



Ready Bartending Drink Guide

Certification of Completion Course

Welcome!

We are pleased that you have made the decision to become a certified bartender with our Complete Course! You will be introduced to various aspects of alcohol in this guide and hands on course. Many bartenders in the state of Florida have not undergone a training course and may lack knowledge in certain areas involving alcohol. This is partially due to Florida's law. In Florida, it is not required to have a bartending license. However, many establishments require it for insurance purposes. That is why there are courses and books out there; to expand beyond the basics of making a cocktail. We will expand on laws and much more later on in this course. By the end of the course, you will gain hands-on practice, knowledge, and confidence required to bartend any event, anywhere! Once this course is complete and you pass the exam given at the end of the course, you will officially be a Ready Bartender and can start working gigs!

A little about us!

Ready Bartending was created by CEO, Caitlyn Myland. She obtained her bartending certification in 2015. Fast forward six years later, and the world is recovering from the COVID-19 pandemic. She was encouraged by her best friend to get back into the bartending scene post-graduation, and she did it! On May 13, 2021, Ready Bartending LLC. officially became a legal business; training and staffing events for various clubs, venues, and private events throughout South Florida! Now, Ready Bartending just needs a bigger team, and we're so happy that you're joining us.

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OVERVIEW & PURPOSE

Learn how to effectively make common cocktails and how to properly handle and serve wine, and beer in this 24-hour course.

EDUCATION STANDARDS

1. Laws & Discretion.
2. Proper Identification
3. Free Pouring
4. Appropriate Glassware
5. Liquors / Liqueurs
6. Garnishing
7. Wine & Beer
8. Common Classic Cocktails
9. Cocktail Mixing Techniques & Methods

OBJECTIVES

1. Understand and practice alcohol serving laws in Florida and be able to identify real vs. fake forms of identification.
2. Learn how to properly check IDs, Passports, and other forms of identification for validity.
3. Learn how to pour exact measurements using pourers and multiple bottles.
4. Learn proper glassware for specific cocktails
5. Learn how to properly cut limes, lemons, oranges, etc., and how to properly place them on the appropriate glasses.
6. Learn the different types of alcohols, names, and classifications.
7. Learn how to handle and pour wine and beer.
8. Learn all of the cocktails in order to pass the exam and make cocktails properly.
9. Use the methods to properly serve guests and give them a personal experience.

MATERIALS NEEDED

1. Form of identification
2. Paper
3. Pen/Pencil

VERIFICATION

Steps to check for student understanding

1. Pass the written exam with a 90%
2. Pass the practical exam with 85%
3. Overall 87.5%

Can be taken as many times as needed for an additional exam fee of \$50

ACTIVITIES

You will learn mixology skills by practical methods; making mocktails, practicing taking orders, and serving them correctly.

Free pouring

- One Bottle
 - Single hand (Left & Right)
 - One Cup Pour Countdown
 - 8 Cup Countdown
- Two Bottle
 - Two Hand
 - Two Cup Pour Countdown (Same Count)
 - Two Cup Pour Countdown (Alternating Count)
- Single Cup Pour

Mocktails

- Single Liquor Drinks
 - Introduction to making a cocktail with one liquor
- Double Liquor Drinks
 - Introduction to making a cocktail with two liquors
- Three+ Liquor Drinks
 - Introduction to making a cocktail with 3 or more liquors

- Mixed Drinks List
 - Make any random combination of any of the liquor drinks from the drinks list
 - Ex: 1 Long Island and 2 Kamikazes

Shots & Shooters

- Single Liquor Shots
 - Introduction to making shots
- Double Liquor Shooters
 - Introduction to making a shot with two liquors
- Three+ Liquor Shooters
 - Introduction to making a shot with 3 or more liquors
- Mixed Drinks List
 - Make any random combination of any of the liquor drinks from the drinks list
 - Ex: 1 Sex on the Beach Shooter and 2 Woo-Woos

Manhattans & Martinis

- Taking Manhattan Orders
 - Asking all the right questions
- Taking Martini Orders
 - Asking all the right questions

Laws and Discretion

In this chapter, we will cover how to legally serve alcohol and all the requirements. Although there is no licensing *required* in the State of Florida, some establishments require bartenders to take some type of certification course to reduce their risk and liability. Below are the three main requirements to serve alcohol.

Requirements to Serve Alcohol

1. Must be at least 18 to serve alcohol and 21 to consume alcohol
2. Check ID for legal drinking age and validity
3. Be aware of your customers

Dram Shop Law

Florida's dram shop law holds bartenders and establishments liable if they knowingly serve alcohol to a person habitually addicted to alcohol (doesn't stop drinking once they start) or serve alcohol to a minor, and that person causes injury or damage as a result of their intoxication. There are three categories that identify an alcoholic drinker. Light: someone who drinks occasionally (once every 2-3 weeks). Moderate: consumes alcohol weekly, but not over the legal driving limit. Heavy: consumes multiple times a week over the legal driving limit. In the US, a person cannot drive with a blood alcohol content (**BAC**) of .08% or anything over that percentage. A .40% BAC can even be fatal. That is why it is extremely important to be aware of the signs that someone has passed *their* limit **and** what you are serving your guests. Discretion must be used because everyone is different. Some people have a higher tolerance than others for *various* reasons, like body type, weight and gender. Here are some signs to look for:

- Incoherent, slurred speech
- Aggression, rude, profanity
- Lack of coordination and balance
- Excessive drinking
- Influence of other drugs
- Droopy eyelids

It is important to have an idea of how much liquor one must consume to reach illegal levels of BAC. So, the rule of thumb, for every standard drink (1½) the BAC would increase to about .02%. Liquor leaves the body at about .015% per hour, so it is safe to limit a person to 2-3 drinks within an hour. To assist an intoxicated person, consumption of food and water is beneficial, but it does not remove the alcohol from the body. .

Proper Identification

Some people, usually anyone underage, will somehow obtain a fake ID or some type of identification. It is your job and responsibility to that individual, establishment, and yourself to confiscate any fake identifications and report it to your manager. If that person who is not of age gets into any type of trouble it can fall back on your establishment and you, resulting in fines and/or jail time. Some clear indicators of a fake ID include:

- Different picture than person holding card
- Expired date
- Person acting suspicious
- Weight and Height
- Ask questions

There are other ways to identify a false ID. The details on your license describes you as the owner. It can tell you demographics just in the numbers alone. It is important to note the different acceptable forms of ID: Drivers license, State ID card, Military ID, and Passport.

Here is how a Florida driver's license number is coded:

Sample license number: A012-345-67-890-1

- A012 is the last name. The letter represents the first initial and numbers represent the consonants of the surname.
- 345 represents the first name and middle initial.
- 67 is the year of birth.
- 890 represents the birthdate and the sex.
- 1 represents overflow.



Money

There are different forms of payment that can be accepted, but it depends mainly on the establishment. Various forms include: Cash, debit/credit, and pay by phone methods. However, not every establishment will accept all payment methods. It is extremely important that when at an establishment or gig, you handle all money accordingly. This is done by making sure that all drinks given to a customer are paid correctly.

For example, if a customer orders a drink that costs \$12, but you charge them \$10, you are responsible for those \$2. Now imagine charging all 80 customers \$10 instead of \$12. Now you owe the bar \$160! This is a very easy mistake to avoid. Another thing to note is making your customer aware of the price of their drink order prior to making it. This is to avoid any “misunderstandings” when it's time to pay, saving you from wasting liquor and money, for which you can be held responsible.

Another good example is if someone orders a double. If a double shot is ordered then they need to be charged twice, unless the owner or POS system says otherwise. A **POS** system is a point of sale system that many establishments use to track drink sales. This will usually be the case for most businesses and events. This machine makes bartending a lot easier by recording sales, tracking food and most sold drinks, calculating drink totals and change due, and much more. In a fast paced environment, it is easy to get lost in the sauce, so it is important that you do not let the customers rush you. There's not much room to mess up, so take your time and do it right the first time. The speed will come naturally.

Cleanup/Breakdown

After the fun is done, the not so fun part starts. After any shift or gig, you must always clean/break down the bar. This includes rinsing bar mats, refrigerating the respective items, covering bar spouts or re-topping the bottles, cleaning the floor, rinsing tools, wiping down the bar area, and restocking for the next shift, if applicable. A dirty bar will bring fruit flies which are hard to get rid of so the best method is prevention. Another important thing to remember is to always keep empty liquor bottles unless told otherwise.

The Bar, Tools, & Essentials

Familiarity behind the bar is very important for a bartender because it highly impacts their performance. The more familiar you are with your bar, the more efficient it will be to make and serve drinks, especially if it's rush hour! Let's take a look at the bar from behind the scenes.



Bar Top - Bar countertop where drinks are served.

Bar Mat - Rubber mat designed to catch excess liquor during the cocktail making process

Glassware - Glasses that are designed to be paired with specific cocktails.

Ice Well - Area containing ice for cocktails

Speed Rail - Metal container Area containing well liquors

Soda gun - A useful tool found behind the bar that dispenses common mixers like OJ , Pineapple, Cranberry, Grapefruit, Coke, Sprite, and Water.

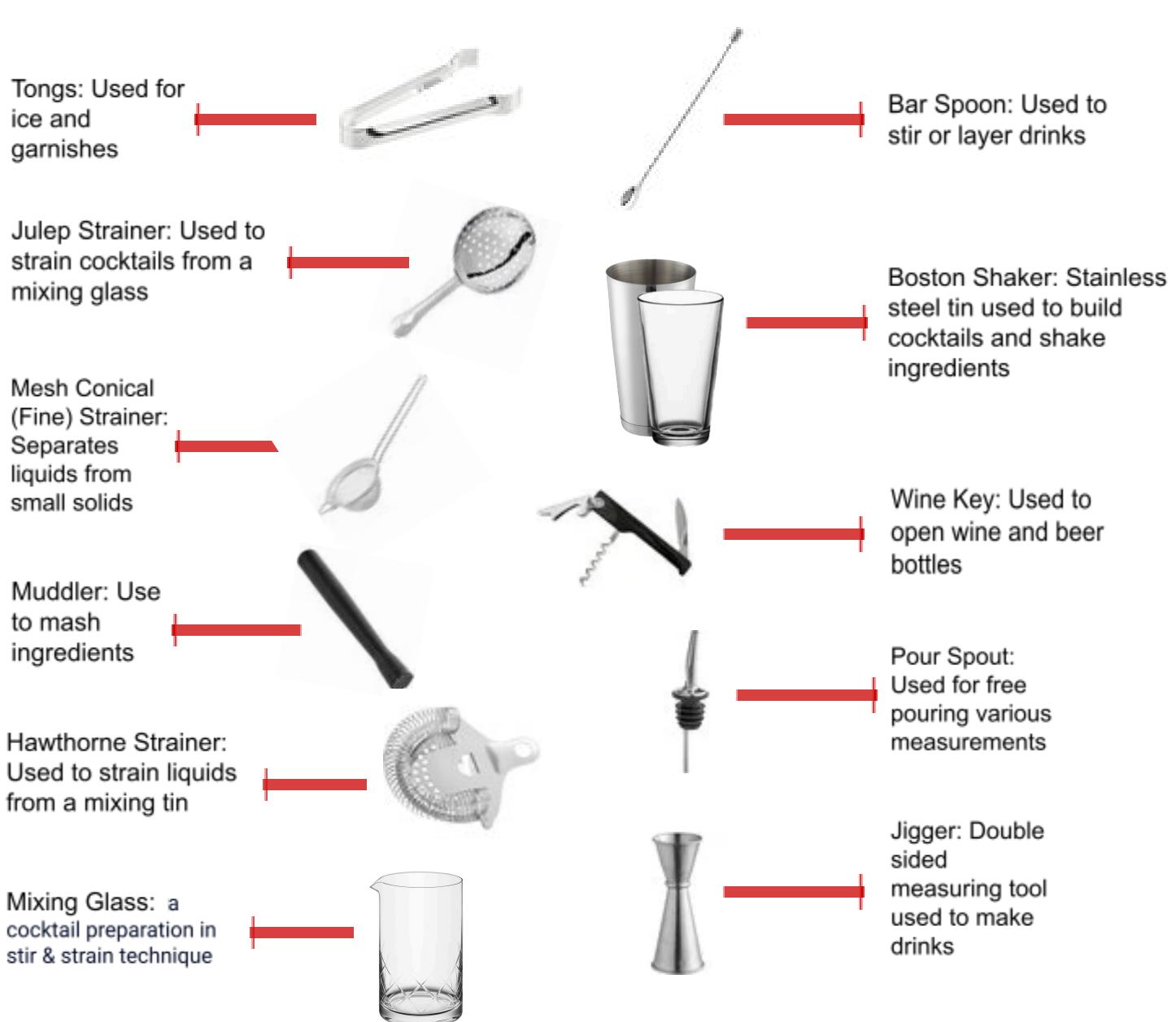
On the next page you will find a list of the various mixers that can be found on a soda gun.

Q	Tonic water (contains quinine) or squash in Australia
T	Tab (or Diet Coke); tonic water in Australia (where Q is for squash)
L	Lemon-lime (7-Up, Sprite, Sierra Mist, Mountain Dew)
G	Ginger ale
C	Cola (sometimes cranberry juice)
D	Diet cola or Dr Pepper (additionally DR P or PP)
S	Club soda
W	Water
O	Orange soda
P	Pineapple juice or Pepsi
SS	Sour mix



There are a few tools that a bartender must always have with them, unless they are working at a bar that is fully equipped with tools. These are:

- Shaker Tins
- Wine Key
- Muddler
- Pen
- Pour Spouts
- Jigger
- Strainers
- Bar Spoon
- Tip Jar
- Mixing Glass



Free Pouring with Pourers

When free pouring, counts are used to measure the amount poured. A 4 count would be considered an ounce or a shot, while cocktails range from 1½ oz. - 3 oz.

1 count = ¼ oz

2 counts = ½ oz

3 counts = ¾ oz

4 counts = 1 oz

5 counts = 1¼ oz

6 counts = 1½ oz

7 counts = 1¾ oz

8 counts = 2 oz

Everyone counts differently, but this is just a standard way of counting pours. Some establishments do not allow free pouring and require a jigger or may even have stop pourers. These are automated pourers that stop the stream of alcohol after a certain count. However, these can be faulty more often than not, so it's more efficient to just use a jigger!

Jiggers

Jiggers come in various sizes (e.g. ½ oz., 1oz., 1¼ oz., 1½ oz., 2oz.). These are preferred by some establishments to prevent overpouring. They are two sided and sometimes have the ounce measurement engraved on the respective sides for proper identification.

Common Bar Terms

It is essential to know the common bar terms that are used to order drinks. These terms are used to denote how the customer would like their drink. This includes the following:

“Straight up or Up” - Built in tin, shaken, and strained (chilled).

“On the rocks” - Liquor poured over ice.

“Neat” - Poured from the bottle directly to the glass and served without ice or mixer.

Another reason it is important to know these terms is so that you can help your customer make their order. Not everyone that comes to the bar to get a drink knows what they want or even what they may like. That's where you come in to help them make a choice based on your knowledge!

Glassware

Glass choice is important for presentation purposes. Each type of liquor or cocktail goes into specific glasses. Some glasses are named based on the drink like a martini or margarita glass. However, for all other drinks they go into one of these glasses.

- Collins - Soda based cocktails (e.g. Tom collins)
- Highball - Mixed drinks (i.e. madras,)
- Lowball - Whiskey, “on the rocks”, “neat”, “no fill”
- Shot glass - shots/shooters
- Martini Glass - Martini
- Margarita Glass - Margarita
- Flute Glass - Champagne (Bellinis, Mimosas, etc.)
- Beer Glassware - Mug, Pilsner, etc.
- Hurricane Glass - Tropical drinks



Chapter 1 Assessment

1. What are three proper forms of identification?

2. What cocktails go into a low ball glass?

3. What is the standard oz. for a cocktail?

4. What are three common bar terms all bartenders should know?

5. Name one of the three different types of strainers mentioned in this chapter.

6. What is the speed rail?

7. What does the speed rack contain?

8. What does the acronym BAC stand for?

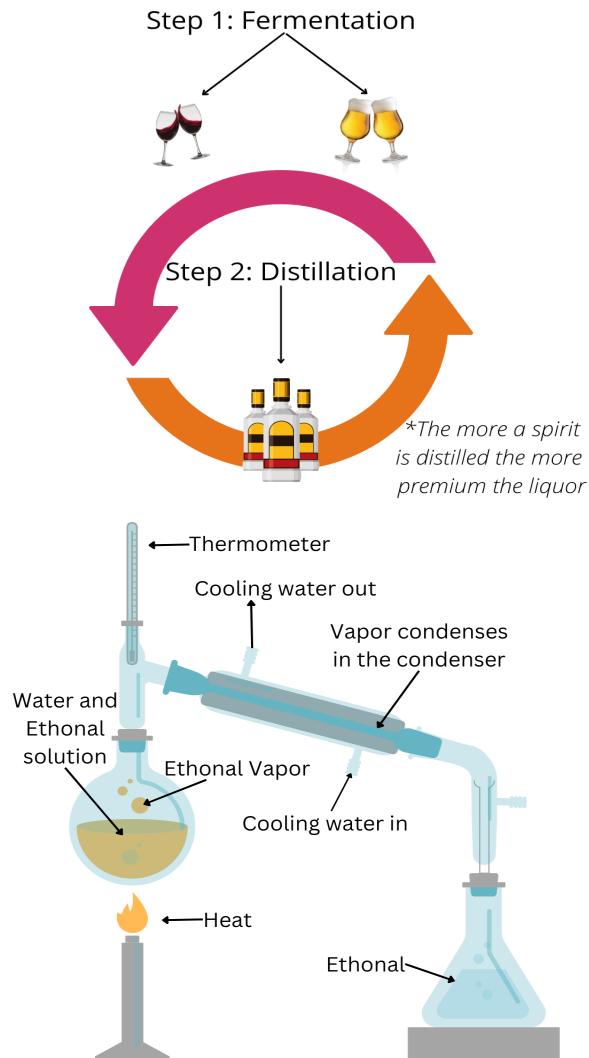
9. What is the illegal BAC?

10. What is the legal age to serve alcohol?

Alcohol

What is alcohol? It is a chemical compound that can be derived from fruits and grains. Did you know that alcohol is considered a depressant drug? This is because it suppresses your nervous system. This is the reason when you drink a lot your body doesn't function like normal. There are various types of alcohol: liquors and liqueurs. The main difference between these two groups is the alcohol content. Liquors, which are classified as spirits, contain less sugars and more alcohol. Meanwhile, liqueurs have higher sugar content and less alcohol. Remember back in chemistry class, when you had to use the distillation method to remove salt from water? Well, that's exactly how spirits are made! Except, in this scenario, ethanol (alcohol) is being separated. The following schematic shows a basic diagram of how alcohol is made!

How Alcohol is Made



SPIRITS

Liquors

There are 6 main types of Spirits: Vodka, Gin, Rum, Tequila, Whiskey, Brandy/Cognac. These spirits are a result of the second step after fermentation, called *distillation*. Another key characteristic of a spirit is they are way higher in alcohol content than liqueurs (35-45%), beers (3-12%), and wines (6-18%). This can range from 20% - 96% alcohol by volume (ABV or 196 "Proof"). According to CFR 27 5.37 Alcohol Content, it is required by the U.S. Federal regulation that liquor labels state the percentage of ABV on the bottle.

Different brands have different classifications that represent their value. These classes are called "**well**" (i.e. house liquor), "**call**" (i.e. liquor requested by customer), and "**premium**" (i.e. top shelf). The well liquors are always at your speed rack. The **speed rack** is the area where house liquors are located for cheaper and faster mixed drinks. Also, it has a specific order to help the flow of making cocktails a lot more efficient.

Vermouths, Brandy/Cognac, Whiskeys, Triple Sec, Tequila, Rum, Gin, Vodka

This setup is used because it can create a variety of drinks. For example, you can make a long island, kamikaze, martini, manhattan, and the list goes on. The liquors that you will find at your speed well will always be a 750 mL bottle. There are various sizes other than the 750mL, and depending on the measurements used (e.g. 1.5 oz), the amount of drinks that can be made for those bottles are shown in the tables below. These tables help determine the amount of alcohol that is necessary for any event or club. However, it does not account for time. So, if an event is 4 hours long and there are about 40 guests, some calculations need to be done. For example, we will assume that all the guests are drinking and will consume 2 cocktails per hour. That would be 8 cocktails total per guest. So, if we multiple $8 \times 40 =$ we get 240 drinks. That means we need at most seven 1.75L bottles, ten 1L bottles, or fifteen 750mL bottles for the event. Of course this is an overestimation to ensure we have enough liquor for the event, and not every guest will drink or consume more than one cocktail.

If it is an open bar event, typically the number can be cut in half, and once the liquor is done, that is all. For events where it is not an open bar, then this method of calculating can be used. On the next page you will see a breakdown of the amount of 1.5 oz servings per 750 ml, 1 L, and 1.75 L bottles.

750 mL (1.5 oz)	
BTLS	SERVINGS
1	16
2	32
3	48
4	64

1 Liter (1.5 oz)	
BTLS	SERVINGS
1	22
2	45
3	90
4	135

1.75 Liter (1.5 oz)	
BTLS	SERVINGS
1	39
2	78
3	117
4	156

Vodka

This alcohol is believed to have first originated in Russia. It is made from grains and is not aged like some spirits and is colorless. Some variations include flavoring, like Pineapple Ciroc. See the table below for the different types of vodkas and their classifications

Liquor Type	Brand Name	Origin	Proof	Top Shelf/Call		
Vodka	Finlandia	Finland	80	High Call /Low Top		
	SKYY	US-San Fran.				
	Kettle One	Holland		Top Shelf		
	Ciroc	France				
	Grey Goose					
	Belvedere	Poland				
	Titos	US-Texas		Call		
	Smirnoff-Red	United States				
	Absolute-Black Lbl	Sweden				
	Absolute-Red Lbl	100				
	Smirnoff-Silver				United States	
	Stolichnaya (Stoli)	Russia	80 & 100	Call Best		

Gin

This alcohol originated in England and was originally made from juniper berries. However, these berries are not the only things that are found in gin today.

Liquor Type	Brand Name	Origin	Proof	Top Shelf/Call
Gin	Bombay Sapphire	England	80	Top Shelf
	Tanqueray-Silver		94.6	
	Hendricks		88	
	Beefeater		94.6	Call
	Bombay		80	
	Tanqueray		94.6	

Rum

This alcohol originated from various places, typically in the Caribbean, as seen below. Rum is one of the spirits that are aged in oak barrels. They are made from sugarcane molasses or juice.

Liquor Type	Brand Name	Origin	Proof	Top Shelf/Call
Rum	Bacardi 151	Puerto Rico	151	Top Shelf
	Wray & Nephew	Jamaica	126	
	Mount Gay	Barbados	80	
	Bacardi Superior	Puerto Rico	Call	
	Captain Morgan	Puerto Rico		

Tequila

This alcohol originated from Mexico and is made from the blue agave plant. They are usually aged in American or French Oak.

Liquor Type	Brand Name	Origin	Proof	Top Shelf/Call
Tequila	Clase Azul	Tequila, Mexico	80	Top Shelf
	Patron			
	Casamigos			
	Cuervo Gold			
	Jose Cuervo			Call

Whiskey

This alcohol has various origins listed below, and is another spirit that is aged in wooden casks or charred white oak. There are 5 types of whiskies:

- Scotch
- Canadian
- Irish
- Japanese
- American
 - Bourbon (Kentucky Native)
 - Rye, Corn, Wheat
 - Tennessee (Jack Daniels)

Liquor Type	Brand Name	Origin	Proof	Top Shelf/Call
American Whiskey	Seagrams 7	United States	80	Call
	Fleischman's			
	4 Roses			
Scotch	Chivas Regal	Scotland	86 & 114	Top Shelf
	Johnnie Walker Black		80	

Bourbon	Wild Turkey	Bourbon Cty, KY	80 & 101	Top Shelf
	Makers Mark		80	
	Jim Beam			
Tennessee	Jack Daniels	Lynchburg, Tenn.	80 & 90	Call
Canadian Whiskey	Crown Royal	Canada	80	Top Shelf
	Seagram's		86.8	Call
	Windsor		80	
	Canadian Club		86.8	
	Canadian Mist		80	
Irish	Jameson	Ireland		Lower Top Shelf

Brandy/Cognac

This alcohol is a result of distilling wine and is mainly known as a product of France. It is either aged in wooden casks, colored to give the aged look effect, or both!

Liquor Type	Brand Name	Origin	Proof	Top Shelf/Call
Brandy	Christian Brothers	California	80	Well
	E & J			
Cognac	CordOP	Cognac, France	80	Top Shelf
	Remy Martin-VSOP			
	Courvoisier-VS			
	Hennessy-VS			Lower Top Shelf

Liqueurs

As mentioned before, liqueurs are mainly distilled spirits with added flavoring from fruits, spices, and herbs. That is why they have lower ABV and higher sugar content. There are many different liqueurs on the market and also range from “well” to “Premium” determined by brand. They come in various flavors from coffee to tropical. Some common liqueurs are listed below:

- Triple Sec (orange)
- Cointreau (orange)
- Grand Marnier (orange)
- Peach Schnapps
- Apple Schnapps
- Liquor 43 (vanilla)
- Blue Curacao (bitter orange)
- Kahlua (coffee)
- Hypnotic (tropical)
- Bailey's (irish cream)
- Amaretto (almonds)
- Disaronno (apricot)
- Frangelico (hazelnut)
- Blackberry Brandy
- Banana
- Chambord (raspberry)
- Midori (melon)
- Creme de Cacao (chocolate)
- Sloe Gin (plum)
- St. Germaine (Elderflower)
- Jägermeister
- Goldschläger (cinnamon schnapps)
- Rumble Minze (Peppermint Schnapps)
- Southern Comfort
- Dry Vermouth
- Sweet Vermouth
- Limoncello (lemon)
- Aperol (bitter orange)



Wine

Wine, which is the next in line for the lesser alcohol content beverages, also has a standard amount of 5 ounces. There are three types of wines (i.e. Red, White, Blush) and four different categories (i.e. Sparkling (e.g. Champagne), Table, Fortified, and Dessert. A table wine is a moderate quality wine that is lower in alcohol content compared to the other wines and pairs well with meals, hence its name. A fortified wine is higher in alcohol content from a spirit, like brandy. Dessert wines are higher in sugar content hence their name. The common wines are listed below:

Red Wine

**Pairs with red meat*

- Pinot Noir
- Merlot
- Cabernet Sauvignon
- Zinfandel
- Shiraz

White Wine (*chilled)

**Pairs with poultry and seafood*

- Chardonnay
- Pinot Grigio
- Riesling
- Sauvignon Blanc
- Moscato

Blush (Pink/Rose) Wine (*chilled)

- White Zinfandel
- Pink Moscato

Sparkling Wine (*chilled)

- Belaire
- Prosecco - Italy
- Champagne - France
 - Moet
 - Brut

**When Pouring wine it has
the same method as beer*



White Wine

Chardonnay

Tasting Notes: Lemon, apple, pear, bright fruits; mango, pineapple, peach, tropical fruits; vanilla, butter, coconut

Body: Medium

Notable Growing Regions: France (Chablis, Burgundy), Italy, California, New York, Australia (South Australia)

Food Pairings: Fish, lightly seasoned chicken, soft cheeses

Pinot Grigio/Pinot Gris*

Tasting Notes: Italian, lime, pear, sour apple; France, lemon, honey, honeysuckle; U.S., white nectarine, ripe stone fruits

Body: Medium to Medium-heavy

Notable Growing Regions: Italy, France, U.S.

Food Pairings: Fresh fish, green salads, shellfish

Sauvignon Blanc

Tasting Notes: Green fruits, lime, green bell pepper, pear; stone fruit, kiwi, peach; oaked, vanilla, coconut, butter

Body: Medium to Medium-heavy

Notable Growing Regions: France (Bordeaux, Loire Valley), Italy, New Zealand, California, Chile

Food Pairings: White meats, chicken, pork; white fish, shellfish, lobster, clams; soft, sour cheese

Rosé

Tasting Notes: Light, rose petal, underripe strawberry, limestone; Medium, strawberry, summer fruits; Heavy, ripe fruits, floral, spice hints

Body: Light to Medium-heavy

Notable Growing Regions: France, Spain, Cali, Italy

Food Pairings: Dependent on style anything from light salads to barbecued meats

Red Wine

Cabernet Sauvignon

Tasting Notes: Dark, ripe fruits, black cherry, plum, spice, vanilla, cedar or oak from barrel-aging

Body: Heavy

Notable Growing Regions: Grown in every wine producing country, well known styles from California, France (Bordeaux)

Food Pairing: Grilled meats, roasted meats- beef, lamb

Malbec (Blend)*

Tasting Notes: Dark berry, cherry, black pepper spice, cocoa, wet earth

Body: Medium

Notable Growing Regions: Argentina (Mendoza), France

Food Pairings: Pasta, Barbecue or grilled meats, spicy food

Merlot (Blend)*

Tasting Notes: Raspberries, strawberries, mineral

Body: Medium

Notable Growing Regions: France (Bordeaux), Washington, California, Italy (Tuscany), Australia (South Australia)

Food Pairings: Many foods from chicken and pork to dark meats

Pinot Noir

Tasting notes: Red fruits, bright cherries, strawberry, some spice, vanilla,

Body: Light

Notable Growing Regions: France (Burgundy), California, Oregon, Australia (Yarra Valley), New Zealand (Otago Valley), Italy (Northern)

Food Pairings: Light, flavorful meats - duck, pork, chicken thighs; mushrooms; salmon and heavy flavored fish

Beer

Beer can be broken into two categories: Imported and Domestic. However, there are over 50 different beer styles from pale lagers to American Brown Ales. These include Lagers, Ales, Pilsners, and IPAs. The most popular styles are the typical beers you will see in the field and those will be covered in this course. They are available in various forms such as Bottle or Draft (i.e. from a beer spout). Some have been listed below:

Imported

- Modelo - Pilsner
- Corona - Light Pilsner- Style Lager
- Heineken - Lager
- Stella - Pilsner
- Presidente - Pilsner
- Becks - Pilsner



Domestic

- Bud Light - Lager
- Budweiser - Lager
- Miller Light - Pilsner
- Coors Light - Lager
- Sam Adams - Lager
- Blue Moon - Ale
- Yuengling - Lager

It is important to make sure the beer is chilled, and the glass should be also, if possible. When pouring beer, the glass should be at a 45 degree angle. It should run down the walls of the glass without touching the beer bottle or tap spout, with the head of the beer being about 1" to 1½".

* Always ask if the guests want their beers opened, or if they would like to do it themselves.

Take Home Assessment

For all the beers listed above, identify 1. Its origin 2. What specific beer style are they?

Ex: Corona - Light Pilsner- Style Lager

Ex: Bud Light - American-style light Lager

Cocktail Mixing Techniques & Methods

Various cocktails require various preparation methods. On the next few slides, the method for making these specific cocktails are below and should ALWAYS be used when making these cocktails.

Shake: Any cocktails that contain 2 or more spirits or juices should be shaken. If the cocktail requires a splash of soda, shake **before** the splash.

Chilled: Shake or stir contents with ice, then strain into a chilled glass. To chill glass, fill with ice and soda water to speed up the chilling process if the fridge is unavailable.

No Shake: Any cocktails that contain a fill of soda or single liquor and juice. One other exception is whiskey. (Example: The Manhattan)

***Bombs:** Shots that are dropped into a glass with beer or an energy drink are called bombs.

Mixing Glass: A glass used to quickly chill cocktail drinks, primarily by stirring with ice using a spoon and straining with a julep strainer.

Margarita: When making a Margarita, you'll want to build your drink in your tin (shaker). First, add ice, then tequila, triple sec, and fresh margarita mix. Once all your ingredients are in your tin, you're going to shake until the tin begins to froth. Grab your margarita glass and salt (or sugar) your rim, and add your lime wedge!

Mojito: When making a Mojito, first you grab your Collins glass and muddle your limes and mint. Add your ice (fill glass), add your rum, and add soda water while stirring, garnish, and serve!

Pink Dragon: When making a Pink Dragon, you'll want to build your drink in your tin (shaker). First, muddle your dragonfruit, limes and mint. Then add ice, coconut rum, vodka, lemonade/pomegranate mix. Once all your ingredients are in your tin, you're going to shake, garnish and serve!

Layering: When it comes to layering, there is a general rule of thumb to execute proper layering.

From top to bottom: **Dark Liquor, Light Liquor, Water, Juice, Liqueurs, Syrups.**

With this setup layering drinks will be effortless! But now, for the technique.

*** Layering Cocktails/Shooters!***

The layering schema listed above is not just a random order but is based on a substance density. The higher the density (syrups) the lower to the bottom it will go. The lower the density (alcohols) the higher up the substance will remain.

To execute proper layering there are a few tools necessary to achieve this. 1. Is the bar spoon. 2. Is the pour spout, or a jigger if not available. By using the back or front of the spoon and a pour spout or jigger, you can pour the substance in a controlled manner to achieve seamless layering. The less controlled the stream the higher the chances of mixing. See the image below for reference.



Making Martinis and Manhattans require similar processes!

Martini: When making a martini, first chill your glass by filling it with ice and soda water and place it to the side, while asking your customer how they would like their cocktail. 1. Vodka or Gin? (What type of Vodka/Gin do you prefer?)
2. “Straight up” or “On the rocks” 3. Shaken or Stirred 4. Would you like that regular, dry, extra dry, or perfect? Once you have these details, you can combine your ingredients with ice in your tin, pour, garnish, and serve!

Manhattan: When making a Manhattan, first chill your glass by filling it with ice and soda water and place it to the side, while asking your customer how they would like their cocktail. 1. Bourbon or Scotch? (What type of Bourbon/Scotch do you prefer) 2. “Straight up” or “On the rocks” 3. Would you like that regular, dry, extra dry, or perfect? Once you have these details, combine, stir, garnish, and serve!

Garnish

Garnishing is the last thing you do when making a drink before you give it to your guest. They pair with specific drinks, and they also finalize its presentation. Some garnishes include:

- Lemon
- Lime
- Cherry
- Olive
- Orange Peel
- Pineapple
- Orange Wheel
- Celery
- Sugar Cane
- Apple
- Mint
- Lychee
- Edible Flowers
- Salt Rim
- Sugar Rim

When cutting garnishes like limes, lemons, oranges, and other similar fruits, there is a method to follow to ensure they are cut clean and nice!

1. Cut off the ends
2. Cut down the middle perpendicular to the cut ends
3. Take those halves and cut them down the middle in the same manner as step 2
4. Repeat step 3 with the remaining pieces. In total it will make 8 wedges.

*Other style wedges will be covered in class.

Chapter 2 Assessment

1. What is produced after fermentation and what is produced after distillation?

2. What foods pair well with merlot?

3. List three red wines and their tasting notes.

4. List three white wines and their tasting notes.

5. Name a liqueur that has orange notes. Include a well and a premium option.

6. Name the six different spirits.

7. How many 1.5oz servings can you make from a 750ml.

8. What are the different beer styles listed in this chapter?

9. What is the difference between a liquor and liqueur?

10. What is the order of the speed rail?

Common Cocktails



Single Liquor Drinks:

Cuba Libre

Rum: 1½ oz
Fill: Coke
Garnish: None

Cape Cod

Vodka: 1½ oz
Fill: Cranberry
Garnish: Lime

Madras

Vodka: 1½ oz
Fill: OJ & Cranberry
Garnish: Cherry

Screwdriver

Vodka: 1½ oz
Fill: OJ

Fuzzy Navel

Peach Schnapps: 1½ oz
Fill: OJ

Sea Breeze

Vodka: 1½ oz
Fill: Cranberry and Grapefruit
Garnish: Cherry

Bay Breeze

Vodka: 1½ oz
Fill: Cranberry and Pineapple
Garnish: Cherry

Tequila Sunset

Tequila: 1½ oz
Fill: Grapefruit
Float: Grenadine
Garnish: Cherry

Tequila Sunrise

Tequila: 1½ oz
Fill: OJ
Float: Grenadine
Garnish: Cherry

Moscow Mule

Vodka: 1½ oz
Lime Juice: ½ oz
Fill: Ginger Beer
Garnish: Lime wedge & Mint

Dark & Stormy

Dark Rum: 2 oz
Lime Juice: ½ oz
Simple Syrup: ½ oz*
Ginger beer: Fill

Tom Collins

Gin: 1½ oz
Lemon Juice: ½ oz
Fill: Soda water
Garnish: Lemon Wedge

Bloody Mary

Vodka: 1½ oz
Lemon Juice: ½ oz
Dash: Salt, pepper,
worcestershire, tabasco
Fill: Tomato Juice
Garnish: Celery

Paloma

Tequila: 1½ oz
Lime Juice: ½ oz
Fill: Grapefruit Soda
Garnish: Lime

Mojito

Rum: 1½ oz
Lime: 3-4 wedges
Mint: 5-6 leaves
Simple syrup: 1 oz
Fill: Soda Water
Garnish: Mint

Whiskey Sour

Whiskey: 1½ oz
Fill: Sour Mix
Egg Whites: 1 oz*
Garnish: cherry

Amaretto Sour

Amaretto: 1½ oz
Fill: Sour Mix
Garnish: Cherry

Gin & Juice

Gin: 1½ oz
Lime Juice: ½ oz
Simple Syrup: ½ oz
Fill: Grapefruit and Pineapple
Garnish: None

Caipirinha

Cachaca: 2 oz
Lime Juice: ½ oz
Simple Syrup: ½ oz
Garnish: Lime

Daiquiri

White Rum: 2 oz
Lime Juice: ½ oz
Simple Syrup: ½ oz
Garnish: Lime

Two Liquor Drinks:



Sex on the Beach

Vodka: 1¼ oz
Peach Schnapps: ½ oz
Fill: Cranberry and OJ
Garnish: Cherry

Kamikaze

Vodka: 1¼ oz
Triple Sec: ½ oz
Lime Juice: ½ oz
Simple Syrup: ½ oz
Garnish: Lime Wedge

Blue Kamikaze

Vodka: 1¼ oz
Blue Curacao: ½ oz
Lime Juice: ½ oz
Simple Syrup: ½ oz*
Garnish: Lime Wedge

Razz Kamikaze

Vodka: 1¼ oz
Raspberry Liqueur: ½ oz
Lime Juice: ½ oz
Simple Syrup: ½ oz*
Garnish: Lime Wedge

Godfather

Scotch Whiskey: 1¼ oz
Amaretto: ½ oz
Garnish: None

Black Russian

Vodka: 1¼ oz
Coffee Liqueur: ½ oz
Garnish: None

Incredible Hulk

Hennessey: 1 oz
Hypnotik: 1 oz
Garnish: None

Blue lagoon

Vodka: 1¼ oz
Blue Curacao: ½ oz
Fill: Lemonade
Garnish: Cherry

Margarita

Tequila: 1¼ oz
Triple sec: ½ oz
Simple Syrup: 1 oz
Fresh Lime Juice: 1 oz
Garnish: Salt rim (or Sugar)

Blue Hawaiian*

Coconut rum: 1¼ oz
Blue Curacao: ½ oz
Fill: Pineapple
Garnish: Cherry

Lynchburg Lemonade

Jack Daniels: 1¼ oz
Triple Sec: ½ oz
Simple Syrup: ½ oz
Fill: Lemon juice and Sprite
Garnish: Lemon Wedge

Godmother

Vodka: 1¼ oz
Amaretto: ½ oz
Garnish: None

White Russian

Vodka: 1¼ oz
Coffee Liqueur: ½ oz
Splash: Milk or Half/Half
Garnish: None

Three+ Liquor Drinks:

Hurricane

Light Rum: 1¼ oz
Dark Rum: ½ oz
Triple Sec: ½ oz
Fill: Pineapple and OJ
Float: Grenadine
Garnish: Orange



Mai Tai

Light Rum: 1¼ oz
Dark Rum: ½ oz
Orgeat Syrup: ½ oz
Orange Liqueur: ½ oz
Lime Juice: ½ oz
Garnish: Mint, Cherry, Pineapple

Rum Runner

Light Rum: 1¼ oz
Dark Rum: ½ oz
Blackberry Brandy: ½ oz
Banana Liqueur: ½ oz
Fill: Pineapple and OJ
Float: Grenadine
Garnish: Cherry



Bahama Mama

Light Rum: 1¼ oz
Dark Rum: ½ oz
Malibu: ½ oz
Fill: Pineapple and OJ
Float: Grenadine
Garnish: Cherry

Negroni

Gin: 1 oz
Vermouth Rosso : 1 oz
Campari: 1 oz
Garnish: Orange Peel



Martini Drinks:

Martini

Gin or Vodka: 2 oz
Dry Vermouth: ½ oz
Garnish: Lemon Twist or Olive

Dry Martini

Gin or Vodka: 2 oz
Dry Vermouth: 2-3 drops
Garnish: Lemon Twist or Olive

Extra Dry Martini

Gin or Vodka: 2 oz
Dry Vermouth: None
Garnish: Lemon Twist or Olive

Perfect Martini

Gin or Vodka: 2 oz
Dry Vermouth: ¼ oz
Sweet Vermouth: ¼ oz
Garnish: Lemon Twist or Olive

Dirty Martini

Gin or Vodka: 2 oz
Dry Vermouth: ¼ oz
Splash: Olive Juice
Garnish: Olive

Cosmopolitan

Vodka: 2 oz
Triple Sec: ½ oz
Simple Syrup: ½ oz
Lime Juice: ½ oz
Splash: Cranberry
Garnish: Lime

Apple Martini

Vodka: 2 oz
Sour Apple Schnapps: ½ oz
Simple Syrup: ½ oz
Splash: Apple Juice*
Garnish: Cherry

Lemon Drop Martini

Vodka: 1½ oz
Triple Sec: ½ oz
Lemon Juice : 1 oz
Simple Syrup: 1 oz
Garnish: Sugar Rim and Lemon Twist

Sidecar

Hennessy: 1½ oz
Grand Marnier: ½ oz
Simple Syrup: 1 oz
Lemon Juice: 1 oz
Garnish: Lemon

Chocolate Martini

Vodka: 2 oz
Creme de Cacao: ½ oz
Simple Syrup: ½ oz
Sour Mix: ½ oz
Garnish: Cherry and Chocolate Syrup

Espresso Martini

Vodka: 2 oz
Creme de Cacao: ½ oz
Coffee Liqueur: ½ oz
Simple Syrup: ½ oz
Splash: Espresso
Garnish: Coffee Beans

Lychee Martini

Vodka: 2 oz
Elderflower Liqueur: ½ oz
Simple Syrup: ½ oz
Sour Mix: ½ oz
Lychee Juice: ½ oz
Garnish: Lychee



Vesper Martini

Gin: 2 oz
Vodka: ½ oz
Lillet Blanc: ½ oz
Garnish: Lemon twist

Gibson

Gin or Vodka: 2 oz
Dry Vermouth: ½ oz
Garnish: Pearl Onion





Manhattan Drinks and Old Fashion:

Manhattan

Bourbon Whiskey: 2 oz

Sweet Vermouth: ¼ oz

Bitters: 2-3 drops

Garnish: Lemon Twist or Cherry

Dry Manhattan

Bourbon Whiskey: 2 oz

Dry Vermouth: 2-3 drops

Garnish: Lemon Twist or Cherry

Extra Dry Manhattan

Bourbon Whiskey: 2 oz

Dry Vermouth: None

Garnish: Lemon Twist or Cherry

Perfect Manhattan

Bourbon Whiskey: 2 oz

Dry Vermouth: ¼ oz

Sweet Vermouth: ¼ oz

Garnish: Lemon Twist or Cherry

Rob Roy

Scotch Whiskey: 2 oz

Sweet Vermouth: ¼ oz

Bitters: 2-3 drops

Garnish: Lemon Twist or Cherry

Old Fashion

Bourbon Whiskey: 2 oz

Orange Bitters: 2-3 dashes

Simple Syrup: ½ oz

Muddle: Cherry and Orange*

Garnish: Orange Peel



Long Islands:

Long Island Iced Tea

Vodka: ½ oz
Gin: ½ oz
Rum: ½ oz
Tequila: ½ oz
Triple Sec: ½ oz
Fil: Sour Mix
Splash: Coke
Garnish: Lemon

Long Beach

Vodka: ½ oz
Gin: ½ oz
Rum: ½ oz
Tequila: ½ oz
Triple Sec: ½ oz
Sour Mix: 2 oz
Splash: Cranberry
Garnish: Cherry

Grateful Dead

Vodka: ½ oz
Gin: ½ oz
Rum: ½ oz
Tequila: ½ oz
Raspberry Liqueur: ½ oz
Sour Mix: 2 oz
Splash: Sprite
Garnish: Lemon

Blue Long Island

Vodka: ½ oz
Gin: ½ oz
Rum: ½ oz
Tequila: ½ oz
Blue Curacao: ½ oz
Sour Mix: 1 oz
Splash: Club Soda
Garnish: Lemon

Miami Beach

Vodka: ½ oz
Gin: ½ oz
Rum: ½ oz
Tequila: ½ oz
Peach Schnapps: ½ oz
Sour Mix: 2 oz
Splash: Cranberry
Garnish: Cherry

Adios MoFo

Vodka: ½ oz
Gin: ½ oz
Rum: ½ oz
Tequila: ½ oz
Blue Curacao: ½ oz
Sour Mix: 2 oz
Splash: Sprite
Garnish: Lemon

Tokyo Tea

Vodka: ½ oz
Gin: ½ oz
Rum: ½ oz
Tequila: ½ oz
Midori Melon: ½ oz
Sour Mix: 2 oz
Splash: Sprite
Garnish: Lemon

Texas Tea

Vodka: ½ oz
Gin: ½ oz
Rum: ½ oz
Tequila: ½ oz
Triple Sec: ½ oz
Bourbon: ½ oz
Sour Mix: 2 oz
Splash: Sprite
Garnish: Lemon



Shots & Shooters:

Alabama Slammer

Sloe Gin: ½ oz
Amaretto: ½ oz
Southern Comfort: ½ oz
Splash: OJ

B-52

Coffee Liqueur: ½ oz
Irish Creme: ½ oz
Grand Marnier: ½ oz

Bazooka Joe

Blue Curacao: ½ oz
Irish Creme: ½ oz
Banana Liqueur: ½ oz

Beam Me up Scotty

Coffee Liqueur: ½ oz
Banana Liqueur: ½ oz
Irish Creme: ½ oz

Flaming Dr. Pepper (Bomb)

151-Proof Rum: ¼ oz
Amaretto: ¾ oz
Beer: Half Glass

Blow Job

Irish Cream: ½ oz
Coffee Liqueurs: ½ oz
Amaretto: ¼ oz
Garnish: Whipped Cream

Jager Bomb

Jägermeister: 1½ oz
Red Bull or Energy Drink: Half Glass

Green Tea Shot

Jameson: 1¼ oz
Peach Schnapps: ½ oz
Splash: Sour

Irish Car Bomb

Irish Whiskey: 1 oz
Irish Cream: ½ oz
Beer: Half Glass

Kamikaze

Vodka: 1 oz
Triple Sec: ½ oz
Splash: Fresh Lime Juice

Lychee Tequila

Tequila: ¾ oz
Lychee Liqueur: ¾ oz

Mind Eraser

Vodka: 2 oz
Coffee Liqueur: 2 oz
Club Soda or Sprite: 2 oz

Peanut Butter Jelly

Frangelico: ¾ oz
Black Raspberry Liqueur: ¾ oz

Stoplight

Vodka: 3 oz (3 shot glasses)*
Splash: Cranberry, OJ, Melon
Liqueur

Sex on the Beach

Vodka: 1 oz
Peach Schnapps: ½ oz
Splash: Cranberry & OJ

Woo-Woo

Vodka: 1 oz
Peach Schnapps: ½ oz
Splash: Cranberry

Red Headed Slut

Jägermeister: ½ oz
Peach Schnapps: ½ oz
Splash: Cranberry Juice

3 Wise Men

Jack Daniels: ½ oz
Johnny Walker: ½ oz
Jim Beam: ½ oz

4 Horsemen

Jack Daniels: ½ oz
Johnny Walker: ½ oz
Jim Beam: ½ oz
Jameson: ½ oz

Liquid Cocaine

Jägermeister: ½ oz
Goldschläger : ¼ oz
Rumple Minze: ½ oz

Vegas Bomb

Crown Royal: ½ oz
Peach Schnapps: ½ oz
Malibu: ½ oz
Red Bull: ½ glass



Sparkling Wine Drinks:

Bellini

Champagne: 3 oz

Peach Schnapps: 1 oz



Mimosa

Champagne: 3 oz

Orange Juice: 1 oz



Rossini

Champagne: 3 oz

Strawberry Liqueur: 1 oz



French 75

Gin: 1 oz

Lemon: $\frac{1}{2}$ oz

Simple Syrup: $\frac{1}{2}$ oz

Champagne: Fill



Aperol Spritz

Prosecco: 3 oz

Aperol: 2 oz

Soda Water: 1 oz

On the next page, you will find a self practice quiz to use as a reference for the final written exam. There will also be a practical exam that determines your skills before completion of this course. To be staffed as a bartender, you must first earn your certificate of completion by passing both exams. Failure to pass this course will result in:

- 1. Re-examination**
- 2. Delaying your placement as a bartender for gigs.**

The exam will be based on any material in this book, topics discussed in class, and any additional materials that were referenced throughout this guide. Remember, the more knowledgeable you are in all things alcohol, the more opportunities you will obtain. The point of this entire course is to train and nurture staff, so that they can grow, and one day they can fill in necessary roles, like teaching the Ready Bartending Course!

Thank you again, for entrusting us with your time and money. We hope that after this course you will feel more confident in your skills and ready to hop on the scene to start making extra money! In the near future, we plan to offer additional classes that will expand on this course, which will include flair mixology. This is really for the bartenders that are serious about bartending and would like to make a career from it! If that's not you, and you just want to learn some cool tricks - that's fine too!

It has been a pleasure!

Caitlyn Myland (CEO)

A handwritten signature in black ink, appearing to read "Caitlyn Myland".

Self Practice Quiz

1. What does “well” mean? _____

2. What is another term for “well” _____
3. How many types of Whiskeys are there? _____
4. What are they? _____

5. What is in a Margarita? _____
6. How many oz. is an 8 count? _____
7. What type of glass do you use when someone orders a “neat” drink?

8. What is in a Blue Long Island? _____

9. Which spirit does Kentucky produce? _____
10. What are the 4 questions you should ask when a martini is ordered?

11. What are the 3 questions you should ask when a manhattan is ordered?

12. How old do you have to be to serve alcohol? _____
13. What are 3 acceptable forms of ID? _____

14. Name 5 liqueurs and their flavors _____

15. True or False: A Manhattan is shaken not stirred. _____

16. What is the order of the speed well? _____

17. What type of spirit is Patron and what is its classification (Call/Top Shelf)? _____

18. List 3 imported and domestic beers. _____

19. What wine pairs well with cheese? _____

20. What type of body does Cabernet Sauvignon have? _____

21. True or False: A college ID is an acceptable form of ID. _____

22. What is the alcoholic range for standard drinks? _____

23. How many different spirits are there? _____

24. What is another word for the term, "Straight Up"? _____

25. How many servings can you get from three 750mL bottles? _____

26. What garnish goes in a dirty martini? _____

27. When making a mojito, do you first build it in the tin or shaker? _____

28. Is it safe to consume dry ice cocktails? _____

29. 4 Horsemen:

_____ : ____ oz

_____ : ____ oz

_____ : ____ oz

_____ : ____ oz

Notes
