



BUILDING BY THE ROUND

Mixology Training

When an order of drinks is placed at the bar, it is imperative that these drinks are finished and served at the same time. There are certain steps and practices that may be taken to ensure that each drink is made efficiently and to exact specifications.

The Steps

When building a cocktail in the tin to shake, the mixing glass to stir, or in the glass to serve, there are a few steps of order which, with practice, will become second nature to you. It begins with a true understanding both in your mind and with your muscle memory of the recipes and where each bottle is located. Each time you add something to a drink, that is a touch. The goal is to limit the number of total touches when making a drink.

This means

- Each ingredient of a drink falls into a certain category, which has a turn in the order of build
- You only pick up a particular bottle one time in a round
- Once the jigger is in your hand, you do not put it down until all the drinks are built

This ensures

- Better flow of movement — more efficiency
 - Fewer mistakes — less chance of losing your place when making a drink
 - Less monetary waste mistakes are made, as the more expensive ingredients are added last
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The following is a framework for the build order of ingredients, there are times when this framework may not apply.

1. Dashes

2. Barspoons

3. Jigger Pours (consider the need to rinse between builds)

- **Juices:** lemon, lime, etc.
- **Syrups:** demerara, simple, lemon orange cordial, etc.
- **Teas*:** Ayurvedic Chai, Gyokuro Genmaicha, Earl Grey White Tea, etc.
- **Coffees*:** unless the application is as a finisher:
cold brew concentrate
- **Liqueurs:** Campari, Fernet Branca, Liqueure Strega, etc.
- **Milk Products*:** milk, coconut milk, other milk alternatives, etc.
- **Modifiers:** Gonzalez Byass Oloroso Sherry, Carpano Bianco, Cocchi Americano, etc.
- **Spirits:** Banks 5 Rum, Kalak Vodka, Basil Hayden's Bourbon, etc.

*unless the application is as a finisher

4. Finishers

- **Hot:** water, frothed milk, etc.
- **Sparkling*:** Sencha Jade Reserve, Fever-Tree Mediterranean Tonic, Lurisia Chinotto, etc.
*directly into the serving glass, after the drink is built/stirred/staken so as to maintain carbonation
- **Layer:** whipped cream, Luxardo Amaretto cream, cold brew concentrate, etc.

5. Garnish: manicured orange swath, edible flower, grated spices, etc.

The Round

Once you are comfortable with building each drink individually, it is time to focus on building by the round.

1. Select all glasses that need to be chilled. Fill with pebble ice and set in an order that will coincide with the mixing glass or in which you are building the drink. If you can set all the glasses out, or leave room for the other glassware so that you do not need to move a glass once it is set down, except to dump the chilling ice, and to serve.

2. Build all stirred drinks. Once built you can add ice and let them sit and chill while building the other drinks. Be conscious of how many drinks are in your round, and whether they are served up or on the rocks.

3. Build shaken drinks.

4. Pour off melted water or chilling ice from highball glasses. Add fresh ice if called for and build drinks until the sparkling components.

5. Check in with stirred drinks. Top off with ice if needed.

6. Ice glassware.

7. Ice tins, shake, strain.

8. Finish stirred drinks and strain.

9. Top off with finishers.

10. Clean tools.

11. Garnish.

12. Confirm order is as it should be.

13. Serve.