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BAR BASICS



I. TERMINOLOGY

Back up: same drink again

Brut: dry (used to describe Champagne) (**Sec** for wine)

Call drink: bartender lingo for a drink ordered with specific ingredients (e.g. Tanqueray & tonic instead of gin & tonic)

Chaser: liquid used to fill or follow a drink (usually non-alcoholic, e.g. juice or soda)

Dry: less sweet

Neat: unmixed, without ice (also **Plain** or **Straight up**)

On the rocks: with ice

Proof: an American measurement of alcohol strength or content: twice the percentage of alcohol in the bottle. (e.g. 80 proof is 40% alcohol by volume)

Soda back: soda on the side (most common when a customer asks for scotch)

Sundries: bar snacks (e.g. popcorn or peanuts)

II. TECHNIQUE

ADD: to put in an ingredient

CHILL: to freeze a glass or to let ice and/or water stand in a glass

COLOR: to add a few drops of liquid for its coloring effects

DASH: to splash, the smallest bar measure (also **SPLASH**)

DECANT: to pour wine from a bottle that has deposits into another container; often in a carafe that will allow the wine to breathe (red or port wine)

FILL: to add an ingredient to the remainder of the cocktail

FLOAT: a very small amount of liquor carefully poured on top of a cocktail; often done over the back of a spoon (**LAYERING**)

FROST: to rub sugar on the rim of a glass (**CRUSTA:** a sugar-rimmed glass)

GARNISH: to decorate with pre-cut fruit or vegetables

MUDDLE: to crush an ingredient with another (for sugar, mint, etc.)

SALT: to rub salt on the rim of a glass

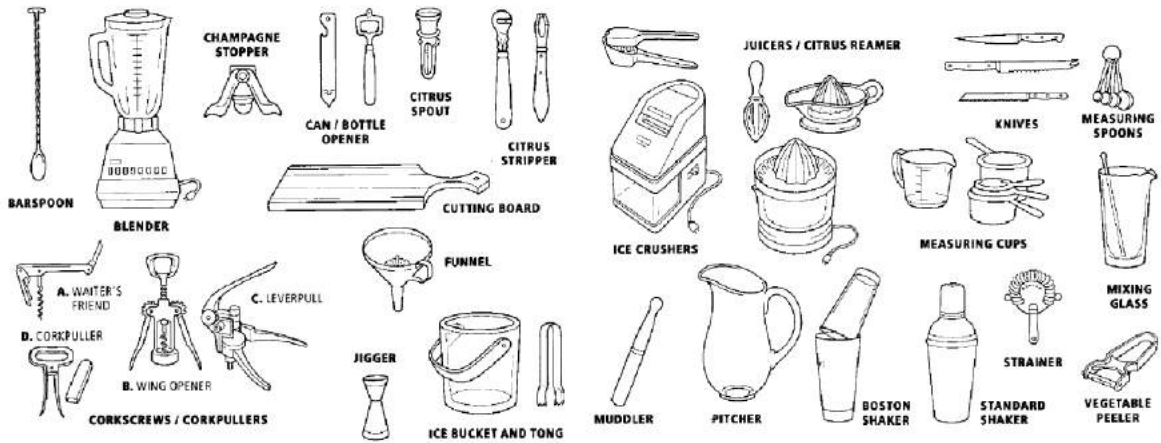
SHAKE: to mix in a shaker with ice

STIR: to mix with a bar spoon in glass

STRAIN: to pour from shaker through a straining device into the cocktail glass



III. BAR EQUIPMENT



IV. BAR GLASSES



Old-Fashioned / Double Old-Fashioned: Originally used for “on-the-rocks” type drinks (lowballs, especially whiskey, scotch, etc.)

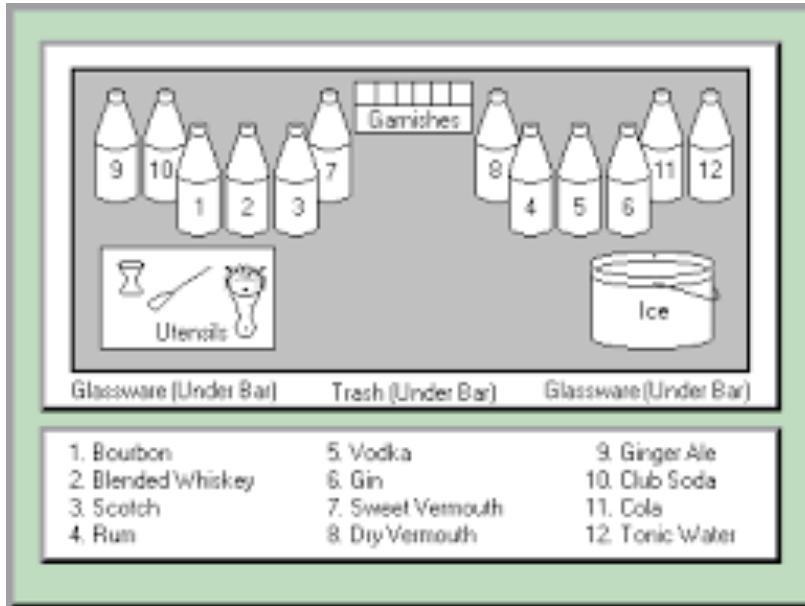
Highball / Collins: Straight, tall, and thin, these glasses can range from 8-12 oz.

Cocktail / Margarita: Vary in size, can hold anywhere from 4-8 oz! Mix accordingly.

Sour: May be footed or straight-sided, can be 4.5-7 ounces in size. Commonly used for whiskey, rum, or brandy sours.

Cordial / Pousse-cafe: Only 1-ounce in capacity, used for liqueurs.

V. BASIC BAR SET-UP



VI. MEASUREMENTS

Dash: a few drops (also called a splash) = 1/32 fl. oz.

Teaspoon: 1/8 fl. oz. (common bar spoon)

Tablespoon: 3/8 fl. oz. = 15mL

Pony: 1 fl. oz. = 30mL

Shot: 1.5 fl. oz. = 45mL (common bar glass), also called a “jigger”

Split: 6.3 fl. oz. = 187mL

Cup: 8 fl. oz. = 240mL

Pint: 16 fl. oz. = 480mL

Fifth: 25.4 fl. oz. = 750mL

Liter: 33.8 fl. oz.

Magnum: 1.5 liters (double sized bottle)

Jerobaum/Double Magnum: 3 liters (large wine jugs)

A standard cocktail is about 2-3 oz

Stirring or shaking on ice adds about another 1/2 oz

Liquors served neat or on the rocks are 1.5-2 oz

A glass of wine is about 4-5 oz

How much beer is REALLY in a KEG?

A quarter keg yields **108** 12-ounce glasses

A half keg yields **180** 12-ounce glasses

Which means... one full keg yields **360** 12-ounce glasses!



REMEMBER:

1/2 oz = 1 count

1 oz = 2 counts

1.5 oz / 1 shot = 3 counts

Note: Counts will vary depending on the heaviness of the flow, use of speed pours, etc.

COCKTAIL and HIGBALL CALCULATOR

<i>If you're hosting a party of...</i>	<i>As a rule they'll consume...</i>	<i>If drinks are 1.5 ozs. you'll need at least...</i>	<i>If drinks are 2 ozs. you'll need at least...</i>
6	12-18 drinks	2 FIFTHS	2 FIFTHS
8	16-24 drinks	2 FIFTHS	2 FIFTHS
10	20-30 drinks	2 FIFTHS	3 FIFTHS
12	24-36 drinks	3 FIFTHS	3 FIFTHS
20	40-60 drinks	4 FIFTHS	5 FIFTHS
30	60-90 drinks	6 FIFTHS	8 FIFTHS

TABLE WINE CALCULATOR

<i>When serving a single red or white table wine throughout the meal, and your party consists of...</i>	<i>Your guests will generally average...</i>	<i>You should buy or have on hand ready for serving...</i>
6	12-18 drinks	3 FIFTHS
8	16-24 drinks	4 FIFTHS
10	20-30 drinks	5 FIFTHS
12	24-36 drinks	6 FIFTHS
20	40-60 drinks	10 FIFTHS
30	60-90 drinks	15 FIFTHS

VII. BAR ESSENTIALS

Bitters: an aromatic mixture with a high alcohol content used as a flavoring; made from herbal extracts including over forty ingredients from various herbs, barks, flowers, roots, seeds, etc. (e.g. Angostura bitters, Abbott's bitters, orange bitters, peach bitters)

Grenadine: sweet syrup flavored by pomegranates, used to sweeten or color

Lemon juice: for best flavor use fresh squeezed juice, otherwise bottled

Rose's lime juice: sweeter and thicker than fresh lime juice

Sugar syrup: liquid sugar; made by mixing granulated sugar with boiling water (3:2)

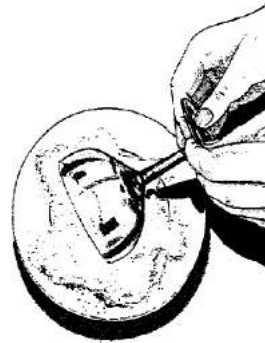
Bar sugar: superfine granulated sugar (dissolves best in cold drinks) and used for frosting glasses (e.g. *Gimlet*, *Cosmopolitans*...)

Salt: coarse salt used for salting glasses (e.g. *Margaritas*, *Salty Dog*...)



TO SALT OR FROST A GLASS:

1. Moisten the rim of a cocktail glass using:
 - a. lemon/lime wedge (no pulp) for salt
 - b. orange/lime wedge (no pulp) for sugar
 - c. bar sponge: a special bar tool that has three separate saucers for moistening and frosting/salting. (This can be improvised with a damp napkin in a saucer)
2. Turn the rim of the glass in a saucer filled with coarse salt or bar sugar



VII. GARNISHES

Celery: cut into sticks (for *Bloody Marys*)

Cinnamon: spice (for hot drinks—e.g. specialty coffee); also cinnamon sticks are used to stir and flavor hot drinks

Green cocktail olives: olives soaked in salt water, sometimes stuffed with red peppers and or almonds (for *Martinis*)

Lemons: cut into wedges, slices, wheels, or twists (common with club soda)

Limes: cut into wedges, slices, wheels, or twists (common with tonic water, cranberry juice and/or rum—e.g. *Cape Codder*, *Cosmopolitan*, *Rum Sour*)

Maraschino cherries: sweet cherries in sugar syrup (for tropical drinks, Collins drinks, and a *Manhattan*)

Mint: spearmint leaves (for *Mint Juleps* and *Mojitos*; also for special martinis and service platters)

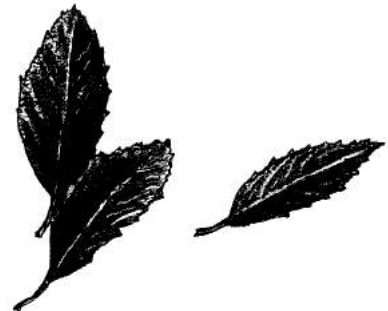
Nutmeg: spice (for hot drinks—e.g. specialty coffee)

Oranges: cut into slices or wheels (common for Martini variations, Sours, and tropical drinks)

Pearl onions: small onions (for *Gibsons*)

Pineapple: cut into spears, slices, and chunks (for tropical drinks—e.g. *Mai Tai*, *Piña Colada*, *Planter's Punch*) Use fresh, NOT canned pineapple

on a general note: any kind of fruit can be used as a garnish, depending on the type of drink, usually a specialty drink. (For example, mango, apple, pear, and cucumber slices or carrot, celery, and sugarcane sticks, etc.)



Creating the garnish

Wedges-



1. Cut the fruit in half lengthwise.
2. Cut a slit in the fruit perpendicular to the axis (this allows a perfect fit on the edge of a glass).
3. Cutting along the axis, slice the fruit half into fourths (or smaller depending on the number of limes available) .

Use wedges for garnishing the rim of drinks or inserting into a beer bottle.

Slices-



1. Cut the fruit in half lengthwise.
2. Cut a line through the fruit along the axis (this also allows an easy fit onto the rim of a glass).
3. With the flat end down, cut the fruit into slices (approx. $\frac{1}{4}$ inches).

Use slices for garnishing the rim of drinks.

Wheels-



1. Cut off both ends of the fruit.
2. Carefully cut a line through half the lime along the axis.
3. Slice the fruit into wheels approximately $\frac{1}{4}$ in thick.

Use wheels for garnishing the rim of drinks.

Twists-

1. Make a wheel.
2. Carefully separate the fruit from the peel with a knife, removing as much pith as possible.
3. Holding both ends of the peel, twist a little to extract the citrus oil above the surface of the drink, (optional- flavor the rim of the glass) and drop into the cocktail.
- 3a. Twist the peel around a straw that will result in a spiral and drop in the center of the cocktail (e.g. *Cosmopolitan*).

Twists should made at time of mixing drink

Use twists for *Manhattans*, some *Martinis*, and some whiskey/scotch drinks.

Pineapple slices:

1. Cut pineapple into fourths along the vertical axis
2. Cut off the center core
3. Carefully carve out the fruit from the rind sparing as much fruit as possible.
4. Cut the pineapple into $\frac{1}{4}$ - $\frac{1}{2}$ in slices.

Use pineapple for many tropical drinks.



LIQUORS

Neutral Spirits: tasteless, colorless alcohol distilled mainly from grain or redistilled from brandy or rum at 190 proof or above. They are used for making gin, vodka, rum, liqueurs, and blending with straight whiskies.

Distillation: the process of separating a liquid's components through heat vaporization and collecting the cooled condensate in order to obtain a purified and/or concentrated form. The apparatus used is called a "still"; the two common types being a pot still and continuous still. Redistillation often occurs several times in order to achieve the appropriate alcohol level.

Once alcohol is distilled, it acquires the taste of the grain or fruit that it was in contact with during the distillation process and becomes a spirit. Therefore, after this process, distilled alcohol should be referred to as a "spirit" (i.e. brandy, gin, rum, tequila, vodka and whiskey). After distillation, many spirits are flavored, either with added ingredients or by barrel aging, or both.

I. GIN

Background

1. Gin is a highly distilled spirit from grain and flavored primarily with juniper berries. In addition, gin is reprocessed with assorted herbs and spices (i.e. bitter almonds, cinnamon, bark, lemon, orange peel, etc.), each combination giving a brand of gin its distinctive flavor.
2. Known as a white spirit, gin should be crystal clear, devoid of color or tint.
3. Inferior gins smell and taste overly sweet or too flowery.
4. A good gin should have a mildly off-dry aftertaste with no burn or bite.
5. English gins are 94 proof, and are dry.
6. American gins are 80-94 proof, and are dry.
7. Most gins are NOT aged.

Common Call Names

Value Brands:

Fleischmann
Gordon's
McCormick
Seagram's

Premium Brands:

Beefeater
Bombay –Sapphire, Dry
Boodle's
Tanqueray



II. VODKA

Background

1. Vodka is a highly distilled spirit from grain, primarily barley and wheat, sometimes rye, but it can be made from fruits and vegetables (e.g. potatoes, but is an inferior material) as well.
2. Sometimes a filtration technique through charcoal is also used to produce a pure distillate. Thus vodka should be crystal clear, devoid of color or tint.
3. Vodka is distilled to at least 190 proof, diluted, and bottled at a minimum of 80 proof. It is not aged.
4. Premium vodka is very subtle, almost elusive in smell and taste. It has the slightest hints of charcoal and dry grain, giving it a completely dry but extremely smooth aftertaste. Inferior vodkas smell and taste overly sweet or too flowery.
5. Western producers are now flavoring their vodka with citrus, pepper, or fruits.
6. Vodka is considered the most versatile of all liquors because its softness does not interfere with the taste of the mixers, thus it is used for many classic drinks and most commonly ordered “straight up.”

Common Call Names

Absolut -Citron, Mandarin, Kurant, Peppar... (Sweden)
Belvedere (Poland)
Finlandia (Finland)
Grey Goose (France)
Ketel One (Holland)
Krepkaya (Russia)
Skyy - Citrus
Smirnoff, Blue Label (U.S.)
Stolichnaya -Vanilla, Raspberry, Orange... (Russia)

III. RUM

Background

1. Rum is distilled from extracted sugar cane juice and fermented molasses to less than 190 proof.
2. Rum is aged in uncharred oak barrels varying from 1-10 years, depending on the style. It is bottled at anywhere from 80 to 151 proof.
3. The darker the rum, the sweeter and more pronounced the flavor.

There are four categories of rum:

1. **Light-Bodied** (also known as *White* or *Silver*)
 - a These are dry and colorless with only a slight molasses flavor.
 - b Aged 6-12 years in uncharred oak barrels.
 - c Puerto Rican rums are the most common light-bodied rums
2. **Medium-Bodied** (also known as *Gold* or *Amber*)
 - a Richer flavored, deeper colored, and mellower than light-bodied rums
 - b Aged 3 years, sometimes in charred barrels
3. **Dark**

- a These are darker and sweeter rums.
 - b These undergo a slower fermentation process and are typically aged for 5-7 years; therefore they have a fuller, richer molasses-like body and taste.
 - c Jamaican rums are the most famous heavy-bodied rums noted for their pungency and flavor
4. **Spiced, Aromatic and Flavored**
- a These have an aromatic quality gained through addition of spices or other tropical flavors (e.g. Malibu, Parrot Bay coconut rum)
 - b Flavored rums are infused with the essence of fruit or coconut
 - c Unlike most rums, these may be bottled at less than 80 proof

Common Call names

- Appleton (Jamaica)
- Bacardi -Dark, Black, Superior, 151 (Puerto Rico)
- Captain Morgan- Spiced Rum (Puerto Rico)
- Mount Gay (Barbados)
- Myers- (Jamaica)
- Ron Del Barrilito (Puerto Rico)



IV. TEQUILA/MEZCAL

Background

1. Tequila is distilled specifically from the blue agave plant grown precisely in designated areas of Mexico.
2. At least 51% of tequila must be produced from the agave plant, and the remaining is sometimes blended with fermented sugar cane. (100% Blue Agave is generally the best)
3. It is often aged for varying lengths of time, although aging is not necessary.
4. Color can be clear (double distilled) or gold (aged up to four years)

There are five categories of tequila:

- 1 **Oro** (“gold”): This type is "joven y abogado", or young and adulterated, and can have caramel, spices, or fructose added to resemble older tequilla
- 2 **Blanco** (“white”, or Plata, which means “silver”): Bottled soon after distillation; Flavor is smooth and fresh with herbs and pepper-like quality.
- 3 **Reposado** (“rested”): It may have added flavorings and colorings, but gains its flavor through mandatory aging of at least 2 months and up to a year. Aged with hints of vanilla and spice creating a mellower character than tequila blanco.
- 4 **Añejo** (“aged” or “vintage”): Aged for at least 1-3 years. Like a fine cognac, these have a smooth, elegant, and complex flavor.
- 5 **Extra Añejo** (“extra aged”): Aged a minimum of three years in oak barrels

Common Call Names

Baja
Herradura
José Cuervo -Blanco, Especial, 1800
Patrón
Pepe Lopez
Sauza

V. WHISK(E)Y

Background

1. Whiskeys are distilled from fermented mash of grain: corn, rye, barley, or wheat.
2. Once processed, whiskeys are aged in charred, oak barrels—which accelerates the golden coloration. During the aging period, whiskeys acquire their characteristic color, flavor, and aroma.
3. The differences in whiskeys result in the kind of grain and water used, how it is processed, distilled, and how long it is aged—not to mention various blends and dilution ratios.
4. *Whisky*: Scottish and Canadian spelling *Whiskey*: Irish and American spelling

There are two categories of whiskeys:

1. Straight

- a These are distilled from at least 51% of a single grain
- b They are not blended with neutral spirits or any other whiskey unless labeled so.
- c They are aged in oak barrels for a minimum of three years.

There are three major types of straight whiskeys:

I. Single Malt Scotch Whisky

- a Produced from a single distillery in Scotland and exclusively fermented from malted barley.
- b Unless they are from the same distillery, no two single-malt scotches will taste alike.
- c Aged a minimum of 3 years, average 8-12 years.
- d Typified for its distinctive dry and smoky flavor, scotch is considered the best of all whiskies.

Common Call Names

Balvenie
Bowmore
Craggenmore
Glenfiddich
Glenlivet
Glenmorangie
Knockando
Laphroaig
Macallan
Oban



II. **Corn Whiskey** (commonly known as **Bourbon**)

- a Distilled from a mash containing at least 80% corn.
- b Fermented with “sour mash”—thus intensifying the sweet flavor.
- c Aged for 6-10 years.
- d Full-bodied in flavor and color; commonly sweeter than Scotch.
- e Originated in Bourbon County, Kentucky (There is currently no whiskey production now in Bourbon County)
- f Tennessee Bourbon is slightly sweeter than regular bourbon.

Common Call Names

Ancient Age
Jack Daniels *(Tennessee Whiskey)
Jim Beam (Booker’s = top quality)
Knob Creek
Maker’s Mark
Old Grand Dad
Wild Turkey

III. **Rye Whiskey** (America)

- a Distilled from a mash of grain containing no less than 51% rye.
- b Aged for 4 years
- c Amber-colored with a heavier flavor than bourbon.

Common Call Names

Old Overholt

2. **Blended/ Light Whiskeys**

- a Blends of at least two or more straight whiskeys and neutral grain spirits.
- b Contain a minimum of 20% straight whiskey and they cannot be less than 80 proof.
- c Although these whiskeys are blends of individual whiskies with varying characteristics, they have less flavor intensity than a straight whiskey.
- d An inferior blended whiskey may be bottled directly after it has been assembled and not be aged in oak casks, cutting production costs.

There are four major types of blended whiskeys:

I. **Canadian Whisky**

- a Produced in Canada under strict government supervision and made from cereal grains only
- b Light-bodied and generally sweeter than other whiskeys.
- c Aged 4-6 years

Common Call Names

Black Velvet
Canadian Club
Schenley
Seagram- 7, V.O.
Crown Royal

II. Blended Scotch Whisky

- a Produced only in Scotland.
- b A blend of light-bodied grain and malt whisky to reduce intensity.
- c Noted for its subtle intensity as a light bodied whisky.
- d Must be aged at least 4 years in Scotland, but may be bottled elsewhere.
- e Usually 80-86 proof.



Common Call Names

Ballantine's
Chivas Regal
Cutty Sark
Dewars
Famous Grouse
J & B
Johnnie Walker- Gold, Black, Blue, Red Label

III. Irish Whiskey

- a Made primarily from barley and aged for at least 4 years.
- b Often aged in casks that have been used for Bourbon, Rum, or Sherry.
- c Irish whiskey typically has a stronger flavor than Scottish or American brands due to their specialized cask aging processes.

Common Call Names

Bushmills
Connemara
John Jameson

VI. BRANDY

Background

1. Distilled from wine or a fermented mash of grapes or other fruits.
2. Brandies made from apples and grapes are usually aged in wood casks, which make them colored. Others may not be aged and are thus colorless.
3. Usually 80 proof.
4. Most often enjoyed as an aperitif or an after-dinner drink; also frequently mixed with wine or sparkling wine, and is used for cooking as well.

Common Call Names

Clear Creek
Germain-Robin
Mascaro

There are various subcategories of brandies:

1. Cognac

- a One of the finest brandies produced exclusively in the Cognac region of Western France.



- b Cognac is known for its smoothness and aroma.
- c Superior Cognacs are labeled with various abbreviations: V.S.(very superior), X.O. (extra old), Extra, Reserve, etc.

Common Call Names

Courvoisier
Hennessy
Remy Martin

*Give me the Henny, you can give me the Cris
You can pass the Remy, but pass the
Courvoisier*

2. Armagnac

- a Also one of the finest brandies produced exclusively in Armagnac of southwestern France.
- b As opposed to cognac, which is distilled twice, Armagnac is distilled only once to better preserve its hearty and full fruit character.
- c Armagnac has a silky but dry taste and a fuller flavor than Cognac.

3. Fruit Flavored Brandies

- c Brandy-based liqueurs flavored with blackberries, peaches, apricots, cherries, ginger, plums, pears, raspberries, strawberries, etc.

Common Call Names

Southern Comfort (peach)
Framboise (raspberry)
Fraise de Bois (strawberry)

4. Grappa/ Marc/ Pomace

- a Brandy made from the grape skins, seeds, stems, and pulp that are left behind during the wine-making process. This mixture is then pressed again and juice is fermented and distilled. Also known as “poor man’s brandy”.
- b The resulting liquor has a high alcohol content and a thick, syrupy consistency.
- c Grappa is made in Italy, Marc in France, and Pomace in England, but all refer to the same subset of brandy.

Common Call Names

Antonella Bocchino
Jacopo Poli
Michele Chiarlo

LIQUEURS

Background

1. Also referred to as *cordials* or *ratafias*
2. They are sweetened liquors that are flavored and scented by the addition of any of the following: fruits, flowers, herbs, seeds, roots, plants, juices, nuts, spices, leaves, or barks.
3. The basis of all liqueurs is alcohol and sugar or other sweetening agents, as well as aromatic and coloring additives, which give them a highly concentrated, dessert-like consistency and flavor.
4. Alcohol content ranges from 15% to 55%.



Common liqueurs- color, place flavor

ABSINTHE: a green, aromatic, licorice flavored liqueur made from anise seeds and contains wormwood and other herbs. The true version is prohibited in many Western countries, including the U.S.—substitute with *Anisette*, *Pernod*, *Herbsaint* or *Sambuca*.

ADVOKAAT: an eggnog liqueur, originally from Holland and now made in the United States. Can be as thick as custard, and also thinner in its second version. (20%)

AMARETTO: a bitter, almond-flavored Italian liqueur made from apricot stones and herbs. 28%

ANISETTE: an aromatic licorice flavored French liqueur made from anise seeds—an Absinthe substitute. 30%

B & B: a topaz colored mixture of Benedictine and Brandy.

BENEDICTINE D.O.M.: a sweet cognac-based liqueur flavored with honey, citrus, and herbs; and it was first produced by Benedictine monks (France).

CACHAÇA: a Brazilian spirit that's a close cousin to tequila, but distilled from sugar cane instead of the blue agave plant (38-48%)

CAMPARI: bitters of herbs and citrus fruits with a bright red color. 25% (Italy)

CHAMBORD: an extremely sweet black-raspberry liqueur from France (16.5%)

CHARTREUSE: a complex and aromatic yellow-green liqueur made with 130 herbs and spices and developed by Chartrusian monks (France)

CURAÇAO: an amber, orange flavored liqueur made from dried orange peel. It may also be blue or clear. This is the #1 mixing liqueur at the bar.

Common Brands:

- a Cointreau
- b Triple Sec: a drier curaçao

DRAMBUIE: a golden, honey flavored Scotch-based liqueur sweetened with heather-honey and herbs. 40%

FRANGELICO: a golden-amber, buttery hazelnut flavored Italian liqueur made from hazelnuts, vanilla and cocoa. 24%

GALLIANO: a golden, vanilla flavored Italian liqueur sweetened with licorice and vanilla. 35%

GOLDSCHLAGER: a clear, sweet cinnamon flavored liqueur made from oranges, herbs and spices (with bits of 22k gold leaf floating in the bottle)

GRAND MARNIER: an orange flavored French liqueur made from cognac. 40%

JAGERMEISTER: a black, bitter cola flavored German liqueur made from 56 fruits, spices and herbs.

KAHLUA: a rich brown colored Mexican liqueur flavored with coffee beans, cacao beans and vanilla.

KIRSCH: a clear, bitter tasting, white European brandy made from wild black cherries and pits.

KÜMMEL: a caraway-flavored liqueur, usually colorless and dry.

MALIBU: a clear, coconut-flavored, rum-based Jamaican liqueur flavored with coconut and spices.

MIDORI: a bright green Japanese liqueur flavored with honeydew. 20%

PERNOD: a yellow-green, anise-flavored French liqueur made from anise, fennel and brandy—an Absinthe substitute. 40%

SABRA: an orange-chocolate flavored Israeli liqueur

SAMBUCA: : an aniseed-flavored Italian liqueur made from the sambuca plant—an Absinthe substitute. Usually served with coffee beans. 42%

SAMBUCA NEGRA: a black, pure sambuca-anise flavored Italian liqueur 40%

SCHNAPPS: a neutral, light-bodied liqueur made from grain and flavored with herbs or spices; similar to vodka; ranges from sweet to dry (e.g. Peppermint, Peach, Root beer, etc.) 40%

SLOE GIN: a sweet red-purple French liqueur made from sloe berries or plums; (NOT the same as gin) 28%

SOUTHERN COMFORT: a golden, orange-peach flavored American liqueur made with a secret formula of brandy and whiskey. 40%

TIA MARIA: a coffee-flavored Jamaican liqueur made from rum and has a drier, lighter taste than *Kahlua* 27%

VAN DER MINT: a dark brown chocolate-mint Dutch liqueur

YUKON JACK: moderately sweet and citrus flavored with a Canadian whiskey base, 40-50%.



A. Crème Liqueurs Background

- a Crème liqueurs are liqueurs with enough sugar to become thick and creamy in texture.
- b They have a cream-like consistency and require no refrigeration
- c Some **cream** liqueurs are very sweet flavored mixtures that have been homogenized with real cream, making them thick and usually mild for very easy drinking.
- d Cream liqueurs are drunk straight or mixed with milk, and requires refrigeration and consumption soon after opening.

B.

C. Common Crème liqueurs

BAILEY'S IRISH CREAM: creamy spiced toffee flavor

CACAO MIT NUSS : Crème de Cacao with a hazelnut flavor

CRÈME DE BANANAES: banana flavored

CRÈME DE CACAO: chocolate-flavored with vanilla overtones (either white or brown)

CRÈME DE CASSIS: black currant flavored

CRÈME DE CERISE : cherry flavored

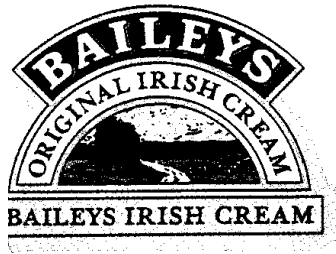
CRÈME DE FRAISES: strawberry flavored

CRÈME DE FRAMBOISE : raspberry flavored

CRÈME DE MENTHE: mint flavored

CRÈME DE MOKA: coffee flavored

CRÈME DE NOYAUX: pink almond-flavored



VIII. OTHER

Bubbly Water

Club soda: soda water, carbonated water

Tonic water: soda water flavored with fruit extracts, sugar, and a bit of quinine
 (*quinine is an alkaloid—a bitter, basic substance helpful in calming the system)

Seltzer: soda water with sodium bicarbonate, very slightly salty

Sparkling mineral water: purified soda water (e.g. Perrier, San Pellegrino, etc.)

LOWBALLS

***FOR ALL DRINKS: It is best to serve a cocktail as cold as possible. If ice is required in a cocktail, put in enough ice to keep the contents cold. If there is too little ice, the ingredients will melt the ice instead.

Lowballs primarily consist of liquor served “on the rocks” sometimes with or without a mixer- usually a shot to shot ratio. They are distinctively more potent than the average highball drink.



TECHNIQUE:

- Pour in a one-to-one ratio over ice (alcohol first)
- STIR
- Serve in a LOW BALL GLASS
- NO GARNISH unless noted.

Black Russian

Vodka
Kahlua

Brave Bull

Tequila
Kahlua
GARNISH with a lemon twist

Dirty Mother

Brandy
Kahlua

Godmother

Vodka
Amaretto

Godfather

Scotch
Amaretto

French Connection

Brandy
Amaretto

Rusty Nail

Scotch
Drambuie



“Ku Ku Kana” © 2001 Josh “Shag” Agle

Russian Turkey

Vodka
Cranberry Juice

Tootsie Roll

Vodka
Crème de Cacao

Brandy Stinger

Brandy
Crème de Menthe

Vodka Stinger

Vodka
White Crème de Menthe

Other Stingers

Use any other liquor with Crème de Menthe
and call the drink by the name of the liquor, e.g. “Tequila Stinger”

Jellybean

Brandy
Anisette
ADD a few drops of Grenadine

Sweet Cream

Kahlua
Bailey’s Irish Cream

Mudslide / Orgasm

Vodka (use premium vodka otherwise Bailey’s might curdle)
Kahlua
Bailey’s Irish Cream

IRA Cocktail

Jameson’s Irish Whiskey
Bailey’s Irish Cream

Silk Panties

Vodka
Peach Schnapps

WHISK(E)Y, SCOTCH AND BOURBON LOWBALLS



TECHNIQUE:

- Pour a shot of Whiskey, Scotch, or Bourbon
- SPLASH of a mixer
- STIR
- Serve in a LOWBALL GLASS with ice

Old Fashioned

MUDDLE ½ teaspoon bar sugar with
a few drops of Angostura Bitters (saturate sugar) and
Club soda (just enough to dissolve the bar sugar)
2 oz Bourbon/ Blended Whiskey
GARNISH with a cherry and orange slice

Whiskey and Ginger

1 shot Whiskey
SPLASH with Ginger Ale
GARNISH with a lemon twist

V.O. and Water

1 shot Seagram's V.O.
SPLASH of water
GARNISH with a lemon twist

Seven and Seven

1 shot Seagrams 7
SPLASH of 7-Up
GARNISH with a lemon twist

Scotch and Water

1 shot scotch
SPLASH of water

Scotch and Soda

1 shot scotch
SPLASH of soda

Bourbon and Water

1 shot bourbon
SPLASH of water

Bourbon and Soda

1 shot bourbon
SPLASH of soda



HIGHBALLS

Highballs usually consist of one liquor and at least one mixer, such as soda or juice. In a highball, it is usually the mixer that determines the overall flavor of the drink. The most important thing to remember about a highball drink is the proportion of liquor to mixer, such that the ratio is usually a shot of liquor and filled with mixer, or approximately 1:4 no matter the size of the glass. It is important to note that sometimes customers will request drinks based on their ingredients rather than on their names. (People often do not know or cannot remember the official name). So be aware that they may use the *call* and premium brand names to determine what they want. (i.e. a “Tanqueray” and tonic, or a Cape Codder will be ordered merely as a vodka with cranberry and a twist of lime, etc.)

TECHNIQUE:



Pour one shot of liquor and fill with mixer

STIR

Serve in a HIGHBALL GLASS with ice

** All drinks filled with tonic will be garnished with a lime.

GIN

GIN AND TONIC

1 shot gin

FILL with tonic

GARNISH with a lime

ORANGE BLOSSOM

1 shot gin

FILL with orange juice

GARNISH with an orange

VODKA

VODKA TONIC

1 shot vodka

FILL with tonic

GARNISH with a lime

SCREWDRIVER

1 shot vodka

FILL with orange juice

NO garnish

CAPE COD OR CAPE CODDER

1 shot vodka

½ oz of lime juice

FILL with cranberry juice

GARNISH with a lime



GREYHOUND

1 shot vodka
FILL with grapefruit juice
NO garnish

SALTY DOG (can be made with gin)

1 shot vodka
FILL with grapefruit juice
SERVE with salted rim
NO garnish

SEA BREEZE

1 shot vodka
FILL with grapefruit juice
COLOR with cranberry juice
GARNISH with lime

HAWAIIAN SEA BREEZE (Also see Rum recipe)

1 shot vodka
FILL with pineapple juice
COLOR with cranberry juice
NO garnish

MADRAS

1 shot vodka
FILL with equal parts cranberry and orange juice
NO garnish

TRANSFUSION

1 shot vodka
FILL with grape juice
SPLASH of ginger ale
NO garnish

BLOODY MARY

1 shot vodka
3 oz tomato juice
DASH any one or combination of following ingredients:
*Lemon juice *Tabasco *Worcestershire sauce
*Black pepper *Rose's lime juice *salt

GARNISH with lime (and celery stick)

*Alternative: use 1 part Vodka to 3 parts Bloody Mary Mix



"Tunga Toa" © 2001 Josh "Shag" Agle

RUM

Cuba Libre/ Rum and Coke

1 shot rum
FILL with coke
GARNISH with a lime

Rum and Tonic

1 shot rum
FILL with tonic
GARNISH with a lime

Rumble

1 shot dark rum
FILL with orange juice
NO garnish

Rum and Pineapple

1 shot dark rum
FILL with pineapple juice
NO garnish

Hawaiian Sea Breeze (Also see Vodka recipe)

1 shot dark rum
FILL with pineapple juice
COLOR with cranberry
NO garnish

Malibu Bay Breeze

1.5 oz Malibu rum
FILL with equal parts cranberry and pineapple juice
NO garnish



TEQUILA

Tequila Sunrise

1 shot Tequila
FILL with orange juice
COLOR with a few drops of grenadine
GARNISH with orange

Tequila Sunset

1 shot tequila
FILL with orange juice
COLOR with a few drops of Creme de Cassis
GARNISH with orange

Bloody Maria (Bloody Mary with Tequila instead of Vodka)

1 shot tequila
FILL with tomato juice
ADD any one or combination of following ingredients:
* Tabasco sauce * horseradish * black pepper
* Rose's lime juice * lemon juice * salt
* Worcestershire sauce
GARNISH with lime and celery stick
Alternative: Use 1:3 Tequila: Bloody Mary Mix without other ingredients

Mexicola

2 oz Tequila
½ oz Rose's Lime Juice
SPLASH Coca-Cola
GARNISH with lime



COMBINATION HIGHBALLS

Melonball

1 oz vodka
½ oz Midori
FILL orange juice

Pearl Harbor

1 oz vodka
½ oz Midori
FILL pineapple juice

Harvey Wallbanger

1 oz vodka
FILL with orange juice
FLOAT ½ oz Galliano

Sloe Screw

1 oz vodka
½ oz sloe gin
FILL orange juice

Sloe Comfortable Screw

1 oz vodka
½ oz sloe gin
½ oz Southern Comfort
FILL orange juice

Sloe Comfortable Screw Up Against the Wall

½ oz vodka
½ oz sloe gin
½ oz Southern Comfort
FILL with orange juice
FLOAT ½ oz Galliano

Fuzzy Navel

1 shot peach schnapps
FILL with orange juice
GARNISH orange slice



"Princess Midori" © 2001 Josh "Shag" Agle

Hairy Navel

1 oz vodka
½ oz peach schnapps
FILL orange juice
GARNISH orange

Sex on the Beach #1

1 oz vodka
1 oz peach schnapps
FILL with equal cranberry juice and orange juice (sub: grapefruit or pineapple)
GARNISH cherry

Sex on the Beach #2 (See Shooters)

1 oz vodka
½ oz Midori
½ oz raspberry liqueur (Chambord)
FILL pineapple juice

Woo Woo

1 oz peach schnapps
½ oz vodka
FILL cranberry juice

California Rootbeer

1 oz Kahlua
1 oz Galliano
FILL with club soda
SPLASH coke
SPLASH beer (optional)

Presbyterian

2 oz bourbon
FILL with equal parts club soda and ginger ale
GARNISH with a lemon twist

Hawaiian Punch

1 oz Southern Comfort
½ oz Sloe Gin
½ oz Amaretto
FILL with pineapple juice

Mint Julep

MUDDLE 10-15 fresh mint leaves (approx 2 sprigs) with
1 tsp sugar and
1 Tbsp. water in bottom of glass until sugar is dissolved
ADD ice
FILL 2 oz bourbon
GARNISH mint sprigs

Mojito

MUDDLE 10-15 fresh mint leaves (approx 2 sprigs) with
1 tsp sugar and
1 Tbsp. lemon juice in bottom of glass until sugar is dissolved
ADD ice
FILL with 2 oz light rum
SPLASH club soda
STIR. GARNISH a mint sprig and a lime, and/or a sugarcane stick.

Caipirinha “Brazil’s drink of farmers” (ka-purr-in-ya)

MUDDLE 1 medium lime cut into 8 wedges, peel side down with
1 tsp sugar in bottom of chilled glass
ADD ice
FILL with 2 oz cachaça *a sweet Brazilian brandy
STIR
GARNISH with lime wedges and/or sugarcane sticks
*Tropical fruit juices may also be added (e.g. mango, passion fruit, etc.)

Green Monster

2 oz Blue Curaçao
FILL with orange juice
ADD a few drops of grenadine

Shady Lady

1 oz Tequila
1 oz Midori
FILL grapefruit juice



“Mr. Blue” © 2001 Josh “Shag” Agle



MARTINIS + MARTINI TECHNIQUE

You can no more keep a martini in the refrigerator than you can keep a kiss there. The proper union of gin and vermouth is a great and sudden glory; it is one of the happiest marriages on earth and one of the shortest-lived. —Bernard De Voto, American Critic

BASIC TECHNIQUE:

- All drinks are served in a chilled martini glass. Prepare glass before making the martini by filling the glass to the rim with ice and cold water. Set the glass aside to chill while making the drink.
- Pour ingredients into master glass with ice.
- SHAKE for 8-10 seconds. Although Martinis were originally served stirred, mostly everyone prefers them shaken now (think: James Bond).
- Pour the ice and water out of the cocktail glass by holding onto the stem of the glass (as to not warm the drink with your hands)
- STRAIN the drink into the chilled MARTINI glass.
- GARNISH.

**Martinis can also be served on the rocks, but the ice will make it a more diluted drink

THE “IN AND OUT”:

- Many people like to have their martinis extra DRY (the drier the martini, the less vermouth).
- To make a super-dry martini, first pour the vermouth into the master glass, swirl it around, and then pour it out. Proceed to make the martini.
- Note: these recipes are the standard measurements, but since cocktail glasses come in all shapes and sizes, you may need to increase the gin (and ever so slightly the vermouth) to fill larger glasses.

Classic Martini

2 oz gin

1 tsp dry vermouth

SHAKE. STRAIN into a chilled martini glass.

GARNISH with an odd number of olives or a lemon twist.

the drier the martini, the less vermouth

Dry Martini:

2 oz gin

³/₄ tsp dry vermouth

Extra Dry Martini:

2 oz gin

¹/₂ tsp dry vermouth

Sweet Martini

2 oz gin

1 tsp sweet vermouth

SHAKE. STRAIN into a chilled martini glass.

GARNISH cherry

Vodka Martini (substitute vodka for gin) also known as a “**Vodkatini**”

2 oz vodka

1 tsp dry vermouth

SHAKE. STRAIN into a chilled martini glass.

GARNISH with an odd number of olives or a lemon twist

Perfect Martini

2 oz gin

equal portions of dry and sweet vermouth (1/2 tsp. Each)

SHAKE. STRAIN into a chilled martini glass.

GARNISH cherry

Dirty Martini

2 oz gin (or vodka)

1 tsp dry vermouth

2 tsp olive brine

SHAKE. STRAIN into a chilled martini glass

GARNISH with an olive

Gibson (a martini garnished with a pearl onion)

2 oz gin

1½ tsp dry vermouth

SHAKE. STRAIN into a chilled martini glass.

GARNISH with a pearl onion.



“The End” © 2002 Josh “Shag” Agle

MARTINI VARIATIONS

Most flavored liqueurs can be combined with Vodka and completed with a compatible garnish to make a specialized martini. (2 oz Vodka + Liqueur)

Apple Martini: ½ oz Apple Schnapps with a splash of Cointreau and lime GARNISH cherry

Bellini Martini: 1½ oz peach schnapps and peach nectar, GARNISH lemon peel

Chocolate Martini: 1 oz Dark Crème de Cacao, GARNISH with a mint sprig

Emerald Martini: 1½ oz Midori GARNISH a lemon twist

Pear Martini: 1oz Pear Brandy with a dash of Pear juice

Peppermint Martini: 1oz Crème de Menthe GARNISH with a mint sprig

Raspberry Martini: 1½ oz Chambord GARNISH with a raspberry

Sapphire Martini: 1½ oz Blue Curacao GARNISH with a lemon twist

MARTINI-LIKE COCKTAILS



TECHNIQUE:

- ADD ingredients
- SHAKE or STIR in master glass with ice.
- STRAIN into chilled COCKTAIL/ MARTINI glass
- No ice
- GARNISH

Manhattan

2 oz Whiskey (straight or blended)
1 tsp. sweet vermouth
DASH Angostura bitters
SHAKE. STRAIN into chilled martini glass.
GARNISH with a cherry.

Perfect Manhattan (equal amounts of dry and sweet vermouth)

2 oz Whiskey (straight or blended)
½ tsp. dry vermouth
½ tsp. sweet vermouth
SHAKE Angostura bitters
STIR. STRAIN into chilled martini glass.
GARNISH with a cherry.

Rob Roy

2 oz scotch
1 tsp sweet vermouth
a few drops of Angostura bitters
SHAKE. STRAIN into chilled martini glass.
GARNISH with a cherry.

SHAKEN COCKTAILS



TECHNIQUE:

- ADD ingredients
- SHAKE in master glass with ice.
- STRAIN into LOWBALL/ HIGHBALL GLASS with ice.
- GARNISH

COLLINS DRINKS

Tom Collins

2 oz gin
½ oz lemon juice
1 teaspoon of sugar
SHAKE and STRAIN into COLLINS glass
SPLASH club soda
GARNISH with a cherry

* Collins mix can substitute lemon juice, sugar and club soda- don't shake Collins mix.

Never mix more than 2 cocktails in a single shaker.

With easily mixable ingredients, shake for 10 seconds.

For drinks with eggs, syrup, or cream, shake for 20 seconds.

Collins Variations:

Vodka Collins: 2 oz vodka

Rum Collins: 2 oz rum

Colonel Collins: 2 oz bourbon whiskey

John Collins: 2 oz bourbon whiskey, SPLASH ginger ale (instead of club soda)

Gin Fizz: Same thing, different name

Sloe Gin Fizz: 2 oz Sloe Gin

French 75

2 oz cognac
½ oz lemon juice
1 teaspoon of sugar
SHAKE and STRAIN into COLLINS glass
ADD 4 oz champagne
GARNISH with a lemon twist

SOURS

Whiskey Sour

2 oz bourbon

½ oz lemon juice

1 tsp bar sugar

SHAKE and STRAIN into HIGHBALL glass

GARNISH with a cherry and an orange

* Sour mix can substitute lemon juice and sugar (composed of equal proportions of sugar syrup and lemon juice)

Sour Variations:

Ward Eight: 2 oz bourbon, DASH grenadine

New York Sour: 2 oz whiskey, ½ oz lemon juice, 1 tsp. sugar, chilled dry red wine
to FILL, ½ slice lemon

Scotch Sour: 2 oz scotch

Brandy Sour: 2 oz brandy

Vodka Sour: 2 oz vodka

Tequila Sour: 2 oz tequila, GARNISH lime

Rum Sour: 2 oz light rum, ½ oz lime juice, GARNISH lime

Amaretto Sour: 2 oz amaretto, ½ oz lime juice, GARNISH lime

OTHER SHAKEN COCKTAILS

Margarita

1½ oz tequila

½ oz triple sec

1 oz lime juice (sweet: use Rose's Lime juice)

SHAKE and STRAIN into salted LOWBALL glass

GARNISH with a lime

* Margarita mix can substitute Triple Sec and lime juice

Classic Daiquiri

1 shot light rum

½ oz lime juice

1 tsp sugar

SHAKE and STRAIN into frosted (optional) LOWBALL glass

GARNISH with a lime

Acapulco

2 oz light rum (or substitute tequila)
½ oz triple sec
1 oz lime juice
1 tsp sugar
SHAKE and STRAIN into a LOWBALL glass
GARNISH with a mint sprig

Kamikaze (see Shooters)

1 shot vodka
1 oz Triple Sec (**Blue Kamikaze**: use Blue Curacao)
½ oz Rose's lime juice
SHAKE and STRAIN into a LOWBALL glass
GARNISH with a lime

New Yorker

2 oz bourbon
1 oz lime juice
1 tsp sugar
DASH grenadine
SHAKE and STRAIN into a LOWBALL glass
GARNISH with a lemon twist

Mai Tai

1 oz light rum
1 oz dark rum
½ oz Triple Sec
½ oz Orgeat (almond syrup)
½ oz Rose's lime juice
SHAKE and STRAIN into HIGHBALL glass
GARNISH with a cherry

Zombie

1 shot light rum
½ oz dark rum
½ oz Apricot Brandy
½ oz Rose's lime juice
ADD equal orange and pineapple juice
SHAKE and STRAIN into HIGHBALL glass
GARNISH with fruit
FLOAT ½ oz 151-proof rum

Planter's Punch (see highball)

2 oz dark rum
½ oz triple sec
1 oz lime juice
2 tsp sugar
¼ tsp grenadine
FILL orange juice
SHAKE and STRAIN into HIGHBALL glass
GARNISH with orange and a cherry
SPRINKLE with nutmeg

Singapore Sling

2 oz gin
1 oz lemon juice
1 tsp sugar
SHAKE and STRAIN into HIGHBALL glass
ADD a splash of club soda
FLOAT 1 oz Cherry Brandy on top
GARNISH with orange and a cherry

Long Island Iced Tea

½ oz gin
½ oz vodka
½ oz rum
½ oz tequila
½ oz triple sec
1 tsp bar sugar
SHAKE and STRAIN into HIGHBALL glass
ADD a splash of coke
GARNISH with lemon or mint leaves

Alabama Slammer (see Shooters)

1 oz Southern Comfort
1 oz Amaretto
½ oz Sloe Gin
½ oz lemon juice
SHAKE and STRAIN into HIGHBALL glass
GARNISH with a cherry

Jack Rose

1 shot Apple Jack Brandy
1 tsp bar sugar
½ oz lemon juice
ADD a few drops of Grenadine
SHAKE, STRAIN into a HIGHBALL glass
GARNISH with a cherry

Between the Sheets

1 oz light rum
1 oz brandy
1 oz triple sec
1 tsp bar sugar
1 oz lemon juice
SHAKE, STRAIN into a HIGHBALL glass
GARNISH with lemon or lime twist

Knock Out

$\frac{3}{4}$ oz gin
 $\frac{3}{4}$ oz dry vermouth
 $\frac{1}{2}$ oz Pernod (substitute anise-flavored liqueur)
1 tsp white crème de menthe
SHAKE, STRAIN into a HIGHBALL glass
GARNISH with a cherry

Cosmopolitan

$1\frac{1}{2}$ oz vodka (common with Absolut Citron or Stolichnina Vodka)
 $\frac{1}{2}$ oz Triple Sec (common with Cointreau)
 $\frac{1}{2}$ oz Rose's lime juice
FILL / COLOR with cranberry juice (depends on size of glass)
FROST rim (optional)
SHAKE, STRAIN into a MARTINI glass
GARNISH with a lime twist

Gimlet

2 oz gin
 $\frac{1}{2}$ oz Rose's lime juice
SHAKE, STRAIN into a MARTINI glass
GARNISH with a lime.
FROST rim (optional)

Vodka Gimlet

2 oz vodka
 $\frac{1}{2}$ oz Rose's lime juice
SHAKE, STRAIN into a MARTINI glass
GARNISH with a lime.
FROST rim (optional)

Sidecar

1.5 oz brandy
 $\frac{3}{4}$ oz cointreau
 $\frac{3}{4}$ oz fresh lemon juice
SHAKE, STRAIN into a MARTINI glass; FROST rim (optional)

SHAKEN CREAM DRINKS



TECHNIQUE:

- Shake all ingredients in master glass with ice. (ADD approx 1 oz cream depending on ratio of other ingredients)
- POUR (don't strain) into a LOWBALL GLASS with ice.
- No garnish.

Creamsicle

½ oz Galliano
½ oz Triple Sec
½ oz White Crème de Cacao
½ oz cream
ADD orange juice
SHAKE, POUR

Sombrero

1 shot Kahlua
ADD cream
SHAKE, POUR

Cocaine Lady

1 shot Kahlua
ADD cream
SHAKE, POUR
ADD a splash of Coke

White Russian

1 shot vodka
1 shot Kahlua
ADD cream
SHAKE, POUR

Toasted Almond

1 shot Amaretto
1 shot Kahlua
ADD cream
SHAKE, POUR

Roasted, Toasted Almond (also known as “Hot Shot” and “Orgasm”)

1 shot Amaretto
1 shot Kahlua
1 shot vodka
ADD cream
SHAKE, POUR

Alexander

1 shot gin
1 shot White Crème de cacao
ADD cream
SHAKE, POUR
SPRINKLE with nutmeg

Brandy Alexander

1 shot brandy
1 shot Dark Crème de Cacao
ADD cream
SHAKE, POUR
SPRINKLE with nutmeg

Alexander's Sister

1 shot gin
1 shot white crème de menthe
ADD cream
SHAKE, POUR
SPRINKLE with nutmeg

Girl Scout Cookie

1 shot Kahlua
1 shot Peppermint Schnapps
ADD cream
SHAKE, POUR

Banana Banshee

1 shot Crème de Banane
1 shot White Crème de Cacao
ADD cream
SHAKE, POUR

Dirty Banana

1 shot Creme de Banane
1 shot Kahlua
ADD cream
SHAKE, POUR

Grasshopper

1 shot Green Creme de Menthe
1 shot White Creme de Cacao
ADD cream
SHAKE, POUR

Golden Cadillac

1 shot Galliano
1 shot White Creme de Cacao
ADD cream
SHAKE, POUR

White Lady

2 oz gin
1 oz lemon juice
2 tablespoons sugar
ADD cream
SHAKE, POUR

Pink Lady (A White Lady with a few drops of Grenadine)

2 oz gin
1 oz lemon juice
2 tablespoons of bar sugar
DASH grenadine
ADD cream
SHAKE, POUR

Pink Squirrel

1 shot Amaretto
1 shot White Creme de Cacao
ADD cream
SHAKE, POUR

Mudslide (see Lowballs)

1 shot Vodka
1 shot Kahlua
1 shot Bailey's
ADD cream
SHAKE, POUR



"Mitchum and Belafonte in" © 2000 Josh "Shag" Agle

SHOOTERS / FLOATERS



TECHNIQUE:

- A floater must be layered in order of the liqueur's varying densities (heavy on bottom → light on top).
- FLOAT each layer on top of the next by pouring liqueur over the back of a spoon
- Don't mix.
- SERVE in a pony or shot glass. (approximately 1 ½ oz liquor total.)
- A non-layered shooter can be shaken first and then strained into the glass or made directly in the shot glass.

B-52

Grand Marnier
Kahlua
Bailey's Irish
LAYERED (1:1:1)

B-53

Kahlua
Bailey's Irish
LAYERED (1:1)
SPLASH Frangelico
SPLASH Grand Marnier

After Five

Kahlua
Bailey's Irish Cream
Peppermint Schnapps
LAYERED (1:1:1)

Crispy Critter

Kahlua
Amaretto
Peppermint Schnapps
LAYERED (1:1:1)
Top with Bacardi 151 (optional - light on fire)

Slippery Nipple

Bailey's Irish Cream
Sambuca
LAYERED (1:1)



Buttery Nipple

Bailey's Irish Cream
Butterscotch schnapps
LAYERED (1:1)

Buttery Nipple with a Kiss

Bailey's Irish Cream
Butterscotch schnapps
LAYERED (1:1)
SPLASH cherry liqueur

Sambuca

Sambuca
FLOAT 3-4 coffee beans on surface
Ignite liqueur, roasting coffee beans

Angel's Kiss

Cream
White crème de cacao
Sloe gin
Brandy
LAYERED (1:1:1:1)

Angel's Tit #1

Dark Crème de cacao
Cream
LAYERED (1:1)

Cucaracha

Kahlua
Tequila
LAYERED (1:2)
Ignite tequila and serve with a straw

Brain Hemorrhage

Peach Schnapps (Note: Schnapps goes in first, so cream oozes down for effect)
Bailey's Irish Cream
LAYERED (1:1 :1)
COLOR with grenadine by floating a few drops on top

Layering is not necessary for non-cream beverages. Any of the following can be made in a master glass with ice to make multiple shots. Follow the proportions.

Sex on the Beach (See also Combination High Ball)

Vodka
Peach schnapps
Orange Juice
(1:1:1)

Kamikaze Shooter

Vodka
Triple Sec
Lime Juice
(1:1:1)

Affair

Strawberry Schnapps
Cranberry Juice
Orange Juice
(1:1:1)

Uppercut

¼ oz vodka
¼ oz rum
¼ oz gin
¼ oz tequila
¼ oz triple sec
¼ oz sloe gin
½ oz sour mix
½ oz pineapple juice
Combine all ingredients in Master Glass
SHAKE, STRAIN into SHOT GLASSES



Tequila Shot – in its full glory

Fill glass to rim with Tequila.
Provide salt and lime wedge.
Put pinch of salt on moistened side of hand, lick salt, take shot, use lime as rescue.
Repeat as necessary.

Urine Sample

Galliano
Midori
Vodka
(1:1:1)

FROZEN DRINKS



TECHNIQUE:

- Made with crushed ice—larger ice cubes do not blend well
- Put all ingredients in blender and blend at low for 15-20 seconds.
- Pour into MARGARITA or HURRICANE glass* and serve. (But really, a pint glass will do)
*can substitute any large glass, i.e. HIGHBALL, if needed

Margarita

2 oz tequila
½ oz triple sec
1 oz lime juice
3-4 oz crushed ice
SALT rim
BLEND at low for 15-20 seconds
GARNISH with lime

Piña Colada

1 shot light rum
4 oz pineapple juice (unsweetened)
1 oz creme de coconut (Coco Lopez)
3-4 oz crushed ice
BLEND at low for 15-20 seconds
GARNISH with pineapple

Frozen Daiquiri

1 shot of light rum
1 oz lime juice
1 tsp sugar
3-4 oz crushed ice
BLEND at low for 15-20 seconds
GARNISH with fruit
Serve with FROSTED rim

Cranberry Cooler

1 ½ oz Bourbon
1 ½ oz Cranberry Juice
½ oz Lime Juice
1 tsp. Sugar
3-4 oz crushed ice
BLEND at low for 15-20 seconds
POUR into a Parfait Glass

Fruit Margarita variations

2 oz tequila
½ oz triple sec
1 oz lime juice
2 oz fruit (strawberry, raspberry, peach, etc.)
3-4 oz crushed ice
FROST rim
Blend at low for 15-20 seconds
GARNISH with lime

ICE CREAM DRINKS



TECHNIQUE:

- Do not use ice
- Put all ingredients in blender and blend at low for 15-20 seconds.
- Pour into a COLLINS GLASS and serve.

Creamsicle (also called “Dreamsicle”)

1 shot vodka
1 shot white creme de cacao
1 shot triple sec
3 oz vanilla ice cream
Blend at low for 15-20 seconds
GARNISH with orange

Strawberries Romanoff

1 shot vodka
1½ oz frozen strawberries (for fresh strawberries, add 1 teaspoon sugar)
3 oz Vanilla ice cream
Blend at low for 15-20 seconds
No garnish

Brandy Freeze

1 shot of brandy
1 shot white creme de cacao
3 oz vanilla ice cream
Blend at low for 15-20 seconds

Autumn in New York

1 shot green creme de menthe
1 shot white creme de cacao
3 oz Vanilla ice cream
Blend at low for 15-20 seconds

Frozen Cappuccino

½ oz Bailey’s Irish Cream
½ oz Kahlua
½ oz Frangelico
1 scoop Vanilla Ice Cream
1 dash Light Cream
3-4 oz crushed ice
BLEND at low for 15-20 seconds

COFFEE DRINKS

TECHNIQUE:

- Before pouring the coffee and liquor into the mug, warm the mug by filling it with hot water and letting it sit for 30 seconds. Pour out the hot water.
- Mix liqueur with coffee.
- Top with whipped cream, garnish with a cherry and cinnamon; drip a few drops of the liqueur on top of the whipped cream.

Jamaican Coffee

1 shot Tia Maria
½ oz dark rum

Irish Coffee

1 shot Jameson's Irish Whiskey
1 tsp sugar

Dutch Coffee

1 shot Vandermint

Italian Coffee

1 shot Amaretto
½ oz Sambuca

Spanish Coffee

1 shot Tia Maria
½ oz Kahlua

Mexican Coffee

1 shot Kahlua
½ oz Tequila

Bailey's and Coffee

1 shot Bailey's Irish Cream

Café Amaretto

1 shot Amaretto
½ oz Brandy (optional)

Café Royale

½ oz Brandy
1 sugar cube
½ oz cream (optional)
(soak sugar cube in brandy in a spoon over coffee; ignite; stir; layer with cream)



WINE

BASICS

RED WINE

- Is generally served with red meats (e.g. lamb, beef, etc.) and tomato based pasta sauces. Turkey can also be served with red wine as it is considered gamey and strongly flavored enough to be complemented with red wine. Pork is technically complemented with red wine.
- Is generally served with these dishes because red meat and tomato based pasta sauces are richer and thicker and red wine has a more full-bodied and filling taste. In order to complement a stronger taste, red wine is generally the more acceptable wine.
- Is served at ROOM TEMPERATURE (65 degrees)
- **Common Types**
 1. Beaujolais (this usually tastes better chilled)
 2. Cabernet Sauvignon
 3. Chianti
 4. Merlot
 5. Pinot Noir
 6. Red Bordeaux
 7. Red Burgundy
 8. Shiraz (Australian name)
 9. Zinfandel

WHITE WINE

- In general, it is served with any of the lighter tasting dishes, including fish, poultry, vegetarian dishes and 'white' pasta sauces.
- Because white wine is cold, it is also lighter and less filling and does not overpower a less flavorful dish.
- Both white wine and ROSE wines are served CHILLED
- **Common Types**
 1. Blanc du Blanc
 2. Chablis
 3. Chenin Blanc
 4. Chardonnay
 5. Pinot Grigio/ Pinot Gris (Italian and French names)

6. Riesling
7. Rose
8. Sauvignon Blanc
9. Vouvray
10. White Bourdeaux
11. White Burgundy
12. White Zinfandel (California)

FORTIFIED WINES

- Fortified wines are wines to which distilled spirits (generally grape brandy) are added to increase body and stop the fermentation process
- Typically, fortified wines are sweet.
- The drier fortified wines can be used as aperitifs (light drinks taken before lunch or dinner), and the sweeter ones as dessert wines.

Common types

SHERRY: has the broadest spectrum of aroma and taste.

- FINOS and MANZANILLAS should be completely dry and can be especially yeasty, doughy, or taste slightly of under ripe fruit
- MANZANILLAS have a nutty flavor
- AMONTILLADOS are typically nutty yet dry
- OLOROSO sherry has a higher alcohol content and a nutty/raisin flavor

PORT: taste is concentrated, moderately sweet and plum-like when it is “right”

- VINTAGE ports are the best and most expensive
- TAWNY and RUBY ports are of lesser quality

MADEIRA: heated for a minimum of 90 days and aged for years in wooden casks kept in warm conditions, madeiras have a slightly bitter, burned-caramel flavor.

AROMATIZED WINES

- Wine based alcoholic beverages flavored with herbs and spices (e.g. Vermouth)

Whenever in doubt, ASK!!! Wine is getting very fashionable, and more and more people are breaking the rules when it comes to drinking wine. Obviously, if all you see is reds, there will be no question as to what you will be pouring. Ask the host/hostess if they would like you to serve any wines given to them by guests (generally they will say no). Many times a host/hostess will choose their own wine to complement the dishes they are serving.

WINE TECHNIQUE

Opening Wine

1. Using a sharp knife or a special foil cutter, cut through the capsule about ¼ inch below the bottle lip and remove the capsule. (It is best to hold the bottle with the neck away from you and turn the bottle, not the knife, to prevent any mishaps)
2. Wipe the rim of the bottle and the top of the cork with a clean damp towel to remove any residue.
3. Using a corkscrew, position the screw in the center of the cork. While gently pressing downward, twist the screw clockwise into the cork as far as it will go. (This reduces the possibility of any cork breaking and falling into the wine, as well as keeping the cork intact.)
4. Gently ease the cork out of the bottle.

**There are now more advanced cork removers used in many private homes. A popular one is the lever pull, commonly called the “Connoisseur/Rabbit Wine Opener” that removes a cork in one swift motion.

- *Sometimes the cork of an older wine may crumble or break when opening. Proceed slowly and avoid pushing fragments of the cork into the wine. An old sommelier (wine steward) trick is to use two corkscrews pointed at slightly opposite angles to remove a damaged cork. Work in the corkscrews so they meet at the bottom and slowly remove the cork. Decant any cork pieces that may have fallen in.*
- *It is a good habit to check the cork bottom for moisture- a sign that wine has been properly stored on its side. IF the cork is moldy or crumbly, or if the wine has a particularly sour aroma, this signals deterioration or previous exposure. In either of these cases, check with the host or do not serve the wine.*
- Once you open the wine, be sure that there is no sediment (from the cork pieces, etc.) floating on the top. If there is, decant a little bit, gently, just enough to get rid of the cork pieces. If you must decant, do so out of view of the guests and the host/hostess. Also, if there is sediment on the rim or inside of the bottle, use a lightly moistened paper towel and gently wipe the inside of the bottle to lift off the cork particles.
- *Open the minimum bottles of wine that are needed. Opening too many wines will lead to ruining the character of the wine as it usually gets old and loses taste.*
- Keep enough corks for all of the opened bottles of wine that are still being served.

Judging wine criteria:

1. **color** – the deeper the color, the fuller the flavor
2. **aroma** - the scent of a wine. The aroma of red wine is enriched by contact with the air, therefore wine is swirled in the glass to increase contact with the air.
3. **taste** – does it roll off your tongue? How long does the taste last? Does it slip down your throat easily or does it stick on the tongue? Is it full bodied in flavor? Heavy? Light?



“Trumpet Solo” © 2002 Josh “Shag” Agle

Presenting Wine

- *If it is a rather formal affair, you may be required to present the wine to the host/ess. In this case, bring the bottle of wine out to the host/ess and let her see the bottle. Open the wine in front of the host/ess (this takes practice). Then simply pour out a small amount of wine into the wine glass, and present it to the host/hostess to sample.*
- After the host/ess has sampled the wine, proceed pouring wine for the guests in the correct order: women first, then men, then the hostess, then the host.

Pouring Wine

- *TIP: If it a wine and cheese type event, where people are standing around drinking their wine, walk around refilling glasses. If there are two colors of wine, hold a red bottle in one hand and a white bottle in the other and circulate the party. It keeps you busy, prevents crashes at the bar later for refills and makes the host/hostess look good.*
- *NEVER pour into a single glass wine from two bottles, even if the bottles are the same year and produced by the same company. If there is a little bit left, rather than combine the contents, put it aside and pour from a new bottle.*
- **IF YOU ARE POURING WINE AT A TABLE:**
 - *Women should be served first, then the men, then the hostess, and finally the host.*
 - *It is proper to pour from the guest’s RIGHT*
 - *Do not pick up a glass to pour; it should remain on the table.*
 - *A red wine glass should be filled ½ to 2/3 full.*
 - *White wine glasses should be filled up to an inch below the rim*
 - *Wine glasses can range in size so keep in mind is that the average serving of wine should be around 4-6 ounces. Pour accordingly.*
 - *At the end of every pour, twist upwards to prevent liquid from dribbling down.*
 - *If you are pouring a wine that has been chilling in an ice bucket, wrap it with a nice-looking towel/cloth to soak up the condensation and any liquid.*

Storing Wine

- store in a cool, dry place, preferably on a wine rack
- store on side so cork remains moist
- once opened, wine only stays for a few days (white should be refrigerated)



WINE TERMINOLOGY



aroma: Usually refers to the particular scent of the grape in the wine. Commonly means the wine's total smell, including changes that occurred from oak aging or in the bottle.

body: the density or consistency of a wine; the weight of the wine in the mouth and on the palate. Commonly referred to as full-, medium- or light-bodied.

bouquet: the aroma of fermented wine, often the first indicator of a wine's quality during a tasting. (Most appropriate for mature wines that have developed complex flavors beyond basic young fruit and oak aromas.)

decant: (v) To pour bottled wine carefully into a larger vessel, e.g. a glass decanter used for the purpose of leaving any accumulated sediment behind. Decanting also lets a wine breathe, and almost always pertains to red wine.

dry: description of a wine produced specifically to possess little or no sweetness, whereby the sugars have been almost totally fermented. **Dry wines are served before the sweet ones.**

fruity: a wine whose character has developed from fully ripened grapes, in which the aroma and flavor are recognizable.

mise en bouteille: French term which literally means 'put in bottle'. When these words appear on a label they are vintages sometimes followed by a name referring to a wine produced and bottled at the property where the grapes are grown.

room temperature: the temperature at which red wines are usually served (65 degrees)

sediment: (in red wines) the deposit or residue that can accumulate in the bottle during the aging process. Not considered a negative quality, and can be separated from a well-aged wine by decanting.

sweet- refers to the presence of residual sugar, occurring when all of the grape sugar is not completely converted to alcohol.

vintage: indicates the season and the year in which the grapes were grown and the wine was made. French law ensures that only true vintage dates are mentioned on bottles of wine

COMMON WINE REGIONS OF FRANCE

1. Bordeaux
2. Champagne
3. Côtes de Rhône
4. Côtes de Provence
5. Val-de-Loire
6. Alsace
7. Savoy
8. Bourgogne
9. Languedoc-Roussillon



CHAMPAGNE

- *Do not open a bottle of champagne until it is ready to be served.*
- Champagne must be served very cold--keep it on ice.
- Champagne is labeled according to its sweetness level (Brut, Extra Dry, Demi Sec, Doux)

Opening a Bottle of Champagne:

1. Wrap a towel around a well-chilled bottle
2. With the mouth of the bottle pointed away from people and breakable objects, carefully remove the foil and undo the wire over the cork.
3. Holding the cork in one hand and the rest of the bottle in the other, slowly turn the CORK of the bottle, not the bottle itself.
4. Pressing down on the cork, use your thumb to gently ease the cork away from the bottle and reduce the sudden release (or famous POP) of the cork.
5. When opening a bottle of sparkling wine or champagne, try for as little sound as possible.
6. When pouring, pour at a 45 degree angle VERY SLOWLY along the side of the glass to reduce the loss of carbonation.

COMMON CHAMPAGNE BRANDS

- Dom Perignon
- Krug
- Moet & Chandon
- Perrier-Jouet
- Mumm
- Pommery
- Veuve Clicquot
- Taittinger

Note: Champagne only refers to sparkling white wine made in the renowned wine region of Champagne, in Northeastern France. Anything else is just sparkling white wine. In Italy, it's called Prosecco.



WINE AND CHAMPAGNE RECIPES

TECHNIQUE:

- Pour non-alcohol ingredients into glass first
- Add wine or champagne last

Champagne is, in fact, only made in the Champagne region of. Anything else is just sparkling white wine.

Wine Cooler

3 oz white wine (can also use rose, but most commonly white)
1 oz gingerale
SERVE in a highball or Collins glass
Ice optional

Spritzer

3 oz white wine
1 oz club soda
SERVE in a highball or Collins glass
GARNISH with a lemon twist
Ice optional

Kir

3 oz white wine
SPLASH Crème de Cassis – POUR in first
SERVE in a white wine glass
GARNISH with a lemon twist
Ice optional

Kir Royale

4-6 oz Champagne
SPLASH of crème de Cassis – POUR in first
SERVE in champagne glass
NO ice

Mimosa

4-6 oz Champagne
3 oz Orange Juice
SERVE in chilled champagne glass
NO ice

Bellini

4-6 oz Champagne
3 oz Peach nectar (or use a pureed fresh peach)
SPLASH peach brandy (optional)
SERVE in chilled champagne glass
NO ice



PUNCH

Sangria

A wine or champagne fruit punch (Serves 12)

Sample Recipe: (Sangria can be made in many variations.)

2 bottles wine (red, white, or champagne)	2 cups club soda
6 oz Triple Sec	1 orange, sliced
6 oz Orange Juice	1 lemon, sliced
3 oz Lemon or lime juice	(with champagne, add 15 green grapes; with white wine, use peach slices instead of citrus)
3 oz Brandy (optional)	
½ cup sugar	

Pour first 5 ingredients into punch bowl; stir in sugar to taste; cover and refrigerate for at least 2 hours; stir in club soda, fruit slices, and ice just before serving. (With champagne, also add just before serving.)

Melon Ball Punch

1 bottle Midori
2 quarts orange juice
12 oz vodka
32 oz club soda

Pour above over a block of ice in a large punch bowl. Chill. Serves 15-20 people

Sterling Lemon Punch

40 oz vodka
13 oz Peach Schnapps
3 cups lemon juice
1/2 cup fine sugar
3 bottles (26 oz) ginger ale

Mix first four ingredients in punch bowl. Add a block of ice and top with ginger ale poured in slowly to retain fizz. Add thin slices of lemon floating on top. Makes 50 servings

Barbados Bowl

8 medium-size ripe bananas
1 cup lime juice
1 cup sugar
1 fifth light rum
8 oz 151-proof rum
1 quart plus 12 oz pineapple juice
12 oz mango nectar
2 limes, sliced

Chill all the ingredients except bananas. Cut 6 bananas into thin slices and blend with lime juice and sugar. Blend until smooth. Pour into punch bowl with remaining ingredients. Let mixture ripen in refrigerator 1 hour before serving. Float additional bananas and lime slices on punch.



BEER



Ale: A general term for a “top fermented” beer, indicating that the beer has been fermented at higher temperatures for a shorter time than a lager. As a result, the beer has a fruity character, particularly the aromas of apple, pear, pineapple, grass, hay, plum, and/or prune, with varying strengths and ranging from honey to reddish/brown to black in color. (Ale variations: Everything with ale in the name (pale ale, amber ale, etc.), porters, stouts, Belgian specialty beers, wheat beers and many German specialty beers.

Beer: Any fermented drink made primarily from grain and hops.

Cider: A fermented apple juice often made sparkling by carbonation or fermentation with the natural yeast of the apples. Although not a wine, which is fermented grapes, cider is also not a beer, which is fermented with added yeast.

Hops: A spice used to season beer providing its aroma, bitterness, and taste, as well as acting as a preservative.

Lager: A general term for a “bottom fermented” beer, indicating that the beer has been fermented at lower temperatures for a longer time than other styles. As a result, the beer usually appears golden or dark with a distinctively clean and sharp character. (Lager variations: Pilseners, bocks and doppelbocks, Maerzens/Oktobersfest, Dortmunders and a few other styles found mostly in Germany.)

*Similar to white wines, lagers tend to be light and crisp on the palate, while ales tend to be more complex, diverse, and fruity with a fuller body similar to the characteristics of red wine.

- peak beer taste is around 50-55 degrees Fahrenheit, but most prefer ICE COLD
- When pouring, tip the glass at a 45 degree angle and pour down the side of the glass to minimize the loss of carbonation and excessive “head”. When the glass is ½ to 2/3 full, tip back up and finish pouring. (This technique also goes for champagne)
- Beer can be served in beer steins, pilsner or pint glasses.
- It is important to be familiar with what types of beer you have. Most people prefer to have a choice of beers. The easiest thing to do is to have a sample set out on your bar of the different beer options, while nearby, you have beer chilling in ice that you can pull out, pop the top, pour and serve.

Common Beer Brand

DOMESTIC

Budweiser
Coors
Michelob
Miller

O'Douls (non-alcoholic)
Rolling Rock
Samuel Adams
Sierra Nevada

IMPORTED

Amstel –Holland
Bass –England
Beck's –Germany
Carlsberg –Denmark
Corona –Mexico (serve with a lime)
Desperados** - France
Duvel –Belgium
Foster's –Australia
Guinness –England/ Ireland
Harp –Ireland

Heineken –Holland
Jockey Club - Canada
LaBatt Blue – Canada
Leffe - Belgium
Molson - Canada
Newcastle –England
Red Stripe –Jamaica
Sapporo –Japan
St. Pauli's Girl –Germany
Tsing-ao –Chi

***The only beer made with Tequila. Only available in Europe.*

BEER RECIPES

Black and Tan

Light-colored beer (e.g. Bass ale/ Harp lager)

Dark colored beer* (e.g. Guinness stout) *This must be a draft in order to float properly. Guinness is bottled especially with a draft mechanism.

Hold glass at an angle and fill halfway with light colored beer

FLOAT dark colored beer (or slowly pour letting it hit the side of the glass first)

SERVE in a pint glass

Black Velvet

Guinness stout

Champagne

Hold glass at an angle and fill halfway with champagne

FLOAT Guinness (or slowly pour letting it hit the side of the glass first)

SERVE in a pint glass

Bloody Beer

FILL Ale or light lager

2 oz Spicy tomato juice

SERVE in a pint glass

Irish Car Bomb

FILL Guinness

1 shot Bailey's Irish Cream and Jameson's Irish Whiskey)

SERVE in a pint glass

SAKE

A tradition in Japan for thousands of years, sake is a unique but versatile type of alcohol. Made from fermented rice (it is sometimes referred to as “rice wine” in England), it can be served at warm, room temperature, or chilled. Generally, sake is NOT aged because most favor a fresher flavor in the product. After opening a bottle, it is best to consume it within two or three hours, after which it can be stored in the refrigerator for up to two days.

POPULAR SAKE RECIPES:

East-West

- 2 oz sake
- 2 dashes Angostura bitters
- Iced cranberry juice cocktail
- 1 slice lemon
- Serve with 3-4 large ice cubes in a HIGHBALL glass



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Molokai

- 1 ½ oz sake
- 1 oz cranberry liqueur
- 2 oz orange juice
- 1 slice orange
- Serve in a HIGHBALL glass

Sake Sunrise

- 1 oz sake
- 1 oz California brandy
- Chilled grapefruit juice
- 1 tsp. grenadine
- Serve in a HIGHBALL glass

PARTY HELPING



"Corn Flake Connoisseur" © 2000 Josh "Shag" Agle

PASSING HORS D'OEUVRES

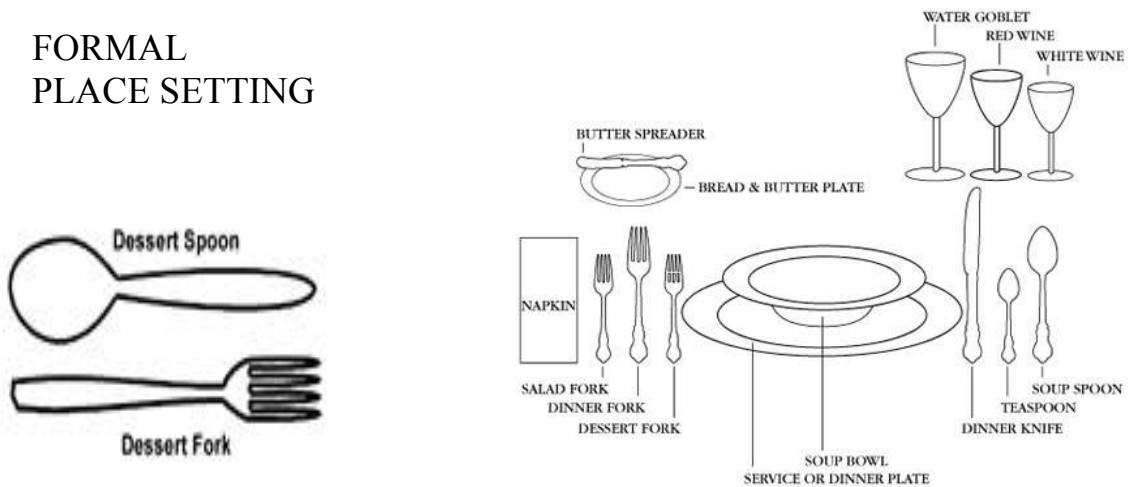
- When arranging a tray, ask if there are doilies, parsley, lettuce, or other garnishes to make the platter and food look attractive. Be aesthetic and creative.
- Never touch food with your bare hands. If necessary, handle food out of view of guests and in the most professional manner.
- Do not heap all the food onto a tray at one time. Make it presentable and accessible for a guest to casually consume.
- If there is a limited supply of food per guest, distribute the servings as best as possible.
- ALWAYS carry napkins with you. It is usually best to carry the tray of hors d'oeuvres with one hand and napkins in the other. If you cannot carry it with one hand, place the napkins on the tray in an accessible and presentable position.
- Never pass a tray that has only one hors d'oeuvre left.
- Always try to know what is in the food that you are passing because some people may have food allergies, religious prohibitions, or be vegetarian or vegan.
 - * Know what contains meat, seafood, nuts, or dairy products.*

PLACE SETTINGS

In general, place settings can range from the informal to the very formal. However, some things to keep in mind as you set the table are:

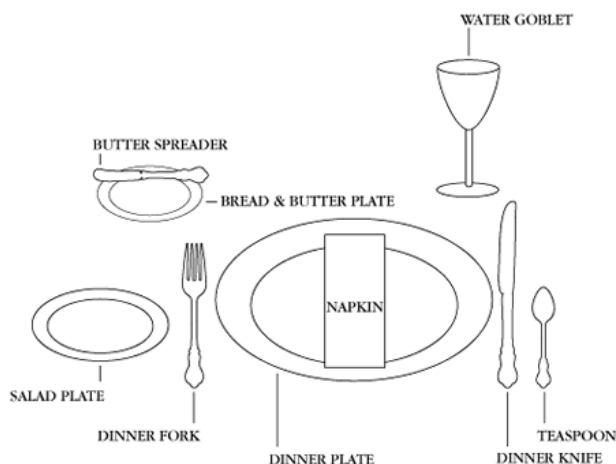
- A place setting is generally 24 inches from side to side, or elbow to elbow.
- Forks are placed to the left of the plate, while knives and spoons are placed on the right.
- Utensils in a place setting work from the outside-in. That is, the first utensils to be used would be placed furthest away from the plate.
- Knives should be placed so that the blade faces in, or toward the plate
- The amount and types of cutlery available can range, but keep the above guidelines in mind when setting the table
- **SERVICE PLATES:** These refer to the plate/place setting that are set out originally but will not be used for the meal. If a host/hostess has a large table or fewer guests than places at the table, service plates are used to make the table look more attractive before the guests sit down to dinner. Prior to the first course, these settings should be cleared away.

FORMAL PLACE SETTING



* can also place dessert
fork and spoon above
dinner plate like so:

INFORMAL PLACE SETTING



- Sometimes the host/hostess will want place cards on the table denoting seat placement. Also, flowers and other festive decorations may be placed on the center of the table as a centerpiece. Try to make a pretty arrangement. The host/hostess may have candles to light as well.
- Ask the host/hostess when he/she wants the water poured into the glasses. Some may not even have water glasses and you may have to simply give water at the request of the guest. Usually it is best to fill the glasses with water right before people sit down to eat so that the water remains cold.

SERVING TECHNIQUES

- Food is always served from the LEFT, and cleared from the RIGHT
- Women are served first, then men.
- Serving mostly applies to the courses after the food that was set out on the table beforehand. Salads, appetizers, and breads are often set out or “plated” before the guests are seated.
- When transitioning from one course to the next, clear away all of the dishes and cutlery that have been used and will not be used later. Verify with the host/hostess which utensils will be used again because you do not want to clear anything that will be needed later.
- Usually things that can be cleared are soup and appetizer bowls/plates before the main course, and dinner plates and cutlery before serving dessert.
- Sometimes the host/hostess will only have one set of small forks that will need to be used for both salad and dessert. In this case, remove the forks when clearing the appetizer dishes, and while the guests are eating the main course wash the small forks and dry them in time for dessert.



SERVING STYLES

"Duck" © 2002 Josh "Shag" Agle

FRENCH SERVICE

- This is the most formal of the serving styles. Move around the table with each course on a platter and serve it directly onto each guest's plate.
- Hold the plate with one hand and serve with the other. If it is a particularly large plate, like a fish platter or a large, heavy dish of carved meat, simply let the guests serve themselves as you hold it to their LEFT.
- Prior to the actual dinner, be sure to establish which dishes should be served first, second, third, etc.

PLATE SERVICE

- "Plate" or place the arrangements of food on each individual plate in the kitchen, out of view of the guests.
- Try to create an attractive arrangement of foods and garnish.
- Wipe off spills, such as gravy and other sauce, that are on the edge of the bowl or plate.
- Carry out the completed plates from the kitchen and set them on the table at each place setting.

FAMILY SERVICE

- This style of service is very informal. The dishes are passed around the table by the diners. Generally, all that you will be responsible for is transferring each dish from the kitchen to the table.

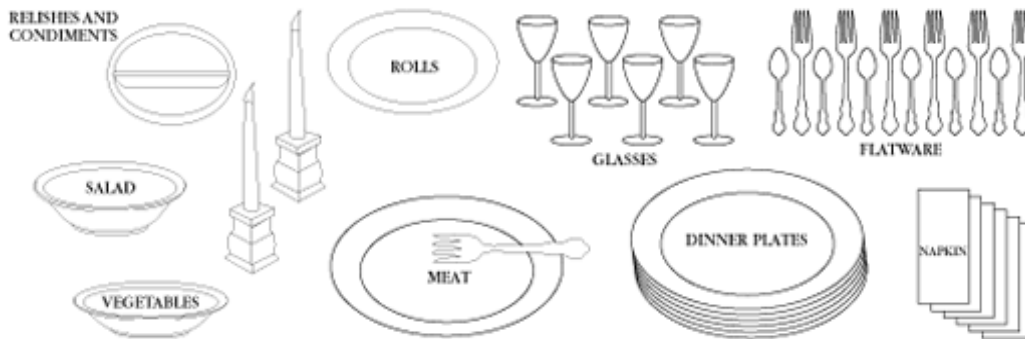
BUFFET SERVICE

The standard and easiest way to set a buffet table is:

- Begin at one end with a stack of dishes for the guests to pick up
- Set out the cold foods first.
- Set out the hot foods following the cold foods.

- Set the cutlery at the end of the table.
- Drinks, napkins, and condiments can be placed at the end or at a separate table. Keep in mind that drinks may also be served at a separate bar if there is one.
- If there are hot foods, ask the host/hostess if they have food warmers or Sternos.
- If possible, try to arrange the buffet table attractively. Check with your host/hostess if he/she has any decorations to place on the tables (e.g. leaves, flowers, etc.).
- Buffet service is easier in comparison with French service, but that does not mean that you can relax. The most important thing about buffet service is keeping the dishes replenished. Anytime a dish starts looking empty, fill it up. It makes your host/hostess look good and keeps people moving at the buffet table.

BASIC BUFFET TABLE SET-UP:



IMPORTANT THINGS TO REMEMBER

- Warm foods should be kept warm, cold foods cold.
- Be sure to know where food and drink refills are.
- Find out which foods need to be reheated or covered with foil in the oven.
- Be aware of the special dietary needs of the guests:
- Know what is in all foods, if possible.
- Kosher foods and Kosher kitchens:
 - Meat must be slaughtered in a specific way to be kosher.
 - Pork, ham, bacon, etc. is not kosher.
 - Meat and dairy are not eaten together.
 - Many kinds of fish are kosher, but shellfish never are.
 - Strictly kosher food will have a symbol denoting that on the package.
 - If your host or hostess keeps a kosher kitchen, keep in mind that he/she will often have two sets of dishes and utensils—one for meat and one for dairy—and these must be kept very separate (i.e. different racks in the sink, perhaps two separate dishwashers, etc.)
- Food is an *experience*. Keep the best interests of your host in mind when preparing and serving food. BE PROFESSIONAL.

PARTYHELPING SCENARIOS

SCENE ONE: Cocktail Party and Dinner Buffet

- Before the guests arrive:
 - Set out utensils and napkins
 - Plate and set out appetizers (i.e. cheese and crackers, nuts, olives, shrimp cocktail)
 - Set up bar (open wine, ice, seltzer – twist a little to avoid eruptions)
- After the guests arrive:
 - Serve drinks
 - Warm buffet foods
 - Set up buffet (remember dressings and sauces... * butter for bread at room temp)
 - Clean appetizers (optional)
- Buffet:
 - Serve drinks (walk around with wine/water)
 - Replenish bar
 - Prepare coffee and hot water for tea, milk and sugar
 - Prepare dessert and cheese platters with fruit
 - Replenish buffet
- Dessert and coffee:
 - Serve drinks (walk around with wine/water)
 - Replenish bar
 - Clear buffet
 - Set up/serve coffee and tea, dessert and cheese
 - Wash dishes, put away leftover food
- After dinner drinks:
 - Set up small after-dinner snacks with drinks
 - Offer water

SCENE TWO: Sit-down dinner with formal service

- Before the guests arrive:
 - Set table
 - Plate and set out appetizers
 - Set up bar

- After guests arrive:
 - Serve drinks
 - Warm or prepare food
 - Clear appetizers (optional)
 - Remove service plates (optional)
 - Fill water glasses (right before guests sit down)

- Dinner (First course, entrée, salad):
 - Serve first course/entrée
 - Serve drinks (walk around with wine/water)
 - Prepare/plate next course (for dessert, set up coffee and tea)
 - Wash dishes, put away leftover food
 - Clear first course/entrée dishes (wait until all are finished, stack appropriately)

- Dessert:
 - After the last course is cleared, ask guests for tea and coffee
 - Remove all dishes except for dessert cutlery and wine/water glasses
 - Serve dessert, tea, coffee
 - Wash dinner dishes

- After dinner drinks:
 - Set up small after dinner snacks with drinks
 - Clear dinner table, wash all dishes

Garnishes:

Dill, Parsley, Watercress, Basil, Cilantro, Scallions, Chives

Pepper, nuts

Fruit – lemon, grapes, ginger

Caviar

... anything small and does not compete with taste of the dish

Starter / Appetizer/ Hors d'oeuvres/ Canapé:

Shrimp cocktail

-remember bowl for tails, usually garnished with lemon

Olives

-remember bowl for pits

Sushi/sashimi

-remember separate bowls for soy sauce and wasabi
-prepare a small dish of pre-mixed wasabi soy mixture in addition to separate ingredients

Artichokes

-remember separate bowl for discarded leaves

Crudités w/dip

-(raw fruits and vegetables) remove inedible parts, cut into sticks or bite-sized pieces

Pita bread w/dip

-cut into triangles, and usual serve with hummus or baba ganoush

Cheese and crackers/ toast

-soft cheese use small knives (cheese knives)

Pâté and crackers/ toast

-hard cheese (if cut into bite-size chunks) use toothpicks

Caviar

-serve with small knife or spoon

-if not preassembled on small crackers or toasted rounds, serve with separate spoons for each accompaniment (i.e. minced onion, eggs, liver)

-usually garnished with lemon slices.

GENERAL NOTES:

We teach you bartending and serving skills, but you learn *people* skills with various crowds.

Excellent serve is all about *timing*. Anticipate what guests will want next.

- What can be prepared ahead of time?
- What can be opened ahead of time?
- As the party winds down, do not open more. Consolidate the bar.
- Know the menu to understand what needs to be prepared when, served when, and how long you have to do other things.
- If you were a guest at the party, what would be most accessible for you, and where would you like food when you want to munch on something?
- In the meantime, walk around with wine, water, or whatever is popular, clear trash, and put away food.
- Do not stack dishes and cutlery loudly.

Make sure everyone is happy and stuffed!

PARTY HELP BASICS

- DO NOT smoke or drink alcoholic beverages under any circumstances.
- Do not eat unless you are specifically invited.
- KEEP YOURSELF BUSY – TAKE INITIATIVE!!!
- Try to do what the host/ess asks of you, even if you think of a better way to do it.
- Never leave ice melting on a wood floor—it stains—place it in a bucket
- When the party is just getting started it may be a bit slow—as the guests begin to arrive, offer them drinks immediately instead of waiting for them to come to you
- BE A RESPONSIBLE BARTENDER—keep track of how many drinks guest are consuming and alert the host or hostess if someone is getting out of control (begin to water down their drinks with mixers, tell the host or hostess if they are too drunk to drive and should get a car service)
- At the end of the night, it should look as if there has never been a party.



CLEANING UP

- Take out trash throughout the night and get it out of the way.
- If there is a dishwasher, make sure that it is completely empty of clean dishes before using or before the party gets underway.
- Always make sure that you know what is and isn't dishwasher safe. If you are unsure, wash it by hand. (Generally, china, crystal, and fine glass are never dishwasher safe.)
- Load the dishwasher throughout the night so that the dishes don't pile up until the end of the party. (Ask the host or hostess if you should run the dishwasher during the party—it might make too much noise.)

- Air dry clean glassware with the rim down to prevent water spots
- Dry all glasses with a soft towel to reduce water spots – use one to dry and one to polish
- Do not stack glasses – they will stick together (if they do stick, put the bottom glass in very warm water and fill the top glass with cold water – the bottom glass will expand and the top one will contract until the difference in temperature frees them)
- DO NOT put away wet dishes/glasses– make sure they are thoroughly dry
- At the end of the party you may be responsible for wrapping up foods and putting them away—know where you can find baggies, saran wrap, Tupperware, or foil.
- You are not responsible for bathrooms, floors, and windows.

QUESTIONS TO ASK UPON ARRIVAL:

- How many guests are you expecting?
- When will they arrive?
- Where is the bathroom? (Primarily so you can direct guests)
- What are my responsibilities?
 - serving?
 - cleaning?
 - answering the door and taking coats?
 - washing dishes?
- Is there a dishwasher? Would you like me to wash them by hand or use the dishwasher? What is and is not dishwasher safe?
- Where are the food and wine refills?
- Where would you like me to put gift wine and liquors?
- If you are serving beer, champagne, or white wine, are they chilling?
- If you are serving red wine, should I open some bottles to let them breathe?
- Where can I throw out garbage/recycling?
- Where are extra garbage bags?
- If you have to heat up foods...
 - How long do they need to be heated?
 - Do they need to be covered with foil?
 - When do you want me to heat them?

Alcohol Facts

Once in a lifetime one should experience a hangover, so as to abstain from immoderate imbibing for the rest of one's life. Maggie Waldron, writer.

In the United States, one drink has been standardized as ½ ounce of pure (100 percent) alcohol. Naturally, all drinks are not created equal- beer has a lower alcohol content than wine and wine has less than distilled spirits- due to the difference in alcohol volume per serving.

1.5 oz hard liquor (80 proof) = 40 percent alcohol

5 oz wine = 11 percent alcohol

12 oz beer = 4 percent alcohol

** Note that drinks served in bars and restaurants can be over twice as large as the average drink and many beers contain over 4 percent alcohol.

ONE DRINK= 12 oz beer = 1.5 oz shot = 5 oz wine

- Alcohol is a depressant. As alcohol levels increase, vision, judgment, movement and speech are impaired. Motor coordination is affected as well. An excessive amount of consumed alcohol ruins the brains ability to control respiration and heart rate, potentially causing death.
- Serving food with drinks slows the absorption of alcohol but does not reverse the effects.
- Do not drink coffee in hopes that it will sober you up or help your hangover. It is a diuretic and will only exacerbate the dehydration process.
- Carbonated beverages can increase alcohol absorption, while water dilutes it and milk helps slow alcohol absorption.
- Tylenol and codeine are catalysts to the effects of alcohol.
- The human body processes alcohol at a constant rate of .5 oz per hour regardless of how many ounces you consume.
- .08-.10 blood alcohol level is considered legally drunk- (see chart below for details*)

drinks per hour for an average 120 lbs woman	drinks per hour for an average 150 lbs man	Blood Alcohol Level	Effects
2	2	0.05%	warm and relaxed
3	4	0.10%	lack of coordination and legally drunk
4	5	0.15%	possible blackout and memory loss
5	6	0.20%	vomiting
6	9	0.25%	emotionally and physically numb
7	11	0.30%	in a drunken stupor
10+	14+	0.40%	coma and/or death

DRAM SHOP ACT

The Dram Shop Act is a crucial liability law for all owners of restaurants and bars. This also applies to the hosts of private parties on certain occasions. In the case of a private party, a few states impose liability on social hosts, but only for injuries on the premises. In other states, people who serve alcohol to drivers who then injure others on the road may be held liable as well.

The Dram Shop Act is found in Section [1-10] of the General Obligations Law of the State of New York stating:

"Any person who shall be injured in person, property, means of support, or otherwise by any intoxicated person, or by reason of the intoxication of any person, whether resulting in his death or not, shall have a right of action against any person who shall, by unlawfully assisting in procuring liquor for such intoxicated person, have caused or contributed to such intoxication: and in any such action such person shall have a right to recover actual and exemplary damages."

Plaintiffs who sue under the Dram Act may receive:

- Damages suffered as a result of injury by an intoxicated person. This can include physical pain, medical bills, loss of support, and mental distress.
- "Exemplary damages" if it is proved that recklessness, malice, open defiance of the law, or wanton disregard of duty was permitted by the bartender or bar owner.

Basically, if a drunk person injures *himself* at a party, the host is not liable for damages. But if the drunk person hurts someone else, damages the house, or causes a situation that is proven to be directly influenced by intoxication, the host may be liable. It should be noted that most liability cases under the Dram Shop Act have been decided in favor of the host.

Basically, while working at a party, you are working for you host, who is ultimately responsible and liable. But you must be responsible in all cases, and therefore do not serve to drunk people to avoid all mishaps. If you may think someone is getting out of hand, you should notify the host of their behavior (or you can also dilute their drinks because they can't tell the difference anyway.)

