



# MIXER & GARNISH KNOWLEDGE



A close-up photograph of a wet bar counter. In the foreground, a dark, rectangular object, possibly a garnish tray or a piece of equipment, is partially visible. To its right, a slice of citrus fruit, likely a lime or lemon, is placed on the counter. The surface is covered in numerous water droplets, suggesting a recent pour or wash. The background is dark and out of focus, showing the blurred shapes of bottles and bar equipment.

# 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

# GARNISH SPECIFICATIONS & SENSITIVITY

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.

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



*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)