



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.

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
Martini – 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. 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 a welcome body language. Team members should always be looking for "What's Next?":

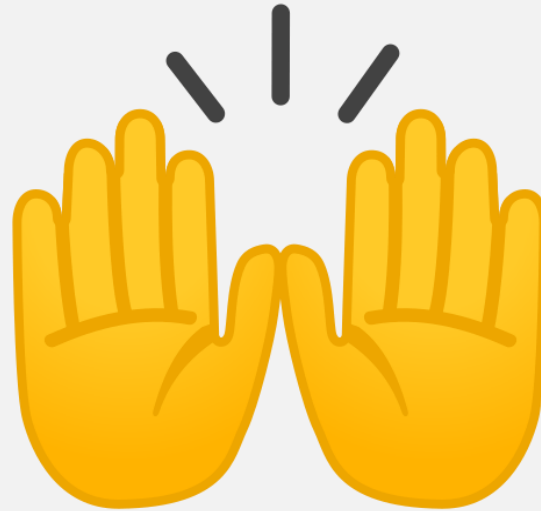
- Service Bar Ticket Orders
- Guests approaching and leaving
- Guests received food; The Check Back
- Half full drinks; time to sell!
- Guests finished eating; clear plates
- Guests ready to pay their tab



TWO-HANDED BARTENDING

Team members need to master the ability 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 team member 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



Niagara Splash



NIAGARA SPLASH

METHOD

Shake, strain over fresh ice

GLASS

Hurricane

DRINK DESCRIPTION

Tropical and refreshing cocktail featuring Coconut Rum.

DIRECTIONS

Combine all ingredients (except Club Soda) in a cocktail shaker with ice. Shake and strain over fresh ice. Top with Club Soda. Garnish and serve.

INGREDIENTS

- 1.5 oz Coconut Rum
- 2 oz Coconut Water
- 1 oz Simple Syrup
- 1 oz Lime Juice
- .25 tsp. Blue Algae
- Shake above ingredients with ice
- 1 oz Top with Club Soda

GARNISHES

- 1 Dehydrated Lime Wheel
- 1 Mint Sprig

Misty Mule



MISTY MULE

METHOD

Muddle/Shake

GLASS

Mule Mug

DRINK DESCRIPTION

Fresh seasonal strawberries add an extra kick to this classic mule.

DIRECTIONS

Muddle the strawberries, fresh lime juice and simple syrup. Add New Amsterdam vodka. Shake, and pour into mule mug. Top with ice and Ginger Beer.

INGREDIENTS

- 1 Fresh Strawberry (hulled & sliced)
- .5 oz Simple Syrup
- 1 oz Fresh Lime Juice
- -- Muddle above ingredients
- 1.5 oz New Amsterdam Vodka
- -- Shake above ingredients with ice
- 1 oz Top with Ginger Beer

GARNISHES

- 1 Lime Wedge
- 1 Strawberry

Behind The Falls



BEHIND THE FALLS

METHOD

Shake with ice & pour

GLASS

Beverage Glass

DRINK DESCRIPTION

This peach whiskey sour will hit the spot!

DIRECTIONS

Combine all ingredients in a shaker with ice. Shake well and pour into beverage glass.

INGREDIENTS

- 1.5 oz. Bulliet Bourbon
- .5 oz. Peach Reàl
- .25 oz. Fresh Lemon Juice
- .25 oz. Monin Honey Syrup
- 2 Dash of Angostura Bitters

GARNISHES

- 1 Lemon Wedge

Botanical Smash



BOTANICAL SMASH

METHOD

Shake with ice & pour

GLASS

Beverage Glass

DRINK DESCRIPTION

Light and refreshing, with subtle notes of botanicals.

DIRECTIONS

Combine all ingredients in a shaker with ice. Shake well and pour into beverage glass.

INGREDIENTS

- 1.5 oz Tanqueray Gin
- 5 oz Fresh Lemon Juice
- .5 oz Simple Syrup
- 5 Fresh Mint Leaves
- Shake above ingredients with ice
- 1 oz Top with Club Soda

GARNISHES

- 1 Lemon Wedge
- 1 Mint Sprig