

PROFESSIONAL BARTENDERS SCHOOL



WORKBOOK

Flair Bartending

Welcome to the Flair Bartending Guide

This is an introduction to flair bartending. We discuss tips and advice for flair bartending. We also explain a number of flair bartending moves and provide links to useful resources.

Flair bartending (or “extreme” or “performance” bartending) is about entertaining your guests and clients and mixing drinks with style. It should be fun so don’t take it (or yourself) too seriously. By providing your customers with high quality entertainment, client satisfaction will increase dramatically (and so will your tips if you are a professional).

Many professional bartenders do it and at some bars it’s actually a required skill to be employed there. It is not commonplace for leisure bartenders to do flair bartending, but if you know a few moves, why not show them off?

The World of Flair Bartending

Flair bartending is the practice of bartenders entertaining guests, clientele or audiences with the manipulation of bar tools (e.g. cocktail shakers) and liquor bottles in tricky, dazzling ways. Used occasionally in cocktail bars, the action requires skills commonly associated with jugglers. Flair bartending is sometimes referred to as "extreme bartending" or contracted to "flair tending."

Anyone intending to learn bar flaring should first learn the basic techniques of bartending, such as proper pouring and

mixing drinks before attempting advanced flaring. Skills, such as shaking, straining, stirring, muddling, building, layering and flaming, are some of the basic skills that a bartender needs.

Rules

There are a number of basic “rules” for flair bartending:

- **Decide upfront** if flair bartending is something you will be able to master. It requires good hand and eye coordination. If you lack this, think twice if you want to put yourself through the pain and struggling to become good. However, most people will be able to learn at least some basic moves, but for that you need to practice.
- **Practice often and persistently.** As with many things, flair bartending takes a lot of practice to become good at. Try to practice at least 3 times a week for an hour at a time. You want to flair neatly and cleanly without spilling.
- **Practice at home and perform at work.** Few things can irritate people as much as a wannabe flair bartender that clearly hasn't mastered the moves he/she is attempting. Before you cannot consistently perform a move 10 times in a row without making a mistake, you are not ready to do it in public.
- **Remember your primary job as bartender is that of mixing cocktails and serving drinks.** Therefore, any flair bartending should complement your job and not distract you from it or slow it down.
- **Don't spill** and don't break anything
- **Don't flip or spin bottles close by or at your clients/guests/audience.**
- **Be extra cautious** when working with fire.

There are many flair bartending books and DVD's available on the internet and elsewhere. You might want to look around in your area for bartending schools or classes. If you do not find any, perhaps ask around at the local bar.

What you need for practicing flair bartending

- Empty bottles of various shapes, sizes and weight. You should be able to find this in the trash of most bars or pubs—ask the manager and tell him/her what you want to use it for. Most of them will be willing to help you.
- Duct tape. Use this to tape up the bottles across their whole surface. This will help prevent from breaking if they fall and prevent glass shattering all over the place if they do break. You are bound to drop a number of bottles in your quest for greatness.
- A Boston cocktail shaker. Not only will you flair with bottles, but also with shakers.
- Glasses made of thick glass. Not only will you flair with bottles, but also with shakers.
- Any other bartending equipment you want to flair.
- Appropriate space, where you will not bother people or put them in danger. There should not be any breakable items (vases, TV's, etc.) standing around. It is advisable to practice on a thick carpet or surface that will minimize the chances of bottles breaking if they fall. It will also help reduce the noise.
- You might want a mirror in front of you to judge your technique. But do not pay so much attention to the mirror that you mess up your moves. An alternative is to have a friend or partner watch and help you.

Flair Bartending Moves

The rest of this page explains some free flair bartending moves. It is intended as an introduction to flair bartending to explain the basic moves that involve throwing objects. You will need to do further research and perhaps buy a DVD or attend a class once you move onto a more advanced level. The best way to learn is to see it done, and then do it yourself until you get it right.

It is important that you eventually become comfortable flipping and throwing bottles of all shapes and sizes. Therefore you need to have various bottles to practice with. However, start off with a “normal” round bottle that’s empty (like a J&B whiskey bottle for example).

As you become better and comfortable, you can start experimenting with other bottles and filling the bottles with water to various levels. Remember, in practice you flair with different bottles with different levels of fullness.

Tip: the smaller the bottle, the easier it is to spin and flip. So, if you struggle with a bigger bottle at first, start with a smaller beer bottle for example.

Start by holding the bottle by it’s neck with your dominant hand with the palm facing inward. The axis of rotation is where the neck and body of the bottle meet. Spin (throw and rotate) the bottle one rotation until you feel comfortable with it. Then, spin it from one hand to the other.

Tip: take off all jewelry like rings, watches and arm-bands from your hands and arms to start with. Once you are comfortable flairing without it, you can practice with it on again.

Add an additional rotation once you are comfortable with one. Move on to using 2 bottles at a time and spinning them from left to right and right to left simultaneously. Constantly keep your eyes on the bottles at first.

Flipping is a technique whereby you flip a glass from behind your back with one hand and catching it in front of you with the other. This is a fairly simple move that looks quite impressive if done correctly.

The following are other basic flair bartending moves:

Head Catch- a relative simple move, so maybe one of the first you should practice and perfect. Use a low-ball glass or shaker for this one.

Start by holding the object in one hand and holding the other hand above or on the side of your head (on the same side as the object). Basically pass the object from the one hand to the other (by your head).

Throwing Ice- throw a few cubes of ice in the air and catch them (all) in the glass or shaker you are using to mix the cocktail.

The Basic Spin- hold the object by its neck (e.g. a bottles neck), spin it 360 degrees and catch it by its neck or body. This is a fairly simple technique. If you struggle with this one, well think again if flair bartending is for you!

The Palm Flip- the aim is to spin the object (start with the metal part of the Boston cocktail shaker and progress to a bottle and a highball glass) 360 degrees on the palm of your hand.

Thumb Roll- spin the object around your thumb, clockwise with your hand or anti-clockwise with your left. Again, the easiest object to start with is the metal part of a Boston cocktail shaker. Start by holding it at the base and flicking it away from you.

This is not an easy move, but comes quite naturally once you have the hang of it.

Shadow Pass- not an easy to master, but quite impressive if you do it well. Throw the object from one hand to the other behind your head in an arch-like trajectory over your shoulders. Your throwing hand needs to project the object from the side of that side's shoulder to the other side. Do not try to spin the object at first. Once you are comfortable, you can attempt to combine a spin with the move.

Stalls – the aim is to stall the object on top of the back of your hand (with your palm facing downward). Start by letting the object hang by holding it by its neck between your thumb and index fingers. Flip and rotate it upward and stall it on top of your hand.

This move requires supple movement of the hand and a lot of balance. This is a typical move that it used as part of a repertoire of moves by many flair bartenders.

Stall To Flip To Stall- This move follows from the Stall. Once the object is stalled on your hand, rotate it by flipping it upward and stall it on the top of your hand again.

Around The World - a classic and very popular move amongst flair bartenders. The aim is to flip the object from behind you over your shoulder and catch it in front of you.

Start by holding a bottle by its neck with your arm held up in front of you parallel to the ground. The opening of the bottle should face you. Swing your arm downward and once it has passed your body, flick and spin the bottle upward over your shoulder. Catch it with the same hand in front of you.

It is a difficult one, but worth the effort of getting it right.

Once you master this, the next step is to flip and rotate the object from the one hand to the other.

Video clips of some of the moves described above and more can be found at *The Flair Bartending School*.

Once you are comfortable with these moves, start combining them in different sequences, thereby creating your own style. As with most things in bartending and mixology, flair bartending is about experimentation and creating a unique style. Your own style will develop naturally as you progress.

Remember, you do not have to have the most difficult moves to look impressive. As one bartender said: "Learn the fundamentals and the rest comes easy." Rather master a few basic moves, be creative and combine them in various sequences and you will be impressive and entertaining.

The most important thing to remember is PRACTICE, PRACTICE PRACTICE.

What about my manager?

That is a valid question. This is considered a “new” style of bartending and any good bar manager should consider it carefully before implementing it. So, convince your bar manager that you’ll do three things:

1. Be professional in attitude
2. Create high sales revenue
3. Decrease costs

By having a professional attitude and being a better all-around bartender, you’ll attract more customers as well as impress your regulars and increase your sales revenue. By not spilling or breaking anything and by staying within your limits, you will decrease costs. We’ve come a long way since the movie “Cocktail” with Tom Cruise and Bryan Brown.

Rule #1-spillage of alcohol is unacceptable!

Rule #2- you don’t have to slow down to make a drink with style.

Rule#3- never practice at work.

Garnishes

Great things about garnishes are:

- Every bar has them
- They’re used in almost every drink
- They are used at the end of a drink
- You can’t break them or anything else you hit with them
- They’re inexpensive to drop compared to Tequila

- You have an opportunity to involve the customer in the show

Example: “Would you like a lime with that sir?” If he says “yes”, you’ve got his attention. If he says “no”, try throwing it away (over your shoulder) and say, “I don’t blame you, I hate limes myself!” Either way, you’ll get a reaction, usually a smile. Behind the back toss (with right hand, catch in drink with left hand). Throw it straight up, letting go at about shoulder blade height, and it will come straight down. Create a cushion (not an impact) on landing or you’ll get wet. Don’t forget to squeeze the lime and rim the glass.

Straws

Straws are great for the same reasons garnishes are. The key to straws is to always be smooth and to be there waiting for it when it lands. Straws are also a great way to involve your customer in the show. When you include people in your fun, they will appreciate it. For example, when you have two or more drinks, here’s a tip, tell your customer, “I need your help, watch this, you do the trick!” Then, you hold his hand in approximately the right position and say, “Ok, now you catch it.” Try one or two throws, which he’ll probably miss, then say, “Ok, one more try”, and launch a hand full. It’s guaranteed for a laugh and a good experience for the customer.

Left Hand to Right Hand Catch (in front)

Hold between your thumb and index and middle fingers, approximately $\frac{1}{4}$ of the way from the top. Try one bid arc with only one rotation.

Drink stacking

This is so simple and people just go nuts when you do this. Even a 2 glass stack raises eyebrows and gives you the opportunity to say, "Come back and next time we'll do 3 drinks!" The glasses are everything (except a flat, sturdy bar). Libbey products work the best. You'll have to experiment a bit and obviously, the higher you go, the more risk you take. If you stick to 2 or 3 oz Glass stacks, you should never drop them. Just make sure that nobody takes the middle one or just takes one drink. Be careful when you're dismantling them too.

Extreme bartending can become your competitive advantage, so practice a few moves, impress your customers and have fun.

Basic Flair/Bartending Techniques

Shaking and stirring are basic skills, but techniques such as layering and flaming, requires some technical knowledge. Layering is the process of piling one type of liquor, or liqueur, from one another without the ingredients mixing, so knowing what type of ingredients are denser than the other is a must. Flaming is setting the drink on fire to enhance its flavor.

Bottle and Glass Spinning

Bottle and glass spinning is the most common technique used in bar flaring. This technique uses a single bottle of liquor and a glass. Bottle spinning requires a lot of hand dexterity, eye-hand coordination and agility. Spinning the bottle around your hand is one of the most basic steps for a beginner to learn. Incorporating pouring and mixing techniques while spinning bottles and glasses also come as a starter's routine.

Juggling

Advanced bar flaring involves more than one set of bottles and glasses. Some bartenders practicing bar flair often juggle three or more bottles while

setting up drinks. This technique requires training in juggling. Spinning shakers and juggling them while mixing drinks is another trick that employs juggling techniques.

Work Flair vs. Exhibition Flair

Work flair is the term used when using bar flair techniques that a bartender can do while serving drinks. Tricks, such as bottle spins, ice scoops and shaker tosses, are some of the skills involved in work flair.

Exhibition flairs are more elaborate, and bartenders usually perform them in an open space instead of a real bar. Some bar tenders even perform in groups during exhibition flairs, juggling several liquor bottles and glasses and then passing them on to each other.

To maximize your skills, here are a few suggestions that will aid you in becoming a well skilled flair bartender.

- Acquire a set of flair practice bottles. Begin practicing with them constantly. Flip them, juggle them, spin them and handle them as much as possible. Practice until the bottles become a natural extension of your hands. Then, practice some more.
- Begin practicing flair, the small tricks and stylization that turn a regular bartender into a working flair bartender. Learn garnish tricks and practice shot stacking and other showy drinks and pours.
- Start adding more flair into your daily work routine. Be careful with real glass bottles and make sure not to spill any alcohol at work. One of the most important rules of flair bartending is that it makes a bartender better, so breaking a bottle or spilling a drink is unacceptable.

Bottle Tricks:

The Palm Spin

The palm spin remains the most basic of all the bartender flare tricks. The bartender performs the palm spin by holding a bottle or cocktail shaker in their hand and spinning the object 360 degrees on his palm. A good tip for the palm spin flaring trick involves finding the natural balancing point of the bottle or shaker, which is usually around the middle of the object. The bartender catches the bottle or shaker as it finishes rotating and continues to pour the drink.

The Thumb Roll

The thumb roll flair trick involves the bartender spinning the cocktail shaker or liquor bottle around their thumb. The bartender holds the bottle or shaker at the base while flicking forward and up with the hand. The bartender then uses their thumb to spin the bottle or shaker. The object rotates around the thumb of the bartender and then lands back in the palm of their hand.

The Tin Flip

Unlike the palm spin and the thumb roll, the bartender allows the bottle or shaker to leave their hand during the tin flip trick. The tin flip involves the bartender holding the bottle or shaker near the neck or top and then tossing the object into the air. The object spins towards the bartender while flipping upside down completely for a split second before completing a 360-degree rotation. The bartender must have quick hands to catch the object out of the air and stop the rotation.

The Shadow Pass

The shadow pass remains one of the more dangerous bartender flare tricks. The shadow pass takes place as the bartender tosses a bottle or shaker from one hand to the other as it passes over the shoulders and behind the head.

The bartender must rely on practice, as there is no way to judge the pass that takes place directly behind the head.

The Double Flip

The double flip involves the bartender tossing a bottle or shaker from one hand to the other. The bartender grips the shaker or bottle at the top and then slings the bottle into the air. The bottle actually performs two full, 360-degree rotations before it lands in the opposite hand of the bartender. The bartender should master the single tin flip flare trick before attempting the more difficult double flip.

Cocktail Napkin Tricks and Tips:

Napkin Fan

Make sure your stack of napkins is not too thick; you can always put multiple stacks on top of each other to make it bigger.

Place the glass side-ways on top of the stack and push firmly while turning. The napkins will begin to spiral. If the top one is messy after you're finished, just turn it over or take it off.

Remember that these little bartender tricks are what separate the average bartender from the truly great bartenders (and the extra wages that go with it).

Instead of just putting a stack of cocktail napkins beside the appetizers, try fanning the napkins instead.

Napkin Rose

This trick can accentuate a romantic moment with a date. Unfold a napkin. Fold about two inches of one edge over and crease. Turn the napkin so that the creased edge is on your left and the folded over portion is tucked underneath. Hold the napkin at the bottom corner of the creased edge with the index and middle finger of your left hand. Keeping the folded-over

portion on the outside, wrap the napkin around your index and middle fingers, forming a tube. The bud portion of the rose is the part into which your fingers are inserted. Form the stem by twisting the napkin at the base of the bud until you've twisted about half of the remaining tube. Remove your fingers from the bud. Take the corner of the napkin at the end of the tube, and pull it up to where you stopped twisting. Twist the rest of the napkin into a stem, keeping part of the corner untwisted to form a leaf. Finish the rose by twirling the center of the bud and folding down the outside petal.

Bernoulli's Bottle

Place a clean, dry glass beer bottle on its side. Tear off a bit of a paper napkin balled it up so that it will just fill the mouth of the bottle but doesn't need to be forced in. Place the napkin ball in the mouth of the bottle. Ask for volunteers to try to blow the piece of paper into the bottle. Take bets if you like. No one will be able to blow the paper into the bottle because of Bernoulli's principle: moving air is always of lower pressure than fixed air; thus, the napkin will pop out rather than being blown in.

The Torn and Restored Napkin

The torn and restored napkin magic trick is a classic great for learning the crucial magician's technique of "palming." Take one napkin and roll it into a tight ball. Palm the ball in your hand before you start the trick. In the same hand hold a fresh napkin. Unfold it to demonstrate that it is not torn, and then proceed to tear it into multiple pieces. Crumple the multiple pieces into a ball. Place the crumpled ball into the hand holding the crumpled whole napkin. Tell the audience you need some magical dust, and with your empty hand reach into your pocket. As you are reaching in your pocket with the empty hand switch the two balled up pieces of paper in the other hand. Now when you unfold the napkin, you hold the whole and untorn napkin you hid away earlier.

Impressing The Crowd:

The Interaction:

- Greet the customer as they walk through the door, taking care to call them by name if they happen to be a regular.
- Engage in jovial small talk. This creates an atmosphere that is homey and inviting.
- Ask the customer what she would like to drink. Offer suggestions or a bar menu if she seems to be searching for options.
- Exercise your memory by remembering what each client orders; be able to provide refills without being refreshed on what she drank.
- Ask clients questions about themselves. Keep abreast on current events and sports schedules. Create an atmosphere that makes your clients want to return to see not just anybody, but you.

The Delivery:

- Line up the glasses on the bar. If everyone in the group ordered the same drink, such as shots or martinis, line the glasses up so that the pour will be in plain view of the clients.
- In a pint glass, muddle any fresh herbs or fruit needed for your drink.
- Mix the drinks in clear view. Be generous on the alcohol pour.
- Use the shaker to combine the ingredients with ice to chill. As a crowd-pleaser, break out any cool shaker moves if you have them.
- Pour the mixture through a strainer and into the lined-up glasses, taking care to pour an equal amount into each glass.
- Add the finishing touch to the drinks with a garnish. (Ask the customer if she prefers a different garnish other than the one recommended for her drink.)

Games and Activities:

Flair bartending not only consists of simply juggling bottles and napkin twirling, a good flair bartender engages and amazes the crowd by any means necessary. Games are a fun part of drinking and also a good way to put on a show for the bar patrons if the volume of business during operating hours are low. Not all bar owners advocate games, so please be sure to ask the person in charge if such activities are permitted. If so, here are a few suggested games:

Dice

- Dice is a game used to engage customers and gets customers to purchase more drinks. The bartender provides a small group of patrons a dice. The first person to roll a six will name a beverage or particular mixed drink. The second person to roll a 6 on the dice will drink the beverage, and the third player will pay for the drink. This game engages the customers and can be played for a number of rounds.

Spoons

- Spoons is an interactive game that engages players to not only test cognitive skills but also a fun game that entices competition. The bartender deals spoons to a group of players. The number of spoons provided should be one less than the total number of participants. The bartender deals four cards to every player. Each player passes a card that they don't want to another player. The goal of the game is to arrange four cards of the same number or face. For example, a winning hand would be four kings or four queens. When a player

achieves a winning hand, the player will grab a spoon. Other players will quickly follow the lead. The player who loses is the individual who was not able to grab a spoon. The loser will have to drink whatever the winner says.

Spinners

- The bartender arranges five shots of a drink in a row. The player quickly drinks a shot and quickly spins in a circle afterward. The player then proceeds to drink the next shot, and repeats the process until all five shots are consumed. If playing with multiple players, each player will alternate the drinking and spinning. This game is also called "Last Man Standing."

Flair: Step-by-Step

Bottles

Step 1/Cascade (one bottle)- Hold the bottle cradled in the palm of your dominant hand. Make a scooping motion from outside to inside as you throw the bottle. Release the bottle just as it crosses your centerline. Catch it in your other hand. You want the bottle to peak 8 to 10 inches above your head.

Step 2/Cascade (one bottle)- Now go through the same motions starting with your subordinate hand. Allow the bottle to roll from your palm to the middle of your fingers as you

release it. Catch it in your palm. Your palm should always remain up.

Step 3/Cascade (one bottle)- Keep in mind that bottles thrown from the right hand should peak left of your center line—bottles thrown from the left hand should peak right of your center line. Practice this until you can accurately throw the bottles from hand to hand, maintaining a steady rhythm. Remember to make a scooping motion with each throw.

Step 1/Cascade (two bottles)- Cradle one bottle in each hand. You're going to use the same scooping principle for juggling two bottles as you did with one. Toss a bottle from your dominant hand. This time, when it reaches the top of its arc or peak, throw the bottle in the other hand. It should cross under the first bottle and peak at the same height.

Step 2/Cascade (two bottles)- When the step is complete, the bottles should be in opposite hands. Both bottles should remain in the same plane, as in the figure on the left. Otherwise you will either end up chasing the bottles or have a much harder time catching them. Juggling takes place in two dimensions—height and width, not depth.

Step 3/Cascade (two bottles)- Practice starting with your subordinate. If you were throwing right then left, now throw left then right. Practice this until you can do it constantly. Then try alternating right, left, stop; then left, right, stop; and so on. You are trying to build a throw, throw-catch, catch rhythm.

Step 1/Cascade (three bottles)- Start by holding two bottles in your dominant hand and one bottle in your subordinate hand.

The bottles in your dominant hand should be held as such: one bottle should be cradled deep within your palm and held in position with your third and fourth fingers. The second bottle should be held in front with your thumb, first, and second fingers. This is the first bottle thrown.

Step 2/Cascade (three bottles)- Throw the first bottle from your dominant hand. When it reaches its peak, throw the single bottle from your other hand. As soon as this bottle reaches its peak, throw the remaining bottle and stop.

Step 3/Cascade (three bottles)- All bottles should be on opposite sides from where they started. If this worked on the first try, you are doing great. If not, do not get discouraged. With a little more practice, you will find it quite easy. On the next page are a few pointers that might help.

Step 4/Cascade (three bottles)- If you did not catch all bottles or could not even get them all out in sequence, try the following. Throw the bottles as described, only this time; do not worry about catching them. Just let them fall to the ground. Your focus should be on when to throw, not how to catch. Each time a bottle hits its peak, throw one from the other hand. After landing, the bottles should be near your feet on opposite sides from where they began. Work on this for a while, and then try to catch them again. If you got the bottles out in sequence, but find yourself chasing them, try this: Stand facing the wall, an arm's length in front of you. This will help you confine your juggling in the two correct dimensions.

Step 5/Cascade (three bottles)- Now try starting with your subordinate hand. Try catching the bottles. If you do not, then go through the same steps you went through when you started

with your other hand. After you can throw the bottles starting with each hand, move on.

Step 6/Cascade (three bottles)- Now begin as you did before, starting with your dominant hand. This time, when the third ball reaches its peak, the first bottle should be in your subordinate hand. Toss this bottle back to your dominant hand and continue throwing a bottle every time a bottle reaches its peak.

Bottle Tricks

Shower, (two bottles in one hand) - Begin with two bottles in your dominant hand. With a scooping motion, throw one bottle up, just a little higher than you normally do. Instead of crossing your center, the bottle should shoot right up the side of it. When the bottle reaches its peak, throw the second bottle in the same manner. Now, every time a bottle reaches its peak, throw the next one. If you have problems making the bottles circle, you might want to try the pattern on the next page.

Columns - The idea is the same as the two-bottle shower, except, instead of chasing each other in a circular pattern, the bottles are thrown straight up, side by side, and continue to be thrown in this pattern without crossing.

Step 1/The Fake- Now juggle two bottles in either the shower or column pattern while holding a third bottle in your subordinate hand. You should hold the third bottle with your fingertips. Your palm should be facing forward as if you are showing it to your audience. Now, as you juggle, try looking at the third bottle. Practice this until it is easy. Doing this may sound silly, but you will find it very helpful for learning this trick.

Step 2/The Fake- Now, rather than simply holding the third bottle, you are going to pick one of the two bottles you are juggling and track it with the third bottle held in your hand. When you throw the bottle you are tracking up, your hand should move up beside it. As the bottle comes down, your hand comes down with it. If you have this timed right, it should take a couple of seconds for your audience to figure out that you are not actually juggling.

The “Yo-Yo”- To do the Yo-Yo, juggle two bottles using the column pattern. You are going to be tracking a ball as if the fake, but instead of faking at the side of the ball, you will be above it. Try imagining a piece of string joining the two bottles together and it is your job to keep the string tight. This will create the illusion that the two bottles are hooked together.

Clawing- Here is a trick that is quite easy to learn. When performed quickly, it is very flashy. Instead of juggling with your palms up, juggle with your palms forward. If you study the picture, you will notice that an outside to inside scooping pattern is still used. In the beginning, practice with one bottle, then two bottles, then finally three bottles.

Step 1/Behind Your Back- Begin with one bottle in your dominant hand. In one consistent movement, bring the bottle around you and throw it over your opposite shoulder, catching it with your subordinate hand.

Step 2/Behind Your Back- If you have problems, here are a few ideas you might keep in mind as you practice. Carry the bottle as far around and up your back as possible before releasing it. Most importantly, before and as you throw, think about catching the bottle more than throwing it. As you gain control, start throwing the bottle different heights. Also practice throwing with your subordinate hand.

Step 3/ Behind Your Back- Now try using two bottles. Throw one bottle behind your back. When it reaches its peak, throw the other bottle in front of you in a cascade pattern. Practice this until you can do it consistently. Remember to pause after every second throw. The pause is the place in which the third bottle would normally be thrown.

Step 4/Behind Your Back- Now throw the bottle from your subordinate hand first in a cascade. You can throw this ball extra high to allow yourself more time to make the pass behind your back. If you are doing this correctly, you will not see the bottle you are catching with your dominant hand because you are focused on the bottle coming around your head.

Step 5/Behind Your Back- Now, begin to juggle three bottles in a cascade. Throw a bottle from your subordinate hand higher than you normally would. The bottle, which immediately follows this, thrown from your dominant hand, is the bottle that you pass behind you back.

Step 6/Behind Your Back- There is no set height at which you must throw the bottle behind your back. You can throw it high or low. As long as you throw it straight up, you will be able to catch it and continue juggling. As your behind the back throw becomes faster, you will be able to bring the “high bottle” down to the height of your regular pattern. Although this trick may seem difficult as first, with practice, it will become so natural that you do not even think about it. In a short while, you can be doing tricks like “back crosses”—throwing every bottle from each hand behind your back. It only takes practice.

Neck Catch- Throw one bottle high. As it falls, bring your upper body down with it. At this point, you should roll your head back and lift your arms, creating a well, with the back of your neck as the bottom. This well is where you catch the bottle. Continue moving your upper body downward, stopping gradually as the bottle reaches your neck. Do not stop suddenly, or the bottle will bounce out.

Juggling with Household Items- Rolled-up socks are great for juggling around the house in replacement of the bottles. Water bottles will work as well. Plastic bottles, bananas and other assorted bottle shaped objects are fun

Tricks for Two

Step 1/Two-Person Cascade- Juggling/flairing with a friend can be fun! Stand side by side; you can put your arms around each other if you like. (In most cases, this helps in the beginning.) Practice tossing one bottle back and forth. The person on the left uses his or her left hand and the person on the right uses his or her right hand. Toss the bottle the same height as you would for juggling three bottles by yourself. Your throws must be accurate for your partner to catch them. And

you must both throw the bottle the same height to maintain a steady rhythm.

Step 2/Two-Person Cascade - Now, try it with two bottles. The person on the right throws first. When the bottle reaches its peak, the person on the left throws. Next, try reversing it. The person on the left throws first. When the bottle reaches its peak, the person on the right throws. Now, try using three balls. You are just doing a cascade pattern, so each time a ball reaches its peak, throw the next one.

Step 3/Two-Person Cascade- If both of you can already juggle, you will find it quite easy! Bring the pattern down low, then up high, or just see how long you can go.

Step 1/Two-Person Pass- To begin, stand facing your partner. Stand about three feet from each other. Each of you holds a bottle in your right hand. Pass the bottles straight across, catching them in your left hand. The bottles should peak just above eye level. Now, each of you throws the bottle in your left hand to your right hand. Then repeat the steps above.

Step 2/Two-Person Pass- Practicing the moves on this page may help your passing more than anything. You can try it with someone who knows how to juggle or even a friend who does not. Hold one bottle in each hand. Your partner throws you a third bottle, as practiced on the previous page. Begin juggling. Throw the bottle from your left hand when the bottle your partner throws reaches its peak.

Step 3/Two-Person Pass - When each of you can easily start when having a bottle thrown in, try using three bottles each. Two bottles should be held in your right hands and the other

one in your left hands. Your arms should be in front of you and bent at the elbows. Drop your arms together and immediately pass the first bottle from your right hand. Begin to juggle. Make two throws to yourself from your right hand and pass again.

Step 4/Two-Person Pass- To make this pattern easier to follow, use four bottles of one color and two of another color. Both of you start by passing the odd-colored bottle; then every time an odd-colored bottle reaches your right hand, pass it. When you pass every third bottle consistently, try passing every other bottle. Start the same as you did before; then, instead of making two self-throws from your right hand, only make one. The pattern goes pass, self-throw, pass, self-throw, and so on.

Step 5/Two-Person Pass- This next pattern takes a little more practice, but most can learn it in a week or less. Warm up by practicing the patterns on the previous pages. Now, start with a pass; then, every time a ball reaches your right hand, pass it.

Glossary

Bottle: a rigid container with a neck that is narrower than the body. Bottles are often made of glass, clay, plastic, aluminum or other impervious materials, and are typically used to store liquids.

Cascade: basic juggling pattern in which objects thrown from your right hand peak left of your center line, and objects thrown from your left hand peak right of your center line.

Center Line: an imaginary line which runs up the center of your body. It connects with the ground and stretches high over your head.

Dominant Hand: the hand you eat with, write with, and generally use the most.

Peak: the highest point an object reaches when it is thrown.

Self-Throw: a term used mostly when passing. It represents the throws to yourself from the passing hand.

Subordinate Hand: the hand which you use the least.

**THE FOLLOWING INFORMATION IS
REQUIRED FOR THE TEST AND
CERTIFICATE**

YOUR Bar

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.

ICE BIN

SHORT REVIEW:

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?

CHERRIES: 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.

GRENADINE:

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

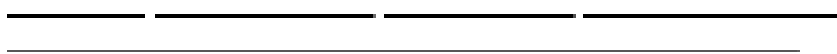
This device sits atop the mixing tin, allowing the mixture to strain out into the glass without ice cubes. Many bartenders use either a pint or rocks glass in place of the strainer. Both work fine, however using a pint glass is necessary for some drinks such as the Scooby Snack shot. The pint glass method 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: Hennessey 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

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

1oz. = 4 counts □ 1 1/4oz. = 5 Counts 1 1/2oz. = 6 Counts
2oz. = 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 Courvorsier 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 Corralejo Cuervo Cuervo 1800 Don Julio Patron Sauza

Sauza Tres Generations

PREMIUM:

LIQUEURS

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 it 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.

BEER

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

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

LAGERS

American Pale Lager (Bud) Bock
(Shiner) Marzen and Oktoberfest (Paulaner)

Pilsner (Urquell) □ German Pale Lager (Becks)

Get to know your Local (San Diego)

Breweries:

Stone Brewing Co. Karl Strauss Alesmith □ Ballast
Point Green Flash

Pizza Port □ San Diego Brewing Co.

□ England: Newcastle □ 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. Each bar has their own house pour amount.

Practice making these, they're all made the in a simmilar way.

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 $\frac{1}{2}$ CRANBERRY $\frac{1}{2}$
ORANGE JUICE

SEABREEZE

ROCKS GLASS, ICE

1 SHOT VODKA FILL WITH $\frac{1}{2}$ CRANBERRY $\frac{1}{2}$
GRAPEFRUIT

BAYBREEZE

ROCKS GLASS, ICE

1 SHOT VODKA FILL WITH $\frac{1}{2}$ CRANBERRY $\frac{1}{2}$
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

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,

RECIPES:

Martini

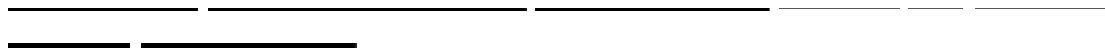
2 oz. (8 count) Gin or Vodka 1/4 oz Dry Vermouth
Garnish w/ Olive or twist

Dirty Martini

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

When someone orders a Martini, ask them:

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



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

Apple Martini:

Martini glass / Chill

MARTINI COCKTAILS

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 BACARDI 151 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

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

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

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



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

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

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

SOUTHERN HOSPITALITY

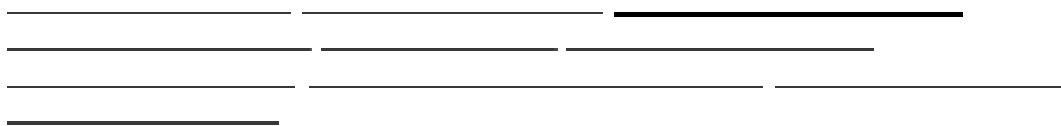
IN SHOT GLASS, FILL HALF SO CO, HALF WATERMELON PUCKER

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 any more, 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

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

CHIP SHOT

SNIFTER GLASS

3/4 OZ. TUACA □ 3/4 OZ. BAILEY'S □ 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)

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 _____

NOTES
