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INTRODUCTION

“So a guy walks into a bar and asks the bartender.....”
How many jokes have you heard start out that way. The bartender is the main focus of any commercial bar. Forget about the waitresses. Sure they bring the drinks, but the bartender has to make them. Forget about the fry cooks serving up greasy fries. It’s the bartender who has made you crave them.

Bartenders have enjoyed a long and storied history. They are the psychiatrists that you don’t have to have an appointment for. They are the ones you hear all the best jokes from. They are the ones who show you the neatest bar tricks to impress your friends. The bartender, for some people, is the best friend they never had.

Tending bar is more than just pouring a cold draught beer or mixing up a mean screwdriver. With all the new drink combinations out these days, bartenders must be up on all the new terminology not to mention having the ability to mix up an Alabama Slammer without looking in the recipe book.

Bartending schools are popping up all over the country. Lured by the enticement of cash tips for serving the drunken public, bartending has been elevated to an art form. When the movie “Cocktail” came out, bartenders sought out the ability to twirl bottles and throw them up in the air as the bottle pours a perfect shot before it lands softly in their hand. Few can argue this is something not the everyday Joe can do.

Whether you aspire to the “Cocktail” fame made popular by Tom Cruise, or if you just want to have an

impressive home bar, this book will explore all aspects of tending bar.

We'll tell you how to have a well-stocked home bar and a well-stocked commercial bar. We'll explain some of the terminology associated with partaking of alcoholic beverages and provide you with many of the most popular recipes requested on Spring Break or in your local pub.

Better than that, we'll give you some pretty impressive bar tricks you can use and some cutting edge jokes that will have your customers or friends rolling on the floor – and not just because they just did their 10th tequila shot!

Bartending for Beginners will be everything you need and more. So, let's get started in the bar business!

THE PROFESSIONAL BARTENDER

A bartender is someone who serves beverages behind a licensed bar to paying customers. A bartender can also be called a barkeep or a barmaid. Bartenders are found in bars, pubs, taverns, nightclubs and other such places.

The bartender mixes and serves drinks, and the majority of drinks a bartender is making contain alcohol, such as beer, wine, liquor, liqueur, coolers and cocktails. They also serve water, juice, pop and other non-alcoholic beverages for customers who do not wish to drink alcohol such as a designated driver or a non drinker.

As well as make and serve drinks, the bartender is also responsible for taking payment for drinks (either from customers, waiters or waitresses), keeping the liquor supplies and glassware stocked, keeping the bar area clean, maintaining enough ice and garnishes on hand and serving food to customers sitting at the bar, if the bar offers food for

sale.

Often, the bartender is expected to dress appropriately to add to the atmosphere of the bar. In some establishments, the bar tender might participate in flair bartending, which contributes to the entertainment in the bar.

Bartenders are expected to be able to mix hundreds of types of drinks to please any paying customer in a quick, accurate and non-wasteful fashion. In some establishments, such as a busy nightclub, the bartender is only expected to serve the customer a drink and nothing else. In a smaller place such as a tavern however, the bartender might be expected to be a good listener, and allow the customers to have a shoulder to cry on.

All bartenders should be friendly, however, and enjoy having contact and communication with customers. Good bartenders have a way of attracting regular customers. Good bartenders like this will remember the favored drink of regular customers; have drink recommendations on hand or recommendations for other bars, as well as several other unofficial duties.

In most countries, tipping is expected of the customer, and this is how the bartender gets the majority of his income, as most bar tenders are paid minimum wage.

In some places, minors are allowed in bars, and it is the bartender's responsibility to check for identification before serving them alcohol.

If this sounds like a lot of work, with not much reward, look on the bright side. You are working at an establishment that serves gallons of liquor each day, and you are in charge of it. The job of bartender is management, customer service,

and so much more! Even a bartending job looks good on a resume when you present it in the proper way!

Before you start to tend bar – whether it's as a job or in your own home, a good grasp of liquor terms can be a great asset.

TERMINOLOGY

A lot of the terms and phrases listed below are standard throughout the industry. A good professional bartender will know his or her profession inside out. If you're just tending bar at home, you're sure to impress people with your vast knowledge.

Here are some of the more common terms used in bartending.

Box

Pour the drink into and out of a shaker, usually only once. This gives the drink a quick mixing without shaking

Call Drink

A liquor and mixer, of which the liquor is a name brand (ie. Tanqueray and Tonic, Bacardi and Coke, etc.)

Chaser

A chaser is a mixer that is consumed immediately after a straight shot of liquor to create a different taste.

Cocktail

This can be any of various alcoholic beverages consisting usually of brandy, whiskey, vodka, or gin combined with fruit juices or other liquors and often served chilled.

Collins

A drink similar to a sour which is served in a tall glass with soda water or seltzer water

Cooler

A drink consisting to ginger ale, soda water, and a fresh spiral or twist of citrus fruit rind and served in a Collins or highball glass

Crusta

A sour-type drink served in a glass that is completely lined with an orange or lemon peel cut in a continuous strip

Cup

A punch-type drink that is made up in quantities of cups or glasses in preference to a punch bowl

Daisy

An oversize drink of the sour type, normally made with rum or gin. It is served over crushed ice with a straw and sweetened with a fruit syrup

Lace

Normally applies to the last ingredient in a recipe meaning to pour on top of the drink

Eggnog

A traditional holiday drink containing a combination of eggs beaten with cream or milk, sugar, and a liquor such as rum, brandy, or bourbon

Fix

A sour-type drink similar to the daisy made with crushed ice in a large goblet

Fizz

An effervescent beverage – one which is carbonated and emits small bubbles

Flip

A chilled, creamy drink made of eggs, sugar, and a wine or spirit. Brandy and sherry flips are two of the better known kinds of flips

Frappe

This is a partially frozen often fruity drink. It is usually a mixture of ingredients served over a mound of crushed ice.

Grog

A rum-based beverage with water, fruit juice, and sugar commonly served in a large mug

Highball

Any spirit served with ice and soda in a medium to tall glass (a highball glass)

Julep

A drink made of bourbon, mint, sugar, and crushed ice

Lowball

A short drink made of spirits served with ice, water, or soda in a small glass

Mist

A liquor served over a glass filled with crushed ice – often as is the case with an after dinner drink

Mulls

A sweetened and spiced heated liquor, wine, or beer served as a hot punch

Neat

The consumption of a spirit as a straight, unaccompanied shot

Nip

A quarter of a bottle

Nightcap

Wine or liquor often consumed right before bedtime

On The Rocks

A drink served over ice

Pick-Me-Up

A drink designed to relieve the effects of overindulgence in alcohol

Punch

A party-size beverage consisting of fruit, fruit juices, flavorings and sweeteners, soft drinks, and a wine or liquor base

Rickey

A drink made of a liquor, usually gin, a half lime and soda water. It is sometimes sweetened and often served with ice

Shooter

A straight shot of liquor taken neat

Sling

A drink made with either brandy, whiskey, or gin along with lemon juice, sugar, and soda water. It is served both hot and cold.

Sour

A short drink consisting a liquor, lemon or lime juice and sugar

Toddy

A sweetened drink of liquor and hot water, often with spices

Tot

A small amount of liquor

Virgin

A non-alcoholic drink

Well Drink

A liquor and mixer of which neither are defined brands (ie. Gin and tonic, rum and coke)

So we have the terminology down. Now let's look at what a well-stocked bar looks like.

STOCKING YOUR BAR

Stocking a commercial bar and stocking a home bar are probably going to be two entirely different things unless you're willing to spend thousands of dollars on your home bar. If you are, by all means, follow our list to the letter! The liquor store will love you! First, we'll look at the typical commercial bar stock list.

Stocking a Commercial Bar

You'll want to make sure you have all necessary liquors, mixers, and garnishes to make your customers happy. If someone orders a slippery nipple and you don't have any butterscotch schnapps, you probably won't have a return customer. Although it surely depends on how badly they want that shot!

When it comes to liquors, here is a list of essentials

Gin
Vodka
Rum (Light and Dark)
Whiskey
Bourbon
Scotch
Rye/Canadian
Irish Cream
Wine

White (Dry)
Red (Dry)
Champagne
Vermouth (Dry/Sweet)
Tequila
Brandy/Cognac
Beer

Fruits are important as garnishes, having plenty of the right fruits on hand can also be important.

Apples
Bananas
Cherries
Lemons
Limes
Oranges
Pineapples
Strawberries

Fruit juices are used as mixers with the liquor to make various drinks. Plus, having them on hand for your non-drinking customers can be just as important!

Apple
Cranberry
Grapefruit
Lemon
Lime
Orange
Pineapple
Tomato

Making some of the more “exotic” drinks requires the mixing of liqueurs along with typical liquors and other additives to achieve the desired taste. Liqueurs can also be drunk on their own as shots or an after dinner nip.

Amaretto (almond)
Blue Curacao (orange)
Chambord (raspberry)
Cointreau (orange)
Creme de Banana (banana)

Creme de Cacao (chocolate)
Creme de Menthe (mint)
Frangelico (hazelnut)
Galliano (herb)
Godiva (chocolate)
Goldschlager (cinnamon)
Grand Marnier (orange)
Jagermeister (herb)
Kahlua (coffee)
Midori (melon)
Rumple Minze (peppermint)
Sambuca (anise)
Schnapps (various flavors)
Southern Comfort (peach)
Tia Maria (coffee)
Triple Sec (orange)

There are other mixers you must have on hand besides fruit juices. Many drinks utilize popular soft drinks and other non-conventional ingredients for the drinks.

Angostura Bitters

Lemonade
Cola
Cream
Eggs
Ginger Ale
Grenadine
Ice Cream
Milk
Orange Bitters
Sour Mix
Sprite/7-Up
Tea/Coffee
Water
Soda
Tonic

Finally, you'll want to have plenty of garnishes around to make your drinks look appealing and taste yummy.

Cinnamon

Ice

Maraschino Cherries

Nutmeg

Olives (Black and Green)

Salt/Pepper Sugar

Sugar Syrup

Tabasco Sauce

Worcestershire Sauce

Stocking a Home Bar

When stocking your home bar, you need to keep in mind how much entertaining you do and what types of drinks your friends and family like. Sure, it might be nice to be able to produce the ingredients for a Flaming Dr. Pepper, but if you only have one crazy friend who might ask you for that, the cost of the ingredients might just outweigh the need to have them on hand.

What should the typical home bar have on hand? Well, besides a healthy supply of beer and wine, here's a nice list to start with.

Gin

Vodka

Rum

Whiskey

Tequila

Brandy/Cognac

Fruits are important as garnishes, having plenty of the right fruits on hand can also be important.

Cherries

Lemons

Limes

Fruit juices are used as mixers with the liquor to make various drinks. Plus, having them on hand for your non-drinking customers can be just as important!

Apple

Cranberry

Orange

Pineapple

Tomato

Making some of the more “exotic” drinks requires the mixing of liqueurs along with typical liquors and other additives to achieve the desired taste. Liqueurs can also be drunk on their own as shots or an after dinner nip.

Amaretto (almond)

Creme de Menthe (mint)

Jagermeister (herb)

Kahlua (coffee)

Schnapps (various flavors)

Triple Sec (orange)

There are other mixers you must have on hand besides fruit juices. Many drinks utilize popular soft drinks and other non-conventional ingredients for the drinks.

Cola

Ginger Ale

Grenadine

Sour Mix

Sprite/7-Up

Water

Tonic

Lemon and/or Lime Juice

Finally, you’ll want to have plenty of garnishes around to make your drinks look appealing and taste yummy.

Ice

Maraschino Cherries

Olives (black/green)

Salt/Pepper Sugar

Tabasco Sauce

Worcestershire Sauce

Of course, now that you have the ingredients, you'll need the appropriate tools to do the job. The various tools include glassware, so let's again see what you'll need for both a commercial and home bar.

TOOLS OF THE TRADE

The last thing you want to have happen is to have someone want a bottle of beer and be lacking a bottle opener. At home or in a business, there are certain tools of the trade that are needed in all circumstances.

Commercial Supplies

Can Opener

Useful for opening cans of fruit and syrup.

Corkscrew

For opening wine and champagne bottles

Cloths

Used for wiping surfaces and equipment. These should be damp and not wet.

Cutting Board

For slicing fruit and other garnishes – should be heavy and laminated

Bar Towels

These are 100% cotton and have sewn edges for durability. Use these along with cloths to keep things clean. Make good

use of times where you have no guests to clean bottles and wipe surfaces.

Bottle Opener

For opening screw top bottles

Bottle Sealers

For keeping liquors and other bottle contents fresh.

Cocktail Shaker

A shaker is essential for blending ingredients in cocktails and mixed drinks. There are many cocktail shakers available. Most get the job done. Choose one that's right for you.

Electric Blender

Many cocktails require a blender to blend the ingredients smoothly together. These prove very useful for drinks with fruit pieces or ice cream etc.

Grater

To grate spices like nutmeg

Ice Bucket

A metal or insulated ice bucket keeps your ice cold and clean.

Ice Tongs and Scoops

Use these to add ice to drinks without the risk of passing on unwanted germs. Never handle ice with your hands. Do not use glassware as a scoop lest it breaks or chips and leaves unwanted visitors in your drinks

Jigger/Shot Glass

Used as a measurement tool.

Juice Squeezer/Extractor

This is needed for getting the most juice out of your fruits. It helps to soak citrus fruit in hot water before squeezing

Bar Spoon

A bar spoon has a long handle and a muddler end that will allow you to mix and measure ingredients as well as crush garnishes.

Measuring Cups

Normally, these should be glass or chrome with incremented measurements imprinted up the side. These are needed for accurate measurement. They usually come with a set of measuring spoons which are need for some smaller quantities

Mixing Glass

A mixing glass is useful for long drinks where it is required to mix the ingredients without shaking.

Sharp Knife

For cutting fruit and garnishes

Strainer

This removes the ice and fruit pulp from juices. This may come with a cocktail shaker.

Glasses and Containers

There are various types of glassware of different shapes and sizes all serving their own purpose. Learning which drinks belong to which glass is beneficial to both you and your customers. They receive a higher quality drink which in turn reflects back on you and your establishment.

Insure all glassware is cleaned spotless prior to serving it to your customers. Wash glasses with warm water and a small amount of detergent, but not soap. Rinse them afterwards with fresh, cold water and polish them with a suitable cloth. Hold glasses by the base or stem of the glass to avoid fingerprints.

Following are all the glasses you will need in a commercial bar.

Beer Mug

A traditional beer container – typically 16 ounces

Brandy snifter

The shape of this glass concentrates the alcoholic odors to the top of the glass as your hands warm the brandy.
Typical Size: 17.5 oz.

Champagne Flute

A tulip shaped glass designed to show off the bubbles of the wine as they brush against the side of the glass and spread out into a sparkling pattern. Typically 6 ounces

Cocktail glass

This glass has a triangle-bowl design with a long stem, and is used for a wide range of straight-up (without ice) cocktails, including martinis, manhattans, metropolitans, and gimlets. It is also known as a martini glass.
Typical Size: 4-12 oz.

Coffee Mug

Traditional mug used for hot coffee – typically 12 to 16 ounces

Collins glass

Shaped similarly to a highball glass, only taller, the Collins glass was originally used for the line of Collins gin drinks, and is now also commonly used for soft drinks, alcoholic juice, and tropical/exotic juices such as Mai Tai's.
Typical Size: 14 oz.

Cordial Glass

Small and stemmed glasses used for serving small portions of your favorite liquors after a meal. Typically 2 ounces

Highball glass

A straight-sided glass, often an elegant way to serve many types of mixed drinks, like those served on the rocks, shots, and mixer combined liquor drinks (ie. gin and tonic).
Typical Size: 8-12 oz.

Hurricane Glass

A tall, elegantly cut glass named after its hurricane lamp like shape and used for exotic or tropical drinks. 15 ounces

Margarita/Coupette glass

This slightly larger and rounded approach to a cocktail glass has a broad-rim for holding salt, ideal for margarita's. It is also used in daiquiris and other fruit drinks.
Typical Size: 12 oz.

Mason Jar

These are large square containers and are effective in keeping their contents sealed in an airtight environment. Typically these are used for home canning and are about 16 ounces.

Old-fashioned glass

A short, round so called "rocks" glass, suitable for cocktails or liquor served on the rocks, or "with a splash".
Typical Size: 8-10 oz.

Parfait Glass

This glass has a similar inward curve to that of a hurricane glass but with a steeper outwards rim and larger rounded bowl. These are often used for drinks containing fruit or ice cream. 12 ounces

Pousse-cafe glass

A narrow glass essentially used for pousse cafés and other layered dessert drinks. It's shape increases the ease of layering ingredients. The typical size is 6 oz.

Punch Bowl

A large spherical bowl used for punches or large mixes 1 to 5 gallons

Red wine glass

A clear, thin, stemmed glass with a round bowl tapering inward at the rim.
Typical Size: 8 oz.

Sherry Glass

This is the preferred glass for aperitifs, ports, and sherry. This has a narrow taper and is usually around 2 ounces

Shot glass

A shot glass is a small glass suitable for vodka, whiskey and other liquors. Many "shot" mixed drinks also call for shot glasses. Typical Size: 1.5 oz.

Whiskey Sour Glass

This type of glass is also known as a delmonico glass. It has a stemmed wide opening similar to a champagne flute and holds about 5 ounces

White wine glass

A clear, thin, stemmed glass with an elongated oval bowl tapering inward at the rim.
Typical Size: 12.5 oz.

Home Bar

Stocking tools for a home bar will require much fewer supplies, but there are a few staples you will definitely want to have.

Can Opener

Useful for opening cans of fruit juices

Corkscrew

For opening wine and champagne bottles

Cloths

For wiping surfaces and equipment. These should be damp and not wet.

Cutting Board

A heavy, laminated cutting board is best for slicing fruit and other garnishes

Bottle Opener

For opening screw top bottles

Cocktail Shaker

This is used for blending ingredients in cocktails and mixed drinks.

Electric Blender

Many cocktails require a blender to blend the ingredients smoothly together. This is useful for drinks with fruit pieces or ice cream etc.

Ice Bucket

A metal or insulated ice bucket keeps your ice cold and clean.

Ice Tongs and Scoops

Tongs are used to add ice to drinks.

Jigger/Shot Glass

This is used as a measurement tool.

Sharp Knife

For cutting fruit and garnishes

Glass and Containers:

Beer Mug

16 ounces – traditional beer container

Champagne Flute

6 ounces – tulip shaped glass designed to show off the bubbles from the champagne

Cocktail glass

This glass has a triangle-bowl design with a long stem, and is used for a wide range of straight-up (without ice) cocktails, including martinis, manhattans, metropolitans, and gimlets - also known as a martini glass.

Typical Size: 4-12 oz.

Collins glass

Shaped similarly to a highball glass, only taller, the Collins glass was originally used for the line of Collins gin drinks, and is now also commonly used for soft drinks, alcoholic juice, and tropical/exotic juices such as Mai Tai's.

Typical Size: 14 oz.

Highball glass

A straight-sided glass, often an elegant way to serve many types of mixed drinks, like those served on the rocks, shots, and mixer combined liquor drinks (i.e. gin and tonic).

Typical Size: 8-12 oz.

Hurricane Glass

This is a tall glass with a hurricane lamp shape used for exotic or tropical drinks

Margarita/Coupette glass

This slightly larger and rounded approach to a cocktail glass has a broad-rim for holding salt, ideal for margarita's. It is also used in daiquiris and other fruit drinks.

Typical Size: 12 oz.

Old-fashioned glass

A short, round so called "rocks" glass, suitable for cocktails or liquor served on the rocks, or "with a splash".

Typical Size: 8-10 oz.

Red wine glass

A clear, thin, stemmed glass with a round bowl tapering inward at the rim.

Typical Size: 8 oz.

Shot glass

This is a small glass suitable for vodka, whiskey and other liquors. Many "shot" mixed drinks also call for shot glasses.

Typical Size: 1.5 oz.

Whether you are at home or at work, it's essential to master some of the basic techniques of bartending before you start.

BASIC TECHNIQUES

Creating cocktails can be straight forward or artistic depending on the person, their tastes and how far they want to take it. Often the first lesson of Bartending School teaches the basic skills from shaking to pouring over a spoon. Most people can easily get by with these techniques

in a professional situation. When tending bar at home – it's a definite!

Shaking

Shaking is the method by which you use a cocktail shaker to mix ingredients together and chill them simultaneously. The object is to almost freeze the drink while breaking down and combining the ingredients.

Normally, this is done with ice cubes added to the shaker about $\frac{3}{4}$ of the way to the top. Then pour in the ingredients, hold the shaker in both hands with one hand on top and one hand supporting the base.

Give the shaker a short, sharp, snappy shake. DO NOT rock your cocktail to sleep. When water has begun to condense on the surface of the shaker, the cocktail is chilled and ready to be strained.

Straining

Most cocktail shakers are sold with a build-in strainer or hawthorn strainer. When a drink calls for straining, ensure you've used ice cubes, as crushed ice tends to clog the strainer of a standard shaker. If a drink is required shaken with crushed ice (i.e. Shirley Temple), it is to be served unstrained.

Stirring

You can stir cocktails effectively with a metal or glass rod in a mixing glass. If you use ice, use them to prevent dilution and strain the contents into a glass when the surface of the mixing glass begins to collect condensation.

Muddling

To extract the most flavor from certain fresh ingredients such as fruit or mint garnishes, you should crush the ingredient with the muddler on the back end of your bar spoon, or with a pestle.

Blending

An electric blender is often needed for recipes containing fruit or other ingredients that do not break down by shaking. Blending is a great way to combine these ingredients with others creating a smooth, ready to serve mixture.

Some recipes call for ice to be placed in the blender in which case you would use a suitable amount of crushed ice to produce a smooth, pleasant tasting drink.

Building

When building a cocktail, the ingredients are poured into the glass in which the cocktail will be served. Usually, the ingredients are floated on top of each other, but occasionally, a swizzle stick is put in the glass, allowing the ingredients to be mixed.

Layering

To layer or float an ingredient such as cream liquor on top of another, use the rounded, back part of a spoon and rest it against the inside of a glass. Slowly pour the liquor down the spoon and into the glass. The ingredient should run down the inside of the glass and remains separated from the ingredient below it.

Flaming

Flaming is the method by which a cocktail or liquor is set alight, normally to enhance the flavor of a drink. It should only be attempted with caution, and for the above reason only, not to simply look cool.

Some liquor will ignite quite easily if their proof is high. Heating a small amount of the liquor in a spoon will cause the alcohol to collect at the top, which can then be easily lit. You can then pour this over the prepared ingredients.

Don't add alcohol to ignited drinks and don't leave them unattended. Light them where they pose no danger to anybody else, and ensure no objects can possibly come into contact with any flames from the drink. Always extinguish a flaming drink before consuming it.

There's nothing more depressing than a "frou frou" drink that has no decoration to it. Here are some of the more popular decoration techniques.

DECORATING YOUR COCKTAILS

Decoration of a drink will normally consist of one or two fruit, herb, or cherry garnishes that either complement the flavor of the drink, contrast with the color, or both. It is important that you avoid overpowering the drink. When garnishing with fruit, be careful with the size. If it is too thin, it's flimsy and uneventful. A too-thick slice can unbalance the look and even flavor of the cocktail.

Citrus Twists

To make a citrus twist, cut a thin slice of the fruit crosswise and simply twist to serve on the side of a glass or in it.

Citrus Peel Spirals

To make a spiral of citrus peel, use a parer or vegetable peeler to cut away the skin, working in a circular motion. Take care not to cut into the bitter pith.

Citrus Peel Knots

Use strips of peel and carefully tie each strip into a knot. Drop into the drink for a nice garnish.

Cocktail Sticks

These extremely useful wooden cocktail sticks are needed for spearing through pieces of fruit and cherries. These are not re-usable. Plastic cocktail sticks, however, are re-usable provided they are washed and boiled.

Frosting/Rimming

Margaritas and other mixed drinks often call for the rim of the glass to be coated with salt, sugar, or some other ingredient. This is known as frosting or rimming. The easiest way to do this is to rub the rim of the glass with a slice of citrus fruit and then dip the very edge of the rim into a small bowl filled with the sugar or salt.

Maraschino Cherries

You should always have a plentiful supply of red maraschino cherries to decorate your cocktails with. These are the most widely used of decorations, as well as being available in multiple colors and flavors.

Olives or Onions

Martinis are often garnished with olives or cocktail onions. Simply skewer one or two with a toothpick and drop into the drink.

Straws

Straws are essential and go well with many cocktails. These, of course, should never be re-used.

Before we move on to the good part – recipes – we need to address the issue of bar safety and hygiene.

HYGIENE AND SAFETY

Here are a few guidelines to remember regarding hygiene and safety in a bar whether it be at home or at work. While most of these suggestions might be common sense, they bear notation in this book for the safety of you, your guests and/or your customers!

Always be tidy, clean, and diplomatic. Always rinse or wash bar equipment like cocktail shakers and strainers after every use – even between drinks.

Always wash and dry your hands frequently – especially after contact with citrus fruit and juices. This helps prevent scaling of the hands and infection from dermatitis.

Take good care of your hands – especially your fingernails as these are always in view. Keep nails short. If you use nail polish, use neutral colors so the focus is on you and your creations instead of your fingernails.

In general, it is frowned upon to smoke or drink while working behind a bar. Many people view it as unsanitary. In some places, it is also illegal.

When uncorking champagne, try to prevent the pop of the cork. While this is usually associated with champagne, it can be a dangerous practice if the cork should become errant.

When using a soda siphon, handle it by the plastic or metal part only. This is the most sanitary way to approach pouring a soda.

Never fill a glass to the brim. This encourages spilling and makes the entire bar unsanitary and messy.

Now, let's look at some of the more common drink recipes.

DRINK RECIPES

There are a myriad of drinks out there concocted in someone's basement or kitchen when there were just a few drops of liquor left and some type of mixer. Others have been created by bored bartenders who thought certain combinations might taste good together. Still others are staples that are ordered nearly every day in a bar.

We can't include all drink recipes, but here are some of the most popular ones.

Alabama Slammer

1/2 oz amaretto almond liqueur

1/2 oz Southern Comfort® peach liqueur

1/2 oz sloe gin

1 splash orange juice

1 splash sweet and sour mix

Pour above ingredients into a stainless steel shaker over ice and shake until completely cold. Strain into an old-fashioned glass and serve.

Amaretto Sour

1 1/2 oz [amaretto almond liqueur](#)
1 - 2 splashes [sweet and sour mix](#)

Pour the amaretto liqueur into a cocktail shaker half-filled with ice cubes. Add a splash or two of sweet and sour mix, and shake well. Strain or pour into an old-fashioned glass, garnish with a maraschino cherry and a slice of orange, and serve.

Brandy Alexander

1 1/2 oz [brandy](#)
1 oz [dark crème de cacao](#)
1 oz [half-and-half](#)
1/4 tsp grated [nutmeg](#)

In a shaker half-filled with ice cubes, combine the brandy, crème de cacao, and half-and-half. Shake well. Strain into a cocktail glass and garnish with the nutmeg.

Bloody Mary

1 1/2 oz [vodka](#)
3 oz [tomato juice](#)
1 dash [lemon juice](#)
1/2 tsp [Worcestershire sauce](#)
2 - 3 drops [Tabasco® sauce](#)
1 [lime](#) wedge

Shake all ingredients (except lime wedge) with ice and strain into an old-fashioned glass over ice cubes. Add salt and pepper to taste. Add the wedge of lime and serve.

Blue Hawaiian

- 1 OZ light rum
- 1 cherry
- 2 OZ pineapple juice
- 1 OZ Blue Curacao liqueur
- 1 OZ cream of coconut
- 1 slice pineapple

Blend light rum, blue Curacao, pineapple juice, and cream of coconut with one cup ice in an electric blender at high speed. Pour contents into a highball glass. Decorate with the slice of pineapple and a cherry.

Cosmopolitan

- 1 OZ vodka
- 1/2 OZ triple sec
- 1/2 OZ lime juice
- 1/2 OZ cranberry juice

Shake vodka, triple sec, lime and cranberry juice vigorously in a shaker with ice. Strain into a martini glass, garnish with a lime wedge on the rim, and serve.

Fuzzy Navel

- 1 part peach schnapps
- 1 part orange juice
- 1 part lemonade

Mix equal parts of each ingredient in a highball glass, top with ice, and serve.

Gibson

1 1/2 oz gin
3/4 oz vermouth
2 cocktail onions

Stir gin and vermouth over ice cubes in a mixing glass. Strain into a cocktail glass. Add the cocktail onions and serve.

Gimlet

2 oz gin
1/2 oz lime juice
1 lime wedge

Pour the gin and lime juice into a mixing glass half-filled with ice cubes. Stir well. Strain into a cocktail glass and garnish with the lime wedge.

Harvey Wallbanger

1 oz vodka
1/2 oz Galliano® herbal liqueur
4 oz orange juice

Pour vodka and orange juice into a Collins glass over ice cubes and stir. Float Galliano on top and serve.

Kamikaze

1 oz vodka
1 oz triple sec
1 oz lime juice

Shake all ingredients with ice, strain into an old-fashioned glass over ice cubes, and serve.

Lemon Drop

1/2 oz vodka
1/2 oz lemon juice
1 sugar cube

Add sugar to the rim of an old-fashioned glass, and drop a cube or packet of sugar into the bottom of the glass. Pour vodka and lemon juice into a stainless steel shaker over ice, and shake until completely cold. Pour into the prepared old-fashioned glass, and serve.

Long Island Iced Tea

1 part vodka
1 part tequila
1 part rum
1 part gin
1 part triple sec
1 1/2 parts sweet and sour mix
1 splash cola

Mix ingredients together over ice in a glass. Pour into a shaker and give one brisk shake. Pour back into the glass and make sure there is a touch of fizz at the top. Garnish with lemon.

Mai Tai

1 oz light rum
1/2 oz crème de almond
1/2 oz triple sec
sweet and sour mix
pineapple juice
1/2 oz Myer's® dark rum

Pour light rum, crème de almond and triple sec, in order, into a Collins glass. Almost fill with equal parts of sweet and sour mix and pineapple juice. Add dark rum, a large straw, and serve unstirred.

Margarita

1 1/2 oz tequila
1/2 oz triple sec
1 oz lime juice
salt

Rub the rim of a cocktail glass with lime juice, and dip in salt. Shake all ingredients with ice, strain into the glass, and serve.

Mojito

3 fresh mint sprigs
2 tsp sugar
3 tbsp fresh lime juice
1 1/2 oz light rum
club soda

In a tall thin glass, crush part of the mint with a fork to coat the inside. Add the sugar and lime juice and stir thoroughly. Top with ice. Add rum and mix. Top off with *chilled* club soda (or seltzer). Add a lemon slice and the remaining mint, and serve.

Mudslide

1 1/2 oz Bailey's® Irish cream
1/2 oz Kahlua® coffee liqueur

Pour Hershey's chocolate syrup around the inside rim of a rocks glass. Fill with ice, add ingredients, and serve.

Old Fashioned

2 oz [blended whiskey](#)
1 [sugar](#) cube
1 dash [bitters](#)
1 slice [lemon](#)
1 [cherry](#)
1 slice [orange](#)

Combine the sugar cube, bitters, and 1 tsp. water in an old-fashioned glass. Muddle well, add blended whiskey, and stir. Add a twist of lemon peel and ice cubes. Add slices of orange and lemon and top with the cherry. Serve with a swizzle stick.

Pina Colada

3 oz [light rum](#)
3 tbsp [coconut milk](#)
3 tbsp crushed [pineapples](#)

Put all ingredients into an electric blender with 2 cups of crushed ice. Blend at a high speed for a short length of time. Strain into a Collins glass and serve with a straw

Rob Roy

1 1/2 oz [Scotch whisky](#)
3/4 oz [sweet vermouth](#)

Stir ingredients with ice, strain into a cocktail glass, and serve.

Salty Dog

5 oz [grapefruit juice](#)

1 1/2 oz [gin](#)

1/4 tsp [salt](#)

Pour all ingredients over ice cubes in a highball glass. Stir well and serve. (Vodka may be substituted for gin, if preferred.)

Seabreeze

1 1/2 oz [vodka](#)

4 oz [cranberry juice](#)

1 oz [grapefruit juice](#)

Pour vodka over ice into highball glass. Add mixers. The drink may be garnished with a wedge of lime.

Sex on the Beach

1 oz [vodka](#)

3/4 oz [peach schnapps](#)

[cranberry juice](#)

[grapefruit juice](#)

Add vodka and peach schnapps to a highball glass. Fill with equal measures of cranberry juice and grapefruit juice, and stir.

Sloe Comfortable Screw

3 oz [sloe gin](#)

3 oz [Southern Comfort® peach liqueur](#)

3 oz [orange juice](#)

3 oz [vodka](#)

Stir or shake ingredients & serve with ice.

Strawberry Daiquiri

1/2 oz strawberry schnapps
1 oz light rum
1 oz lime juice
1 tsp powdered sugar
1 oz strawberries

Shake all ingredients with ice, strain into a cocktail glass, and serve.

Tequila Sunrise

1 shot tequila
Orange juice
2 dashes grenadine syrup

Pour tequila in a highball glass with ice, and top with orange juice. Stir. Add grenadine by tilting glass and pouring grenadine down side by flipping the bottle vertically very quickly. The grenadine should go straight to the bottom and then rise up slowly through the drink. Garnish stirrer, straw and cherry-orange.

Tom Collins

2 oz gin
1 oz lemon juice
1 tsp superfine sugar
3 oz club soda
1 maraschino cherry
1 slice orange

In a shaker half-filled with ice cubes, combine the gin, lemon juice, and sugar. Shake well. Strain into a collins glass almost filled with ice cubes. Add the club soda. Stir and garnish with the cherry and the orange slice.

Whiskey Sour

2 oz blended whiskey
juice of 1/2 lemons
1/2 tsp powdered sugar
1 cherry
1/2 slice lemon

Shake blended whiskey, juice of lemon, and powdered sugar with ice and strain into a whiskey sour glass. Decorate with the half-slice of lemon, top with the cherry, and serve.

The trend toward martini drinking is becoming increasingly popular. Want some killer martini recipes? That's our next section!

MARTINIS GALORE!

Standard Gin Martini

Many contend that the gin martini is the only mix fitting to wear the name "martini," and all other cocktails are impostors.

Ingredients

- 6 ounces of gin
- 5 drops of dry vermouth
- 2 small twists of lemon rind
- 2 olives

The mix

- Fill a glass martini shaker about 3/4 full of cracked, clean ice
- Pour your gin into the shaker and let stand for sixty seconds. Count down from sixty to zero
- Shake, shake, and shake. About fifteen, vigorous, diagonal shakes should do the trick.

- Put that shaker down and get two well chilled martini glasses from the fridge or freezer. Allow the shaker to rest for about another sixty seconds
- Into each glass drop two drops of vermouth (the fifth drop is just for good luck)
- Each glass gets a twist and an olive (the olive can be optional)
- Strain your very chilly gin into each glass

Standard Vodka Martini

Although this martini will certainly qualify as a standard martini, you'll often find that every bartender will create the drink with a slight (or perhaps not so slight) variation.

Ingredients

- 3 ounces of vodka
- 1 teaspoon vermouth
- 3 olives

The mix

- Pour your vodka into a well chilled shaker and let stand for sixty seconds. Count down from sixty to zero.
- While counting down, drop your vermouth into a frozen martini glass, swirl the vermouth around the glass and then pour it out.
- Shake, shake, and shake. About fifteen, vigorous, diagonal shakes followed by swirling the shaker a few times.
- Strain your freezing vodka into your glass.
- Spear your olives and gently slide them into the glass.

Chocolate Martini

1 1/2 shots [chocolate liqueur](#)

1 1/2 shots [crème de cacao](#)

1/2 shot [vodka](#)
2 1/2 shots [half-and-half](#)

Mix all ingredients in a shaker with ice, shake and pour into a chilled cocktail glass.

Apple Martini

1 part [vodka](#)
1 part [DeKuyper® Sour Apple Pucker schnapps](#)
1 part [apple juice](#)

Pour all ingredients into a shaker. Shake well and strain into a Martini glass.

Dirty Martini

Ingredients

- 6 ounces of vodka
- 1 teaspoon of vermouth
- 6 olives
- Toasted almond slivers

The mix

- Pour your Vodka into a well chilled shaker and let stand for thirty seconds.
- While counting down, drop your vermouth into 2 frozen martini glasses, swirl the vermouth around the glasses and then pour it out.
- Shake, shake, and shake. About twenty, vigorous, diagonal shakes followed by swirling the shaker a few times.
- Strain your freezing vodka into your glasses.
- Insert an almond sliver into each stuffed olive and spear 3 per toothpick.
- Spear your olives and gently slide them into the glass.

Lemon Martini

Ingredients

- 4 ounces of vodka
- 1/2 teaspoon of dry vermouth.
- 1 lemon twist.
- 1 thin lemon slice.
- 1 teaspoon Limoncello

The mix

- Rim your frozen martini glass with Lemon Twist cocktail candy and place back in the freezer until called for.
- Pour your vodka, vermouth and Limoncello into a shaker 3/4 full of ice.
- 20 energetic shakes (no stirring option on this one) should mix it nicely.
- Retrieve your martini glass and strain the mixture into it.
- Slit your lemon slice half way and slip it on to the rim of the glass.
- Add your lemon twist.

The Boardroom Smoky Martini

Ingredients

- 1/2 ounce dry vermouth.
- 4 ounces of gin
- 2 tablespoons Scotch (ten year old is preferred). You can experiment with any good, single malt Scotch
- 2 lemon twists

The mix

- Pour your vermouth and gin into a shaker 1/2 full of cracked ice.

- Shake, shake, and shake for a full minute. You may also stir for a full two minutes.
- Add your Scotch and stir 4 times in a counter-clockwise motion.
- Strain your smoky flavored martini into two well chilled martini glasses.
- Each glass gets a twist.

Hey Sweetie Martini

This is a very sweet martini. This is a great alternative for a Cosmo lover, such as the person you'll be impressing with this simple to mix martini.

Ingredients

- 7 ounces of freezing vodka
- 1 ounce of room temperature Chambord
- 1 teaspoon of honey

The mix

- Warm your honey (slightly) and stir it into your Chambord.
- Pour your vodka into a shaker 3/4 full of cracked ice.
- Shake, shake, shake...shake it baby.
- Add your honey infused Chambord and stir three times.
- Strain your liquid into two freezing martini glasses.

Key Lime Martini

Ingredients

- 4 ounces Key Lime Vodka
- 2 ounces vodka
- 2 tablespoons of fresh lime juice
- 1 tablespoons of cool whip

- 2 martini glasses rimmed with lime cocktail candy sugar
- 2 super thin slices of lime

The mix

- All of your vodka and 1 tablespoon of cool whip goes into a shaker that is 3/4 full of cracked ice.
- Shake for a good minute.
- Let your shaker rest for a half minute.
- Add 1 tablespoon of the lime juice to the shaker and give another 10 shakes.
- Strain into your 2 freezing martini glasses.
- Add 1/2 of the remaining lime juice to each glass, and top each with a bit of the remaining cool whip
- Float a lime slice on each glass

Valentine Martini

Ingredients

- 5 ounces of freezing Chopin vodka
- 5 ounces of chilled ice wine
- 11 green seedless grapes at room temperature
- 1 tablespoon of fresh lemon juice
- 2 frozen green grapes

The mix

- Add all of your liquid ingredients to a blender of food processor and puree.
- Strain into a cocktail shaker 1/2 full of cracked ice.
- Shake for a full minute
- Strain your amazing martini into 2 freezing cocktail glasses

For those of you who are “shot” connoisseurs, we have included a separate section that follows with some basic shot recipes.

HIT ME SARGEANT

Shots are more than just a pour of liquor into a shot glass. These days, shots have been elevated to an art form. We are listing some of the more popular ones.

B-52

1/3 shot [Kahlua® coffee liqueur](#)

1/3 shot [amaretto almond liqueur](#)

1/3 shot [Bailey's® Irish cream](#)

Carefully layer ingredients, in order, into a shot glass; kahlua, amaretto, then Irish cream.

Blow Job

1/4 oz [Bailey's® Irish cream](#)

1/2 oz [amaretto almond liqueur](#)

Pour liqueurs into a shot glass and top with whipped cream. Have an individual place their hands behind their back, then; pick-up the filled shot glass with their mouth, tilt head back, and drink.

Body Shots

1 oz [vodka](#)

1 package [sugar](#)

1 [lemon](#) wedge

Using a partner of the opposite sex, lick their neck to moisten. Pour packet of sugar onto their neck. Place wedge

of lemon in their mouth with the skin pointed inward. You first lick the sugar from their neck, then shoot the vodka, then suck the lemon from their mouth (while gently holding back of their neck).

Buttery Nipple

1 OZ DeKuyper® Buttershots liqueur

1/2 OZ Irish cream

Pour buttershots into a chilled shot glass. Carefully layer or float the Irish cream on top, and serve.

Chocolate Cake

1/2 OZ Frangelico® hazelnut liqueur

1/2 OZ vodka

sugar

Add vodka and frangelico to a shaker with ice. Shake. Garnish with a sugar-coated lemon. Shoot the drink, like you would tequila.

Flaming Dr. Pepper

3/4 shot amaretto almond liqueur

1/4 OZ 151 proof rum

1/2 glass beer

Fill a shot glass about 3/4 full with amaretto and top it off with enough 151 proof rum to be able to burn.

Place the shot glass in another glass and fill the outer glass with beer (right up to the level of the shot glass).

Ignite the amaretto/151 and let it burn for a while. Blow it out (or leave it burning if you're brave - not recommended) and slam it. Tastes just like Dr. Pepper.

Jager Bomb

- 1 can [Red Bull® energy drink](#)
- 1 OZ [Jagermeister® herbal liqueur](#)

Pour red bull into a pint glass. Drop in a shot glass filled with jagermeister, and chug.

Jello Shots

- 1 package [watermelon jell-o](#)
- 1 cup boiling [water](#)
- 1 cup [Malibu® coconut rum](#)

Mix hot water and jello. Add rum. Pour into 2 ounce cups. Serve after the jello has set

Kamikaze

- 1 part [vodka](#)
- 1 part [triple sec](#)
- 1 part [Rose's® lime juice](#)

Shake well with ice and strain mixture into a shot glass. Salute.

Liquid Cocaine

- 1/2 OZ [Bacardi® 151 rum](#)
- 1/2 OZ [Goldschlager® cinnamon schnapps](#)
- 1/2 OZ [Jagermeister® herbal liqueur](#)

Pour ingredients as listed above into a large shot glass and shoot.

Purple Hooter

1/2 oz [vodka](#)
1/2 oz [Chambord® raspberry liqueur](#)
1 splash [7-Up® soda](#)

Pour ingredients into a stainless steel shaker over ice. Shake until ice cold. Strain into a large shot glass, and serve.

Red Headed Slut

1 oz [peach schnapps](#)
1 oz [Jagermeister® herbal liqueur](#)
[cranberry juice](#)

Chill and serve.

Scooby Snack

1/2 oz [Malibu® coconut rum](#)
1/2 oz [crème de bananas](#)
1/2 oz [Midori® melon liqueur](#)
1/2 oz [pineapple juice](#)
1 1/2 oz [whipped cream](#)

Pour rum, crème de banana, melon liqueur and pineapple juice into a stainless steel shaker over ice. Add whipped cream, and shake; until well mixed and sufficiently chilled. Strain into an old-fashioned glass and shoot.

Surfer On Acid

1/2 oz [Jagermeister® herbal liqueur](#)
1/2 oz [Malibu® coconut rum](#)
1/2 oz [pineapple juice](#)

Pour ingredients into a stainless steel shaker over ice and shake until completely cold. Strain into a large shot or old-fashioned glass and shoot.

There are so many drink recipes out there; space prevents me from including them all. You can find nearly every single recipe you need at drinks.mixer.com.

These would include the Brain Fart, the Ball Sweat, the Broken Down Golf Cart, the Flaming Bob Marley, Finger Me Good, Jet Fuel, Screaming Orgasm, Sit On My Face, and Tonsil Tickler among others!

Being a great bartender, though, is so much more than just mixing great drinks. You have to hone your personality and give the people something to talk about. How about a few cool bar tricks?

BAR TRICKS

Bar Trick # 1 Olive in Brandy Snifter.

Ingredients: 1 olive and 1 brandy snifter.

Objective: Put olive in brandy snifter.

Situation: You can not touch the olive with your body (hands, mouth, etc.). You can not scoop the olive with the snifter. You can not roll olive off of bar into snifter.

Solution: With the olive on the bar. Place the brandy snifter over the olive so that the open end of the snifter is surrounding the olive. Slowly rotate the brandy snifter around the olive. The olive will roll around the inside walls of the snifter (centrifugal force). Once the olive is spinning around the middle of the snifter, flip the snifter upright and place on the bar. Collect your winnings!

Hints: Practice this bar trick before placing any bets. The olive has a tendency to come out of snifter when flipping upright. After a little practice, you will be a pro. Submitted by Brick

Bar Trick # 2 Embarrass your Friends.

Ingredients: 1 bar napkin, and 1 pen/pencil.

Objective: Embarrass your friends and others.

Situation: On a bar napkin write down the following:

I AM WE TODD IT
I AM SOFA KING WE TODD IT

Ask your friends to continue reading out loud until they understand.

Continue to find new victims.

Added Bonus: Old victims will laugh at new victims.

Bar Trick # 3 The Race!

Ingredients: 3 shots of _____, and 3 pints of beer.

Objective: Get a free round of drinks.

Situation: Tell your victim that you will drink your 3 pints of beer faster then they can drink their three small shots of _____.

Player's rules: You can not touch the other player's glass or shot.

Solution: Start drinking your beer. Your victim will take their first shot. As soon as you finish drinking your first beer, place your empty pint over your victim's third shot. Take your time and enjoy your free drinks. Your victim can not touch your glass, see above rule. You Win!

Bar Trick # 4 The old "Two quarters trick?"

Ingredients: 2 quarters, and one victim.

Objective: To get a free drink.

Situation: On the bar place two quarters heads up. Ask your victim, "What do you see." The usual answer is, "Two heads!" or "Two quarters." Slowly start nodding your head in agreement and with your palm up point to the two quarters and say, "I see two pennies, hey, if I'm wrong will you buy me a drink." Pressure them for a reply, most people will say, "Sure." At this point say "I'm wrong." Enjoy your free drink.

Added Bonus: When drink is empty, find a new victim.

Bar Trick # 5 The Fifty cent drink.

Ingredients: 1 Victim with a fresh drink, 1 cocktail napkin, 2 quarters.

Objective: To get a cheap drink.

Situation: Taking victims drink and remove any straws or umbrellas. Cover victims drink with the cocktail napkin. Tell your victim, "I bet you fifty cents that without touching the glass or the napkin or any straws etc., I can drink that entire drink."

Push the two quarters towards the victim while betting, point to the glass and the napkin. Continue to say, "I won't touch anything!"

Bring up the point about possibly putting a straw through the napkin and say again, "I won't touch anything!"

Solution: When they give up, slowly take off the napkin and enjoy the drink as you push the fifty cents to the victim. Be sure to tell the victim they won and give them their fifty

cents. The \$4.00 drink just cost you fifty cents! Enjoy your cheap drink!

Bar Trick # 6 Salt & Pepper

Ingredients: 1 victim, 1 salt packet, 1 pepper packet, and 1 small plastic comb.

Objective: To get a free drink.

Situation: Make a small hill of salt on the bar, about the size of a quarter. Then sprinkle a small amount of pepper on top of the salt. Bet your victim one drink that they can not get the pepper off, without disturbing the salt.

Solution: Take your plastic comb and comb your hair a few times. Then hold the comb over the salt & pepper. The static electricity will suck the pepper off the salt.

Note: This trick will only work when the humidity levels are low.

Bar Trick # 7 Sugar Cubes

Ingredients: 1 victim, 2 sugar cubes, 1 lighter, and 1 ash tray.

Objective: To get a free drink.

Situation: Hand someone a sugar cube and a lighter. Bet them a drink that they can not light the sugar cube on fire. They will try to light it on fire by putting the flame under it. They will get the cube to smoke, char and smolder but it will not catch on fire.

Solution: Rub your sugar cube in an ashtray to get some ashes on it. Hold the flame to the sugar cube, it should light right up.

Note: Practice this a few times before you start placing bets.

Bar Trick # 8 Ice Cubes

Ingredients: 1 victim, 2 ice cubes, some salt, and 2 pieces of human hair (about 6 to 8 inches long).

Objective: To get a free drink.

Situation: Bet someone they can not pick up an ice cube with one piece of human hair. The average person will try to twist and tie the hair around the ice cube. Others will try to just lift it up. However, they will not be able to get the ice cube off the bar.

Solution: Place the ice cube on the bar, take a strand of human hair and place it across the top of the ice cube. Then, take a little salt and sprinkle it on top of the hair and ice cube. The salt will cause the ice cube to re-freeze around the hair. In a few seconds you will be able to gently lift the ice cube off of the bar.

Note: Practice this a few times before you start placing bets.

Bar Trick # 9 The Switch

Ingredients: 2 identical shot glasses, 1 non-porous piece of paper (playing card, over-sized match book, etc.), water, and your choice of alcohol (bourbon, scotch, etc.)

Objective: Challenge your friends.

Situation: Fill one shot glass with water and the other with, lets say, bourbon. The challenge is to get the bourbon in the glass that has the water and the water in the glass that has the bourbon without using any other containers including your mouth (or anyone else's mouth).

Solution: Place the non-porous piece of paper (playing card) on-top of the shot of water. Turn the card and water shot upside down carefully. The paper will stay attached to the shot on its own accord.

Now, place the water shot glass and card on the shot of bourbon. Slowly and carefully pull the paper out just far enough to make a very small opening between the two glasses. Water, being heavier than alcohol will flow to the bourbon glass and displace the bourbon into the water glass. You have just made the switch.

If you are truly skilled at this bar trick, you will be able to replace the paper between the two shot glasses and remove the bourbon and put it back on the bar.

Note: Make sure the opening between the glasses is very small. A large opening will cause the water and alcohol to mix.

Bar Trick # 10 Smoke on the water

Ingredients: 1 glass, a matchbook, six quarters, and an ashtray with water.

Objective: Get a free drink.

Situation: Bet your friends one drink that you can get the water out of the ashtray using only the ingredients mentioned and without moving or tilting the ashtray.

Solution: Make sure ashtray is filled with at most a quarter inch of water. Stack the quarters in the center of the ashtray so the top two quarters are above the water. Place four unlit matches on top of the quarters. Light the matches and immediately cover the flame and quarters with the glass. The water will be drawn into the glass. Collect your bets.

Bar Trick # 11 The Wish in a Bottle

Ingredients: 1 newly emptied bottle of Grand Marnier, a matchbook, a cork, a straw, and a sword cocktail pick.

Objective: To play with fire while making a wish.

Situation: Get your friends to make a wish. Tell them if the sword sticks in the ceiling then their wish will come true.

Solution: Take a newly emptied Grand Marnier bottle and put a cork in it. Place the bottle under hot water for about 10 minutes. While the bottle is heating, take a straw and bend it in half. Take your sword pick and stick it through the fold in the straw. The straw should be folded back over the handle of the sword pick.

When the bottle is ready, carefully remove the cork so the heated gas in the bottle does not escape. Quickly put the straw and the sword in the bottle with the tip of the sword pick pointing out the opening of the bottle. Make a wish and drop a match in the bottle.

Warning: There will be a large flame and the straw and the sword pick will be forced out the bottle. KEEP your face and others away from the opening.

If the straw sticks in the ceiling then your wish comes true. If the straw does not stick, tell someone to buy you a drink for your troubles. If you do not get a flame, you have to buy everyone else drinks.

Bar Trick # 12 Blow the Bottle

Ingredients: 1 empty beer bottle, and a small piece of napkin.

Objective: Get a free drink.

Situation: Hold an empty beer bottle horizontally. (Make sure inside of neck is dry.) Tear off a small piece of napkin, wad it up into a small ball. Place the napkin wad just inside the lip of the bottle. Hold the bottle in front of someone's face, and bet them a drink that they can not blow the napkin into the bottle.

Solution: Bernoulli principle states that moving air has lower pressure than still air. Therefore, when your friend blows, the still air in the bottle will push the napkin out of the bottle, right back at the face of the blower.

Note: The harder they blow, the faster the napkin will come out. If you get a really gullible person, you can have them try again for a chance at another drink. You should be able to milk them for at least 3 or 4.

A truly great bartender also has some pretty funny jokes to share. Warning: some of these jokes may be rude, crude, raunchy, and controversial. Now, THAT'S what makes a great bartender!

BAR JOKES

Did we forget to add that some of these jokes might also be bad? Oh well, try them on the drunk ones, they'll laugh anyway!

First Joke

Three mice were sitting in a bar talking about how tough they were.

The first mouse slams a shot and says, "I play with mouse traps for fun. I'll run into one on purpose and as it is closing on me, I grab the bar and bench press it twenty or thirty times." And with that he slams another shot.

The second mouse slams a shot and says, "That's nothing. I take those D-con tablets, cut them up and snort them just for the fun of it."

And with that he slams another shot.

The third mouse slams a shot, gets up and walks away. The first two mice look at each other, and then turn to the third mouse and ask, "Where the hell are you going?"

The third mouse stops and replies, "I'm going home to fuck the cat."

Second Joke

An Irishman, an Italian, and a Polish guy are in a bar. They are having a good time and all agree that the bar is a nice place. Then the Irishman says, "Aye, this is a nice bar, but where I come from, back in Dublin, there's a better one. At MacDougal's, you buy a drink, you buy another drink, and MacDougal himself will buy your third drink!" The others agree that sounds like a nice place.

Then the Italian says, "Yeah, that's a nice bar, but where I come from, there's a better one. Over in Brooklyn, there's this place, Vinny's. At Vinny's, you buy a drink, Vinny buys you a drink. You buy anudda drink, Vinny buys you anudda drink."

Everyone agrees that sounds like a great bar.

Then the Polish guy says, "You think that's great? Where I come from, there's this place, Warshowski's. At Warshowski's, they buy you your first drink, they buy you your second drink, they buy you your third drink, and then, they take you in the back and get you laid!"

"Wow!" said the other two. "That's fantastic! Did that actually happen to you?" "No," he replied, "but it happened to my sister!"

Third Joke

One day, a bar owner decided he had enough of the slow business and needed a gimmick. He finally decided on one. He got a horse and put it in the bar. He placed a sign over the horse and had the sign read.

"Pay \$100, make the horse laugh win \$1000" For years, the gimmick worked. Finally, a man walked into the bar saw the sign and asked, "Is that sign for real?" The bar owner told him it was.

The man paid \$100, walked up to the horse and whispered something to the horse. The horse started to laugh falling to his knees.

The next day, the owner changed the sign.

Pay \$100, make the horse cry, win \$1000. For years the gimmick worked. One day, the same man walked into the bar and saw the sign. He paid the bar owner \$100 and asked for a curtain. The man closed the curtain and then opened it a couple of moments later. The horse was now crying up a storm.

The man walked up to the bar owner and asked for his money. "Not so fast", the bar owner said, "First you have to tell me what you did both times!" "Simple", said the man, "First I told him I was bigger, this time I proved it"

Fourth Joke

An Irishman walks into a bar in Dublin, orders three pints of Guinness and sits in the back of the room, drinking a sip out

of each one in turn. When he finishes them, he comes back to the bar and orders three more.

The bartender asks him, "You know, a pint goes flat after I draw it; it would taste better if you bought one at a time." The Irishman replies, "Well, you see, I have two brothers. One is in America, the other in Australia, and I'm here in Dublin. When we all left home, we promised that we'd drink this way to remember the day when we drank together." The bartender admits that this is a nice custom, and leaves it there.

The Irishman becomes a regular in the bar, and always drinks the same way: He orders three pints and drinks them in turn. One day, he comes in and orders two pints. All the other regulars notice and fall silent. When he comes back to the bar for the second round, the bartender says, "I don't want to intrude on your grief, but I wanted to offer my condolences on your great loss."

The Irishman looks confused for a moment, then a light dawns in his eye and he laughs. "Oh, no," he says, "everyone's fine. I've just quit drinking."

Fifth Joke

Two blokes are in a bar on top of the Empire State Building. One says to the other "You know, if you jump off of this building you get sucked in at the 10th floor". The other one laughs and says "No way, man. Prove it"

The first guy agrees and they both go to the edge. He jumps off and whoof! He gets sucked in at the 10th floor. When he gets back to the top the second guy, standing in shock, says "I don't believe it! Let me try".

So the second guy jumps off and splat! He falls to his death. The first guy goes back into the bar. When he gets back

there, the bartender tuts and says "You know Superman, you can be a real bastard when you're drunk!"

Sixth Joke

After a Beer Festival in London, all the brewery presidents decided to go out for a beer.

Corona's president sits down and says, "Señor, I would like the world's best beer, a Corona." The bartender takes a bottle from the shelf and gives it to him.

Then Budweiser's president says, "I'd like the best beer in the world, give me 'The King of Beers', a Budweiser." The bartender gives him one.

Coors' president says, "I'd like the best beer in the world, the only one made with Rocky Mountain spring water, give me a Coors." He gets it.

The guy from Guinness sits down and says, "Give me a Coke." The other brewery presidents look over at him and ask, "Why aren't you drinking a Guinness?" and the Guinness president replies, "Well, if you guys aren't drinking beer, neither will I."

Seventh Joke

A Scotsman is sitting in a bar in Cuba and is minding his business when a man with a large black beard walks in. The man goes to the bar and orders a shot of whisky. The bartender serves him, the man drinks the whisky then starts walking out the door. The bartender says, "Hey aren't you going to pay for that?" The man says, "Excuse me, Castro's Army." The bartender says, "Alright then" and the man leaves.

A few minutes later another man with a large black beard walks in. The man goes to the bar and orders a shot of

whisky. The bartender serves him, the man drinks the whisky then starts walking out the door. The bartender says, "Hey aren't you going to pay for that?" The man says, "Excuse me, Castro's Army." The bartender says "Alright then" and the man leaves.

The Scotsman gets an idea and walks up to the bar and orders a shot of whisky. He drinks the whisky then starts walking out the door. The bartender says, "Hey aren't you going to pay for that?" The Scotsman says, "Excuse me, Castro's Army." The bartender says, "Hey where is your big black beard?" The Scotsman thinks quickly. He lifts his Kilt and says, "Secret Service!"

Eighth Joke

A businessman enters a tavern, sits down at the bar, and orders a double martini on the rocks. After he finishes the drink, he peeks inside his shirt pocket, then orders the bartender to prepare another double martini. After he finishes that it, he again peeks inside his shirt pocket and orders the bartender to bring another double martini. The bartender says, "Look, buddy, I'll bring ya' martinis all night long - but you gotta tell me why you look inside your shirt pocket before you order a refill." The customer replies, "I'm peeking at a photo of my wife. When she starts to look good, I know it's time to go home."

A new guy in town walks into a bar and reads a sign that hangs over the bar... FREE BEER! FREE BEER FOR THE PERSON WHO CAN PASS THE TEST! So the guy asks the bartender what the test is.

Bartender replies "Well, first you have to drink that whole gallon of pepper tequila, the WHOLE thing at once and you can't make a face while doing it. Second, there's a 'gator out back with a sore tooth...you have to remove it with your bare hands. Third, there's a woman up-stairs who's never

had an orgasm. You gotta make things right for her." The guy says, "Well, as much as I would love free beer, I won't do it. You have to be nuts to drink a gallon of pepper tequila and then get crazier from there.

Well, as time goes on and the man drinks a few, he asks, "Wherez zat teeqeelah?"

He grabs the gallon of tequilla with both hands, and downs it with a big slurp and tears streaming down his face. Next, he staggers out back and soon all the people inside hear the most frightening roaring and thumping, then silence. The man staggers back into the bar, his shirt ripped and big scratches all over his body.

"Now" he says "Where's that woman with the sore tooth?"

Ninth Joke

One night, a police officer was stalking out a particularly rowdy bar for possible violations of the driving under the influence laws.

At closing time, he saw a fellow stumble out of the bar, trip on the curb, and try his keys on five different cars before he found his. Then he sat in the front seat fumbling around with his keys for several minutes. Everyone left the bar and drove off. Finally, he started his engine and began to pull away.

The police officer was waiting for him. He stopped the driver, read him his rights and administered the Breathalyzer test. The results showed a reading of 0.0. The puzzled officer demanded to know how that could be. The driver replied, "Tonight, I'm the Designated Decoy."

Now, it's time for the responsible part.

HOW TO KNOW WHEN ENOUGH IS ENOUGH

Many people think that alcohol is good. Often, in certain doses, it is. But there comes a time when you have to tell someone "No More". They won't be happy. You won't be popular anymore, but they'll thank you in the morning – well, maybe the morning after that! But still, it's important for you to help your friends or customers realize that when it's time to stop, it's time to stop. Here are some telltale signs:

1. Speech is slurred. When "Another drink please" sounds like "Uhnuva grink peas", it's time to stop.
2. The person can no longer stand without the aid of a prop. To test this theory, kneel down behind the bar quickly then come back up. If the patron is on the floor, it's time to stop.
3. When he or she tells you they love you more than twice, it's time to stop. Sure they love you tonight, but will they respect you in the morning?
4. When their bar tab looks like the working yearly budget of a small country, it's time to stop. Unless you're serving Donald Trump, cut 'em off! Of course, if you're serving Donald Trump, call me!
5. If anyone starts dancing on the bar --- IT'S TIME TO STOP! Even if it's the hot chick who has been flirting with you all night long or the long retired Chippendale dancer, the show won't be worth the consequences – no really, it won't!

6. If anyone insists they can drive, it's time to stop. Sober people don't feel the need to justify their abilities to handle a motor vehicle – drunken people do. Cut them off and find them a friend to drive them home.

If you're having a party in your home – with YOU as the bartender, here are some party safety tips:

- Don't serve alcohol to someone under the legal drinking age. Check identification; don't allow the serving of alcohol to or consumption of alcohol by those without proper identification.
- Keep the number of guests at a manageable number; avoid violations of occupancy limits. Don't allow uninvited guests to "crash" the party.
- Don't let guests mix their own drinks. Choose a reliable bartender who will help keep track of the size and number of drinks guests consume.
- Remember that beer can be just as intoxicating as hard liquor. A 12-ounce can of beer, a five-ounce glass of wine, and a 12-ounce wine cooler contain the same amount of alcohol and the same intoxication potential as an ounce-and -a-half of liquor.
- Prepare plenty of foods so guests will not drink on empty stomachs. Avoid salty foods, which make people thirsty and drink more.
- Monitor outside activities. Don't allow guests to carry open containers of alcohol in public places. Don't allow guests to park their vehicles illegally.

- Be a good neighbor. Keep music, people-noise and trash/litter levels at a minimum. Clean outside litter immediately after the party.
- Ask boisterous or rude guests to leave. One such guest can ruin the party for others.
- Offer a variety of non-alcoholic beverages for the designated driver and/or for those who prefer not to drink.
- Do not push drinks!!! Drinking at a party is not mandatory for having a good time.
- Close the "bar" 90 minutes before the party ends and serve non-alcoholic drinks or foods and coffee. Remember, though, only time sobers who are intoxicated.
- Politely, but firmly, tell intoxicated guests that you cannot let them drive home because you care. Arrange for designated drivers to taxi party-goers to their destination.
- Become familiar with signs of alcohol poisoning and treatment.
- Cooperate with police. They are usually there because someone has complained. A spirit of cooperation will help in reducing the need for enforcement actions.

For those of you who are thinking of bartending as a profession, here are a couple of tips for you.

GOING TO THE BIG SHOW

There are bartending schools all over the country. A simple Google search will show you where the nearest one to you is. If you feel like spending a lot of money to learn what we've just told you about, by all means, go right ahead. However, most local bars won't care if you've gone to Bartending University. On-the-job training is the best. But a basic knowledge will help you along the way. We do have a few suggestions to help you along the way.

- Welcome all of your customers as though you know them and introduce yourself. Remember their names and welcome them, using their names, the next time they visit. (Keep a legal pad if you need too, "gray beard, thick glasses, name George, drinks Bud"...and any quirks you can note that will help you recall. Failing that just say "Hey good to see you again!" Just think of it like if you were having a party in your own home.. It's easy!
- Always keep in mind what their drink of choice is and be prepared to offer them their preference. You should already know the names and preferences of your regulars.
- If a customer comes accompanied by a date or companion, treat them both as if they are royalty, address the customer as in "Wonderful to see you again, Mr. or Ms so and so (if they are a regular). And what can I do especially for your guest?" Be sure to use the finest glass for their friend. If you treat them with that sort of respect, you cannot only expect a nice tip, but you can bet that they will be back over and over, and looking for you.
- Yes, do remember jokes. Remember them when you hear them and study them on the Internet. Internet jokes are so boring that most of us just delete them,

but the telling of a joke is just that, it is the delivery and the story telling that makes it both interesting and amusing. Be prepared to have at least two new ones on every shift.

- Your smile and your obvious enjoyment of both your job and your customers are worth a lot more than tossing bottles about or doing circus tricks. If you can do it, well it doesn't hurt, but most folks are there for a drink, company and the respect and recognition that they don't receive in day-to-day life.
- Depending on the policy of your employer, when customers come in for the first time, and have just one beer while reading the newspaper or looking around, and then start to leave, slide them a free beer/drink and say "I am glad that you came in and I have enjoyed your company," (calling them by name, of course). "My name is so and so, and please come back." Pay for that beer/drink out of your tips if you must; you will get it back, ten-fold.
- Remember that these are customers. They are not really your buddies, so stay professional.
- Though you will have many opportunities for intimate encounters, stay focused on your career and that you are there to make a living. Don't ever forget that "one night stands" are never just that in the bartending world; the customer you became close with will likely be sitting on the other side of the bar, within a few days, regardless of how much you regret that moment.
- If there is trouble or violence try, at all costs, to avoid coming out from behind the bar. Raise your voice and attempt to take control verbally, while you are dialing

911.

- Tip jars are sort of an optional thing, depending on the type of bar. If you concentrate on the relationship building associated with the job, then when your customer is cashing out it should be a face-to-face, handshake-to-handshake experience. They are a lot more likely to deal with you fairly (maybe show off a little bit too) than if they can sneak a few quarters and a dime into a tip jar when you are busy. If you have waiter and waitress staff, one surly server can easily cost you a considerable amount, and that is only if you ever even see their tips.
- Keep your fellow staff happy. Their ability to make money has to do with how well the drinks are made and how quickly they can deliver them, so there is a delicate balance between your bar customers and the table customers.

Keep an eye on your own customers, and try to anticipate when they might need another drink. Take care of it, in advance, and if you are filling table orders (very important) always acknowledge your bar customers and let them know that you noticed. Assure them that their drink is coming right up!

- Even if it is not within your job description, help the table staff clean up and flip the chairs. Support them any way you can. They will need to know that they have your support, so always do what you can to protect their sense of having a good place to work because, in spite of all your efforts to provide a fun atmosphere for your customers, unhappy staff can detract from that.

- When you have time, spend time talking with your customers. Don't sit on a stool sipping a coke and obviously trying to find some time alone, even if you are "on break." You can be on break at home. Talk news, talk about local folks and interesting places, but more importantly try and get them talking about what is important to them. They aren't in a library, they are in a bar, and maybe they want to talk, a lot more than be talked to. It's easy to walk away when you get busy; they can wait and, if they can't, start gauging their intoxication level.
- Thank every customer for having spent their time there with you and, if possible, shake their hand. That sort of thing means a lot to people and will keep them coming back. Look them in the eye, particularly when they are cashing out – bigger tip!
- If that moment isn't available, because you are otherwise involved, when you see them rise to leave (and you are sure the bill is cleared), just yell over your shoulder "Hey (name) thanks! Be careful and come back, OK?"
- Study any bartender's book on mixed libations carefully, but it's just as important to watch your co-workers mix drinks. It is a craft that can be learned from experience. If anyone requests a drink that might be from their local area, or by a name you are not familiar with, don't be ashamed to say "Hey, I don't know it but I'll make it right now. Teach me!" They will usually be proud to.

CONCLUSION

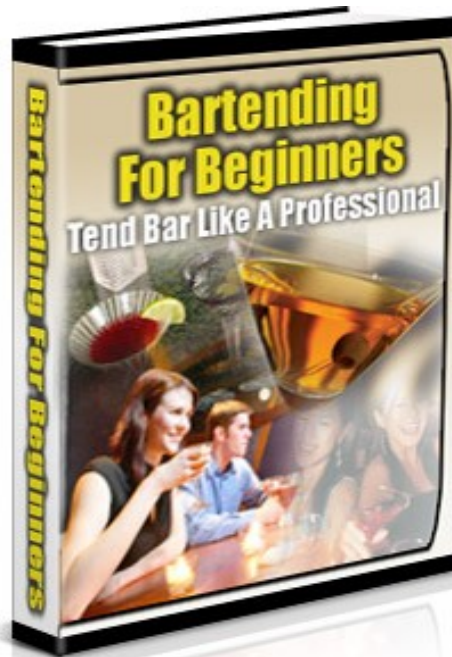
Whether you want to learn how to tend bar for fun in your home or professionally as an employee, or even owner, of a bar, remember that you are your best salesperson.

When you know what you're doing, you will be the expert and people will be coming to YOU for advice, drinks, and so much more!

So, in closing, a guy walks into a bar and asks the bartender.....You finish it!

Cheers!

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