next great taste for NYC bourbonphiles. Named for the wood charring that characterizes the spirit, it's meant to be a spicier expression of its elder sibling. Charred French oak staves and an additional two to three months of barrel aging give it its distinctive caramel and spice.

Ward III, a one-year-old Tribeca whiskey bar known for its bespoke cocktail menu and down-to-earth neighborhood vibe, is ready to put out the welcome mat for the new spirit. Michael Neff and Kenneth McCoy, barkeeps and proprietors along with Abdul Tabini, say they think it will find a happy home in a city where drinkers appreciate well-crafted spirits.

"For us, we're proud to be a whiskey bar, and we like to offer what's new and interesting," Neff says. Adds McCoy, "We try to take the old world of bartending and combine it with the new."

The newest expression of that? Their Char No. 46 cocktail, which, using fresh fruit ingredients, proves that bourbon has no off-season. The drink, like the spirit, says McCoy, "is spicy with a definite fresh personality."

—Lana Bortolot

Char No. 46

Muddled fresh peaches
2 parts Maker's 46
1 part Averna Amaro
Dash of fresh orange juice
1 egg white
Bitters

Muddle peach in a mixing glass and add all ingredients except the bitters. Shake vigorously for at least one minute. Strain into a chilled rocks glass. Drizzle bitters on the foam and garnish with fresh peach.



"Proud to be a whiskey bar": Michael Neff (left) and Kenneth McCoy of Ward III in NYC.

PHOTO: LANA BORTOLOTT