



# 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. 1/2" 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

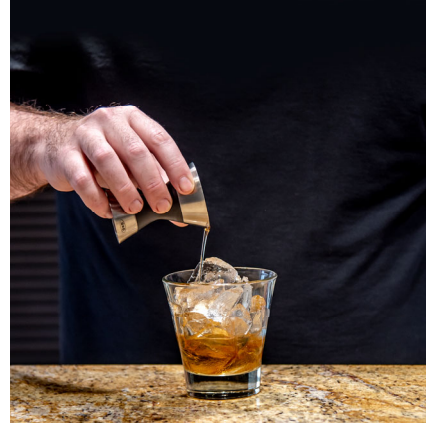
Shake – Don't forget  
to shake it like you are trying  
to shake it up

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?":

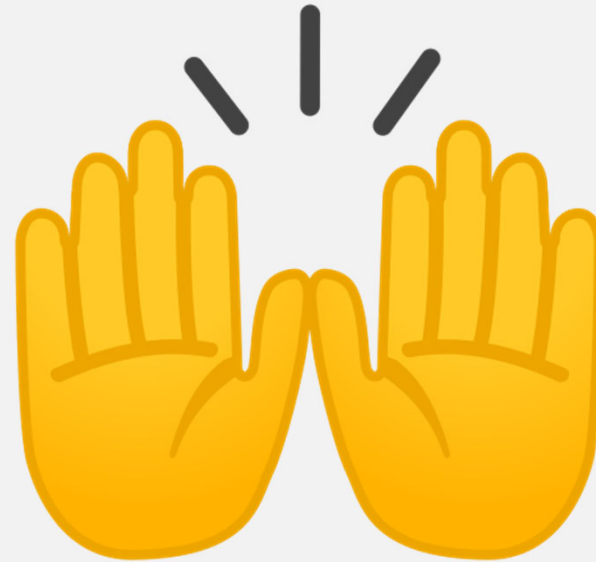
- Service Bar Ticket Orders
- Guests approaching and leaving
- Guests received food; The Check Back
- Half full drinks; time to sell!
- Guests finished eating; clear plates
- Guests ready to pay their tab



# 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





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# Belle Isle Mimosa



## METHOD

Build

## GLASS

Wine

## DRINK DESCRIPTION

Crisp and bubbly Mimosa

## DIRECTIONS

Build in glass.

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## INGREDIENTS

2.5 oz Fresh Orange Juice

2.5 oz Prosecco

# 313 Bloody Mary



## METHOD

Build & Stir

## GLASS

Tall Beverage

## DRINK DESCRIPTION

Hearty Bloody Mary with lime and olive juice.

## DIRECTIONS

Build in glass and stir

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## INGREDIENTS

- 1.5 oz Absolut
- 1 oz Fresh Lime Juice
- 1 oz Olive Juice
- 4 oz Zing Zang Bloody Mary Mix
- Add ice, stir to combine

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## GARNISHES

- 1 Lime Wedge
- 1 Olive

# DTW Old Fashioned



## METHOD

Stir & strain

## GLASS

Rocks

## DRINK DESCRIPTION

Old Fashioned-style cocktail made with Bulleit Bourbon.

## DIRECTIONS

Build all ingredients in mixing glass with ice and stir. Strain ingredients into rocks glass over fresh ice and garnish.

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## INGREDIENTS

- 1.5 oz Bulleit Bourbon
- .5 oz Simple Syrup\*
- 2 Dash of Angostura Bitters
- -- Stir and Strain over Fresh Ice

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## GARNISHES

- 1 Cherry
- 1 Expressed Orange Peel

# Motor City Margarita



## METHOD

Shake with ice & pour

## GLASS

Pint

## DRINK DESCRIPTION

Margarita with fresh lime juice and Camarena Silver Tequilz

## DIRECTIONS

Shake all ingredients with ice, pour into glass and garnish.

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## INGREDIENTS

- 1 oz Camarena Silver Tequila
- .5 oz Triple Sec
- 1 oz Fresh Lime Juice
- .5 oz Agave Nectar
- 1 Orange Wedge-Squeeze & Discard
- -- Shake with ice and pour

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## GARNISHES

- 1 Salt Rim
- 1 Lime Wedge

# Tito's Lemonade



## METHOD

Build & tumble

## GLASS

Tall Beverage

## DRINK DESCRIPTION

Lemonade-style cocktail made with Tito's Handmade Vodka.

## DIRECTIONS

Build and tumble all ingredients with ice. Top with Sierra Mist and garnish.

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## INGREDIENTS

- 1 oz Tito's Handmade Vodka
- .5 oz Triple Sec
- 2 oz Lemonade
- Tumble above ingredients with ice
- 1 oz Top with Sierra Mist

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## GARNISHES

- 1 Lemon Wedge