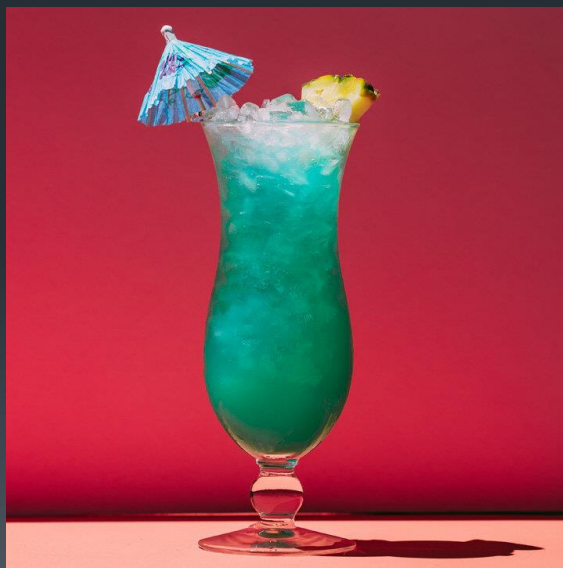


# Cocktails



Štěpán Beneš  
Marek Kučera  
Lukáš Matta



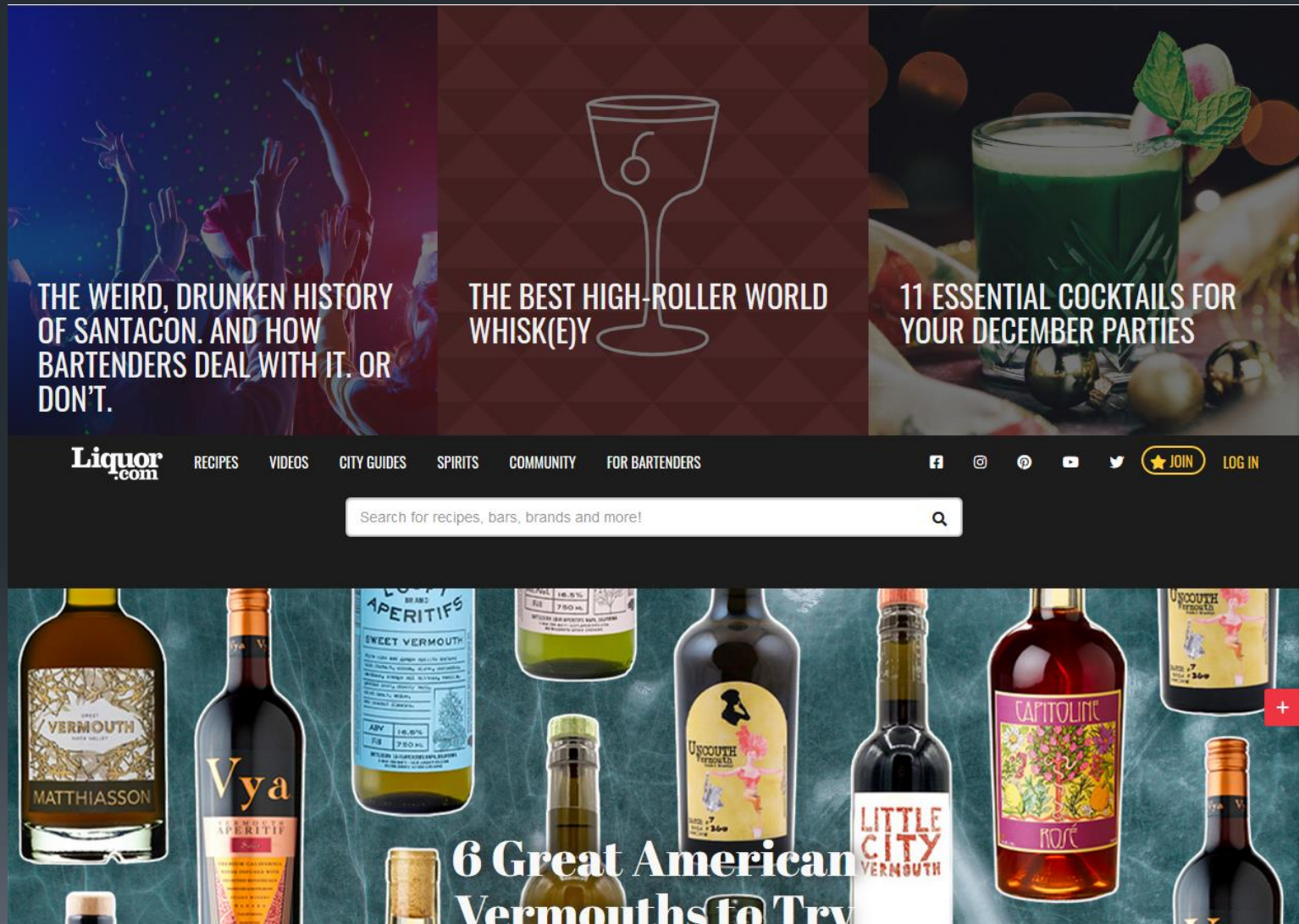
# Introduction

- Recommending cocktails based on their characteristic
- Can be used by:
  - Bartenders searching for inspiration
  - Eshop selling alcohol
  - People trying new stuff



# Dataset

- <https://www.liquor.com> 2300 recipes





# Recipe

## ABOUT THE BLOODY MARY COCKTAIL

The Bloody Mary is a vodka-soaked nutritional breakfast and hangover cure all in one. What else could you ask for?

The tomato-based cocktail has hundreds of variations, from heavy on the hot sauce to a splash of Guinness on top. It's best to start with the classic recipe and work toward the way you like it, even if it's topped with a shrimp skewer, a slice of bacon and a tiny cheeseburger. Crazy garnishes aside, there's a reason this iconic beverage is a classic.

While the origin of this popular brunch cocktail is debatable, the Bloody Mary's staying power leaves no question.

## INGREDIENTS IN THE BLOODY MARY COCKTAIL

Units	oz	ml	parts
1	Lemon wedge		
1	Lime wedge		
2 oz	Vodka		
↶ Try it with Absolut			
4 oz	Tomato juice		
2 dashes	Tabasco sauce		
2 tsp	Prepared horseradish		
2 dashes	Worcestershire sauce		
1 pinch	Celery salt		
1 pinch	Ground black pepper		
1 pinch	smoked paprika		

Garnish:	Lime wedge
	Green olives
	Parsley sprig
	Celery stalk
⌵ ADD TO SHOPPING LIST	

Glass: Pint

## PROFILE

Flavor: Salty/Savory Sour Spicy

Base Spirit:	Vodka	Difficulty:	Complicated
Cocktail Type:	Classics	Hours:	Morning/Brunch
Served:	On the Rocks	Brands:	Absolut
Preparation:	Shaken		
Strength:	Light		

## HOW TO MAKE THE BLOODY MARY COCKTAIL

Pour some celery salt onto a small plate.

Rub the juicy side of the lemon or lime wedge along the lip of a pint glass.

Roll the outer edge of the glass in celery salt until fully coated.

Fill with ice and set aside.

Squeeze the lemon and lime wedges into a shaker and drop them in.

Add the remaining ingredients and ice and shake gently.

Strain into the prepared glass.

Garnish with a parsley sprig, 2 speared green olives and a lime wedge and a celery stalk (optional).



# Scrapping

- Implemented in python using beautifulsoup4, requests, re libraries
- Ingredients without amount or weight
- 11 Profile categories plus glass and garnish
- About recipe
- How to make recipe
- Picture for front end
- Output: csv for recommender, json for front-end

# Recommending

- Content-Based (TF-IDF, cosine similarity)
- User profile – drinks
- Top 30 for each drink => a big list
- A big list => randomly sampled into final list

# Profile-based

- Recommends 'twists'
- Understands innate similarity
- Maybe a bit too similar

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ADD TO SHOPPING LIST

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Preparation: Shaken

Strength: Light

Difficulty: Complicated

Hours: Morning/Brunch

Brands: Absolut

# Description-based

- Can pick unusual similarities
- Some innate similarity in how cocktails are made
- Missing descriptions
- Unrelated drinks mentioned

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# Combined



- Best of both worlds .. In theory
- Poorer results still appear sometimes

# Priorities



- “Boosted” Profile-based & Combined
- More weight given to: Base Spirit, Cocktail Type, Flavor..
- Should deal with recommending drinks based on less important categories

# Evaluation

Random chosen drink

Choose another drink

## The Paloma

Base spirit: Tequila



**About:** Think the Margarita is the ultimate Mexican cocktail? Think again. The Paloma is a quick and easy drink that can be made right in the glass, whether drinking solo or with company. This drink will fulfill all your tequila needs. Make it a meal with this taco recipe.

**Flavor:** Subby/Fruity/Citrus-forward/Salty/Savory

**Cocktail type:** Classics

### Ingredients:

- Tequila
- Fresh lime juice
- Pinch of salt (in bottle)
- Grapefruit soda to top (Fanta or Sprite work best)

## Dragones Sunset

Base spirit: Tequila



**About:** Yellow Chartreuse and caramel and orange juice aren't just there to give this cocktail its gorgeous sunset color. They perfectly complement each other, giving the drink a savory cocktail delicious enough to elevate any occasion.

**Flavor:** Fruity/Citrus-forward/Salty/Savory

**Cocktail type:** Modern Classics

### Ingredients:

- 1 oz Dragones Blanco tequila
- Yellow Chartreuse
- Caramel juice
- Orange juice
- Egg white

#0 Recommended drinks

The local one

## Patrón Pineapple

Base spirit: Tequila



**About:** Think of Margaritas? Try this simple tequila and pineapple juice cocktail.

**Flavor:** Fruity/Citrus-forward/Sour/Sweet

**Cocktail type:** Tiki / Tropical

### Ingredients:

- Patrón Silver Tequila
- Pineapple Orange Liqueur
- Pineapple juice
- Lime

## Mojito Recip

Base spirit: Rum

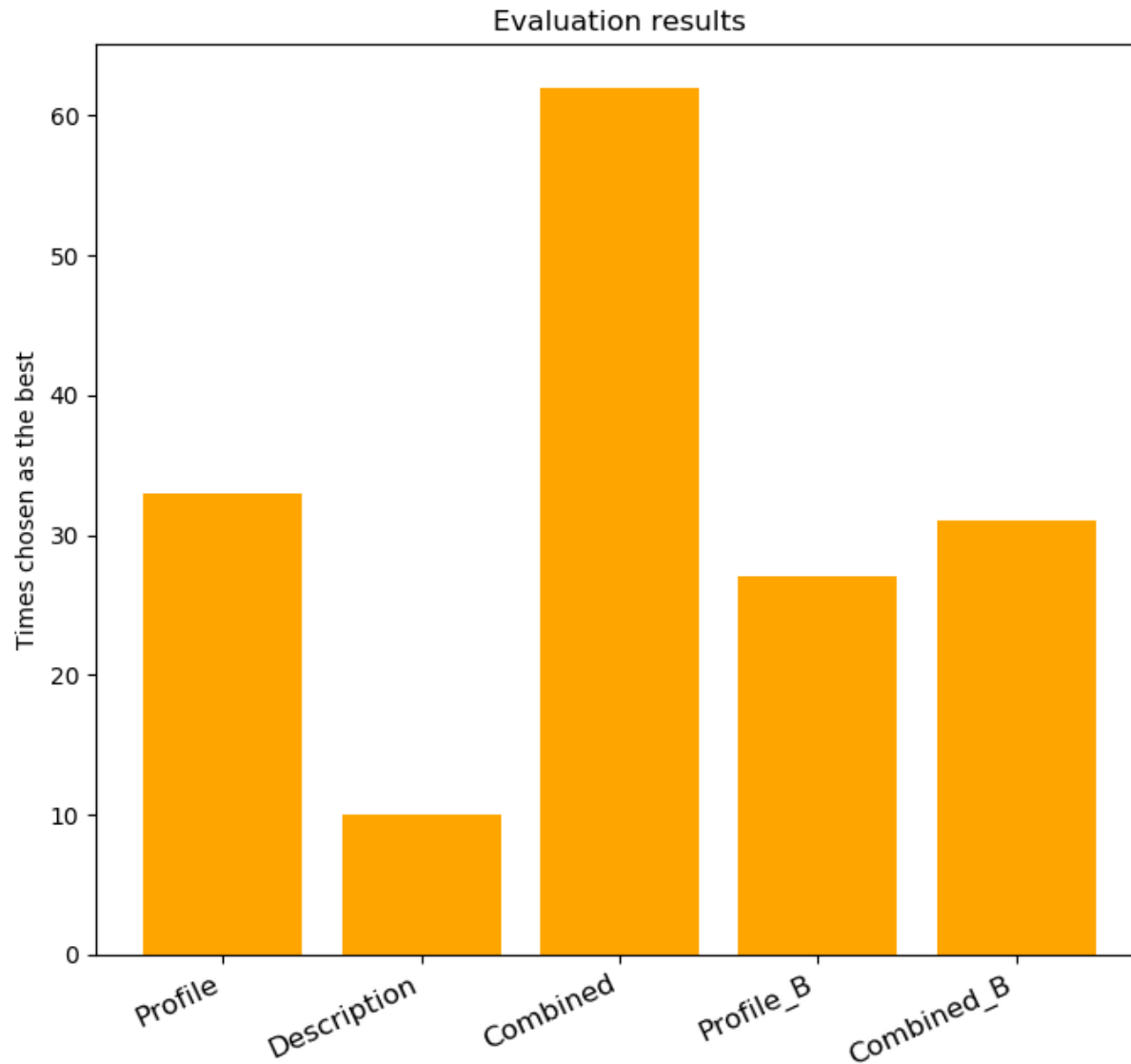


**About:** To many people the Mojito represents the perfect rum cocktail. The origins of the drink can be traced back to Cuba and the 19th-century Cuban cocktail El Chupao, named for Dr. Francisco Chupao. Appropriately almost all of the ingredients in the Mojito are indigenous to Cuba. Rum, lime, mint and sugar (derived from cane juice) are mixed with soda water to create a refreshing classic cocktail. The Mojito is traditionally served over ice in a highball glass and often accompanied with summer. Like your cocktails with flavor enhanced? Try it in beer. The Mojito is said to have been a favorite of Ernest Hemingway. While the Mojito is slightly more labor-intensive than other cocktails because it involves muddling the mint leaves and results in a delicious refreshing cocktail that can be enjoyed any time of the year.

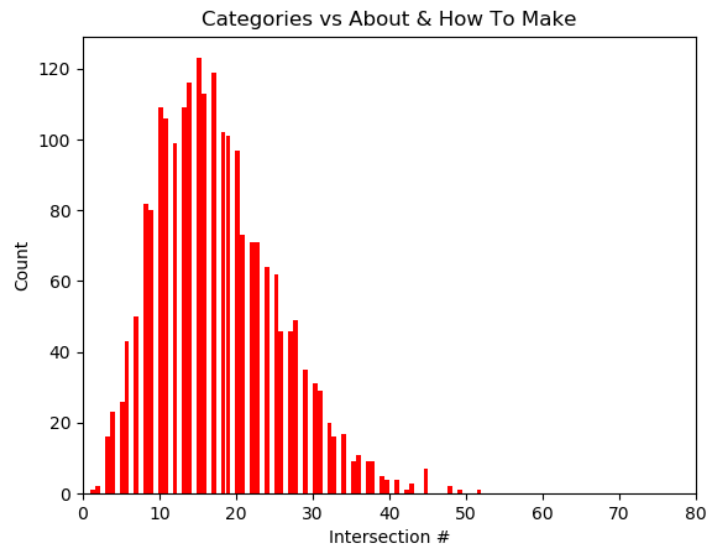
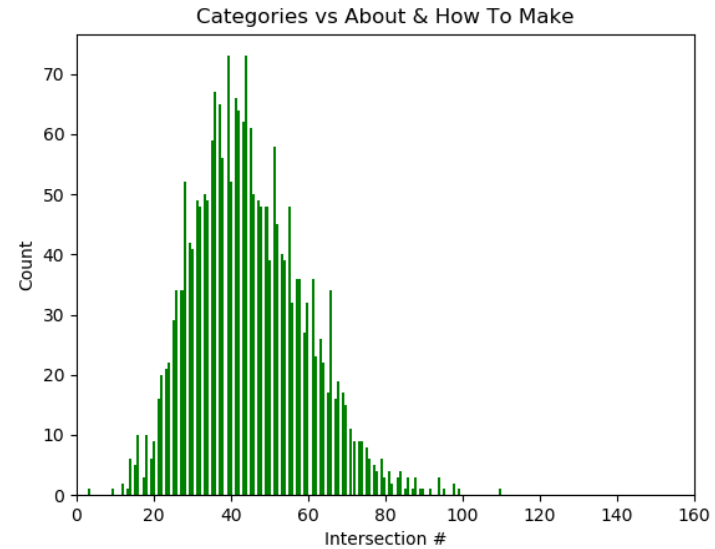
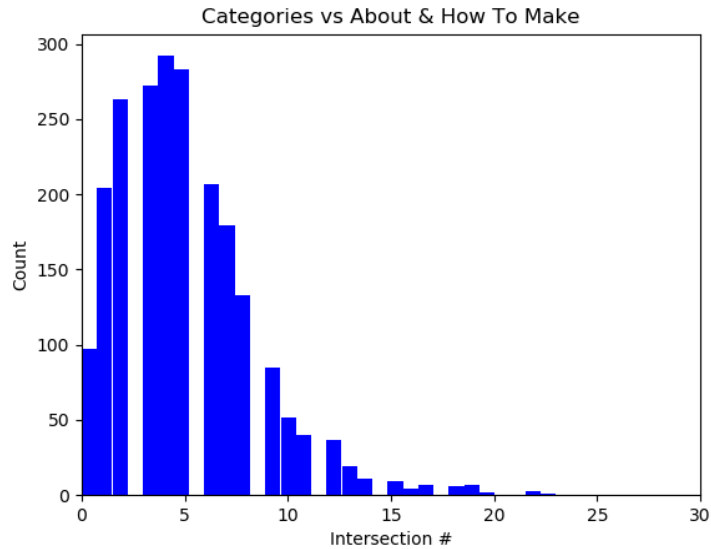
**Flavor:** Subby/Fruity/Citrus-forward/Sour/Sweet

**Cocktail type:** Classics / Tiki

# Evaluation

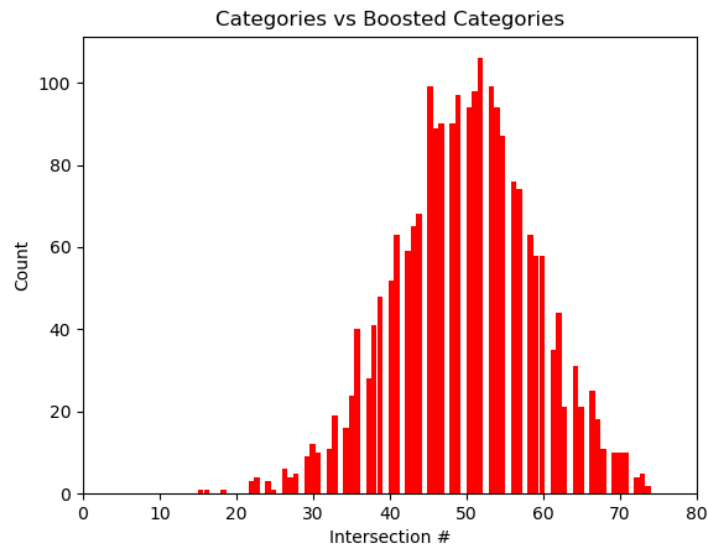
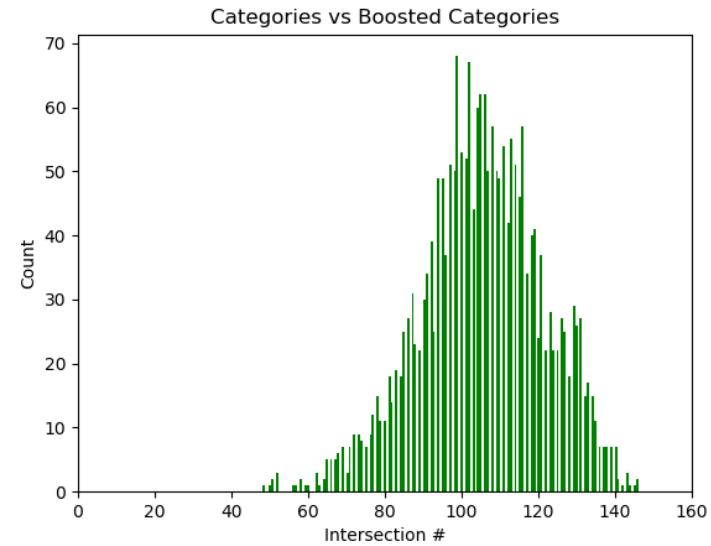
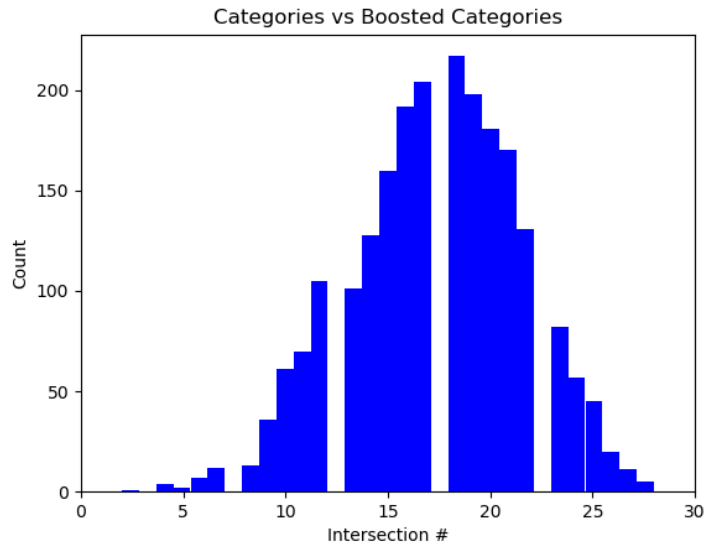


# Profile vs Description

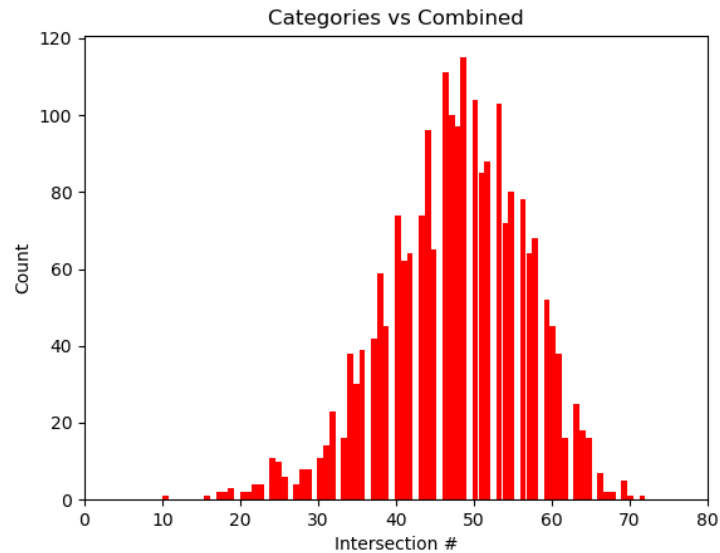
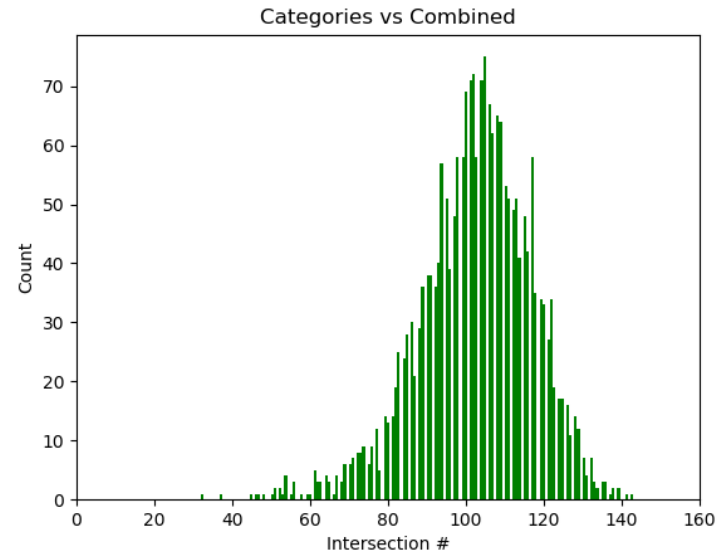
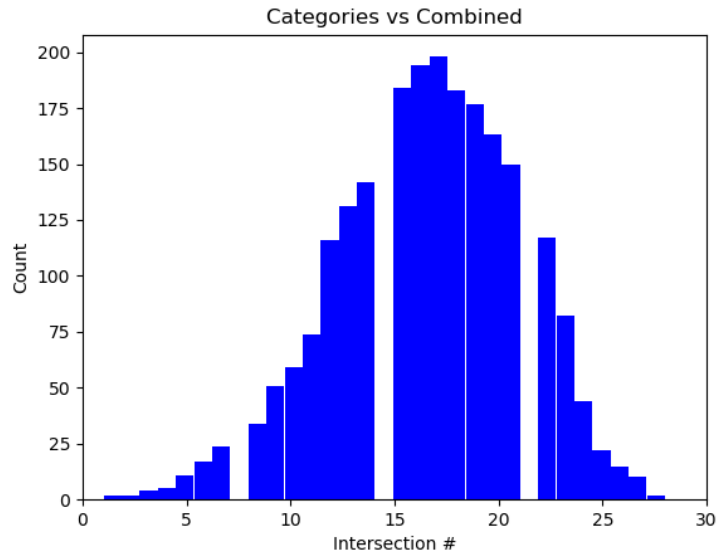




# Boosted Profile vs Profile

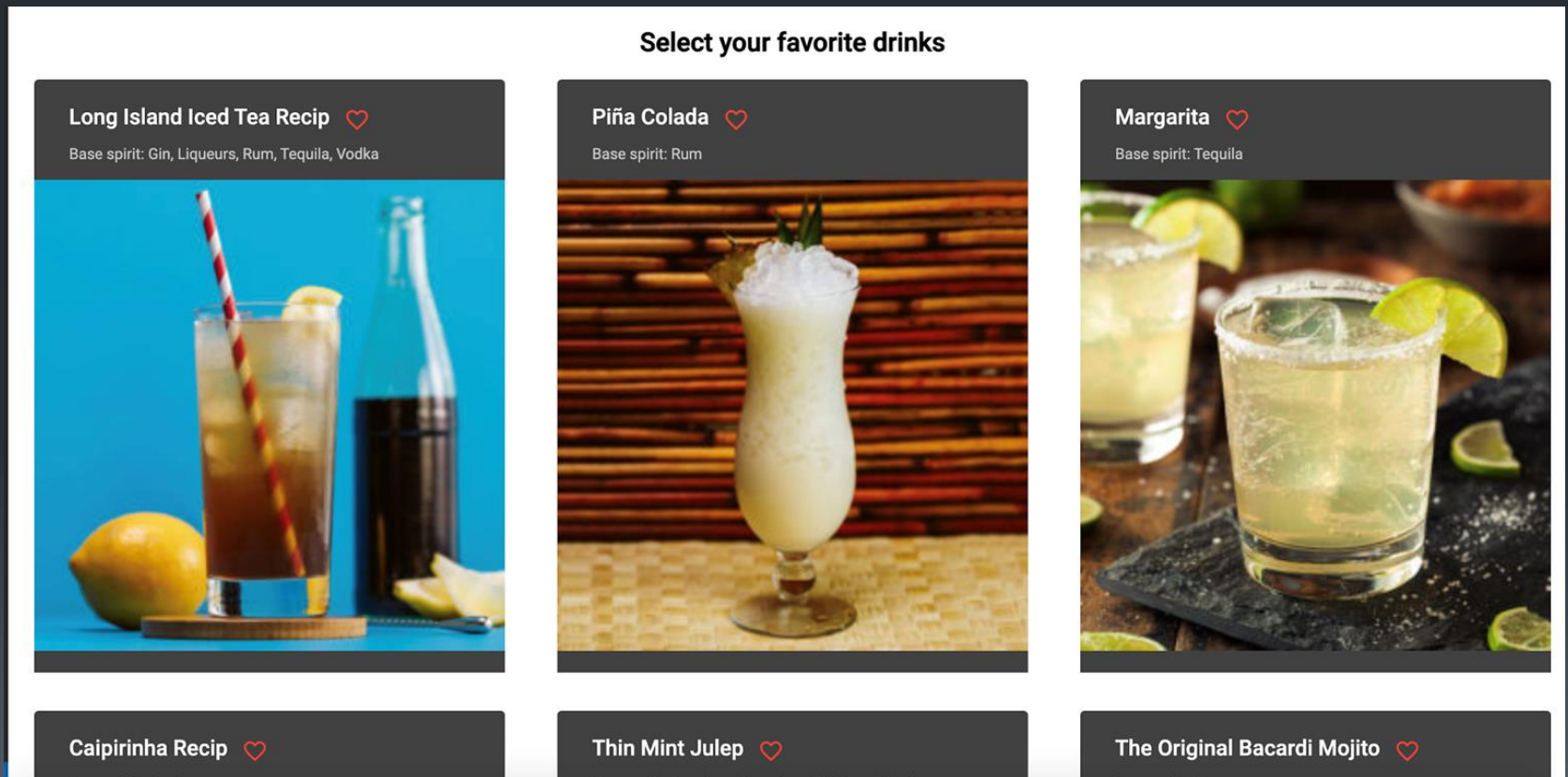


# Profile vs Combined



# Final web application

- Initially, user would choose his favorite drinks from the static set we made



# Final web application

- Recommendations would appear! User can further “like” drinks.

Here are recommendations we made for you!

Painkiller ❤️

Base spirit: Rum



Bee's Knees ❤️

Base spirit: Gin



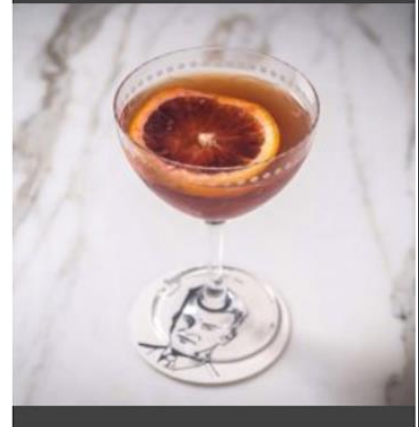
Bramble ❤️

Base spirit: Gin



Sidecar ❤️

Base spirit: Brandy, Cognac



French 75 ❤️

Base spirit: Brandy, Cognac



Aviation ❤️

Base spirit: Gin



Amazing Amaretto Sour  
Recip ❤️

Base spirit: Bourbon / American Whiskey,  
Liqueurs



Mimosa ❤️

Base spirit: Champagne & Sparkling Wine

