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YOUR Bar Station

The bar station, or **well**, is where a bartender prepares cocktails. Every bar has the same or similar equipment. When your well is fully stocked, you will have everything you need for your shift at arms length.

Your **well liquors** are the lowest quality and cheapest liquor available. They are located in the **speed rail** for easy access. Sometimes, a bar will also have a **speed rack** next to the well for high-volume liquors that are not in the well. The rest of the liquor is on the back tier. Alcohol of similar types are grouped together, the most expensive or **premium** bottles are on the top shelf.

The most common well liquors in a bar are:

GIN VODKA RUM TEQUILA TRIPLE SEC WHISKEY

Your well will make up a large percentage of the alcohol you will sell. If you suggest higher quality liquors, you can increase your sales and increase your tips.

The part of the bar where your customers sit and are served is called the **BAR TOP**. The front part of the bar (closest to you) is a bit lower and is called the **RAIL**. Spill mats are placed on the rail to avoid making a mess. You will make a majority of your drinks on the rail because it is important for the customers to be able to watch you as you make their drink.

Below the rail is your **ice bin**. To the sides of your ice bin are juices and other perishable mixers (bloody mary mix, half & half, etc.) The **soda gun** dispenses soda water, tonic water, cola, lemon lime soda, ginger ale, diet soda, sweet & sour mix, and tap water. Sometimes your speed gun may vary in terms of what it dispenses. For example, some soda guns are huge and give access to all juices as well.

Located behind your bar will be a series of **three sinks**. This is where your glassware is washed. The first sink is filled with **warm water and a soapy substance**. The middle sink with **hot water** and the last sink filled with **cold water and a sanitizing solution**. To wash your glasses, dunk them in the series of sinks, one at a time. The heel of the glass should be the first thing into the water, and the first to come out. Then, leave them upside-down to dry on the drain board, which will follow the sanitizer rinse. Some bars have an automatic glass washer like your dishwasher at home.

Somewhere near the well is a **fruit tray** with garnishes for your cocktails. Usually, opening bartenders will prepare all garnishes for the day and stock the trays for his or her shift, and also for his or her replacement bartender. The fruit tray usually contains lemons, limes, cherries, olives, and sometimes other fruits.

SHORT REVIEW:

ICE BIN

HOLDS THE ICE TO MAKE DRINKS

RAIL

WHERE ALL DRINKS ARE MADE. THE RAIL IS EQUIPPED WITH SPILL MATS LOCATED DIRECTLY ABOVE THE WELL.

SPEED RAIL

THE SPEED RAIL HOLDS ALL OF THE FREQUENTLY USED WELL LIQUORS.

WELL LIQUOR

THE CHEAPEST, LOWEST QUALITY LIQUOR AVAILABLE.

PREMIUM LIQUOR

THE HIGHEST QUALITY, AND MOST EXPENSIVE LIQUOR AVAILABLE. IT IS USUALLY LOCATED ON THE TOP SHELF AND THEREFORE IS ALSO KNOWN AS **TOP SHELF LIQUOR**.

SODA GUN

YOUR SODA GUN DISPENSES CARBONATED AND NON-CARBONATED SODAS, AND MIXERS.

SINKS

THE THREE SINKS ARE WHERE THE GLASSWARE IS WASHED. WARM/SOAPY WATER, HOT WATER, THEN SANITIZER.

DRAIN BOARD

THE DRAIN BOARD IS WHERE THE GLASSWARE IS AIR-DRIED.

FRUIT TRAY

YOUR FRUIT TRAY IS WHERE THE LIMES, CHERRIES, LEMONS, OLIVES, ETC. ARE STORED. YOUR FRUIT TRAY MUST BE CHILLED.

What exactly is in the Fruit tray?

CERRIES: Bright red maraschino cherries. Used to garnish anything with Grenadine in it, all Sours and all Collins.

LEMONS: Lemon peels are used for lemon twists, and wedges or wheels are used for teas.

LIMES: Cut into wedges for lime squeezes. Squeezes are used in a variety of drinks such as tonics, and gimlets. Wheels can also be made from limes, with slits in them so they sit on the edge of the glass.

OLIVES: The small green pitted ones are the most popular. Olives are the Standard garnish on all martinis. **Olive juice is used to make Dirty Martinis.**

ONIONS: A garnish for those martini drinkers who like a little something different. A martini with a small white pearled onion is called a Gibson.

SALT: Salt is found in your glass rimmer directly under a sponge soaked in lime juice. A must for standard margaritas and for making Bloody Mary's from scratch.

SUGAR: Bartenders use a course grade that easily dissolves in your drinks. Also found in the glass rimmer, sugared rims are used to garnish Lemon Drop shots/martinis and Strawberry Margaritas.

If you are working in a restaurant bar, you are likely to see more fruit in your garnish tray. Most common are oranges and pineapple wedges. These are used to make Fruit Flag garnishes that usually go onto a tropical drink like a Mai Tai or a Hurricane

A Flag is a wood or plastic skewer that is skewered with some fruit from your garnish tray; usually a cherry and orange, or cherry and a pineapple wedge.

MIXERS

JUICES:

Orange Juice, Cranberry Juice, Pineapple Juice, and Grapefruit Juice are the most common. They can be stored in color-coded juice bottles, or on the soda gun.

BITTERS:

The best known brand is Angostura. Flavored with 56 roots, barks and herbs and has a unique bitterness as a result. Used in preparing Champagne cocktails and Old Fashions.

BLOODY MARY MIX:

Usually pre-mixed tomato juice with spices added. To make a single, large batch:
1 large can of tomato juice, 1 small bottle of Lee and Perrins Worcestershire Sauce,
1 bar spoon Celery Salt, 20 dashes Tabasco
Salt and Pepper and Lime Juice to taste.

Some people like to add **Clamato** to their Bloody Mary to make it a Bloody Caesar.

COFFEE:

COFFEE for hot drinks should be fresh and served steaming hot.

CREAM:

Cream can be any type your particular bar manager chooses. Some include 1% milk or half and half. Cream should always be kept chilled to avoid spoilage.

GRENADE:

Sweet cherry flavored syrup made from the pulp of pomegranates. It can be stored indefinitely without spoiling.

LIME JUICE:

The best-known brand name is Rose's Lime Juice; it is a tart sweetened lime syrup and should not be used as a substitute for fresh squeezed lime juice.

PINA COLADA MIX:

Usually pre-mix pineapple and coconut cream. To make from scratch mix two parts pineapple to one part coconut.

OTHER FROZEN MIXERS:

Other frozen mixers include strawberry, lime margarita mix, and ice cream mix. Some places carry raspberry, mango, peach, and other fruit flavors.

BAR EQUIPMENT

JIGGER

A bartender's "training wheels." These are measuring devices that measure 3/4 oz. on one side to 1 1/4 oz. on the other side. We will translate ounces into **counts** so that we won't have to use these to measure and pour drinks.

MIXING TIN

This is used to make drinks "UP." The tin is filled halfway with ice and a drink may be mixed inside the tin. The mixture is then shaken and strained into either a shot glass or martini glass.

STRAINER

This device sits atop the mixing tin, allowing the mixture to strain out into the glass without ice cubes. Many bartenders use either a pint or rocks glass in place of the strainer. Both work fine, however using a pint glass is necessary for some drinks such as the Scooby Snack shot. The pint glass method also allows the liquor to be colder when served because of the ability to shake the mixture up and down and not just side to side. (Ask your instructor to demonstrate).

ICE MACHINE

Ice machines vary in size depending on how much ice they will produce in 24 hours. ALWAYS LEAVE THE ICE SCOOP IN THE HOLSTER AS IT IS A STRONG HEALTH VIOLATION TO LEAVE IT IN THE ICE.

BAR SPOON

The bar spoon measures one teaspoon, has a long handle and is used for stirring, mashing and layering.

GLASS RIMMER

This salt and sugar container opens in three levels. The first level is a sponge that is soaked in lime juice. The next level is filled with margarita salt, and the bottom is reserved for sugar. Turn the glass upside down, swivel the rim around the lime sponge, then into the salt or sugar.

PICKS, STICKS, STRAWS AND NAPKINS

Picks may be used to handle garnishes, such as a couple of green olives for a martini. Picks may come as small, plastic, colored swords, tropical paper umbrellas or just plastic toothpicks. Umbrellas and swords are used to make Fruit Flags. Straws are served in every drink that is served over ice. Cocktail napkins are placed under every drink. Place a cocktail napkin in front of customers you have greeted to signal to the other bartenders that they are being helped.

POUR SPOUTS

Bartenders use speed pourers on every bottle to ensure control over the speed of the liquor coming out of the bottles. It also ensures that when pouring two bottles at the same time, equal portions are coming out simultaneously.

TOWELS

Every bartender needs to be equipped with a moistened bar towel at all times. Nobody likes to sit at a dirty bar. Wiping down the top bar is something that should be done consistently throughout your shift. When not in use, put your towel in a bucket of sanitizer.

MUDDLE

Used to smash mint or fruit in the bottom of a glass for particular cocktails.

OTHER NECESSITIES

Always bring to work lots of pens, a wine opener, and a bottle opener.

VOCAB. TERMS TO KNOW

ROCKS: Over ice in a Rocks glass.

BACK: Glass of mixer served with a glass of straight liquor. Backs can come as coke backs, sprite backs, or anything the customer decides.
Example: Hennessy on the rocks with a coke back.

UP: Without ice.

STRAIGHT UP: Straight out of the bottle at room temperature, served without ice, i.e. a shot of vodka or tequila.

SPLASH: This means “a little bit”. It is not an exact measurement.

HOUSE POUR: This is the pre-determined size of a shot of liquor in your bar. Most house pours are 1 1/4oz or 1 1/2 oz.

DOUBLE: When the ounces of liquor is doubled in a drink.
The glass stays the same. This makes the drink stronger.

DOUBLE TALL: When both the amount of liquor and glass size is doubled; essentially two drinks in one.

TALL: When the glass wear size is increased but not the liquor content.
An example would be going from a rocks glass to a tall.
The result is more mix in the cocktail to reduce the strength of the drink.

FLOAT: The last ingredient in a drink. Start at 12 o'clock and pull the liquor around the rim of the glass to 6 o'clock.
Used in Adios, Mai Tai, Cadillac Margarita and many others.

SINK: The last ingredient in a drink.
Same as float, but heavier liquors will sink to the bottom of the drink.

WELL LIQUOR: These are the least expensive and most frequently used brand of liquors in your establishment.

CALL LIQUOR: These are the next up in price and quality from a well brand. A customer must request a drink with call liquor. Examples would include “Sky Greyhound” or “Captain and Coke.”

PREMIUM LIQUOR: These are the most expensive liquors that you have behind the bar. You must request a premium liquor before pouring as this may increase not only your bar sales but also your tips. Additional cost for the up-sell may apply.

UP-SELLING: When “YOU” the bartender recommends a specific call or premium liquor to a customer an additional price is added to the drink. An example would be if a customer asked for a Screwdriver, and “YOU” the bartender suggests something like, Grey Goose, ABSOLUT, or Stoli. By doing this you will be creating better revenue for your bar and for yourself.

LIQUEUR: These are sweetened, flavored liquors that contain at least 25% sugar. Cordials and Liqueurs are the same thing.

PROOF: A proof is a measure of alcoholic strength that is shown by a number that is twice the percent by volume. To get the proof, double the percentage of alcohol

MORE ICE = LESS MIXER = STRONGER DRINK

BAR PHILOSOPHY

The basic philosophy of a bartender is to provide a comfortable atmosphere, where your customers can count on getting fast, friendly, and accommodating service. The key is to create a memorable experience to keep your customers coming back and create a regular base.

THE HIGH FIVE OF BARTENDING

The five highest priorities of a bartender in ANY bar are:

1. HAVE FUN
2. WORK HARD
3. RING EVERYTHING IN
4. WIPE UNDERNEATH
5. TAKE CARE OF YOUR REGULARS

When you are working your bar, approach as if you were crossing a busy street. Look to the left first, then the right. Keep your head up and keep looking for your next customer. If you don't keep looking when you cross a busy street, you'll get ran over. You don't want to get ran over at your bar. If you get busy, let your next customer know you'll be with them in a moment. Help customers sitting at the bar top first, then the customers standing behind those people.

CONSOLIDATION

Here are some tips to help you consolidate your steps in order to be a super-efficient bartender.

1. Drink Preparation Order

- #1 Start pouring Guinness**
- #2 Start frozen drinks**
- #3 Prepare glassware**
- #4 Pour cocktails**
- #5 Pour wines**
- #6 Get bottled beers**
- #7 Pour draft beers and finish Guinness**

2. Complete all necessary tasks in a particular area before moving on to the next

3. Become skilled at taking, remembering, and making multiple orders.

4. Use both hands at all times.

5. Know the bar setup and layout.

6. Become familiar with your cash register/computer to ring in drinks quickly.

7. Memorize your drink recipes and prices to avoid spending time looking things up.

8. Give good tipping change so your customers won't have to ask for smaller bills to tip you.

BURNING YOUR WELL

This is how you go about cleaning your station at the end of your shift. It is the same at every bar, and it is essential.

1. Turn on the water to melt your ice.
2. Remove all bottles from your Speed Rail.
3. Wipe out your Speed Rail with a towel.
4. Wipe each bottle dry as you replace it in your rail.
5. Clean out your Spill Mats, wipe out rail, and replace.
6. Refill all juices *and any bottles that are less than half full*.
7. After **ALL** of your ice has melted, turn off the water and wipe out the sink.
8. Don't forget to wipe underneath.
9. Put all glassware where it belongs.

MAKING MULTIPLE DRINKS

When you make multiple martinis or shooters, you can use the same tin. Just multiply the amount of drinks to the ingredients. For example: 3 chilled shots of Patron: 3 shots X 6 counts per shot = 18 counts.

Start each day by taking a pour test,

Finish each day by burning your well.

MECHANICS

Free pouring is the method of pouring alcohol without using a jigger. Ounces are measured in counts. Every “count” is a quarter ounce. Therefore a “four count” would be one ounce (or 4 quarter ounces).

Practice by taking a Pour Test, using the Exacto-Pour system. Practice a few times and record your scores below. How many pours were correct out of 7?

YOU SHOULD BEGIN EVERY SHIFT BY DOING A POUR TEST

The 7 Preparation Techniques

1. **Build:** Pour all ingredients directly into glass without mixing the ingredients. Example: Highballs and straight shots
2. **Mix:** Fill glass with ice. Pour all ingredients into mixing tin. Shake once and pour into glass over ice. Example: Margarita
3. **Chill:** Pour all ingredients into mixing tin with ice. Cover and shake **vigorously** to mix contents with some dilution. This will chill the cocktail. Use a strainer to pour into glass without ice. Example: Shooters and Martinis
4. **Stir:** Pour contents into mixing tin with ice. Briefly stir with a bar spoon. If you don't have a spoon, swirl the tin using your wrist. Strain cocktail into glass. This method is to chill liquor with minimal dilution. Example: Martini
5. **Layer:** Start with the heaviest liquor (the one with the lowest proof). Slowly pour each liquor over the back of a spoon or a cherry to create separate, visible layers of each liquor. Example: Layered shots
6. **Muddle:** Add fruit or herbs to bottom of glass. Using a muddle, smash contents with a twisting motion. Next, add ice and pour ingredients over ice. Example: Mojito
7. **Freezing:** (aka blending) Add contents and ice into blender cup. Insert cup into blender and turn on for about 20 seconds. This will create a thick, frozen beverage. Pour into glass. Example: Piña Colada.

Glassware:

When handling glassware, always remember:

- Only handle by the **BOTTOM HALF**
- Never scoop ice using the glass
- Wash the drinking edges well to remove lipstick, etc. Especially from wine and martini glasses.
- Don't stack glassware too high so it doesn't fall over and break.
- If you break glass near the ice well, immediately pour grenadine in the ice. This will signify to the other bartenders not to use the well. Then, melt the ice with hot water (burn well) and clean out the broken glass. Next, refill your well with ice.

Examine the types of glassware available in your bar:
Shots, Rocks, Talls (Collins), Martinis, Hurricanes, Snifters,
Pints, Wine Glasses, Champagne Glasses

STANDARD BAR MEASUREMENTS

1/4 oz. = 1 Count

1/2 oz. = 2 Counts

3/4 oz. = 3 counts

1 oz. = 4 counts

1 1/4oz. = 5 Counts

1 1/2oz. = 6 Counts

2 oz. = 8 Counts

**1 Liter = 33.8 oz or
27 shots**

**750mL = 25.4 oz or
20 shots**

**Keg of beer = 1984 oz
or approx 124 pints**

**Bottle of wine = approx
4 glasses**

LIQUOR BRAND NAMES

Vodka

Absolut
Belvedere
Chopin
Ciroc
Finlandia
Grey Goose
Ketel One
Skyy
Smirnoff
Stolichnaya
Tanqueray Sterling

Gin

Beefeater
Bombay
Bombay Sapphire
Boodles
Gilbey's
Gordon's
Tanqueray

Rum

Bacardi 151
Bacardi Light/Bacardi Dark
Bacardi Limon
Captain Morgan
Malibu
Myer's Dark
Parrot Bay

Brandy

Christian Bros.
E & J
Korbel

Cognac

Courvossier
Hennessey
Remy Martin

Irish Whiskey

Jameson
Bushmills

Canadian Whisky

Seagrams VO
Canadian Club (C.C.)
Crown Royal
Yukon Jack

Whiskey

Seagram's 7
Jack Daniel's
Early Times

Scotch

Cutty Sark
Dewar's
J & B
Chivas Regal
Johnny Walker
***Glenlivet**
***Glenfiddich**

Bourbon

Jim Beam
Knob Creek
Maker's Mark
Wild Turkey 101
Woodford Reserve

Tequila

Asombroso
Cabo Wabo
Cazadores
Correlejo
Cuervo
Cuervo 1800
Don Julio
Patron
Sauza
Sauza Tres Generations

LIQUEURS

PREMIUM:

CHAMBORD, BLACKBERRY, FRANCE

AMARETTO, ALMONDS, ITALY

FRANGELICO, HAZLENUT, ITALY

BAILEY'S, IRISH CREAM, IRELAND

KAHLUA, COFFEE, MEXICO

MIDORI, MELON (HONEYDEW), JAPAN

DRAMBUIE, SCOTCH W/ HINT OF HONEY, SCOTLAND

GALLIANO, BLACK LICORICE, ITALY

SAMBUCA, LICORICE W/ ANISE, ITALY

TUACA, BRANDY W/ HINT OF VANILLA AND ORANGE, ITALY

PREM. TRIPLE SECS:

GRAND MARNIER, ORANGE, FRANCE

COINTREAU, ORANGE, FRANCE

PREM. SCHNAPPS:

RUMPLEMINZE, PEPPERMINT, GERMANY (100 PROOF)

GOLDSCHLAGER, CINNAMON, SWITZERLAND

JAGERMEISTER, BLACK LICORICE, GERMANY

CALL BRAND LIQUEURS:

1. CRÈME DE ALMOND, ALMONDS
2. CRÈME DE NOYAUX, APRICOT PITS
3. CRÈME DE BANANA
4. GREEN/WHITE CRÈME DE MENTHE – SAME TASTE, DIFFERENT COLOR
5. DARK/WHITE CRÈME DE COCOA- SAME TASTE, DIFFERENT COLOR
6. PEACH SCHNAPPS
7. RAZZMATAZZ
8. CHERRY BRANDY
9. PUCKER (APPLE/WATERMELON ETC...)
10. SOUTHERN COMFORT, WHISKEY FERMENTED WITH PEACH PITS

LIQUOR

Here we will be talking about neutral spirits. We will get into flavored liquors (liqueurs) in the next section. Most neutral spirits are 80 proof or 40% alcohol.

WHISKEY

Types of whiskey are: American, Canadian, Irish, Bourbon, and Scotch. Most of all these are made with rye or corn.

Canadian Whisky is spelled without the “e”.

Bourbon is a type of American Whiskey that is made in Bourbon, Kentucky.

Scotch must be made and aged in Scotland.

Scotch has two main styles: blended and single malt.

Irish Whiskey is the sweetest of the whiskies.

TEQUILA

Tequila is made from the Blue Agave plant, which is a relative of the aloe. Mexican law states it must be made in the town of Tequila in the state of Jalisco. If you were to make this liquor elsewhere, it would be called Mezcal.

The 4 categories of tequila are:

Tequila Blanco: (white, silver, or platinum) Clear in color and un-aged.

Gold Tequila: Blanco tequila with addition of colorings and flavorings to mellow the flavor.

Reposado: Aged in oak barrels for 2 months to one year.

Añejo: Aged in government-sealed oak barrels for at least one year.

VODKA

Vodka is made in almost every country in the world with little regulation on the ingredients or process. It is easy to make flavored vodkas because vodka is flavorless.

BRANDY AND COGNAC

Brandy is made from grapes. Cognac is brandy made in Cognac, France. Brandy and Cognac are served in a **snifter** glass. The snifter is meant to be held in the palm to keep the liquor warm. The glass is tapered at the top to hold in the aroma. Cognac and brandy are meant to be sipped and savored. The quality of cognac is labeled (from lowest to highest) **VS → VSOP → XO** Quality is determined by years of aging in French oak barrels. All cognac is high-quality.

LIQUEURS

Add flavorings to a base spirit, and you have a liqueur. Usually sweetened too! Grape spirit, brandy, neutral grain spirit (vodka), whiskey, rum, any of these can be used as a base. The flavorings can be herbs, flowers, barks, roots, nuts, fruits, or even entirely artificial. Often regarded as the spirits for casual drinkers, they offer a lot of variety.

Many traditional liqueurs started life as medicines!

Some common types of liqueurs are:

CREAM LIQUEURS: Liqueurs with cream are thick and usually mild and very easy drinking. These cream drinks will not keep long, especially if not refrigerated.

CRÈME LIQUEURS: Liqueurs with enough sugar to become thick and creamy in texture. No cream in these.

TRIPLE SEC: Sweet orange liqueurs act as a neutralizer.

Curacao (in any color) is like triple sec.

Grand Marnier and Cointreau are both premium triple secs.

Amaretto

An Italian liqueur made from almonds and apricot kernels. Said to have been invented and made in Saronno in 1520; 28% a.b.v

Bailey's

Bailey's Irish Cream is probably the best known Irish cream in the World. It is made from a mix of cream, eggs, chocolate and Irish whiskey. Bailey's can be served straight, on the rocks or when making a shot, be sure to use the mixer to chill the liqueur before it is served; 15% a.b.v

Chambord

A French black raspberry liqueur made with honey and herbs; 25+% a.b.v (*Call brand for Chambord is Razzmatazz*)

Midori

Midori is a bright green, sweet, Japanese honeydew melon flavored liqueur. Although Midori was originally from Japan, Midori has been produced in Mexico since 1987. Midori is a Japanese word that means “green”. 20% a.b.v.

Sloe Gin

Sloe Gin is a sweet gin-based liqueur flavored with “Sloe Berries”, and is not a real gin. It is aged in wood barrels and has a bright red color; 25-30% a.b.v. Used in Alabama Slammers and Singapore Slings.

Drambuie

Drambuie is a golden liqueur. Drambuie is a Scotch Whiskey liqueur made from Highland malt whiskey and honey. Drambuie is derived from the Gaelic *An Dram buideach* meaning ‘*the drink that satisfies*’; 40% a.b.v

Frangelico

The Frangelico taste is achieved by infusing toasted hazelnuts in alcohol and water, then distilling the result. Other ingredients are added such as; toasted cocoa, toasted COFFEE, vanilla bean, rhubarb root and sweet orange flowers. 23% a.b.v.

Curacao

Curacao is a general term for orange flavored liqueurs made from the dried peel of bitter oranges found on the Caribbean island of Curacao. Curacao can be colored orange, blue, green, or left clear...called White Curacao. All variants have the same flavor, with small variations in bitterness. For the most part Blue Curacao is used to provide color to cocktails, substituting the well brand of triple sec. 20-40% a.b.v. (Pronounced Cure-a-so)

Razzmatazz

Razzmatazz is a dark red liqueur flavored with ripe raspberries. It is produced by De Kuyper in Holland. This can be a substitute for Chambord. 35% a.b.v.

Tuaca

Once long ago during the golden age or Renaissance Italy, legend has it that Lorenzo De Medici created an exquisite amber liqueur that became a favorite among 16th century Italian Nobility. Based on fine, cask-aged brandy, with an exhilarating blend of vanilla and orange, Tuaca has an intriguingly fruity flavor and a heavenly amber glow. 40% a.b.v.

Kahlua

Kahlua is a brown, COFFEE flavored liqueur made in Mexico. 26.5% a.b.v.

Galliano

Galliano is a golden colored liqueur found in a distinctive long clear bottle. It is from Italy and tastes like black licorice. Many establishments use a Galliano substitute because of its high price. Three of these substitutes are Neapolitan, Florentino, and Valentino. 40% a.b.v.

Sambuca Romana

Known as Sambuca, this Italian liqueur tastes like black licorice with a hint of vanilla. It is tradition to serve straight Sambuca with three espresso beans on top. They symbolize a wish of good Health, Wealth, and Happiness to you. 35-40% a.b.v.

Grand Marnier

Created from fine champagne cognac blended with orange peels, this brandy colored French liqueur is a premium triple sec and famous for it's use in a Cadillac Margarita. 40% a.b.v.

Cointreau

A colorless orange flavored liqueur made from orange peels, mixed with various herbs and spices. This is also a premium. 40% a.b.v.

Hpnotiq

is a blue fruit liqueur made from vodka, cognac, and tropical fruit juices. 17% a.b.v.

Goldschlager:

Tastes like cinnamon. A clear liqueur with very thin, yet visible flakes of gold leaf floating in it. The actual amount of gold is extremely small and serves as a sort of novelty: there is currently less than a tenth of a gram (0.1 g) of gold flakes in a 750 ml bottle. 43.5% alcohol by volume or 87 proof. From Switzerland.

Rumpleminze: has a strong peppermint taste, and is has a high alcohol content at 50% alcohol by volume, (100 proof) compared to the 40% or 80 proof of most liqueurs. It is commonly served chilled, straight up. From Germany.

Jagermeister: Tastes like black licorice, Jägermeister should be consumed ice cold and it is suggested that it be kept in a freezer. A shot glass of Jägermeister dropped into a glass of Red Bull energy drink makes a cocktail called a Jägerbomb. 35% ABV. From Germany.

B E E R

**Beer is living proof that God loves us and wants us to be happy.
-Benjamin Franklin**

All beer has at least these 4 ingredients:

1. Water 2. Malted Barley 3. Hops 4. Yeast

WATER

Up to 95% of a beer's total ingredient profile is water, making it the main ingredient. Some breweries gloat about the purity of the local water source used in their beer.

BARLEY

Barley adds color, body, malty sweet flavor, and the natural sugars needed for fermentation (which makes alcohol).

HOPS

Hops are a member of the cannabis family. They add flavor, provide aroma, counterbalance barley sweetness with bitterness, and help preserve the beer.

YEAST

Yeast is in the fungus family. It eats the sweet liquids from malted barley and creates alcohol and carbon dioxide (bubbles).

All beer is categorized as an **Ale** or a **Lager**. Both styles of beer have the same basic ingredients, but they use different yeasts and the brewing process is a little different.

Brown bottles are the best for keeping out harmful UV rays that harm beer. Clear and green glass do nothing for protection.

Color of beer and strength do not go hand in hand. Darker beers have roasted barley, which gives beer a toasted flavor. Alcohol content is made by the amount of sugar eaten by yeast. Most beers are 4% to 5%. Most strong beers are about 7% to 11%. The strongest beer in the world is Sam Adams Utopias checking in at 27%.

ALES

Brown Ale (Newcastle)
Pale Ale (Sierra Nevada)
Amber Ale (Fat Tire)
IPA (Stone)
Wheat Beers (Blue Moon)
Stout (Guinness) **video**

LAGERS

American Pale Lager (Bud)
Bock (Shiner)
Marzen and Oktoberfest
(Paulaner)
Pilsner (Urquell)
German Pale Lager (Becks)

International Beers:

- Japan: Asahi, Sapporo
- Mexico: Corona, Pacifico, Dos XX
- Holland: Heineken
- Ireland: Guinness
- Jamaica: Red Stripe
- Canada: Molson, Labatt, Moosehead
- Germany: Beck's, St. Pauli Girl
- England: Newcastle

Local (S.D.) Breweries:

Stone Brewing Co.
Karl Strauss
Alesmith
Ballast Point
Green Flash
Pizza Port
San Diego Brewing Co.

Mixed Beer Drinks

- Black & Tan : Bass and Guinness
- Half & Half : Harp and Guinness
- Snakebite : Pear Cider and Guinness
- Irish Black & Tan : Smithwick's and Guinness
- Black and Blue : Blue Moon and Guinness

WINE

Wine is made from grapes. The color of the grape determines the color of the wine. Here are some examples:

REDS: Cabernet Sauvignon, Merlot, Pinot Noir, Shiraz, Zinfandel

WHITES: Chardonnay, Sauvignon Blanc, Riesling, Pinot Grigio

Blush wines, like White Zinfandel, are made from red grapes, but are pink-colored due to a different process in wine-making.

When categorizing wines, use “The 3 V’s”

VINEYARD: Where it’s made

VARIETAL: The types of grapes used

VINTAGE: When it was bottled

For example: Kendall Jackson Chardonnay 2008

When pairing wine, the easiest method is:

White Wine – Light food, Red Wine – Dark food

Examples: White = seafood, chicken, salads, pasta w/ white sauce

Red = Beef, pork, hearty meals, pasta with red sauce

Red wine is served at room temperature (bottle on table).

White wine is served chilled (in a wine brick)

Champagne is served ice cold (in an ice bucket)

Champagne is a sparkling white wine that is made in the Champagne region of France. If it is made ANYWHERE else, it is not champagne. It is called **sparkling white wine**. There is no such thing as a California Champagne.

Although there are only grapes in wine, many flavors are present in each wine you taste, due to many factors. Some things you may taste: apple, pear, pineapple, plum, oak, chocolate, cherry, melon, coffee, vanilla, leather, etc.

Mixology Lesson 1

HIGHBALL DRINKS

The drinks in this lesson may represent up to 50% of customer orders.
Highball drinks have one shot liquor, and fill with juice or soda.
Remember, one shot is equal to the house pour. Our house pour will be 1 1/4oz.

SCREWDRIVER

ROCKS GLASS, ICE

1 SHOT VODKA
FILL WITH ORANGE JUICE

CAPE COD

ROCKS GLASS, ICE

1 SHOT VODKA
FILL WITH CRANBERRY

GREYHOUND

ROCKS GLASS, ICE

1 SHOT VODKA
FILL WITH GRAPEFRUIT JUICE

MADRAS

ROCKS GLASS, ICE

1 SHOT VODKA
FILL WITH
½ CRANBERRY
½ ORANGE JUICE

SEABREEZE

ROCKS GLASS, ICE

1 SHOT VODKA
FILL WITH
½ CRANBERRY
½ GRAPEFRUIT

BAYBREEZE

ROCKS GLASS, ICE

1 SHOT VODKA
FILL WITH
½ CRANBERRY
½ PINEAPPLE

SALTY DOG

ROCKS GLASS W/SALTED RIM, ICE

1 SHOT VODKA
FILL WITH GRAPEFRUIT JUICE

PRESBYTERIAN

(“PRESS”)

ROCKS GLASS, ICE

1 SHOT VODKA
FILL WITH SODA WATER
SPLASH OF 7-UP

FUZZY NAVEL

ROCKS GLASS, ICE

1 SHOT PEACH SCHNAPPS
FILL WITH ORANGE JUICE

Here are some examples of popular highballs. All of which are in a rocks glass filled with ice. Practice making these, they're all made the same way.

Garnish your tonic drinks with a lime.

**JACK & COKE
GIN & TONIC
CUBA LIBRE (RUM & COKE)
SCOTCH & WATER
7&7 (SEAGRAM'S 7 & 7-UP)
CROWN & COKE
VODKA & SODA
VODKA & RED BULL**

Remember:

TALL = Tall glass with more mixer.

DOUBLE = 2 shots in short glass with a splash of mixer.

DOUBLE TALL = 2 drinks in a tall glass.

STUDY GUIDE FOR LESSON ONE

When a customer orders a drink “TALL,” put the same amount of liquor in a larger glass. (This drink gets more mix)

When a customer orders a “DOUBLE,” double the amount of liquor in the original glass. There will be less mix because it won’t fit in the glass.

When a customer orders a “DOUBLE TALL,” double the amount of liquor and increase the glass size. (This is two drinks in one)

When a customer orders a shot of tequila, they may ask for “training wheels”. This means they want a lime and salt to help wash it down.

Mixology Lesson 2

Martinis

In this lesson you will only learn three different drinks; however there are many varieties of each. Below, are lists of rules you will learn to successfully make all variations of a Martini.

Martini Rules:

1. Standard:
1/4 oz Dry Vermouth in glass
2. Dry:
1/4 oz Dry Vermouth in glass,
Swish and pour out
3. Extra Dry:
NO VERMOUTH,

When someone orders a Martini, ask them:

1. Vodka or Gin?
2. Up or on the Rocks?
3. Olive or a twist?

RECIPES:

Martini

2 oz. (8 count) Gin or Vodka
1/4 oz Dry Vermouth
Garnish w/ Olive or twist

Dirty Martini

2 oz. Gin or Vodka
1 splash of Olive Juice
Garnish w/ olive

Martini on the Rocks

The procedure is not the same for this drink as it is for a regular Martini. Serve this drink straight from the bottle and pour over ice into the rocks glass. The drop of dry vermouth will still go in the glass first.

Extra Dry Martini

2 oz. Gin or Vodka
NO Vermouth
Garnish w/ olive or twist

Gibson

The only difference between a Martini and a “Gibson” Martini is that the garnish changes from an **OLIVE** to a **GIBSON ONION**.
All Martini rules apply.

Manhattan

A Manhattan is basically a “whiskey martini”.

2 oz. Whiskey
1/4 oz *Sweet* Vermouth
Garnish w/ cherry

MARTINI COCKTAILS

Apple Martini:

Martini glass / Chill

1 1/4 oz. Vodka

3/4 oz. Sour Apple Pucker

1/4 oz lime juice

**Garnish your Apple martini with an apple slice.
If none is available, garnish with a cherry.**

Cosmopolitan:

Martini glass / Chill

1 1/2 oz. Vodka

1/2 oz. Triple Sec

1/2 oz lime juice

Splash of cranberry juice

Lemon Drop

Martini glass w/ sugar rim / Chill

1 1/4 oz. Citrus Vodka

3/4 oz. Triple Sec

Splash of Sweet & Sour

Squeeze lemon juice

Chocolate Martini

Martini glass w/ chocolate swirls / Chill

1 1/4 oz. Vodka

3/4 oz. Crème de cacao

Splash of Half & Half

Mixology Lesson 3

COCKTAILS

Cocktails are drinks with multiple liquors and multiple mixers. Many cocktails are recognized at any bar you visit. Some cocktails are signature drinks that are created for a particular bar. Most cocktails add up to 2 oz in liquor.

LONG ISLAND ICED TEA

TALL GLASS, ICE, MIX

1/2 OZ. VODKA
1/2 OZ. GIN
1/2 OZ. RUM
1/2 OZ. TRIPLE SEC
FILL WITH S+S
SPLASH OF COKE
GARNISH WITH A LEMON

LONG BEACH ICED TEA

TALL GLASS, ICE, MIX

1/2 OZ. VODKA
1/2 OZ. GIN
1/2 OZ. RUM
1/2 OZ. TRIPLE SEC
FILL WITH S+S
SPLASH OF CRANBERRY
GARNISH WITH A LEMON

TOKYO TEA

TALL GLASS, ICE, MIX

1/2 OZ. VODKA
1/2 OZ. GIN
1/2 OZ. RUM
1/2 OZ. MIDORI
FILL WITH S+S
SPLASH 7-UP
GARNISH WITH A LEMON

ADIOS M.F.

TALL GLASS, ICE, MIX

1/2 OZ. VODKA
1/2 OZ. GIN
1/2 OZ. RUM
1/2 OZ. BLUE CURACAO
FILL WITH S+S
SPLASH 7-UP, FLOAT BACARDI151
GARNISH WITH A LEMON

WHISKEY SOUR

ROCKS GLASS, ICE, BUILD

1 1/4 OZ. WHISKEY
FILL WITH S+S
GARNISH WITH A CHERRY

*ALL SOURS ARE GARNISHED
WITH A CHERRY

MIDORI SOUR

ROCKS GLASS, ICE, BUILD

1 1/4 OZ. MIDORI
FILL WITH S+S
GARNISH WITH A CHERRY

AMARETTO SOUR

ROCKS GLASS, ICE, BUILD

1 1/4 OZ. AMARETTO
FILL WITH S+S
GARNISH WITH A CHERRY

BLACK RUSSIAN

ROCKS GLASS, ICE, BUILD

1 1/4 OZ. VODKA
3/4 OZ. KAHLUA

WHITE RUSSIAN

ROCKS GLASS, ICE, BUILD

1 1/4 OZ. VODKA
3/4 OZ. KAHLUA
FILL WITH CREAM

COLORADO BULLDOG

TALL GLASS, ICE, BUILD

1 1/4 OZ. VODKA
3/4 OZ. KAHLUA
FILL WITH CREAM
SPLASH OF COKE

FRENCH CONNECTION

SNIFTER, BUILD, UP

3/4 OZ COGNAC
3/4 OZ GRAND MARNIER

JUNE BUG

TALL GLASS, ICE, MIX

1 OZ. MALIBU
1 OZ. MIDORI
EQUAL PARTS SWEET & SOUR
AND PINEAPPLE JUICE
GARNISH WITH A CHERRY

BLUE HAWAIIAN

HURRICANE , ICE, MIX

1 OZ. RUM
1 OZ. BLUE CURACAO
FILL WITH PINEAPPLE
GARNISH WITH A CHERRY

MAI TAI

HURRICANE, ICE, BUILD

1 OZ. RUM
1/2 OZ. TRIPLE SEC
FILL WITH OJ AND PINEAPPLE
SPLASH GRENADINE
FLOAT 1/2 OZ. MYER'S DARK RUM
GARNISH WITH A CHERRY

HURRICANE

HURRICANE GLASS, ICE, MIX

1 OZ. RUM
1 OZ. MYER'S DARK RUM
FILL WITH OJ AND PINEAPPLE
SPLASH GRENADINE
GARNISH WITH A CHERRY

TEQUILA SUNRISE

TALL, ICE, BUILD

1 1/4 OZ. TEQUILA
FILL WITH OJ
1/2 OZ. OF GRENADINE
GARNISH WITH A CHERRY

SEX ON THE BEACH

HURRICANE GLASS, ICE, MIX

1 1/4 OZ. VODKA
3/4 OZ. PEACH SCHNAPPS
FILL WITH EQUAL PARTS
CRANBERRY AND PINEAPPLE
JUICES
GARNISH WITH A CHERRY

INCREDIBLE HULK

SNIFTER, BUILD, UP

3/4 OZ COGNAC
3/4 OZ HPNOTIQ

LYNCHBURG LEMONADE

TALL GLASS, ICE, MIX

1 1/4 OZ. JACK DANIEL'S
3/4 OZ TRIPLE SEC
FILL WITH S+S
SPLASH OF SPRITE
GARNISH WITH A LEMON

MARGARITA

HURRICANE, ICE, MIX

1 1/4 OZ. TEQUILA
3/4 OZ. TRIPLE SEC
FILL WITH S+S
SPLASH OF LIME JUICE
GARNISH WITH SALT RIM
AND A LIME

**ALL MARGARITAS ARE GARNISHED
WITH A LIME!*

BLUE MARGARITA

HURRICANE, ICE, MIX

1 1/4 OZ. TEQUILA
3/4 OZ. BLUE CURACAO
FILL WITH S+S
SPLASH OF LIME JUICE
GARNISH WITH A SALT RIM
AND A LIME

CADILLAC MARGARITA

HURRICANE OR TALL, ICE, MIX

1 1/4 OZ. CUERVO 1800
FILL WITH S+S
SPLASH LIME JUICE
FLOAT GRAND MARNIER
(OR SERVE IN A SHOT GLASS TO
THE SIDE OF YOUR MARGARITA)
GARNISH WITH A SALT RIM
AND A LIME

VODKA COLLINS

TALL GLASS, ICE, BUILD

1 1/4 OZ. VODKA
FILL WITH S+S AND SODA WATER
GARNISH WITH A CHERRY

TOM COLLINS

TALL GLASS, ICE, BUILD

1 1/4 OZ. GIN
FILL WITH S+S AND SODA WATER
GARNISH WITH A CHERRY

LIQUID COCAINE

TALL GLASS, ICE, MIX

1/2 OZ. SOUTHERN COMFORT
1/2 OZ. AMARETTO
1/2 OZ. GRAND MARNIER
FILL WITH PINEAPPLE JUICE

MOJITO

MUDDLE THEN BUILD

TALL GLASS, ICE

*PUT MINT LEAVES, SUGAR, AND
LIME JUICE AT BOTTOM OF GLASS
AND MUDDLE. THEN ADD ICE.*

1 1/4 OZ. RUM
FILL WITH SODA WATER
GARNISH WITH A LIME SQUEEZE

BLOODY MARY

*HURRICANE OR TALL GLASS, ICE,
BUILD*

1 1/4 OZ. VODKA
FILL WITH BLOODY MARY MIX
GARNISH WITH CELERY
AND A SALT RIM
ADD TABASCO OR
WORCESTERSHIRE TO TASTE

Mixology Lesson 4

SHOOTERS

Most shooters add up to 1 1/2 oz of liquor.
Layered shots are in order of which ingredients to add first.

ALABAMA SLAMMER

ROCKS GLASS, CHILL

1/4 OZ. SLOE GIN
3/4 OZ. SOUTHERN COMFORT
1/2 OZ. AMARETTO
SPLASH OJ

APPLE SAUCE

ROCKS GLASS, CHILL

3/4 OZ. APPLE PUCKER
3/4 OZ. GOLDSCHLAGER
SPLASH OF PINEAPPLE JUICE

BRAIN HEMMORAGE

SHOT GLASS, LAYER

3/4 OZ. PEACH SCHNAPPS
3/4 OZ. BAILEY'S
DROPS OF GRENADINE ON TOP

KAMIKAZI

ROCKS GLASS, CHILL

1 OZ. VODKA
1/2 OZ. TRIPLE SEC
1/2 OZ. LIME JUICE

PURPLE HOOTER

ROCKS GLASS, CHILL

KAMIKAZI + 1/2 OZ. CHAMBORD

JOLLY RANCHER

ROCKS GLASS, CHILL

1/2 OZ. VODKA
1/2 OZ. APPLE PUCKER
1/2 OZ. TRIPLE SEC
SPLASH WITH CRANBERRY
SPLASH LIME JUICE

MIND ERASER

ROCKS GLASS, ICE, BUILD
2 LONG STRAWS

1 1/4 OZ. VODKA
3/4 OZ. KAHLUA
FILL WITH SODA WATER

WHITE GUMMI BEAR

ROCKS GLASS, CHILL

3/4 OZ. STOLI RAZBERI
3/4 OZ. PEACH SCHNAPPS
SPLASH LIME JUICE
SPLASH 7-UP

CHOCOLATE CAKE

ROCKS GLASS, CHILL

3/4 OZ. STOLI VANILLA
3/4 OZ. FRANGELICO

SERVE WITH SUGAR-COATED
LEMON WEDGE

THREE WISEMEN

ROCKS GLASS, BUILD

1/2 OZ. JOHNNY WALKER
1/2 OZ. JACK DANIEL'S
1/2 OZ. JIM BEAM

*TO TURN INTO A "4-HORSEMEN",
JUST ADD 1/2 OZ JOSE CUERVO

RED-HEADED SLUT

ROCKS GLASS, CHILL

3/4 OZ. JAGERMEISTER
3/4 OZ. PEACH SCHNAPPS
SPLASH CRANBERRY

SURFER ON ACID

ROCKS GLASS, CHILL

3/4 OZ. MALIBU RUM
3/4 OZ JAGERMEISTER
SPLASH OF PINEAPPLE JUICE

WASHINGTON APPLE

ROCKS GLASS, CHILL

3/4 OZ. CROWN ROYAL
3/4 OZ. APPLE PUCKER
SPLASH CRANBERRY JUICE

MEXICAN HUMMER

ROCKS GLASS, CHILL

3/4 OZ. TEQUILA
3/4 OZ. WATERMELON PUCKER
SPLASH SWEET & SOUR

CREAMY SHOOTERS

BUTTERY NIPPLE

SHOT GLASS, LAYER

3/4 OZ. BUTTERSCOTCH
SCHNAPPS
3/4 OZ. BAILEY'S

OATMEAL COOKIE

ROCKS GLASS, CHILL

3/4 OZ. BAILEY'S
3/4 OZ. BUTTERSCOTCH
SCHNAPPS
3/4 OZ. GOLDSCHLAGER

B-52

*VARIETY OF WAYS: CHILLED,
LAYERED, ROCKS, OR COFFEE*

1/2 OZ. KAHLUA
1/2 OZ. BAILEY'S
1/2 OZ. GRAND MARNIER

BLOW JOB

SHOT GLASS, LAYER

3/4 OZ. KAHLUA
3/4 OZ. BAILEY'S
TOP WITH WHIPPED CREAM
TAKE SHOT WITH NO HANDS

CREAMY SHOOTERS (CONT.)

CEMENT MIXER

2 SHOTS SIDE BY SIDE

1 OZ. BAILEY'S IN ONE GLASS
1 OZ. LIME JUICE IN OTHER GLASS

NUTS & BERRIES

ROCKS GLASS, CHILLED

3/4 OZ. FRANGELICO
3/4 OZ. CHAMBORD
SPLASH CREAM

DROP-IN SHOTS

IRISH CAR BOMB

*IN SHOT GLASS, FILL HALF
BAILEY'S
AND HALF JAMESON.*

*FILL PINT GLASS HALF WAY WITH
GUINNESS*

JAGER BOMB

*IN SHOT GLASS, FILL W/
JAGERMEISTER*

*IN PINT GLASS, POUR HALF OF ONE
RED BULL*

CACTUS COOLER

*IN SHOT GLASS, FILL HALF PEACH
SCHNAPPS, HALF ORANGE VODKA*

*IN PINT GLASS, POUR HALF OF ONE
RED BULL AND SPLASH OJ*

SCOOBY SNACK

ROCKS GLASS, CHILL

3/4 OZ. MALIBU RUM
3/4 OZ. MIDORI
SPLASH PINEAPPLE JUICE
SPLASH WHIPPED CREAM

WEDDING CAKE

ROCKS GLASS, CHILLED

1/2 OZ. STOLI VANILLA
1/2 OZ. AMARETTO
1/2 OZ. WHITE CACAO
SPLASH CREAM, SPLASH
PINEAPPLE
SINK GRENADINE

SOUTHERN HOSPITALITY

*IN SHOT GLASS, FILL HALF SO CO,
HALF WATERMELON PUCKER*

*IN PINT GLASS, POUR HALF OF ONE
RED BULL*

BOILERMAKER

IN SHOT GLASS, FILL W/ WHISKEY

*IN PINT GLASS, POUR HALF FULL
OF LIGHT BEER*

FLAMING DR. PEPPER

*IN SHOT GLASS, FILL HALF
AMARETTO
AND HALF BACARDI 151.*

*FILL PINT GLASS HALF WAY WITH
LIGHT BEER*

Mixology Lesson 5

FROZEN DRINKS

Many bars don't even have blenders, which makes a bartender's job much easier. For learning purposes, we will assume that you will need to make frozen drinks.

PINA COLADA

HURRICANE GLASS, FROZEN

1 1/4 OZ. RUM
2 OZ. PINA COLADA MIX
GARNISH WITH A CHERRY

CHI CHI

HURRICANE GLASS, FROZEN

1 1/4 OZ. VODKA
2 OZ. PINA COLADA MIX

STRAWBERRY DAQUIRI

HURRICANE GLASS, FROZEN

1 1/4 OZ. RUM
STRAWBERRY MIX

STRAWBERRY MARGARITA

HURRICANE GLASS, FROZEN

1 1/4 OZ. TEQUILA
STRAWBERRY MIX
GARNISH W/ SUGAR RIM & LIME

GRASSHOPPER

HURRICANE GLASS, FROZEN

3/4 OZ. GREEN CRÈME DE MENTHE
3/4 OZ. WHITE CRÈME DE COCOA
ICE CREAM MIX

LIME MARGARITA

HURRICANE GLASS, FROZEN

1 1/4 OZ. TEQUILA
LIME MARGARITA MIX
GARNISH WITH A SALT RIM
AND A LIME

MUDSLIDE

HURRICANE GLASS, FROZEN

1/2 OZ. VODKA
1/2 OZ. KAHLUA
1/2 OZ. BAILEY'S
ICE CREAM MIX

PINK SQUIRREL

HURRICANE GLASS, FROZEN

3/4 OZ. CRÈME DE ALMOND
3/4 OZ. WHITE CRÈME DE COCOA
ICE CREAM MIX

LAVA COLADA

HURRICANE GLASS, FROZEN
POUR AN OUNCE OF STRAWBERRY
MIX IN BOTTOM OF GLASS

1 1/4 OZ. RUM
2 OZ. PINA COLADA MIX
GARNISH WITH A CHERRY

LESSON 6

CHAMPAGNE & COFFEE DRINKS

**This section introduces several mixed drinks using wine, champagne and liqueurs.
For wine drinks, bartenders will use the “house” brand, which means it is the
cheapest. Garnish coffee drinks with whipped cream.**

KIR ROYAL

CHAMPAGNE GLASS, BUILD

FILL WITH CHAMPAGNE
FLOAT CHAMBORD
GARNISH WITH A LEMON TWIST

MIMOSA

CHAMPAGNE GLASS, BUILD

FILL CHAMPAGNE
SPLASH ORANGE JUICE

IRISH COFFEE

COFFEE MUG, BUILD

3/4 OZ. BAILEY’S IRISH CREAM
3/4 OZ. IRISH WHISKEY
FILL WITH HOT COFFEE

ITALIAN COFFEE

COFFEE MUG

1 1/2 OZ. AMARETTO
FILL WITH HOT COFFEE

CHIP SHOT

SNIFTER GLASS

3/4 OZ. TUACA
3/4 OZ. BAILEY’S
FILL WITH HOT COFFEE

NUTTY IRISHMAN

COFFEE MUG

3/4 OZ. BAILEY’S IRISH CREAM
3/4 OZ. FRANGELICO
FILL WITH HOT COFFEE

MEXICAN COFFEE

COFFEE MUG

3/4 OZ. TEQUILA
3/4 OZ. KAHLUA
FILL WITH HOT COFFEE

B - 52 COFFEE

COFFEE MUG

1/2 OZ. GRAND MARNIER
1/2 OZ. BAILEY’S
1/2 OZ. KAHLUA
FILL WITH HOT COFFEE

KNOW AND OBEY THE LAW

STATE AND FEDERAL LAWS RELATE TO ALCOHOL AND THE ESTABLISHMENTS THAT SELL AND SERVE ALCOHOL. IT IS EXTREMELY IMPORTANT TO KNOW THESE LAWS AND ABIDE BY THEM. MAJOR PENALTIES, INCLUDING FINES AND JAIL TIME MAY RESULT IF YOU DON'T.

1. IT IS ILLEGAL TO SERVE LIQUOR TO A PERSON UNDER THE LEGAL DRINKING AGE (U.S 21).
2. IT IS ILLEGAL TO GAMBLE OR HOLD BETS FOR CUSTOMERS.
3. IT IS ILLEGAL TO TRANSFER LIQUOR FROM ONE BOTTLE TO ANOTHER, EVEN IF IT'S THE SAME BRAND.
4. IT IS ILLEGAL TO SERVE SOMEONE WHO IS ALREADY VISIBLY INTOXICATED.

PROPER IDENTIFICATION / HOW TO IDENTIFY

A.B.C. OR ALCOHOL BEVERAGE CONTROL

T.I.P.S. OR TRAINING FOR INTERVENTION PROCEDURES

DRINKING ON THE JOB

BE SURE TO KNOW:

- **BEHAVIORAL CUES**

(INHIBITIONS, JUDGEMENT, REACTIONS, COORDINATION)

- **INTOXICATION RATE FACTORS**

(SIZE, GENDER, RATE OF CONSUMPTION, STRENGTH OF DRINK, DRUG USE, FOOD IN STOMACH)

- **REASONABLE EFFORTS**

(OFFER FOOD, CALL A CAB, CUTTING OFF, CHECK IDS, CALL POLICE, MEASURE DRINKS, SERVE WATER OR SODA, GET HELP FROM GUEST'S FRIENDS, GET A SUPERVISOR)

FINAL EXAM DRILLS

SAPPHIRE and TONIC
JACK AND DIET COKE
SCREWDRIVER

GREYHOUND
WHITE GUMMI BEAR
FUZZY NAVAL

GIN MARTINI
BLUE HAWAIAN
WHISKEY AND WATER

MARTINI ON THE ROCKS
DOUBLE SEABREEZE
COLORADO BULLDOG

PINA COLADA
JAGER BOMB
CAPE COD

BAY BREEZE
MEXICAN HUMMER
ITALIAN COFFEE

JOLLY RANCHER
CHI CHI
LIQUID COCAINE

FRENCH CONNECTION
PINA COLADA
BLOW JOB

SURFER ON ACID
APPLE MARTINI
LYNCHBURG LEMONADE

SALTY DOG
SMIRNOFF PRESS
FOUR HORSEMEN

IRISH COFFEE
AMARETTO SOUR
WEDDING CAKE

BUTTERY NIPPLE
LONG BEACH ICED TEA
IRISH CAR BOMB

MIND ERASER
ABSOLUT MARTINI
ABSOLUT SCREWDRIVER

TOM COLLINS
OATMEAL COOKIE
SCOOBY SNACK

NUTS AND BERRIES
FRENCH CONNECTION
WASHINGTON APPLE

MELON BALL
MANHATTAN
LYNCHBURG LEMONADE

CAPE COD
RED HEADED SLUT
CUBA LIBRE

MUDSLIDE
SALTY DOG
PURPLE HOOTER

FINAL EXAM DRILLS

MIMOSA
PINA COLADA
JACK & COKE

LONG BEACH ICE TEA
COLORADO BULLDOG
VODKA MARTINI

WHISKEY SOUR
MIND ERASER
BOILERMAKER

LAVA COLADA
BLACK RUSSIAN
LEMON DROP SHOT

WASHINGTON APPLE
CHI CHI
APPLE MARTINI

JUNE BUG
1800 MARG. ROCKS
PURPLE HOOTER

COSMOPOLITAN
TEQUILA SUNRISE
LYNCHBURG LEMONADE

AMARETTO SOUR
KIR ROYAL
KAMIKAZI

LEMON DROP MARTINI
ADIOS M.F.
MARGARITA ROCKS

MAI TAI
WHISKEY SOUR
KETEL AND SODA

CHIP SHOT
MIDORI SOUR
CADILLAC MARGARITA

CAPTAIN AND SPRITE
WHITE RUSSIAN
VODKA TONIC

BACARDI COKE
LONG ISLAND ICE TEA
MIMOSA

NUTTY IRISHMAN
BLACK RUSSIAN
TOM COLLINS

KIR ROYAL
SURFER ON ACID
TOKYO TEA

KETEL ONE AND SODA
VODKA COLLINS
LONG BEACH ICED TEA

Worksheet

- 1. What is the garnish on all tonics?**
- 2. What is the difference between a Greyhound and a Salty Dog?**
- 3. Describe the Chill technique.**
- 4. What drink requires you to muddle?**
- 5. Of the three glass-washing sinks, what is in the third sink?**
- 6. Where is COGNAC from?**
- 7. What are the 5 highest priorities of bartending?**
- 8. How would you make a Seabreeze, Baybreeze, Madras, and a Cape Cod at the same time?**
- 9. How would you make a Cape Cod, Screwdriver and a fuzzy navel at the same time?**
- 10. What should you do if you break glass in your well?**
- 11. List the four styles of tequila and describe.**
- 12. What does it mean to “FLOAT?”**
- 13. What does the term “SINK” mean?**
- 14. What kind of glass does a Tequila Sunrise come in?**
- 15. What is Tequila made from?**
- 16. What is the difference between whiskey and whisky?**

17. Name the types of cognac in order of quality (lowest to highest).
18. What is the call brand of Chambord?
19. Where are these from and what do they taste like:
 - a. Grand Marnier
 - b. Kahlua
 - c. Frangelico
20. What is the difference between these?
 - a. Dark Crème de Cocoa and White C.D.C
 - b. White and Green Crème de Menthe
 - c. Blue Curacao and Well Triple Sec
21. What country do all champagnes and Cognacs come from?
22. Why does cream need to be kept chilled?
23. Classify each of the following as *liqueur, vodka, scotch etc...*

Amaretto _____

Galliano _____

Southern Comfort _____

Cutty Sark _____

Crown Royal _____

Seagram's 7 _____

Johnny Walker Red _____

Grey Goose _____

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