# CRAFT COCKTAIL EXECUTION

# COCKTAIL BASICS

## 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!***

## 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

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*

Delaware North.

# 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 | |

Delaware North.

# 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<br><br>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

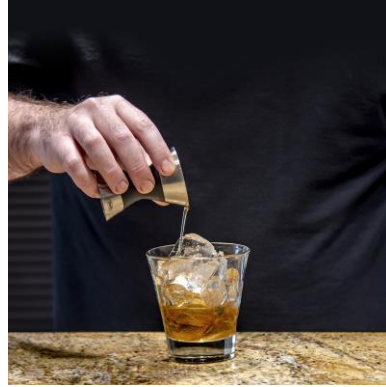Fill tin 2/3 with ice
and cap with Pint Glass

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)

Delaware North.

# 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

Delaware North.

# **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
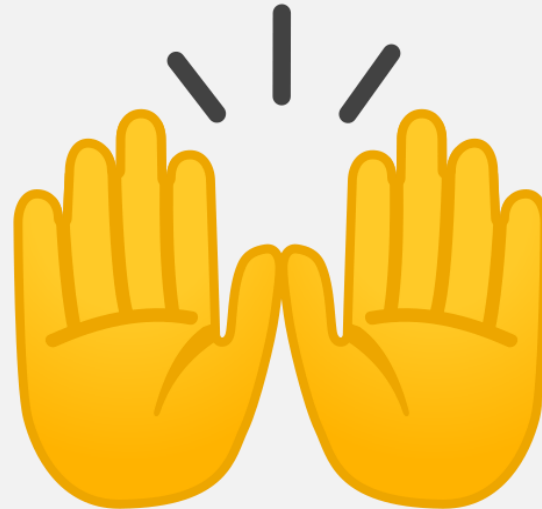
# Lemon Basil Old Fashioned

## INGREDIENTS

| | | |
|---|---|---|
| 1 | ea. | Demerara Sugar Cube |
| 2 | ea. | Dash of Orange Bitters |
| 1 | ea. | Basil Leaf |
| | -- | Muddle above ingredients |
| 1.50 | oz | Bulleit Rye |
| 0.50 | oz | Fresh Lemon Juice |
| | -- | Stir & strain |

## GARNISHES

| | | |
|---|---|---|
| 1 | ea. | Basil Leaf |
| 1 | ea. | Lemon Twist |

## GLASS
Rocks

## METHOD
Muddle, stir & strain

Delaware North.

# New York Stone Sour



**GLASS**
Rocks

**METHOD**
Shake & Strain

## INGREDIENTS

| | | |
|---|---|---|
| 1.00 | oz | Hendrick's Gin |
| 0.50 | oz | Fresh Lemon Juice |
| 0.50 | oz | Agave Nectar |
| 1 | ea. | Orange Wedge-Squeeze & Discard |
| | -- | Shake, Strain over fresh ice |
| 1.00 | oz | Cabernet Sauvignon |

## GARNISHES

| | | |
|---|---|---|
| 1 | ea. | Lemon Wedge |

Delaware North.

# Market Fresh Mule

## INGREDIENTS

| | | |
|---|---|---|
| 1 | ea. | Fresh Strawberry (hulled & sliced) |
| 0.50 | oz | Simple Syrup |
| 1.00 | oz | Fresh Lime Juice |
| -- | | Muddle above ingredients |
| 1.50 | oz | New Amsterdam Vodka |
| -- | | Shake above ingredients with ice |
| 1.00 | oz | Top with Ginger Beer |

## GARNISHES

| | | |
|---|---|---|
| 1 | ea. | Lime Wedge |
| 1 | ea. | Strawberry |

**GLASS**
Mule Mug

**METHOD**
Muddle/Shake

Delaware North

# Fresh Squeezed Margarita

## INGREDIENTS

| | | |
|---|---|---|
| 1.00 | oz | Patrón Silver Tequila |
| 0.50 | oz | Patrón Citrónge Orange Liqueur |
| 1.00 | oz | Fresh Lime Juice |
| 1.00 | oz | Agave Nectar |
| 0.25 | oz | Fresh Orange Juice |

## GARNISHES

| | | |
|---|---|---|
| 1 | ea. | Lime Wedge |
| 1 | ea. | 1/2 Salt Rim |

## GLASS
Beverage Glass

## METHOD
Shake with Ice & Pour