



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	1.50 oz
Standard Drink – Tall	Base Liquor _ Extra Mixer	1.50 oz
Rocks	Standard Liquor Pour	1.50 oz
Neat/Up	Standard Liquor Pour	1.50 oz
Double Short	Double Liquor Pour + Nonalcoholic Mixer (less than standard)	3 oz
Double Tall	Double Liquor Pour + More Nonalcoholic Mixer	3 oz
Marini – Rocks	Chilled Glass (no ice)	3 oz
Martini – Up	Shaken and served over ice	3 oz
Martini – Dirty	Refers to the amount of olive juice added (0.75 oz)	3 oz
Frozen Drinks	Liquors (1.50 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 1.50 oz and usually no more than 3 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

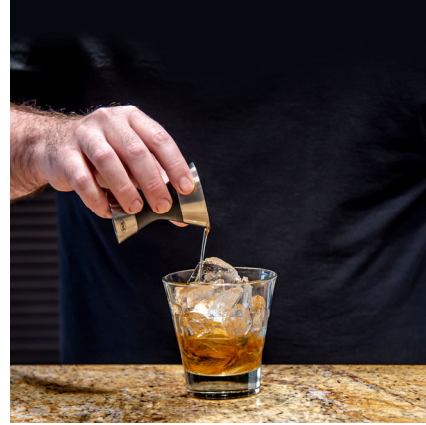
Shake – Don't forget
to shake it like you are trying
to shake it up

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?":

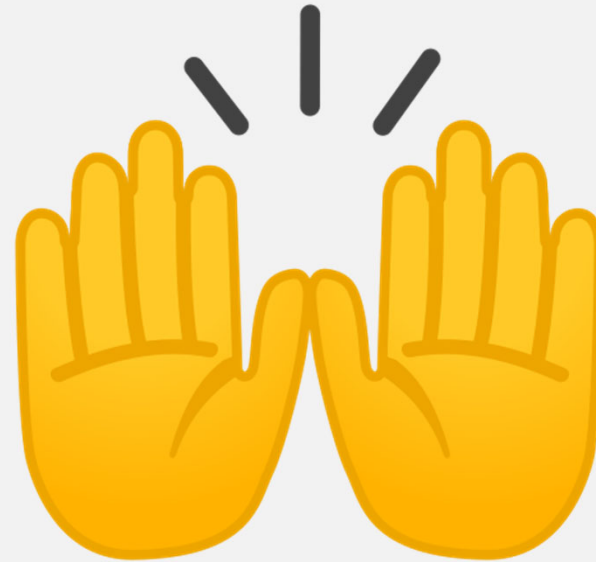
- Service Bar Ticket Orders
- Guests approaching and leaving
- Guests received food; The Check Back
- Half full drinks; time to sell!
- Guests finished eating; clear plates
- Guests ready to pay their tab



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





SUMMER HOUSE COCKTAIL RECIPES

Hand-Shaken Rosemary Lemonade



HAND-SHAKEN ROSEMARY LEMONADE			
GLASS			
Pint			
METHOD			
Shake with ice & pour			
PRICE & MARGIN			
\$8.00	19.9%		
\$9.00	17.7%		
\$10.00	15.9%		
INGREDIENTS			
2.00 oz	Tito's Handmade Vodka	\$1.36	
2.00 oz	Fresh Lemon Juice	\$0.13	
2.00 oz	Simple Syrup	\$0.04	
--	Shake, top with Lemonade		
GARNISHES			
1.00 ea.	Rosemary Sprig	\$0.06	
			TOTAL COST: \$1.59

Keep Your Gin Up



KEEP YOUR GIN UP

INGREDIENTS

1.00 oz	Hendrick's Gin	\$1.15
0.50 oz	Lillet Blanc Apertif de France	\$0.08
0.50 oz	Combiere Creme de Mure	\$0.47
0.50 oz	Fresh Lemon Juice	\$0.03
--	Shake w/ ice and strain	
3.00 oz	Prosecco	\$1.42

GLASS

Flute

METHOD

Shake & strain

GARNISHES

1.00 ea.	Expressed Lemon Peel	\$0.04
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TOTAL COST: \$3.19

PRICE & MARGIN

\$12.00	26.6%
\$13.00	24.5%
\$14.00	22.8%

Old Fashioned



OLD FASHIONED			
GLASS			
	Rocks		
METHOD			
	Stir & strain		
PRICE & MARGIN			
\$12.00	21.7%		
\$13.00	20.0%		
\$14.00	18.6%		
INGREDIENTS			
--	Rinse rocks glass with Glenlivet 12 yr		
2.50 oz	Bulleit Bourbon		\$2.47
0.25 oz	Demerara Syrup		\$0.01
4.00 ea.	Dash of Angostura Bitters		\$0.04
GARNISHES			
1.00 ea.	Orange Peel		\$0.08
			TOTAL COST: \$2.60