



CLIMATE PLEDGE ARENA



COCKTAIL
EXECUTION

COCKTAIL BASICS

HOW TO MAKE A GREAT DRINK

Always look up recipe when uncertain

Fill glass with clean ice

Follow all proper drink making techniques

Leave approx. ½” from lip of glass

Use fresh and proper garnishes

Always check back with guest



RECIPE ADHERENCE

Right ingredients

Right Measurements

Fill jigger completely to form a “bubble” top

Mises still need to be measured, but a little more room for error

*Right Tools – **USE YOUR JIGGERS!***







Right procedures and techniques, i.e. shake with ice and strain, rimming glasses, etc.

“Fill with”

Recipe calculate costs which is why Bacardi & Cola says 3 oz Cola and “fill with”

Focus on “fill with” not the ounces of mix

BAR TOOLS

TOOL	USE	ITEM
Mixing Tin	Combining drink ingredients; chilling, binding, and diluting	
Shaker/Tumbler Glass	Shaking ingredients in combination with Mixing Tin	
Hawthorne Strainer	Straining cocktail after shaking, either onto fresh ice or into the glass	
Measuring Jiggers	Accuracy and precision in cocktail recipes	
Bar Spoon	Stirring cocktails, chilling and binding with little dilution	
Muddler	Crushing fruit and herbs; releasing oils, flavors, aromas	

STANDARD POURS

TYPE OF DRINK	DESCRIPTION	PORTION
Standard Drink – Short	Base Liquor + Mixer	1.25 oz
Standard Drink – Tall	Base Liquor _ Extra Mixer	1.25 oz
Double Short	Double Liquor Pour + Nonalcoholic Mixer (less than standard)	2 oz
Double Tall	Double Liquor Pour + More Nonalcoholic Mixer	2 oz
Rocks	Double Liquor Pour + More Nonalcoholic Mixer	2 oz
Neat/Up	Double Liquor Pour + More Nonalcoholic Mixer	2 oz
Marini – Rocks	Chilled Glass (no ice)	2 oz
Martini – Up	Shaken and served over ice	2 oz
Martini – Dirty	Refers to the amount of olive juice added (0.75 oz)	2 oz
Frozen Drinks	Liquors (1.25 oz +) and mixes are blended with ice to create a slushy consistency	Varies
Multi – Liquor Drinks	Usually a base amount of liquor with one or more flavoring/modifying liquors Smaller quantities or lower proofs combined together to create a drink – total amount of liquor will be at least 1.25 oz and usually no more than 2 oz	Varies

DRINK MAKING TECHNIQUES



SHAKE & STRAIN TYPE: COSMOPOLITAN

Pour ingredients
into mixing tin

Fill tin 2/3 with ice
and cap with Pint Glass

Shake – Don't forget
to shake it like you are trying
to shake it up

Break seal between
tin and glass

Fill the specified glass with ice

Strain contents into glass

Garnish and serve



SHAKE WITHOUT ICE & POUR TYPE: MARGARITA

Pour ingredients
into mixing tin

Shake for 3 seconds

Fill the specified
glass with ice

Pour contents into glass

Garnish and serve



BUILD TECHNIQUE TYPE: BACARDI & COLA

Fill glass
completely with ice

Fill in order
depicted from recipe

Garnish and serve



LAYER TYPE: BB52

As listed in recipe,
pour ingredients over
back of bar spoon

Heaviest liquor must
always be poured
first and lightest
liquors poured last
(see recipes)

DRINK MAKING TECHNIQUES



BLENDER TECHNIQUE

TYPE: PINA COLADA

Pour liquor & mix into blender cup first using proper recipe

Ice should be measured using the glass the drink will be served in

Ice should be measured full and heaping

If not blending properly, turn off machine and shake blender cup

Pour beverage into glass

Garnish and serve

Rinse out blender cup immediately and return to blender base



MUDDLE

TYPE: MOJITO

Put muddling ingredients into empty glass

Muddle with the flat end of muddler to press on ingredients

Fill glass with ice

Pour in ingredients as listed in recipe



STIR & STRAIN

TYPE: CLASSIC MARTINI

Chill Martini Glass by filling with ice and soda water

Pour ingredients into Pint Glass (chills liquids more thoroughly)

Stir with bar spoon (or if requested to shake – see below)

Empty Martini Glass of ice and soda water, shaking out any excess water

Strain contents from Pint Glass into Martini Glass

Garnish and Serve

HEADS UP BARTENDING

Heads Up Bartending allows for the constant surveying and management of all aspects of the bar. Associate's heads & eyes should always be up, anticipating the guest's needs. Having their heads and eyes up also creates good body image & conveys a welcome body language. Associates should always be looking for "What's Next?":

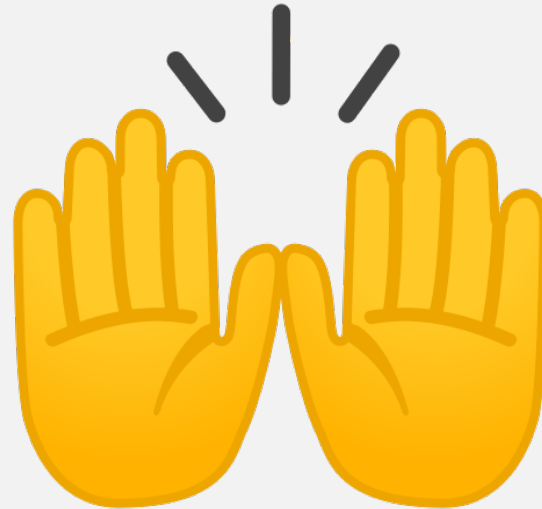
- Service Bar Ticket Orders
- Guests approaching and leaving
- Guests received food; The Check Back
- Half full drinks; time to sell!
- Guests finished eating; clear plates
- Guests ready to pay their tab



TWO-HANDED BARTENDING

Associates need to master the ability to multitask! Being able to do two things at once will directly impact their success and elevate the guest experience. Two Hand Bartending increases speed of service and maximizes Associate efficiency. Two Hand Bartending does not sacrifice accurate pouring, proper drink technique, or the guest experience. Following are some examples of what Two Hand Bartending looks like:

- Pouring a Spirit AND Filling with Soda
- Shaking a Mixing Tin AND Pouring a Spirit
- Pouring a Spirit AND Pouring a Mixer
- Serving a Drink AND Clearing an Empty Glass



COCKTAILS – MOET/VERIZON

CHANCE OF RAIN

METHOD

Muddle/Shake

GLASS

Martini

DRINK DESCRIPTION

Chance of Rain made with fresh cucumber, mint and Vodka. Served in a martini glass.

DIRECTIONS

Muddle cucumber, mint, and lime juice into the bottom of the shaker tin. Add simple syrup, vodka and ice and shake vigorously. Strain into martini glass and serve with a cucumber wheel float.

INGREDIENTS

- 4 Cucumber Slices
- 4 Mint Leaves
- .75 oz Lime Juice
- -- Muddle Above Ingredients
- 1.25 oz Vodka
- 1 oz Simple Syrup
- -- Shake w/ ice and strain

GARNISHES

- 1 Cucumber Floating

COCKTAILS – MOET/VERIZON

FRONT PORCH SWEET TEA

METHOD

Build

GLASS

Tall Glass

DRINK DESCRIPTION

Classic Sweet Tea cocktail made with Westland Flagship Whiskey.

DIRECTIONS

Build all ingredients in glass over ice. Garnish and serve.

INGREDIENTS

- 1.25 oz Westland Flagship Whiskey
 - .5 oz Simple Syrup
 - 5.5 oz Lipton Pure Sweet Leaf Tea
 - 4 Dash of Lemon Bitters
-

GARNISHES

- 1 Lemon Slice

COCKTAILS – MOET/VERIZON

IMPERMEABLE DEEP

METHOD

Shake, strain over fresh ice

GLASS

Tall Glass

DRINK DESCRIPTION

Rum cocktail made with Kraken Black Spiced Rum and Ginger Beer.

DIRECTIONS

Combine all ingredients (not including Ginger Beer) in a cocktail shaker with ice. Shake well, and strain over fresh ice. Top with Ginger Beer. Garnish and serve.

INGREDIENTS

- 1.25 oz Kraken Black Spiced Rum
- 1.5 oz Lime Juice
- 1 oz Espresso
- -- Shake, strain over fresh ice
- 3 oz Ginger Beer

GARNISHES

- 1 Lime Wheel

COCKTAILS – MOET/VERIZON

INTO THE DEPTHS

METHOD

Build

GLASS

Wine

DRINK DESCRIPTION

Taste of fresh blackberries with Moet Champagne. Topped with Empress Gin.

DIRECTIONS

Layer blackberries and cranberry in the bottom of glass. Add ice, followed by champagne. Float gin on top. Serve in a wine glass.

INGREDIENTS

- 3 Blackberries
- 3 oz Cranberry Juice
- -- Fill Glass full with Ice
- 2 oz Moet & Chandon Imperial
- 1 oz Empress Gin

COCKTAILS – MOET/VERIZON

OAXACAN OLD FASHIONED

METHOD

Stir & strain

GLASS

Rocks

DRINK DESCRIPTION

Old Fashioned made with Casamigos Reposado Tequila.

DIRECTIONS

Stir, serve over ice sphere with orange peel and luxardo cherry.

INGREDIENTS

- 1.25 oz Casamigos Reposado Tequila
- .25 oz Agave Nectar
- 3 Dashes of Angostura Bitters

GARNISHES

- 1 Orange Peel
- 1 Luxardo Cherry

COCKTAILS – MOET/VERIZON

MOET FRENCH 32

METHOD

Shake & strain

GLASS

Champagne

DRINK DESCRIPTION

French style cocktail served table side with Moet Champagne and topped with Empress Gin.

DIRECTIONS

Combine all ingredients (not including Moet Champagne) in a cocktail shaker with ice. Shake well and strain into champagne glass. Top with Moet Champagne. Serve cocktail tableside. Top with Empress Gin.

INGREDIENTS

- 1 oz Lemon Juice
- 1 oz Simple Syrup
- 2 Dash of Lemon Bitters
- -- Shake w/ ice and strain
- 3 oz Moet & Chandon Imperial

GARNISHES

- 1 oz Empress Gin
- *Served tableside

COCKTAILS – MOET/VERIZON

PIKE & PINE

METHOD

Muddle/Shake

GLASS

Tall Glass

DRINK DESCRIPTION

Flavors of fresh strawberries and lemon, enhance this cocktail. Made with Earl Grey Infused Vodka.

DIRECTIONS

Muddle strawberries in glass. Add ice, Earl Grey Infused Vodka, Simple Syrup and Lemon Juice. Shake and strain over fresh ice. Top with Soda. Garnish and serve.

INGREDIENTS

- 3 oz Strawberry Slices
- -- Muddle Above Ingredients
- 1.25 oz Earl Grey Infused Vodka
- 1 oz Simple Syrup
- 1 oz Lemon Juice
- -- Shake, strain over fresh ice
- 4 oz Soda Water

GARNISHES

- 1 Strawberry Slice

COCKTAILS – MOET/VERIZON

RED ALERT

METHOD

Shake, strain over fresh ice

GLASS

Rocks

DRINK DESCRIPTION

Red Alert, Red Alert! Kraken Black Spiced Rum and Luxardo Cherry Juice, make this cocktail delicious!

DIRECTIONS

Combine all ingredients (not including Soda) in a cocktail shaker with ice. Shake well and strain over fresh ice. Top with Soda. Garnish and serve.

INGREDIENTS

- 1 oz Kraken Black Spiced Rum
- .25 oz Triple Sec
- .25 oz Luxardo Cherry Juice
- 2 oz Cranberry Juice
- -- Shake, strain over fresh ice
- 2 oz Soda Water

GARNISHES

- 1 Luxardo Cherry

COCKTAILS – MOET/VERIZON

BLACKBERRY GINGER SMASH

METHOD

Muddle/Shake

GLASS

Rocks

DRINK DESCRIPTION

Blackberry Ginger Smash made with Casamigos Blanco Tequila.

DIRECTIONS

Combine all ingredients into a tin shaker, Muddle blackberries. Add ice, shake vigorously and fine strain into rocks glass. Add fresh ice and garnish.

INGREDIENTS

- 1.5 oz Casamigos Blanco
- 1 oz Fresh Lime Juice
- .5 oz Simple Syrup
- .5 oz Ginger Syrup
- 4 Blackberries

GARNISHES

- 2 Blackberries
- 1 Candied Ginger
 - *Skewered
- 1 Thyme Sprig

COCKTAILS – MOET/VERIZON

WESTLAND WHISKEY SOUR

METHOD

Shake with ice & pour

GLASS

Rocks

DRINK DESCRIPTION

Whiskey Sour made with Westland Flagship Whiskey.

DIRECTIONS

Combine all ingredients in a cocktail shaker with ice. Shake well and pour into rocks glass. Garnish and serve.

INGREDIENTS

- 1.25 oz Westland Flagship Whiskey
- 1 oz Simple Syrup
- 5 oz Lemonade

GARNISHES

- 1 Lemon Slice