

# **Ready Bartender Study Guide (Complete Edition)**

## **Part 1 – Laws & Responsibilities**

- Legal Drinking Age in Florida: 21. Minimum age to serve alcohol: 18.
- Dram Shop Law: Bartenders/establishments can be held liable for damages caused by serving alcohol to minors or visibly intoxicated persons.
- Acceptable IDs: Passport, Driver's License, State ID, Military ID. Not valid: Student ID, Expired ID.
- BAC (Blood Alcohol Content): Legal driving limit = 0.08%.
- Signs of intoxication: incoherent speech, aggression, lack of coordination, droopy eyes, loud behavior.
- Fake ID Procedure: Refuse service, notify manager/security. Do not confiscate personally unless policy allows.
- Bartender Liability: You can be held personally responsible for over-serving or serving minors.
- Payment Handling: Always charge correct price, use POS system, count change back.
- End of Night Safety: Prevent fruit flies by rinsing mats, covering bottles, restocking, sanitizing.

## **Part 2 – Bartending Basics & Techniques**

- Speed Rack/Well Order: Vodka, Gin, Rum, Tequila, Triple Sec, Whiskey.
- Free Pouring Counts: 4-count = 1 oz. (6-count = 1.5 oz).
- Jiggers: 0.5, 1, 1.25, 1.5, 2 oz common sizes.
- Key Terms: Neat (no ice), On the Rocks (ice), Straight Up (chilled, no ice).
- Martini Questions: Gin or Vodka? Dry or Sweet Vermouth? Shaken or Stirred? Olive or Twist garnish?
- Mixing Methods: Shake (multi-liquor/juice), Stir (Martini/Manhattan), Build (simple mix), Blend (frozen).
- Bar Tools: Jigger (measure), Muddler (crush herbs/fruit), Shaker, Strainer.
- POS System: Tracks sales, tabs, and inventory.
- Closing Shift: Sanitize, restock, cover bottles, clean.

### **Part 3 – Glassware, Service & Customer Experience**

- Glassware: Martini, Highball, Collins, Rocks, Coupe, Margarita, Champagne Flute, Hurricane.
- Beer Service: Pour at 45° angle, serve cold. Standard head = 1 inch.
- Wine Service: 5 oz standard pour. Red = room temp, White/Rose = chilled, Sparkling = flute.
- Customer Service: Upsell premium liquors, suggest cocktails. Be polite but firm when cutting off guests.
- Handling Payments: Always count change back. Never accept IOUs.
- Cutting Off Guests: Offer water/food, call a cab if needed, never encourage more drinking.
- End of Shift: Wipe bar, clean mats, sanitize, cover bottles, restock, trash removal.

## Part 4 – Cocktail Recipes (Official with Glassware)

- Cuba Libre – 1.5 oz Rum, fill Coke. No garnish. Glassware: Highball.
- Cape Cod – 1.5 oz Vodka, fill Cranberry. Garnish: Lime. Glassware: Highball.
- Madras – 1.5 oz Vodka, fill OJ & Cranberry. Garnish: Cherry. Glassware: Highball.
- Screwdriver – 1.5 oz Vodka, fill OJ. Glassware: Highball.
- Fuzzy Navel – 1.5 oz Peach Schnapps, fill OJ. Glassware: Highball.
- Sea Breeze – 1.5 oz Vodka, fill Cranberry & Grapefruit. Garnish: Cherry. Glassware: Highball.
- Bay Breeze – 1.5 oz Vodka, fill Cranberry & Pineapple. Garnish: Cherry. Glassware: Highball.
- Tequila Sunrise – 1.5 oz Tequila, fill OJ, float Grenadine. Garnish: Cherry. Glassware: Highball.
- Tequila Sunset – 1.5 oz Tequila, fill Grapefruit, float Grenadine. Garnish: Cherry. Glassware: Highball.
- Moscow Mule – 1.5 oz Vodka, 0.5 oz Lime, fill Ginger Beer. Garnish: Lime & Mint. Glassware: Copper Mug.
- Dark & Stormy – 2 oz Dark Rum, 0.5 oz Lime, 0.5 oz Syrup, fill Ginger Beer. Glassware: Highball.
- Tom Collins – 1.5 oz Gin, 0.5 oz Lemon, fill Soda. Garnish: Lemon. Glassware: Collins.
- Bloody Mary – 1.5 oz Vodka, spices, fill Tomato Juice. Garnish: Celery. Glassware: Pint.
- Paloma – 1.5 oz Tequila, 0.5 oz Lime, fill Grapefruit Soda. Garnish: Lime. Glassware: Collins.
- Mojito – 1.5 oz Rum, Mint, Lime, Syrup, fill Soda. Garnish: Mint. Glassware: Collins.
- Whiskey Sour – 1.5 oz Whiskey, fill Sour Mix. Garnish: Cherry. Glassware: Rocks.
- Amaretto Sour – 1.5 oz Amaretto, fill Sour Mix. Garnish: Cherry. Glassware: Rocks.
- Caipirinha – 2 oz Cachaça, 0.5 oz Lime, 0.5 oz Syrup. Garnish: Lime. Glassware: Rocks.
- Daiquiri – 2 oz White Rum, 0.5 oz Lime, 0.5 oz Syrup. Garnish: Lime. Glassware: Coupe.
- Sex on the Beach – 1.25 oz Vodka, 0.5 oz Peach Schnapps, fill Cranberry & OJ. Garnish: Cherry. Glassware: Highball.
- Kamikaze – 1.25 oz Vodka, 0.5 oz Triple Sec, 0.5 oz Lime, 0.5 oz Syrup. Garnish: Lime. Glassware: Rocks.
- Blue Kamikaze – 1.25 oz Vodka, 0.5 oz Blue Curacao, 0.5 oz Lime, 0.5 oz Syrup. Garnish: Lime. Glassware: Rocks.
- Godfather – 1.25 oz Scotch, 0.5 oz Amaretto. Glassware: Rocks.
- Black Russian – 1.25 oz Vodka, 0.5 oz Coffee Liqueur. Glassware: Rocks.
- Blue Lagoon – 1.25 oz Vodka, 0.5 oz Blue Curacao, fill Lemonade. Garnish: Cherry. Glassware: Collins.
- Margarita – 1.25 oz Tequila, 0.5 oz Triple Sec, 1 oz Syrup, 1 oz Lime. Garnish: Lime. Glassware: Margarita.

- Blue Hawaiian – 1.25 oz Coconut Rum, 0.5 oz Blue Curacao, fill Pineapple. Garnish: Cherry & Pineapple. Glassware: Hurricane.
- Lynchburg Lemonade – 1.25 oz Jack Daniels, 0.5 oz Triple Sec, 0.5 oz Syrup, fill Lemon & Sprite. Garnish: Lemon. Glassware: Collins.
- White Russian – 1.25 oz Vodka, 0.5 oz Coffee Liqueur, splash Milk. Glassware: Rocks.
- Hurricane – 1.25 oz Light Rum, 0.5 oz Dark Rum, 0.5 oz Triple Sec, fill Pineapple & OJ, float Grenadine. Glassware: Hurricane.
- Mai Tai – 1.25 oz Light Rum, 0.5 oz Dark Rum, 0.5 oz Orgeat, 0.5 oz Orange Liqueur, 0.5 oz Lime. Garnish: Mint, Cherry, Pineapple. Glassware: Hurricane.
- Rum Runner – 1.25 oz Light Rum, 0.5 oz Dark Rum, 0.5 oz Blackberry Brandy, 0.5 oz Banana Liqueur, fill Pineapple & OJ, float Grenadine. Glassware: Hurricane.
- Bahama Mama – 1.25 oz Light Rum, 0.5 oz Dark Rum, 0.5 oz Malibu, fill Pineapple & OJ, float Grenadine. Glassware: Hurricane.
- Negroni – 1 oz Gin, 1 oz Sweet Vermouth, 1 oz Campari. Garnish: Orange peel. Glassware: Rocks.
- Classic Martini – 2 oz Gin/Vodka, 0.5 oz Dry Vermouth. Garnish: Olive/Twist. Glassware: Martini.
- Dirty Martini – 2 oz Gin/Vodka, 0.25 oz Vermouth, splash Olive Juice. Garnish: Olive. Glassware: Martini.
- Cosmopolitan – 2 oz Vodka, 0.5 oz Triple Sec, 0.5 oz Syrup, 0.5 oz Lime, splash Cranberry. Garnish: Lime. Glassware: Martini.
- Apple Martini – 2 oz Vodka, 0.5 oz Sour Apple Schnapps, 0.5 oz Syrup, splash Apple Juice. Garnish: Cherry. Glassware: Martini.
- Lemon Drop – 1.25 oz Vodka, 0.5 oz Triple Sec, 1 oz Lemon, 1 oz Syrup. Sugar rim, Lemon twist. Glassware: Martini.
- Sidecar – 1.25 oz Hennessy, 0.5 oz Grand Marnier, 1 oz Syrup, 1 oz Lemon. Garnish: Lemon. Glassware: Coupe.
- Espresso Martini – 2 oz Vodka, 0.5 oz Crème de Cacao, 0.5 oz Coffee Liqueur, 0.5 oz Syrup, splash Espresso. Glassware: Martini.
- Lychee Martini – 2 oz Vodka, 0.5 oz Elderflower, 0.5 oz Syrup, 0.5 oz Sour, 0.5 oz Lychee Juice. Garnish: Lychee. Glassware: Martini.
- Vesper – 2 oz Gin, 0.5 oz Vodka, 0.5 oz Lillet Blanc. Garnish: Lemon. Glassware: Martini.
- Gibson – 2 oz Gin/Vodka, 0.5 oz Dry Vermouth. Garnish: Pearl Onion. Glassware: Martini.
- Manhattan – 2 oz Bourbon, 0.25 oz Sweet Vermouth, 2-3 dashes Bitters. Garnish: Lemon/Cherry. Glassware: Coupe.
- Rob Roy – 2 oz Scotch, 0.25 oz Sweet Vermouth, 2-3 dashes Bitters. Garnish: Lemon/Cherry. Glassware: Coupe.
- Old Fashion – 2 oz Bourbon, 0.5 oz Syrup, 2-3 dashes Bitters. Garnish: Orange Peel. Glassware: Rocks.
- Long Island Iced Tea – 0.5 oz each Vodka, Gin, Rum, Tequila, Triple Sec. 2 oz Sour, splash Coke. Garnish: Lemon. Glassware: Collins.

- Blue Long Island – Same build, replace Triple Sec with Blue Curacao, splash Soda. Glassware: Collins.
- Tokyo Tea – Same build, replace Triple Sec with Midori, splash Sprite. Glassware: Collins.
- Long Beach – Same build, splash Cranberry. Glassware: Collins.
- Miami Beach – Same build, replace Triple Sec with Peach Schnapps, splash Cranberry. Glassware: Collins.
- Texas Tea – Long Island build + 0.5 oz Bourbon. Glassware: Collins.
- Grateful Dead – Long Island build + 0.5 oz Raspberry Liqueur, splash Sprite. Glassware: Collins.
- Adios MoFo – Long Island build, replace Triple Sec with Blue Curacao, splash Sprite. Glassware: Collins.
- Alabama Slammer – 0.5 oz Sloe Gin, 0.5 oz Amaretto, 0.5 oz Southern Comfort, splash OJ. Glassware: Shooter.
- B-52 – 0.5 oz Coffee Liqueur, 0.5 oz Irish Cream, 0.5 oz Grand Marnier (layered). Glassware: Shot.
- Flaming Dr. Pepper – 0.25 oz 151 Rum, 0.75 oz Amaretto, drop in 1/2 Beer. Glassware: Shot + Pint.
- Blow Job – 0.5 oz Irish Cream, 0.5 oz Coffee Liqueur, 0.25 oz Amaretto, topped Whipped Cream. Glassware: Shot.
- Jäger Bomb – 1.5 oz Jägermeister, dropped in half Red Bull. Glassware: Shot + Pint.
- Green Tea Shot – 1.25 oz Jameson, 0.5 oz Peach Schnapps, splash Sour. Glassware: Shot.
- Irish Car Bomb – 1 oz Irish Whiskey, 0.5 oz Irish Cream, drop in 1/2 Beer. Glassware: Shot + Pint.
- Mind Eraser – 2 oz Vodka, 2 oz Coffee Liqueur, 2 oz Soda. Glassware: Rocks.
- Peanut Butter Jelly – 0.75 oz Frangelico, 0.75 oz Black Raspberry. Glassware: Shot.
- Stoplight – 3 shots: Vodka+Melon, Vodka+OJ, Vodka+Cranberry. Glassware: Shot.
- Woo Woo – 1 oz Vodka, 0.5 oz Peach Schnapps, splash Cranberry. Glassware: Shot.
- Red Headed Slut – 0.5 oz Jägermeister, 0.5 oz Peach Schnapps, splash Cranberry. Glassware: Shot.
- Liquid Cocaine – 0.5 oz Jägermeister, 0.25 oz Goldschläger, 0.5 oz Rumpel Minze. Glassware: Shot.
- Vegas Bomb – 0.5 oz Crown Royal, 0.5 oz Peach Schnapps, 0.5 oz Malibu, dropped in Red Bull. Glassware: Shot + Pint.
- Bellini – 3 oz Champagne, 1 oz Peach Schnapps. Glassware: Flute.
- Mimosa – 3 oz Champagne, 1 oz OJ. Glassware: Flute.
- Rossini – 3 oz Champagne, 1 oz Strawberry Liqueur. Glassware: Flute.
- French 75 – 1 oz Gin, 0.5 oz Lemon, 0.5 oz Syrup, top Champagne. Glassware: Flute.
- Aperol Spritz – 3 oz Prosecco, 2 oz Aperol, 1 oz Soda. Glassware: Wine Glass.