



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. ½” 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.

Dry - The addition of dry vermouth.

Extra Dry - Little, to no vermouth.

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 up or on the rocks, well chilled in a cold coupe glass.

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

On the Rocks - Ingredients poured/served over ice.

Perfect - equal parts, sweet and dry vermouth.

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.

Sweet - The addition of sweet vermouth.

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

BAR TOOLS

TOOL	USE	ITEM
Mixing Tin/Boston Shaker	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 gentle dilution	
Muddler	Crushing fruit and herbs to release oils, flavors, aromas	

DRINK MAKING TECHNIQUES



SHAKE & STRAIN TYPE: COSMOPOLITAN

Pour ingredients
into mixing glass

Fill glass 2/3 with ice
and cap with mixing tin

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



ROLL TYPE: BATCHED COCKTAIL

Pour ingredients
into mixing tin

Fill the specified
glass with ice

Roll contents between
mixing tin and glass
until fully combined

Garnish and serve



BUILD TYPE: BACARDI & COLA

Fill glass
completely with ice

Fill in order
depicted from recipe

Garnish and serve



LAYER TYPE: B52

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

TYPE: PINA COLADA

Pour ingredients 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 mixing glass

Muddle with the flat end of muddler by pressing on ingredients

Fill glass with ice

Add ice and pour remaining ingredients as

listed in recipe

Shake and pour/strain contents into appropriate glass

Garnish and serve



STIR & STRAIN

TYPE: CLASSIC MARTINI

Chill coupe glass by filling with ice and soda water

Pour ingredients into mixing glass (chills liquids more thoroughly)

Stir with bar spoon until proper dilution is achieved

Empty coupe glass of ice and soda water, shaking out any excess water

Strain contents from mixing glass into coupe glass

Garnish and serve

HEADS UP BARTENDING

Heads Up Bartending allows for the constant surveying and management of all aspects of the bar. Team member's heads & eyes should always be up, anticipating the guest's needs. Having their heads and eyes up also creates good body image & conveys welcome body language. Team members 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

Team members need to master the ability of multitasking! 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 team member efficiency. Two Hand Bartending does not sacrifice accurate pouring, proper drink making techniques, or the guest experience. Following are some examples of what Two Hand Bartending looks like:

- Shaking a cocktail AND Ringing in an order
- Shaking a mixing tin AND Stirring a cocktail
- Serving a drink AND Clearing an empty glass





DESERT GRILL

MEZCAL MARGARITA

METHOD

Shake, Strain over Fresh Ice

GLASS

Rocks

DRINK DESCRIPTION

A spin on the classic margarita with delicate hints of smoke

DIRECTIONS

Combine all ingredients into a cocktail shaker with ice. Shake and strain over fresh ice into the appropriately prepared glass.

INGREDIENTS

- 1 oz Dos Hombres Mezcal
- 1 oz Fresh Lime Juice
- .5 oz Triple Sec
- .5 oz Agave Syrup

GARNISHES

- 1 Tajin Rim

BLUEBERRY NEGRONI

METHOD

Build & Stir

GLASS

Rocks

DRINK DESCRIPTION

A spin on the classic. This deep hued Negroni is made with Empress Gin and the flavors of bright blueberries.

DIRECTIONS

Combine all ingredients in a mixing glass with ice. Stir until the proper dilution is achieved. Strain into the appropriate glass over fresh ice. Garnish and serve.

INGREDIENTS

- 1 oz Empress 1908 Gin
- 1 oz Luxardo Bitter Bianco
- .5 oz Reàl Blueberry

GARNISHES

- 3 Blueberries

APEROL PALOMA

METHOD

Shake & Strain

GLASS

Double Old Fashioned

DRINK DESCRIPTION

a refreshing twist on a Paloma with Aperol

DIRECTIONS

Combine the tequila, grapefruit juice, Grand Marnier, Aperol, and lime juice in a cocktail shaker, fill halfway with ice, and shake until thoroughly chilled, about 20 seconds. Strain into an ice-filled double old fashioned glass, garnish with a dehydrated lime wheel and serve

INGREDIENTS

- .75 oz Espolòn Blanco Tequila
- 1 oz Ruby Red Grapefruit Juice
- .5 oz Grand Marnier
- .25 oz Aperol
- .25 oz Fresh Lime Juice

GARNISHES

- 1 Dehydrated Lime Wheel

CANYON BLISS

METHOD

Shake & strain

GLASS

Wine

DRINK DESCRIPTION

A combination of different berry flavors and Prosecco

DIRECTIONS

Pour Prosecco into glass and set aside. Combine all ingredients (not including Prosecco) in a cocktail shaker with ice. Shake well, and pour into the Prosecco.

Garnish and serve .

INGREDIENTS

- 1 oz Chambord Black Raspberry Liqueur
- .5 oz Absolut
- .5 oz Raspberry Puree
- Shake and strain into Prosecco
- 3 oz Mionetto Avantgarde Prosecco

GARNISHES

- 1 Season Berries Skewer
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SQUIRE MARTINI

METHOD

Shake & Strain

GLASS

Coupe / Martini

DRINK DESCRIPTION

Classic Espresso Martini

DIRECTIONS

Shake with ice and strain into a chilled coupe / martini glass. Garnish and serve

INGREDIENTS

- 1 oz Grey Goose Vodka
- .5 oz Mr. Black Cold Brew Liqueur
- 1 oz Chilled Espresso
- .25 oz Simple Syrup

GARNISHES

- 1 Cinnamon Sugar Rim

BLACK CHERRY OLD FASHIONED

METHOD

Stir & strain

GLASS

Double Old Fashioned

DRINK DESCRIPTION

Classic Old Fashioned with a hint of Black Cherry.

DIRECTIONS

Stir all ingredients with ice and strain into rocks glass. Garnish and serve.

INGREDIENTS

- 1.5 oz Four Roses Small Batch Select Bourbon
- .5 oz Filthy Black Cherry Juice
- 2 Dash of Angostura Bitters

GARNISHES

- 1 Filthy Black Cherry
- 1 Expressed Orange Peel

PRICKLY PEAR MARTINI

METHOD

Shake, Strain over Fresh Ice

GLASS

Martini

DRINK DESCRIPTION

Vibrant colored martini bursting with the flavors of fresh citrus and prickly pear.

DIRECTIONS

Combine all ingredients in a shaker tin with ice. Shake vigorously and strain into the appropriate glass. Garnish and serve.

INGREDIENTS

- 1.5 oz Absolut Vodka
 - 1.5 oz Limoncello
 - 1 oz Prickly Pear Syrup
 - .5 oz Fresh Lime Juice
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GARNISHES

- 1 Lemon Curl