



# 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*

*Mixers 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*

# COCKTAIL TERMINOLOGY

**Aperitif** - A beverage taken before a meal to stimulate the appetite. These beverages are usually wine, spirit, or bitters based.

**Cocktail** - A cocktail was originally defined as a mixed potable beverage containing merely spirit, sweetener, water, and bitters. Today, it is typically considered a drink composed of a base spirit, a modifying flavor, and water imparted from shaking or stirring. A cocktail is usually 3 to 5 ounces in volume and served in a well-chilled cocktail glass or in a short glass over fresh ice.

**Collins** - A tall mixed drink made with a spirit, freshly squeezed lemon juice, sugar, and soda water. This drink should be served in a tall glass with a volume of about 10 to 14 ounces.

**Digestif** - An after-dinner drink that aids digestion.

**Float** - A small portion of spirit carefully layered over another of greater density. This is done with a bar spoon, cherry, or carefully on the side of the glass.

**Highball** - A tall drink consisting of one spirit and one mixer served in a tall glass usually 10 to 12 ounces in volume.

**Martini** - Liquor is served well chilled in a martini glass.

**Sweet** - the addition of sweet vermouth

**Dry** - the addition of dry vermouth

**Extra Dry** - Little, to no vermouth

**Perfect** - equal parts, sweet and dry vermouth







**Neat** - A term for serving a spirit straight, without mixers or ice.

**On the Rocks** - Ingredients poured directly into an ice filled glass.

**Proof** - The system by which alcoholic strength of a spirit is measured. A spirit's proof is equal to twice its amount of alcohol by volume.

**Tall** - A "Tall" cocktail is prepared in a larger glass but doesn't result in more liquor. It will result in more of the "mixer" and usually preferred by guests that don't want a heavy alcohol taste

# 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
Rocks	Standard Liquor Pour	1.25 oz
Neat/Up	Standard Liquor Pour	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
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

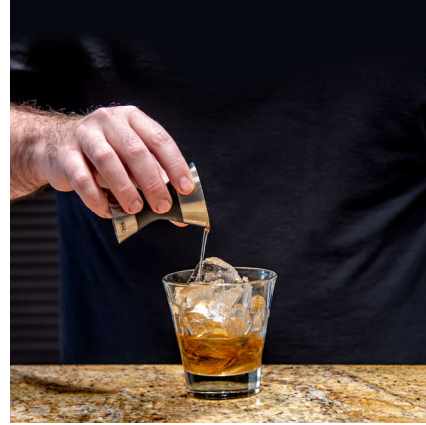
Shake – Don't forget  
to shake it like you are trying  
to shake it up

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

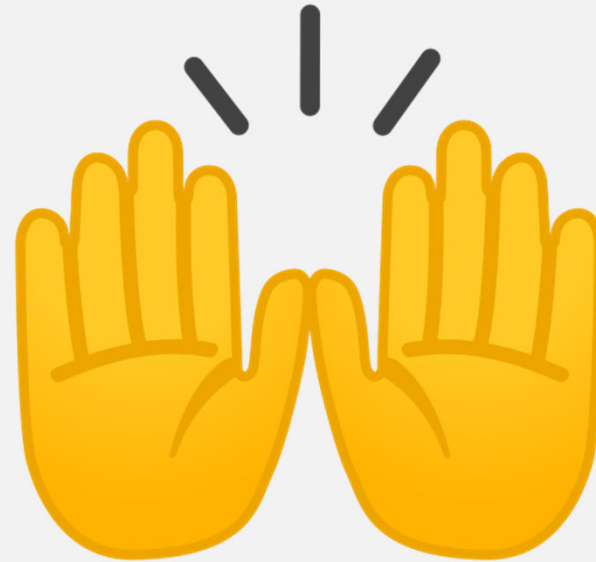




# TWO-HANDED BARTENDING

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



# BERG LIQUOR DISPENSING SYSTEM

Hit the Up and Down arrows at the same time to do a mixed drink. There will be a flashing green light that lets you know it's active.

- LONG ISLAND ICED TEA = DOWN+UP+V + 3 OZ SOUR MIX + SPLASH PEPSI
- MARGARITA = DOWN+UP+PS + LIME JUICE + 3 OZ SOUR MIX
- WHITE RUSSIAN = DOWN+UP+AP + 3 OZ CREAM
- SEX ON THE BEACH = DOWN+UP+CR + 1 ½ OZ ORANGE JUICE + 1 ½ OZ CRANBERRY JUICE
- WALK ME DOWN = DOWN+UP+B + BLUE + 3 OZ SOUR MIX + SPLASH MIST
- WASHINGTON APPLE = DOWN+UP+KL + 3 OZ CRANBERRY JUICE

