



MIXER & GARNISH KNOWLEDGE

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
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
Bloody Mary Mix	Zing Zang	Unusual odor, discoloration or texture may indicate spoilage	7 Days

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)
Lime Wheel	¼" width wheel	1 shift
Fresh Blackberries	Ripe, with no moldy or mushy spots	3 days
Fresh Strawberries	Ripe, with no moldy or mushy spots	3 days
Cucumber Wheel	¼" width wheel	1 shift
Orange Peel	1" to 2" in length	1 shift
Mint Sprig	1" with bud, 3 leaves	1 shift (6 hours max)
Luxardo Cherries	Kept in container in juice	3 years
Celery	Bright in color, crisp	1 shift
Filthy Olives	Keep in container in juice	1 year
Tajin	Loose, and dry	1 shift

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 8's



Limes cut into 8's



Oranges cut into 8's

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

GARNISH TERMINOLOGY

Cherry - A stemmed red maraschino cherry. Place the cherry directly into the cocktail. (ex. Rob Roy, Manhattan)

Orange Flag - A stemmed red maraschino cherry speared together with an orange wedge and placed on the rim of glass. (ex. Sours or Collins)

Orange Wedge - A triangular segment of orange. Placed on the rim of the glass.

Grapefruit Slice - A half-moon slice of grapefruit 1/4 inch thick. Placed on the rim of the glass. (ex. Greyhound)

Lemon Wedge - A triangular segment of lemon.

Lemon Twist - A slice of lemon rind 2 inches long, and 1/4" wide. Twist the rind over the drink and then run it around the rim of the glass (rind side down) and drop it in. (ex. Martini)

Lime Squeeze - A lime that has been cut in half & then cut the halves into fourths. The shape resembles a pyramid. (ex. Cuba Libre)

Lime Wheel - A round cut slice of lime with a slit that fits on the rim of the glass. (ex. San Pellegrino)

Olives - Pitted queen size olives. Two olives are speared together and placed in the cocktail. (ex. Martini)

Onions - Small, white marinated onions. Three onions are speared together and placed in the cocktail. (ex. Gibson)

Salt/Sugar Rim - A thin rim of salt/sugar around the rim of the glass. The glass rim is dipped into lime juice and then into salt/sugar. (ex. Margarita, Perfect Margaritas, Lemon Drop)