

Delaware
North

SPACE 220

September 2021

SPACE 220: A VISION



ELEVATE THE BAR

Raise the quality, execution, hospitality & efficiency to exceed the guests' needs, by investing in the Delaware North Team and our Cast Members.

OUR VISION

A destination bar with experiential craft cocktails, dynamic beer offerings, premium wine selections, and craveable food in an Out of This World atmosphere where people connect and enjoy themselves.

OUR PURPOSE

The bar is the lifeline and soul of Delaware North! We continue to be industry leaders by providing quality ingredients, flawless execution, and purposeful innovation to drive the guest experience resulting in increased sales, traffic & profitability.

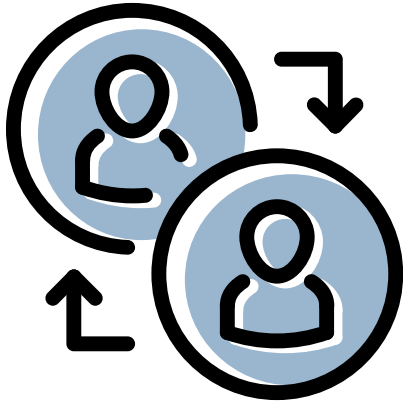
YOUR GOAL

Cast Members working to deliver a positive experience to every guest, every time. This manual provides training to become the best Cast Member in the industry and tools to deliver the highest guest experience every shift, every time.

ROLE OF THE CAST MEMBER HOSPITALITY & SALES



ROLE OF THE CAST MEMBER

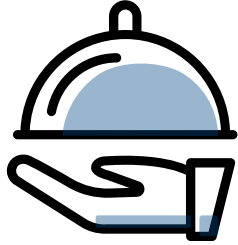


The role of a Cast Member is unique in that you are both a producer and server of products. As a producer, you must demonstrate a commitment to quality and recipe adherence. As a server, you must be dedicated to the quality of your guest's experience. Delaware North Cast Members are known for their skill, knowledge, charismatic personalities and efficient service. These traits will continue to challenge you every shift you work.

Being an AMBASSADOR of the bar and brand. This includes complete knowledge of drink recipes, ingredients, and an understanding of the Delaware North Cast Member culture.

Building a BAR CULTURE. The atmosphere of the bar is more a feeling than it is aesthetics. This feeling is achieved by making each person feel like a welcomed guest in your home.

HOSPITALITY



“The friendly and generous reception and entertainment of guests, visitors, or strangers.”

Here are top personality traits Cast Members need to be trained on:

1. LISTENING

Good hospitality Cast Members know how to listen, not just with their ears, but with their entire body. Non-verbal communication is just as important as what the guest is verbally communicating.

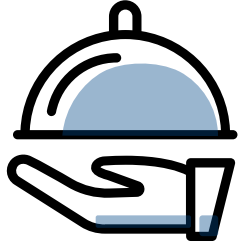
2. COMMUNICATION

It's about the associate's general attitude; they need to look the guests in the eye, have a friendly face, speak clearly, etc. Communication is a vital part of a hospitality associate's job and, therefore, an essential skill to master.

3. GUEST FOCUS

Cast Members often need to go out of their way to make their guests happy. The guests' interest is always number one, no matter what day or time it is.

HOSPITALITY



“The friendly and generous reception and entertainment of guests, visitors, or strangers.”

Here are top personality traits Cast Members need to be trained on:

4. STRESS TOLERANCE

Whether stress is caused by high volume or an unhappy guest, Cast Members need to be able to handle stressful situations in a calm manner.

5. STANDARDS & ACCOUNTABILITY

Cast Members need to have a particularly strong attitude when it comes to pride in their work. Knowing and following the proper procedures guarantees a positive guest experience.

6. MULTITASKING

In order to get a real flow going behind the bar, you have to be able to multitask. You’re taking orders while you build drinks; you’re running credit cards while pouring water for new guests; you’re having a heart-to-heart with a regular guest while fielding drink recommendations. It’s like directing traffic – you try your best to keep all the lanes running smoothly.

SALESMANSHIP



“The friendly and generous reception and entertainment of guests, visitors, or strangers.”

These skills and methods include:

1. READING THE GUEST

The skill of knowing what the guest’s individual and specific needs are. This is the most important ability, but also the toughest to coach. Cast Members need to approach a guest with the desire to genuinely learn things about the guest.

- Where are they from?
- How long are they in Orlando/Disney World?
- How is their day going?
- Are they with family or friends?
- Are they celebrating any specific occasion? Birthday, anniversary, honeymoon, etc.?

Identifying what the guest is looking for helps the associate cater to their specific needs and will elevate the guests’ experience.

SALESMANSHIP



“The friendly and generous reception and entertainment of guests, visitors, or strangers.”

These skills and methods include:

2. SUGGESTIVE SELLING

The ability to influence the guest’s decision on purchasing a product. This method starts before the guest has ordered. It can include the use of a drink menu or through associate recommendation. When using suggestive selling, the Cast Members should use “Wow Words” such as “Fresh,” “Crisp,” “Refreshing,” “Delicious,” “Balanced,” etc. These positive descriptors will help influence the guest’s choices.

3. UPSELLING & ADD-ON SALES

The ability to persuade a guest into a higher quality, higher priced alternative and the skill of getting the guest to purchase an additional product after their original request. An example is having the guest opt into a bottle of wine for the table instead of a couple individual glasses. Also included would be selling a different beverage experience as different places in the guest experience; cocktails with appetizers, wine with entrees, coffee and after dinner drinks with desserts.

A vibrant space scene featuring a bright sun, Saturn, Jupiter, Mars, and the Earth's horizon. The sun is a large, glowing orange-yellow orb on the left. Saturn is in the center with its rings. Jupiter is on the right, a large gas giant with brown and white bands. Mars is a smaller red planet to the right of Jupiter. The Earth's horizon is at the bottom, showing a purple and blue glow. The background is a dark space filled with stars.

BAR MERCHANDISING

MERCHANDISING BEST PRACTICES



A well merchandised bar will drive revenue by providing an opportunity for the guest to choose from the top-quality products that are part of the Top Shelf Program rather than defaulting to a potentially lower margin item.

DISPLAY EVERYTHING YOU SELL

We work hard to provide a premium experience for our guests. Let us make sure they know we've got the best selections available.

UTILIZE CATEGORY BLOCKING

Displaying a spirit category together so that they form a line, square, or grouping.

GROUP BRANDS TOGETHER WITHIN A CATEGORY

Ensure that all line extensions of a brand are displayed side by side so guest can see all similar items easily.

ALWAYS FRONT & FLAG BOTTLES

FRONT: Ensuring that bottle labels are displayed in a neat and organized fashion with the label facing the guest.

FLAG: All working display spirit bottles should have a pour spout and those spouts should be pointed to the left.

SHOWCASE SIGNATURE

Highlight the categories that we are known for within the display. Elmwood's signature items are American Classics therefore quality ingredients from our classic cocktails are highlighted throughout our displays.



**BAR SET UP
& LAYOUT**

BAR SET UP METHODOLOGY



A properly setup bar impacts the efficiency of the associate, while also impacting the guest experience.

It is important for the bar to be neat, clean, and organized in order to deliver positive results in both areas. Bar setups must also allow for “World Class Positioning”, creating complete drink stations that are independent from each other. Focus on three key elements when setting up drink stations.

EXECUTE TOP 10 COCKTAILS

Cast Members should be able to execute each of the Top 10 cocktails sold without moving more than one step. This includes all aspects of the drink, glassware, ice, ingredients, garnish, tools, etc.

EVERY STATION, EVERY SHIFT

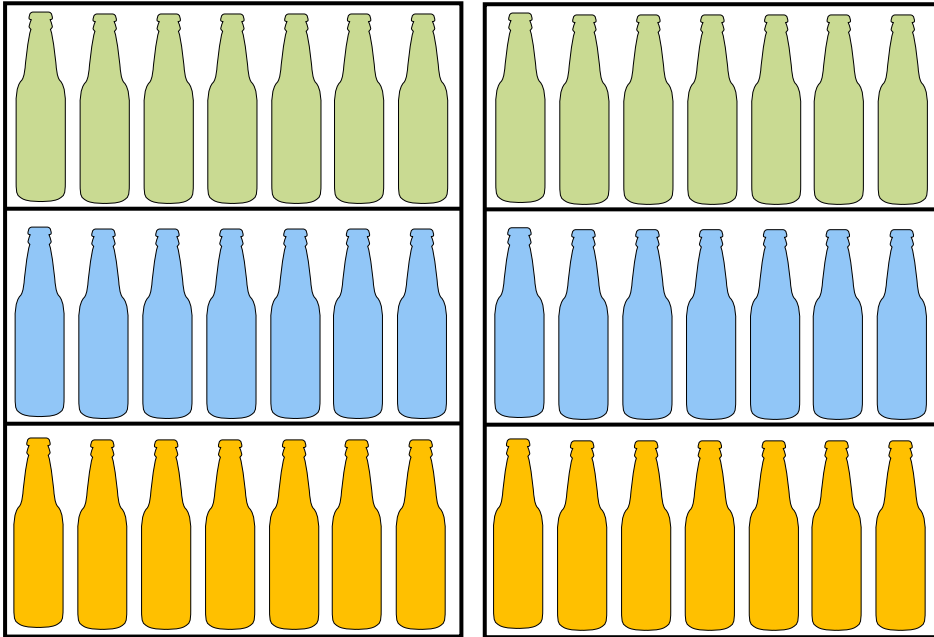
The time spent setting up and breaking down a drink station is not worth the decreased guest engagement due to having to leave the front bar to make a drink at the service well. Staying “on stage” increases guest satisfaction and beverage sales.

CONTINUE TO EVALUATE

Setup should change with new LTO's and menu prints. Run P-Mix Reports to evaluate the spirit layout in the speed rails and service tiers. The Top 10 cocktails shift with season, and so should the product layout.

BAR SETUP

BACK BAR COOLER



PACKAGE BEER ITEMS

Top Shelf - Craft & Import Brands

- a. Corona Extra
- b. Negra Modelo
- c. Stella Artois

Middle Shelf – Domestic Brands

- a. Angry Orchard Crisp Apple
- b. Bud Light
- c. O'Douls (NA)

Bottom Shelf – Non-Alcoholic Brands

- a. Red Bull
- b. Fiji Water
- c. Perrier

Package Beer Items Best Practices

All bar coolers should be operating from 34°F - 38°F

Routine cleaning of the door gaskets and vent and/or filter are necessary

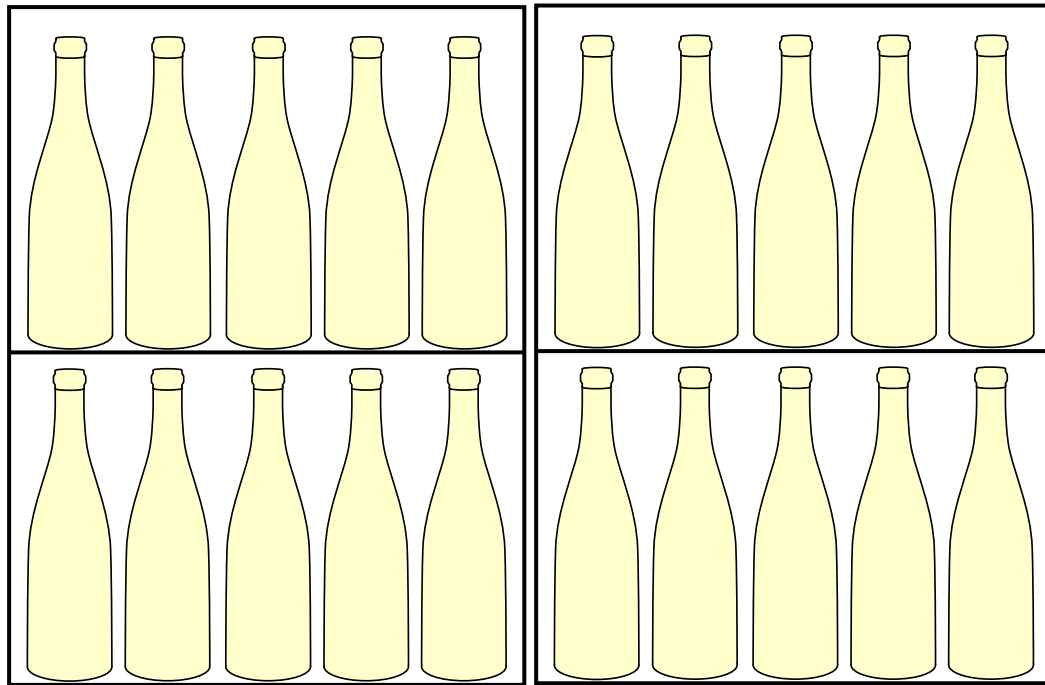
Bar coolers with glass doors must have operating lights to merchandise the product selections

Packaged beer is fully stocked, fronted, and faced at opening, shift change, and closing

Every packaged beer sold is present for guest view

BAR SETUP

BACK BAR COOLER



GLASSWARE & WINE ITEMS

Top Shelf - White Wine Brands

- Santa Cristina Pinot Grigio
- Terlato Pinot Grigio
- Talbott Chardonnay
- Rombauer Chardonnay
- Kim Crawford Sauvignon Blanc
- Duckhorn Sauvignon Blanc
- Patient Cottat Sancerre

Bottom Shelf - White Wine Brands

- Mionetto Prosecco
- Steorra Sparkling Wine
- Freixenet Cava
- Delamotte Champagne Brut
- Chateau Ste. Michelle Riesling
- Batasiolo Moscato
- Chateau Miraval Rosé
- Domaine de Cala Rosé

BAR COOLER BEST PRACTICES

All bar coolers should be operating from 34°F - 38°F

Routine cleaning of the door gaskets and vent and/or filter are necessary

Bar coolers with glass doors must have operating lights inside to merchandise the product selections

Front bottle is opened, pouring bottle for items BTG. Others are chilled backups

BAR SETUP

SERVICE BAR COOLER



BAR SERVICE ITEMS

1. Backup garnishes: fruits and herbs stored properly
2. Backup mixes and batch items
3. Bulk juice and batch cocktail ingredients

BAR SERVICE ITEMS BEST PRACTICES

All bar coolers should be operating from 34°F - 38°F

Routine cleaning of the door gaskets and vent and/or filter are necessary

Items must be covered, labeled, dated, and rotated “First In, First Out”

Each shelf should be neat, clean, and organized; all products are in guest sightlines, so items are stored with a place and purpose



WINE BASICS & TASTING

WINE BOTTLE OPENING

1. Cut below the neck of the bottle in a circular fashion while the label continues to face the guest.
2. Press your thumb against the neck of the bottle opposite the knife. Use a scraping motion to peel the foil upwards and away from the bottle. Once you have separated the foil sufficiently from the bottle, finish removing the top portion of it with your hands.
3. Hold the bottle firmly with one hand. Use the other to place the tip of the corkscrew at a slight angle in the center of the cork. Slowly twist the corkscrew and straighten while applying downward pressure. Continue twisting the corkscrew into the cork being careful to keep it travelling down the center of the cork. DO NOT twist the bottle or place the bottle on the table!
4. Place the first step of the corkscrew onto the lip of the bottle. Use sufficient pressure with one hand to leverage the cork out of the bottle as pictured. Raise the cork straight without bending. Set the second step of the corkscrew onto the lip of the bottle and continue to pull the cork out straight from the bottle, but do not pop.
5. Unscrew the cork from the corkscrew being careful not to break it. Check cork to make sure there are no puncture marks on the side or bottom that would cause cork to flake off and contaminate the bottle. Set the cork in front of the guests.



WINE BOTTLE SERVICE

All bottled wines should be presented using these steps, regardless of the cost or perceived wine knowledge of the guest.

TAKING THE ORDER

When a glass or bottle of wine is ordered, repeat the order back to the guest. Be clear and succinct. Be sure that you understand the varietal and brand desired.

PRESENTING THE BOTTLE

Treat the bottle gently, as though it were special and delicate. Tip the bottle's top back, toward your body, with the body of the bottle cradled in your arm, label side facing the host. "Present" the bottle to him or her by standing at his or her right side and restate the name of the wine including the varietal and brand.

OPENING THE BOTTLE

Follow the steps of "Wine Bottle Opening" from the previous page. Once the cork is removed, it is placed to the right of the host's place setting. He or she may choose to keep or leave the cork altogether.

DECANTING THE WINE

Typically, rich or robust wines known for sediment are on this list, among a few others that are hand selected for this process. Decanters offer a chance for wines to "breathe" and oxygenate at a faster pace than in the bottle, thus hyper-maturing the wine and readying it for drinking.

POURING THE WINE

Pour roughly one ounce into the host's glass. Step back, away from the table, and allow the host to swirl, smell, taste, and nod. Pour for each guest in turn, from the right side with the right hand, beginning with the ladies and then the men, moving clockwise around the table. The host's glass is the last to be filled.

WINE BASICS

We use wine Vac-u-Vins to ensure fresh wine

Open wine has a 5-day shelf life

Write the date on bar code

Write the date when bottle is opened

If Vac-u-Vin'd properly, the spoilage date is 5 days from that date

EXAMPLE: Opened = 8/23, then wine must be thrown out 8/28



TERMS

ACIDITY

The lively or crispness in wine that activates salivation

BODY

The weight of the wine in your mouth

OAK INFLUENCE

Gives flavors of vanilla, baking spices

TANNIN

Often causes the mouth to feel dry



All glasses of wine are a 5 oz pour

Measure and mark a glass to ensure proper pour levels

8 oz pours must be served in a carafe

Measure and mark a carafe to ensure proper pour levels

WINE BASICS

WHITE WINE

KEY TERMS

1. Citrus Fruit
2. Stone Fruit
3. Tropical Fruit
4. Honey
5. Overall Body
6. Creaminess (Oiliness)
7. Minerality (Astringency)
8. Bitterness
9. Herbaceous Aromas
10. Floral Aromas

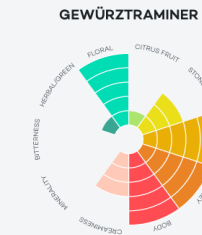
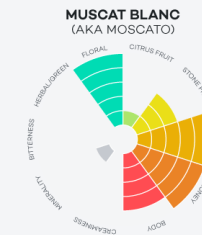
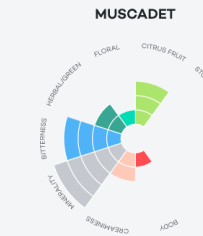
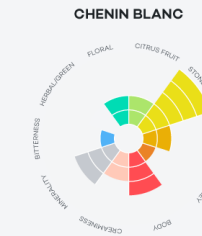
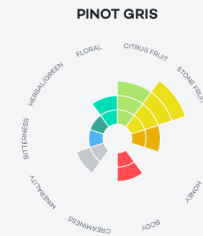
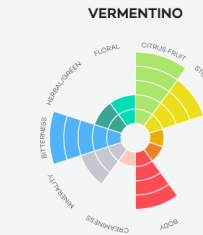
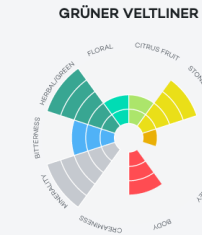
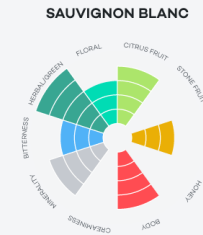
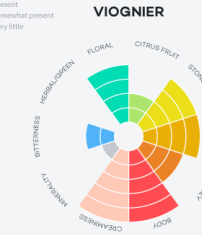
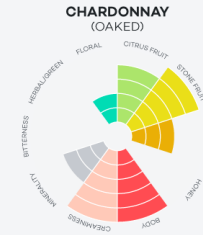


FLAVOR PROFILES

OF 16 WHITE WINE VARIETIES



LEGEND



WINE BASICS

RED WINE

KEY TERMS

1. Red Fruit
2. Black Fruit
3. Floral Aromas
4. Herbaceous
5. Pepper & Spice
6. Earthiness
7. Baking Spices & Vanilla
8. Leathery Flavors
9. Astringency
10. Body

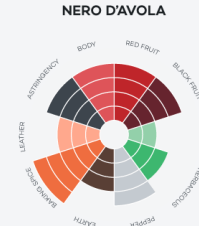
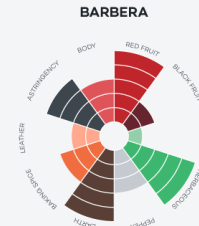
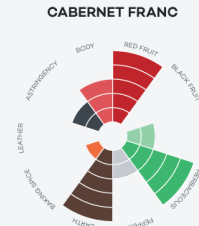
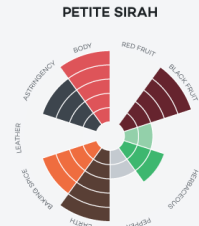
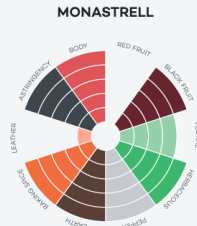
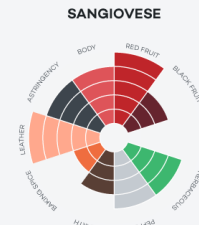
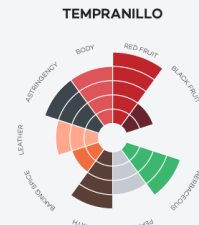
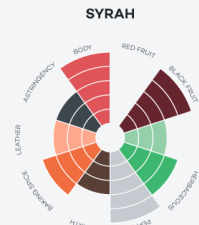
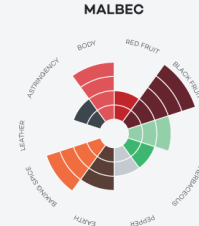
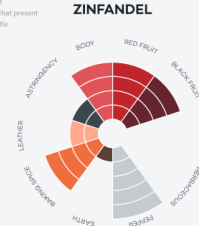


FLAVOR PROFILES

OF 16 RED WINE VARIETIES



LEGEND



SPARKLING / CHAMPAGNE

TASTING NOTES



BRAND / NAME

Steorra

VARIETAL

Pinot Noir and Chardonnay

APPELLATION

Russian River, CA

VINTAGE

NA

TASTING NOTES

This wine offers aromas and flavors of dried lemon peel and light yeastiness.

FOOD PAIRING SUGGESTIONS

Deviled Eggs, Lobster Globe Salad

SPARKLING / CHAMPAGNE

TASTING NOTES



BRAND / NAME

Mionetto

VARIETAL

Glara

APPELLATION

Trevsio, Italy

VINTAGE

NA

TASTING NOTES

Light straw in color with aromas of golden apples, honey and white peach and well-balanced acidity with a clean dry finish.

FOOD PAIRING SUGGESTIONS

Space Greens, Crab Cake

SPARKLING / CHAMPAGNE

TASTING NOTES



BRAND / NAME

Freixenet Blanc de Blancs

VARIETAL

Cava

APPELLATION

Cava, Spain

VINTAGE

NA

TASTING NOTES

Carries a refreshingly light and smooth taste. The baked apple and vanilla flavors create a velvety soft mouthfeel on the finish.

FOOD PAIRING SUGGESTIONS

Cheese Croquettes Romaine

SPARKLING / CHAMPAGNE

TASTING NOTES



BRAND / NAME

Delamotte Brut

VARIETAL

Chardonnay, Pinot Noir and Pinot Meunier

APPELLATION

Champagne, France

VINTAGE

NA

TASTING NOTES

Crisp and minerally, with smoke and chalk accents underscoring the rich notes of lemon curd, glazed apricot and spring blossom.

FOOD PAIRING SUGGESTIONS

Baked Clams, Whole Lobster

ACCOLADES

Wine Spectator 91 points

WHITE WINE TASTING NOTES



BRAND / NAME

Domaine De Cala

VARIETAL

Cinsault, Grenache, Syrah and Rolle

APPELLATION

Provence, France

VINTAGE

2020

TASTING NOTES

Lively and balanced, pleasant to drink with citrus notes that appeal to the youngest palates as well as lovers of light wines.

FOOD PAIRING SUGGESTIONS

Lobster Garganelli Pasta

WHITE WINE TASTING NOTES



BRAND / NAME

Chateau Miraval

VARIETAL

Cinsault, Grenache, Syrah and Rolle

APPELLATION

Provence, France

VINTAGE

2020

TASTING NOTES

This wine offers excellent and authentic aromas and flavors of red fruit, mineral notes.

FOOD PAIRING SUGGESTIONS

California Chopped Salad, Branzino

WHITE WINE TASTING NOTES



BRAND / NAME

Santa Christina

VARIETAL

Pinot Grigio

APPELLATION

Delle Venezie, Italy

VINTAGE

2019

TASTING NOTES

The pinot grigio is straw yellow in color. The nose is delicate yet intense with aromas of bananas and citrus fruits. Its palate is well balanced, light and soft.

FOOD PAIRING SUGGESTIONS

Baked Clams, Roasted Organic Chicken

WHITE WINE TASTING NOTES



BRAND / NAME

Terlato Pinot Grigio

VARIETAL

Pinot Grigio

APPELLATION

Friuli, Italy

VINTAGE

2018

TASTING NOTES

A creamy white, featuring a rich hint of marzipan, layered with flavors of poached apricot, grapefruit peel, lentil and ground ginger. Light- to medium-bodied and lightly juicy on the delicate, minerally finish.

FOOD PAIRING SUGGESTIONS

Blue House Salmon, Vegetable Stir-Fry

ACCOLADES

Wine Spectator 88 Points

WHITE WINE TASTING NOTES



BRAND / NAME

Patient Cottat, Anciennes Vignes

VARIETAL

Sauvignon Blanc

APPELLATION

Loire Valley, France

VINTAGE

2019

TASTING NOTES

A ripe, concentrated wine. Rich white fruits with tangy acidity are balanced by apricot as well as red-apple flavors.

FOOD PAIRING SUGGESTIONS

Grain Bowl, Branzino

ACCOLADES

Wine Enthusiast 91 Points

WHITE WINE TASTING NOTES



BRAND / NAME

Duckhorn

VARIETAL

Sauvignon Blanc

APPELLATION

Napa Valley, CA

VINTAGE

2020

TASTING NOTES

A full flavored, medium bodied wine, with an abundance of currant, citrus and gooseberry flavors that persist on the lengthy finish.

FOOD PAIRING SUGGESTIONS

California Chopped Salad, Vegetable Stir-Fry

WHITE WINE TASTING NOTES



BRAND / NAME

Kim Crawford

VARIETAL

Sauvignon Blanc

APPELLATION

New Zealand

VINTAGE

2020

TASTING NOTES

A fresh, juicy wine with vibrant acidity and plenty of weight and length on the palate. Ripe, tropical fruit flavor with passion fruit, melon, and grapefruit.

FOOD PAIRING SUGGESTIONS

Onion Soup Gratinee, Lobster Globe Salad

WHITE WINE TASTING NOTES



BRAND / NAME

Talbott “Kali Hart”

VARIETAL

Chardonnay

APPELLATION

Monterrey, CA

VINTAGE

2019

TASTING NOTES

Gravenstein apple, fresh pear and a hint of gardenia make for a clean nose. Round on the palate, baked white-peach and vanilla are lifted by clove and cinnamon.

FOOD PAIRINGS SUGGESTIONS

Lobster Garganelli Pasta, Blue House Salmon

ACCOLADES

Wine Enthusiast 90 Points

WHITE WINE TASTING NOTES



BRAND / NAME

Rombauer Vineyards

VARIETAL

Chardonnay

APPELLATION

Carneros, CA

VINTAGE

2020

TASTING NOTES

Lemon curd, ripe apricot and toasted hazelnut aromas. It's full-bodied and rich with lots of ripe fruit and praline.

FOOD PAIRING SUGGESTIONS

Jumbo Lump Crab Cakes, Whole Lobster

ACCOLADES

James Suckling 90 Points

WHITE WINE TASTING NOTES



BRAND / NAME

Chateau St. Michelle "Eroica"

VARIETAL

Riesling

APPELLATION

Oregon

VINTAGE

2019

TASTING NOTES

Eroica Riesling offers sweet lime and mandarin orange aromas with subtle mineral notes.

FOOD PAIRING SUGGESTIONS

Space Greens, Grain Bowl

ACCOLADES

Robert Parker 90 Points

WHITE WINE TASTING NOTES



BRAND / NAME

Batasiolo Moscato D Asti

VARIETAL

Moscato

APPELLATION

Italy

VINTAGE

2019

TASTING NOTES

Straw-yellow color. Very intense and clean aromas of rose, fish, white fruit, apricot, figs and orange flowers. Gentle in the mouth but not boring, wide-ranging and of great elegance.

FOOD PAIRING SUGGESTIONS

Cheese Croquettes Romaine

ACCOLADES

James Suckling 90 points

RED WINE TASTING NOTES



BRAND / NAME

Elouan

VARIETAL

Pinot Noir

APPELLATION

Oregon

VINTAGE

2018

TASTING NOTES

Ruby red in color, with aromas of cherry, persimmon, chocolate, and sweet tobacco. Palate is robust and well-balanced, with flavors of cherry, cocoa, candied cranberry, and boysenberry.

FOOD PAIRING SUGGESTIONS

Beef Tenderloin Tacos, Out of This World Burger

RED WINE TASTING NOTES



BRAND / NAME

Boen

VARIETAL

Pinot Noir

APPELLATION

Russian River, CA

VINTAGE

2018

TASTING NOTES

Ruby red with hints of plum. Aromas of raspberry, blueberry, rosemary, and molasses. Bold layers of blackberry, strawberry, and boysenberry pie, give way to flavors of cocoa, nutmeg, and brown sugar.

FOOD PAIRING SUGGESTIONS

Beef Stir-Fry, Steak and Fries

RED WINE TASTING NOTES



BRAND / NAME

Decoy Merlot

VARIETAL

Merlot

APPELLATION

Sonoma, CA

VINTAGE

2019

TASTING NOTES

Plush, refined tannins to its rustic undertones, juicy layers of black cherry, raspberry and plum. Flavors are pure and polished, with a texture that carries to a luxurious, fruit-filled finish.

FOOD PAIRING SUGGESTIONS

Chicken Parmigiana, Large Macaroni

ACCOLADES

James Suckling 91 points

RED WINE TASTING NOTES



BRAND / NAME

Prisoner

VARIETAL

Red Blend

APPELLATION

California

VINTAGE

2019

TASTING NOTES

Features enticing aromas of Bing cherry, dark chocolate, clove, and roasted fig. Persistent flavors of ripe raspberry and boysenberry, with a smooth, luscious finish.

FOOD PAIRING SUGGESTIONS

Charred New York Strip Steak, Filet Mignon

RED WINE TASTING NOTES



BRAND / NAME

Campo Viejo

VARIETAL

Tempranillo

APPELLATION

Rioja, Spain

VINTAGE

2018

TASTING NOTES

This plump red offers black cherry, red plum, licorice and leafy flavors, with light tannins and citrusy acidity. Fresh, juicy and clean.

FOOD PAIRING SUGGESTIONS

Rosemary Marinated Pork Chop

ACCOLADES

Wine Spectator 89 points

RED WINE TASTING NOTES



BRAND / NAME

Dry Creek Vineyard

VARIETAL

Cabernet Sauvignon

APPELLATION

Dry Creek Valley

VINTAGE

2018

TASTING NOTES

Blended with small amounts of Merlot, Cabernet Franc, Malbec and Petit Verdot. Smoky, perfumed oak leads to a juicy center of currant, cherry, cedar, herb, finishing on supple tannins.

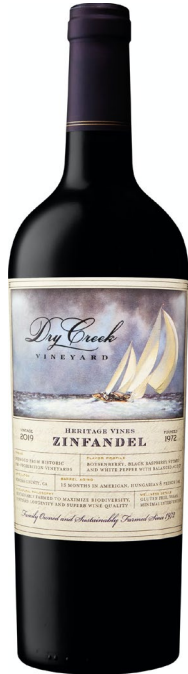
FOOD PAIRING SUGGESTIONS

Roast Prime Ribs of Beef, Steak and Fries

ACCOLADES

Wine Enthusiast 91 Points

RED WINE TASTING NOTES



BRAND / NAME

Dry Creek Heritage

VARIETAL

Zinfandel

APPELLATION

Sonoma, CA

VINTAGE

2017

TASTING NOTES

Briary and vibrant, with zesty raspberry, toasted sage and cracked pepper flavors that take on richness toward polished tannins.

FOOD PAIRING SUGGESTIONS

Peking Duck, Charred New York Strip Steak

ACCOLADES

Wine Spectator 91 Points

RED WINE TASTING NOTES



BRAND / NAME

Tapiz “Alta Collection”

VARIETAL

Malbec

APPELLATION

Mendoza, Argentina

VINTAGE

2018

TASTING NOTES

The floral and perfumed malbec is juicy and fresh, with very integrated oak, soft mouthfeel with round tannins and perfumed finish.

FOOD PAIRING SUGGESTIONS

Teriyaki Breast of Chicken, Beef Stri-Fry

ACCOLADES

Robert Parker 93 points

RED WINE TASTING NOTES



BRAND / NAME

Mollydooker “The Boxer”

VARIETAL

Shiraz

APPELLATION

Langhorne Creek, Australia

VINTAGE

2019

TASTING NOTES

Hints of spiced plums, blackberry jam and cherry all at the fore and finishes with coffee cream, licorice and vanilla. Full bodied with vibrant berry fruit characteristics.

FOOD PAIRING SUGGESTIONS

Slow Rotation Short Rib, Terra-Bolognese

RED WINE TASTING NOTES



BRAND / NAME

Batasiolo Barbera D Alba

VARIETAL

Barbera

APPELLATION

Piedmonte, Italy

TASTING NOTES

Ruby red with violet hues. Bouquet has good intensity and persistence, fruity and vegetal. The palate is dry, with acidity and tannins; delicate and almost imperceptible.

FOOD PAIRING SUGGESTIONS

Roast Prime Ribs of Beef, Peking Duck

ACCOLADES

Planet Grape Wine Review 91 points



BEER
BASICS
&
TASTING

BEER KNOWLEDGE & TASTING



WATER



HOPS



GRAIN



YEAST

*4 Key ingredients to
make Beer*

MALT

Barley is the preferred grain for beer. But the starch in a grain of barley isn't ready to be fermented into alcohol, so the barley is generally converted into malted barley, or "malt." The process of malting involves soaking the barley, allowing it to germinate, and then stopping germination with heat.

HOPS

Hops are the spice of beer. They provide bitterness to balance the sweetness of the malt, as well as flavors and aromas ranging from citrus and pine to earthy and spicy.

YEAST

Yeast is the microorganism that is responsible for fermentation in beer. Yeast metabolizes the sugars extracted from grains, which produces alcohol and carbon dioxide, and thereby turns wort into beer. In addition to fermenting the beer, yeast influences the character and flavor.

ABV - ALCOHOL BY VOLUME

Alcohol by volume, or ABV, is used to measure the alcohol content of beer. Beers typically fall in the 3.0 to 13.0 percent ABV range, with the majority being 4.0 to 7.0 percent ABV.

IBU - INTERNATIONAL BITTERNESS UNIT

The standard used by brewers to indicate the bitterness level of a beer. A Pils which has 30 to 40 IBU units, will have the same level of bitterness as an English Ale that is indicated with the same numbers.

BEER

THE IMPORTANCE OF POURING IT CORRECTLY

A 1% reduction in Draft Beer Cost of Goods for our company yields millions in savings. You sell more beer and make more money and we operate a more optimal Beverage Program...not to mention serve our guests a higher quality product which in turn creates a better guest experience.

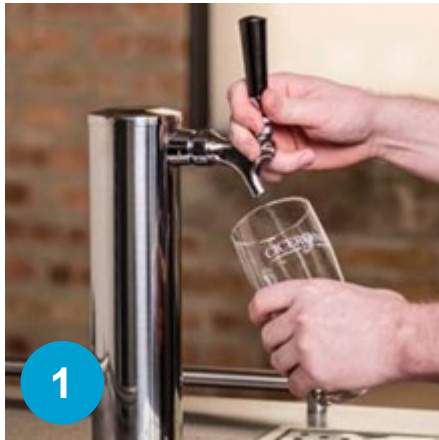
THE PROPER METHOD

1. Angle
2. Tap
3. Finish
4. Head



BEER

POURING THE PERFECT DRAFT



1. ANGLE

Hold the clean beer glass (or cup) at a 45 angle. Do not let the faucet touch the glass

2. TAP

Fully open the faucet by the base in one fluid motion. Do not let the faucet touch the beer

3. FINISH

Gradually straighten the glass as you pour. Aim for the center of the glass

4. HEAD

This technique will result in a perfect 1" foam pour

KEG TAPPING

1. Do not agitate the keg. If there has been excessive agitation during transport, allow the keg to settle for 1 to 2 hours before tapping
2. Make sure the beer faucet is in the off position prior to tapping
3. Make sure that the keg coupler handle is in the up (off) position
4. Align lug locks on tavern head with lug housing in top of keg; insert tavern head
5. Turn tavern head handle 1/4 turn clockwise; the tavern head is now secured to keg
6. Rotate on/off valve hand 1/4 turn clockwise to open beer and CO2 ports in keg. The keg is now tapped



Tapping the keg properly will activate both the beer and the CO2 pressure line. The keg will be ready to draw beer.

If kegs are attached to FOB regulators, open the airline by untwisting the screw top and letting out the air till the bobber rises to the top. Twist the screw top closed.



PRODUCT
KNOWLEDGE:
DRAFT BEER

BEER

TASTING NOTES



BRAND/NAME

Blue Moon Belgian White

STYLE

Witbier

COUNTRY OF ORIGIN

United States – Denver, CO

ABV

5.4%

IBU

9

COLOR

Hazy orange gold

AROMA

Fresh coriander and bright citrus orange peel

TASTE

Nice and complex with herbal and citrus notes, finishing fairly dry

PACKAGE

DRAFT

BEER

TASTING NOTES



BRAND/NAME

Michelob Ultra

STYLE

American Ultra Light Lager

COUNTRY OF ORIGIN

United States – St. Louis, MO

ABV

4.2%

IBU

10

COLOR

Light pale yellow

AROMA

Mild malt sweetness with very subtle hops

TASTE

Crisp and refreshing light body with malt sweetness

PACKAGE

DRAFT

BEER

TASTING NOTES



BRAND/NAME

Modelo Especial

STYLE

Mexican Lager

COUNTRY OF ORIGIN

Mexico

ABV

4.4%

IBU

18

COLOR

Bright gold

AROMA

Orange blossom honey aroma with a hint of herb

TASTE

Well-balanced taste and light hop character with a crisp, clean finish

PACKAGE

DRAFT

BEER TASTING NOTES



BRAND/NAME

Sierra Nevada Hazy Little Thing IPA

STYLE

New England (Hazy) Indian Pale Ale

COUNTRY OF ORIGIN

United States – Chico, CA

ABV

6.7%

IBU

35

COLOR

Hazy, golden amber

AROMA

Tropical fruit and citrus juice with slight bitter hops

TASTE

Juicy hops and silky malt meet with fruit-forward flavor, modest bitterness, and a smooth finish.

PACKAGE

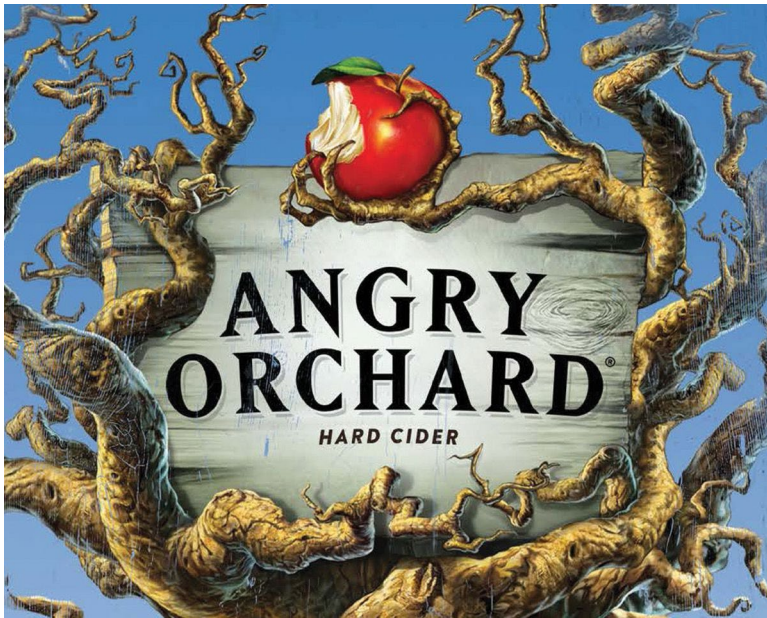
DRAFT



PRODUCT
KNOWLEDGE:
PACKAGE BEER

BEER

TASTING NOTES



BRAND/NAME

Angry Orchard Crisp Apple Hard Cider

STYLE

Hard Cider

COUNTRY OF ORIGIN

United States – Cincinnati, OH

ABV

5.0%

IBU

NA

COLOR

Pale yellow

AROMA

Fresh, crisp apple

TASTE

It is a perfect balance of sweetness and bright acidity from culinary apples and dryness of traditional cider making apples, resulting in a complex, yet refreshing, hard cider.

PACKAGE

DRAFT

BEER

TASTING NOTES



BRAND/NAME

Bud Light

STYLE

American Light Lager

COUNTRY OF ORIGIN

United States – St. Louis, MO

ABV

4.2%

IBU

6

COLOR

Pale yellow

AROMA

Subtle hops with delicate malt sweetness

TASTE

Light-bodied with a fresh, clean hop flavor, mild sweetness, and crisp finish



PACKAGE



DRAFT

BEER

TASTING NOTES



BRAND/NAME

Corona Extra

STYLE

Mexican Lager

COUNTRY OF ORIGIN

Mexico

ABV

4.6%

IBU

19

COLOR

Golden

AROMA

Fruit, honey aromas and a touch of malt

TASTE

Crisp, clean and well-balanced between hops and malt

PACKAGE

DRAFT

BEER TASTING NOTES



BRAND/NAME

Crooked Can Florida Sunshine Lager

STYLE

American Lager

COUNTRY OF ORIGIN

United States – Winter Garden, FL

ABV

5.0%

IBU

11

COLOR

Golden yellow

AROMA

Soft malt sweetness with subtle hops

TASTE

Clean, crisp, all Pilsen Malt Lager with a soft, bread malt profile and a faint hop bitterness to balance.



PACKAGE



DRAFT

BEER

TASTING NOTES



BRAND/NAME

Stella Artois

STYLE

European Pilsner

COUNTRY OF ORIGIN

Belgium

ABV

5.0%

IBU

24

COLOR

Golden

AROMA

Floral hops with toasted malt

TASTE

Slightly sweet with a clean, crisp hop finish



PACKAGE



DRAFT

BEER

TASTING NOTES



BRAND/NAME

O'Douls (Non-Alcoholic)

STYLE

Non-Alcoholic

COUNTRY OF ORIGIN

United States – St. Louis, MO

ABV

0.2%

IBU

15

COLOR

Light golden

AROMA

Malt backbone with subtle hops

TASTE

Full, rich and delicate flavor and balanced hop finish



PACKAGE



DRAFT

MIXER & GARNISH KNOWLEDGE



GARNISH SPECIFICATIONS & SENSITIVITY

GARNISHES	SPECIFICATIONS	SHELF LIFE
Lemon Wedge	1/8 wedge cut tips off, lengthwise wedge	1 shift (6 hours max)
Lime Wedge	1/8 wedge cut tips off, lengthwise wedge	1 shift (6 hours max)
Orange Wedge	1/8 wedge cut tips off, lengthwise wedge	1 shift (6 hours max)
Lemon Star Twist	Cut with Star-Shaped Cutter	1 shift
Orange Star Twist	Cut with Star-Shaped Cutter	1 shift
Mint Sprig	1" with bud, 3 leaves	1 shift (6 hours max)
Astronaut Ice Cream	Original Packaging	90 days
Pop Rocks	Original Packaging	90 days
Luxardo Cherries	Kept in container in juice	3 years
"Moon Dust" Shimmer	Sealed container with lid	30 days (once opened)
"Onyx" Shimmer	Sealed container with lid	30 days (once opened)
Cotton Candy	Original Packaging	30 days
B'Lure Flower Extract	Original Packaging	90 days
Miniature Milky Way	Original Packaging	90 days
Purple Gel Food Coloring	Original Packaging	30 days

All fruit must be cut fresh for each day

All fruit that has been cut and is left over at the end of the night must be thrown away

Hands must be cleaned prior to and after cutting the fruit

Make sure to cut stem end off all fruits



Lemons cut into 6's



Limes cut into 6's



Oranges cut into 8's

COVID UPDATE: Under no circumstances should garnishes be touch with your hand. Please use a bamboo pick, a gloved hand or set of tongs.

JUICE AND MIX SENSITIVITY

JUICES & MIXES	BRAND	SENSITIVITY	SHELF LIFE (on station)
Fresh Lemon Juice	Fresh	Overly tart or bubbling may indicate spoilage	3 Days
Fresh Grapefruit Juice	Fresh	Overly tart or bubbling may indicate spoilage	3 Days
Fresh Orange Juice	Fresh	Overly tart or bubbling may indicate spoilage	3 Days
Fresh Lime Juice	Fresh	Overly tart or bubbling may indicate spoilage	3 Days
Fresh Agave Sour	Prep Item	Overly tart or bubbling may indicate spoilage	3 Days
Tang Infused Agave Syrup	Prep Item	Overly tart or bubbling may indicate spoilage	14 Days
Purple Bar Syrup	Prep Item	Overly tart or bubbling may indicate spoilage	14 Days
Monin Syrup (Hibiscus, Blood Orange, Agave, Honey, Dragon Fruit, Blue Cotton Candy, Spiced Brown Sugar, Salted Caramel)	Monin	Fresh fruit and natural sweetness	30 Days
Reál Fruit Pureé (Strawberry, Passion Fruit, Guava, Coconut, Mango)	ABM/Reál	Fresh smell and taste, flat taste or overly tart may indicate spoilage	14 Days
Simple Syrup	ABM/Finest Call	Thick clear syrup no particles	14 Days
Cranberry Juice	Location Specific	Overly tart or bubbling may indicate spoilage	7 Days
Ginger Beer	Location Specific	Overly bitter taste and flatness may indicate spoilage	30 Days
Half & Half	Location Specific	Sour or tar taste may indicate spoilage	7 Days
Pineapple Juice	Location Specific	Overly tart or bubbling may indicate spoilage	3 Days

PREP MIXES – PURPLE BAR SYRUP

METHOD

- Build

TOOLS

- Quart Store & Pour Container
- Quart Measuring Cup
- Store & Pour Spout
- Bar Spoon
- Product Label

INGREDIENTS

- 10 drops Purple Gel Food Coloring
- 31.5 oz. Finest Call Bar Syrup

DIRECTIONS

1. Add 10 drops of Purple Gel Food Coloring to a Quart Store & Pour Container.
2. Add 31.5 oz. Finest Call Bar Syrup.
3. Using Bar Spoon, stir the mix to combine the ingredients thoroughly.
4. Place Store & Pour Spout on the container and seal tightly.
5. Label, date, and sign the Product Label

SHELF LIFE

- Fourteen (14) Days

PREP BEST PRACTICES

Mixes are a huge part of recipes! In general they account for 80% of the ingredients in a finished drink.

Our juices, house-made fresh mixes, fruits and syrups are all high quality, so you can be proud of what you serve.

1. Prep with the Manual open to the page with instructions EVERY TIME!
2. Gather all ingredients & tools as listed per recipe
3. Use measuring cups and carefully measure all ingredients for mixes
4. Label, date & store mixes as noted per recipe

PREP MIXES – TANG INFUSED AGAVE

METHOD

- Build

TOOLS

- Quart Store & Pour Container
- Quart Measuring Cup
- Tablespoon Measuring Spoon
- Store & Pour Spout
- Bar Spoon
- Product Label

INGREDIENTS

- 12 oz. Water, Cold & Filtered
- 2 Tbs. Tang Powdered Drink Mix
- 20 oz. Monin Agave Syrup

DIRECTIONS

1. Add 12 oz. of cold, filtered water to a Quart Store & Pour Container.
2. Add 2 Tbs. of Tang Powdered Drink Mix.
3. Using Bar Spoon, stir to combine the ingredients thoroughly.
4. Add 20 oz. Monin Agave Syrup.
5. Using Bar Spoon, stir to combine the ingredients thoroughly.
6. Place Store & Pour Spout on the container and seal tightly.
7. Label, date, and sign the Product Label

SHELF LIFE

- Fourteen (14) Days

PREP BEST PRACTICES

Mixes are a huge part of recipes! In general, they account for 80% of the ingredients in a finished drink.

Our juices, house-made fresh mixes, fruits and syrups are all high quality, so you can be proud of what you serve.

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3. Use measuring cups and carefully measure all ingredients for mixes
4. Label, date & store mixes as noted per recipe

PREP MIXES – FRESH AGAVE SOUR

METHOD

- Build

TOOLS

- Quart Store & Pour Container
- Quart Measuring Cup
- Store & Pour Spout
- Bar Spoon
- Product Label

INGREDIENTS

- 8 oz. Water, Cold & Filtered
- 4 oz. Fresh Lemon Juice
- 8 oz. Fresh Lime Juice
- 8 oz. Monin Agave Syrup

DIRECTIONS

1. Add 8 oz. of cold, filtered water to a Quart Store & Pour Container.
2. Add 4 oz. Fresh Lemon Juice.
3. Add 8 oz. Fresh Lime Juice.
4. Add 8 oz. Monin Agave Syrup.
5. Using Bar Spoon, stir to combine the ingredients thoroughly.
6. Place Store & Pour Spout on the container and seal tightly.
7. Label, date, and sign the Product Label

SHELF LIFE

- Three (3) Days

PREP BEST PRACTICES

Mixes are a huge part of recipes! In general, they account for 80% of the ingredients in a finished drink.

Our juices, house-made fresh mixes, fruits and syrups are all high quality, so you can be proud of what you serve.

1. Prep with the Manual open to the page with instructions EVERY TIME!
2. Gather all ingredients & tools as listed per recipe
3. Use measuring cups and carefully measure all ingredients for mixes
4. Label, date & store mixes as noted per recipe

SPIRIT
KNOWLEDGE



SPIRIT KNOWLEDGE

VODKA

a neutral spirit, intended to be colorless and odorless, very versatile

GIN

a complex, botanical infused spirit

TEQUILA

2 styles of Tequila and 3 main age expressions

MIXTO made with 51% Blue Agave and typically 49% less expensive ingredients

100% BLUE AGAVE finest expression of the spirit

BLANCO aged up to 60 days in oak

REPOSADO aged 2 to 12 months in oak

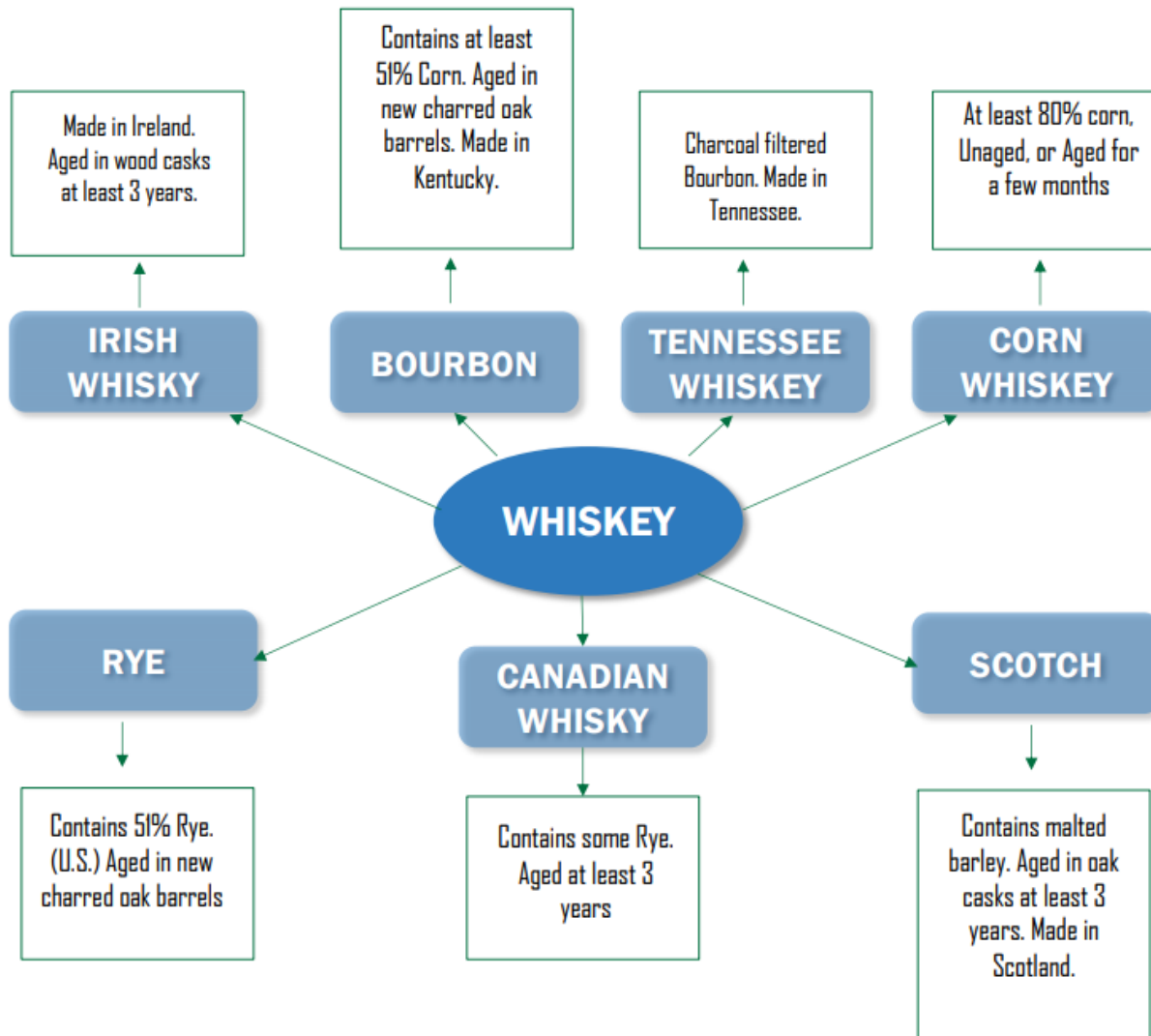
ANJEO aged more than 1 year in oak

RUM

a spirit distilled from sugar cane



TYPES OF WHISKEY



CRAFT
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	
Star-Shaped Cookie Cutter	Creates Star Twists (Lemon & Orange), placed on top of the drink	
Star Garnish Pick	Spears garnish, placed upright in glass	
Miniature Clothespin	Clips garnish to rim of the glass	

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

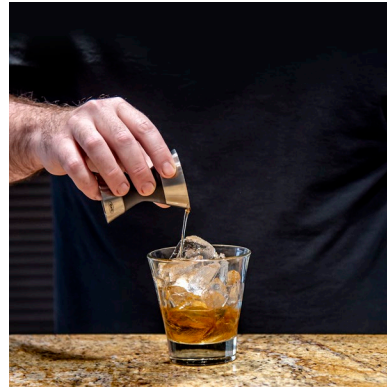
Shake – Don't forget
to shake it like you are trying
to shake it up

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 – sed 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. Cast Member'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. Cast Members should always be looking for "What's Next?":

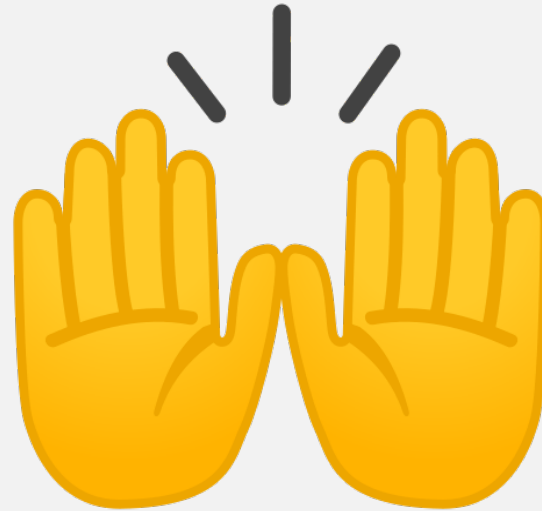
- Service Bar Ticket Orders
- Guests approaching and leaving
- Guests received food; The Check Back
- Half full drinks; time to sell!
- Guests finished eating; clear plates
- Guests ready to pay their tab



TWO-HANDED BARTENDING

Cast Members 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 Cast Member 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



WHAT IS COCKTAIL THEATRE?

A unique, tableside cocktail presentations intended to WOW our guests

WHY DO WE DO IT FOR OUR GUESTS...

These cocktails will further differentiate the dining experiences at Space 220 from others

We are creating a memorable experience without slowing down the pace of service

Guest will love to capture these cocktail presentations and share on their social networks



HOW CAN THEY HELP SERVICE FLOW...

These cocktails provide exciting options to offer to our guests, which will help secure an initial order immediately

Upon returning to present these cocktails tableside, it offers a natural transition point into securing the food order and suggesting wine pairing for the table

COCKTAILS

CELESTIAL COSMOPOLITAN



GLASS

Coupe

METHOD

Shake & strain

INGREDIENTS

1.50 oz	Tito's Handmade Vodka
0.50 oz	Cointreau Orange Liqueur
1.00 oz	Cranberry Juice
0.50 oz	Monin Hibiscus Syrup
0.25 oz	Fresh Lime Juice
1 ea.	Dash of Cocktail Shimmer

GARNISHES

1 ea.	Orange Zest
-------	-------------

COCKTAILS

ATMOSPRITZ



GLASS

Coupe

METHOD

Shake & strain

INGREDIENTS

1.50 oz	New Amsterdam Vodka
0.50 oz	Aperol
0.50 oz	Fresh Orange Juice
0.50 oz	Monin Blood Orange
--	Shake above ingredients with ice
1.00 oz	Mionetto Prosecco

GARNISHES

1 ea.	Cotton Candy
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COCKTAILS

STARGARITA



GLASS

Beverage Glass

METHOD

Shake & strain

INGREDIENTS

1.50 ooz	Herradura Silver Tequila
0.50 oz	Cointreau Orange Liqueur
2.00 oz	Fresh Agave Sour Mix
--	Shake, strain over fresh ice and
0.25 oz	B'Lure Flower Extract

GARNISHES

1 ea.	Lime Wedge
-------	------------

COCKTAILS

THE BIG TANG



GLASS

Rocks

METHOD

Shake & strain

INGREDIENTS

1.50 oz	Avion Silver Tequila
0.50 oz	Grand Marnier
0.50 oz	Strawberry Reàl
0.50 oz	Fresh Grapefruit Juice
0.50 oz	Tang Infused Agave Nectar
--	Shake, strain ingredients over fresh ice
1.00 oz	Club Soda

GARNISHES

1 ea.	Astronaut Ice Cream
-------	---------------------

COCKTAILS

THE NEBULA



GLASS

Rocks

METHOD

Shake & strain

INGREDIENTS

1.50 oz	Maker's Mark Bourbon
1.00 oz	Pineapple Juice
0.50 oz	Passion Fruit Reàl
0.25 oz	Monin Honey Syrup
2 ea.	Dash of Angostura Bitters

GARNISHES

1 ea.	Mint Sprig
1 ea.	Lemon Star

COCKTAILS

RED STAR



GLASS

Rocks

METHOD

Shake & strain

INGREDIENTS

- 1.50 oz Jameson Irish Whiskey
- 1.00 oz Fresh Lemon Juice
- 1.00 oz Monin Dragon Fruit Syrup
- 1 ea. Dash of Cocktail Shimmer

GARNISHES

- 1 ea. Lemon Star

COCKTAILS

PLANETARY PUNCH



GLASS

Beverage Glass

METHOD

Shake & strain

INGREDIENTS

1.00 oz	Bacardi Superior Rum
0.50 oz	Malibu Coconut Rum
0.50 oz	Blue Curacao
1.00 oz	Pineapple Juice
0.25 oz	Guava Reàl
0.25 oz	Coco Reàl Cream of Coconut
0.50 oz	Purple Bar Syrup

GARNISHES

1 ea.	Dash of Cocktail Shimmer
1 ea.	Dry Ice Puck

COCKTAILS

JUPITER FIZZ



GLASS

Beverage Glass

METHOD

Shake & strain

INGREDIENTS

1.50 oz	Hendrick's Gin
0.50 oz	Aperol
1.00 oz	Grapefruit Juice
0.50 oz	Mango Reàl
--	Shake, strain over fresh ice
1.00 oz	Top with Ginger Beer

GARNISHES

1 ea.	Orange Star
1 ea.	Lemon Star

MOCKTAILS – N/A

MOON ROCKS (NA)



GLASS

Beverage Glass

METHOD

Shake & strain

INGREDIENTS

- 2.00 oz Fresh Lemonade
- 1.00 oz Monin Blue Cotton Candy Syrup
- 1.00 oz Coco Reàl Cream of Coconut
- 1 ea. Dash of Cocktail Shimmer

GARNISHES

- 1 ea. Pop Rocks

MOCKTAILS – N/A

LIGHTYEAR LEMONADE (NA)



GLASS

Beverage Glass

METHOD

Shake, strain over fresh
ice

INGREDIENTS

2.00 oz	Fresh Squeezed Lemon Juice
2.00 oz	Simple Syrup
6 ea.	Fresh Mint Leaves
--	Shake, strain over fresh ice
0.25 oz	B'Lure Flower Extract

GARNISHES

1 ea.	Mint Sprig
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MOCKTAILS – N/A

THE MILKY WAY (NA)



GLASS

Rocks

METHOD

Shake, strain over fresh
ice

INGREDIENTS

1.00 oz	Chilled Espresso
0.50 oz	Cream
0.25 oz	Monin Spiced Brown Sugar
0.25 oz	Monin Salted Caramel Syrup

GARNISHES

1 ea.	Mini Milky Way
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BATCH COCKTAIL EXECUTION



BATCHING BASICS



WHY DO WE BATCH COCKTAILS?

Batching cocktails is a great way to ensure accuracy and consistency of cocktail recipes. High volume and quick service locations benefit from batching cocktails. Batching helps the staff keep up with drink orders by minimizing steps to complete drink orders and increases speed of service. Batching helps simplify the staff's execution of multiple-ingredient recipes, while minimizing the items/products needed in the guest service space. Batching cocktails also guarantees a consistent experience from guest to guest.

WHO BATCHES COCKTAILS?

A manager should be the ones batching cocktails. It is important for sustaining profit margins that the batch recipe is followed step-by-step each time a batch is made. A manager is also responsible for amount of each cocktail to be produced to maintain proper shelf-life sensitivity without waste.

BATCHING BASICS



WHEN SHOULD WE BATCH COCKTAILS?

Pre-shift is the best time to batch cocktails. Batching during pre-shift (morning and/or shift change) will ensure the staff is properly prepared for each shift. Batches should only be made during a shift to address an out-of-stock item.

WHERE SHOULD WE BATCH COCKTAILS?

It is important to always batch cocktails in the back of the house and away from guest view. This will help avoid any negative connotations the guest may have about their drink being prepared in bulk. Batching in the back of the house also allows the manager access to all the equipment and products needed to execute the batch recipe.

BATCHING BASICS



BATCHING BEST PRACTICES

1. Start by ensuring that you have all ingredients, tools, and items specified in the batch recipe before beginning the recipe.
2. Prepare the batch in the exact order the recipes states to ensure nothing is missed.
3. Always complete the batch. Do not leave and start another task before the batch is complete.
4. When using ingredients with an expiration date, ensure that the item is not due to expire before the shelf life of the batch noted on the recipe.

IMPORTANCE OF INGREDIENTS

When batching cocktails, it is critical to always use the ingredients and measurements specified on the recipe. Do not substitute or alter the recipe in anyway. The recipes are developed specifically for batching; the ingredients and measurements are adjusted to accommodate the batch mixology technique. For example, water may appear in a batch recipe as an ingredient replacing the shaken mixology technique in a cocktail that is shaken in the single serve recipe.

BATCHING EQUIPMENT



BALL-LOCK CORNELIUS KEG

The keg is a stainless steel upright cylindrical tank with rubber gaskets constructed to hold pressurized liquid up to a maximum of 130 psi. An empty 5-gallon corny keg weighs roughly 10 pounds and a little over 50 pounds when filled. The corny keg's anatomy has three main components: the lid, the gas-side post, and the draught-side post.

GAS CYLINDER

Provides the gas to fill the keg 'airspace' creating the pressure that pushes the cocktail through the product line. PSI of the gas cylinder should not be altered after installation and training.

CIRCULATING PUMP

Maintains a constant flow of product in and out of the keg, ensuring a balanced and blended cocktail with each glass. Without the circulating pump, ingredients would settle and separate inside the keg.

PRODUCT LINE IN/OUT

The product line runs from the keg cooler to the draft tower at service bar. The line needs to be cleaned routinely, depending on usage and length of the line. Cleaning is done by a certified draft technician.

DRY ICE EQUIPMENT



DRY-ICE MACHINE

Dry ice is so cool it creates a smoking effect, literally. Drinks will envelop in a cloud of mystery and create a self-propelled action inside the glass.

Dry ice delivers unrivaled entertainment with equal function and none of the hassle normally associated with blocks, pellets, or shavings of dry ice. Incredibly efficient, easy, and fast for the coolest drinks ever.

Signature cocktails are no longer for great taste or refreshment alone. Engage all the senses; See the drink smoke, Feel the drink vibrate, smell the drink bubble, hear the drink thunder, and of course taste amazing!

PUCKS

The dry ice pucks deliver and make safe ice because the dry ice is injected directly into & locked in each puck and won't burn or freeze. If there's ever casual contact with the dry ice powder, it won't burn.

STRAW CLIPS

The straw clips insert into the top of the dry ice puck and then clip to the edge of the beverage glass. This keeps the dry ice puck submerged at the bottom of the drink.

COCKTAIL BATCH – CELESTIAL COSMOPOLITAN

one gallon batch

METHOD

- Build

TOOLS

- 1-Gallon Cambro with Lid
- Quart Measuring Cup
- Cup Measuring Cup
- Wire Whisk
- Product Label

SHELF LIFE

- Seven (7) Days

INGREDIENTS

- 48 oz. Tito's Handmade Vodka
- 16 oz. Cointreau Orange Liqueur
- 32 oz. Cranberry Juice
- 16 oz. Monin Hibiscus Syrup
- 8 oz. Fresh Lime Juice
- 8 oz. Water, cold and filtered

DIRECTIONS

1. Add ingredients in order to the 1-Gallon Cambro.
2. Using Wire Whisk, stir vigorously to combine ingredients.
3. Label, date, and sign Product Label. Seal container tightly.

BATCHING BEST PRACTICES

1. Start by ensuring that you have all ingredients, tools, and items specified in the batch recipe before beginning the recipe.
2. Prepare the batch in the exact order the recipes states to ensure nothing is missed.
3. Always complete the batch. Do not leave and start another task before the batch is complete.
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COCKTAIL BATCH – CELESTIAL COSMOPOLITAN

five gallon batch

METHOD

- Build

TOOLS

- 5-Gallon Cambro with Lid
- Quart Measuring Cup
- Cup Measuring Cup
- Wire Whisk
- Product Label

SHELF LIFE

- Seven (7) Days

INGREDIENTS

- 240 oz. Tito's Handmade Vodka
- 80 oz. Cointreau Orange Liqueur
- 160 oz. Cranberry Juice
- 80 oz. Monin Hibiscus Syrup
- 40 oz. Fresh Lime Juice
- 40 oz. Water, cold and filtered

DIRECTIONS

1. Add ingredients in order to the 5-Gallon Cambro.
2. Using Wire Whisk, stir vigorously to combine ingredients.
3. Label, date, and sign Product Label. Seal container tightly.

BATCHING BEST PRACTICES

1. Start by ensuring that you have all ingredients, tools, and items specified in the batch recipe before beginning the recipe.
2. Prepare the batch in the exact order the recipes states to ensure nothing is missed.
3. Always complete the batch. Do not leave and start another task before the batch is complete.
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COCKTAIL BATCH – STARGARITA

one gallon batch

METHOD

- Build

TOOLS

- 1-Gallon Cambro with Lid
- Quart Measuring Cup
- Cup Measuring Cup
- Wire Whisk
- Product Label

SHELF LIFE

- Seven (7) Days

INGREDIENTS

- 45 oz. Herradura Silver Tequila
- 15 oz. Cointreau Orange Liqueur
- 60 oz. Fresh Agave Sour
- 8 oz. Water, cold and filtered

DIRECTIONS

1. Add ingredients in order to the 1-Gallon Cambro.
2. Using Wire Whisk, stir vigorously to combine ingredients.
3. Label, date, and sign Product Label. Seal container tightly.

BATCHING BEST PRACTICES

1. Start by ensuring that you have all ingredients, tools, and items specified in the batch recipe before beginning the recipe.
2. Prepare the batch in the exact order the recipes states to ensure nothing is missed.
3. Always complete the batch. Do not leave and start another task before the batch is complete.
4. When using ingredients with an expiration date, ensure that the item is not due to expire before the shelf life of the batch noted on the recipe.

COCKTAIL BATCH – STARGARITA

five gallon batch

METHOD

- Build

TOOLS

- 5-Gallon Cambro with Lid
- Quart Measuring Cup
- Cup Measuring Cup
- Wire Whisk
- Product Label

SHELF LIFE

- Seven (7) Days

INGREDIENTS

- 225 oz. Herradura Silver Tequila
- 75 oz. Cointreau Orange Liqueur
- 300 oz. Fresh Agave Sour
- 38 oz. Water, cold and filtered

DIRECTIONS

1. Add ingredients in order to the 5-Gallon Cambro.
2. Using Wire Whisk, stir vigorously to combine ingredients.
3. Label, date, and sign Product Label. Seal container tightly.

BATCHING BEST PRACTICES

1. Start by ensuring that you have all ingredients, tools, and items specified in the batch recipe before beginning the recipe.
2. Prepare the batch in the exact order the recipes states to ensure nothing is missed.
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