BAR MANUAL

EXPECTATIONS AND STANDARDS FOR SUCCESS

TENDING BAR

"We serve guests, not cocktails"

"Our bar program is dedicated to hospitality and to our craft as bartenders. We are part of our guests experience and they will come back to MILA for our charisma, savoir faire and attention to details."

"We've also worked with local producers to bring the best of what Miami has to offer. Our cocktail program tries to be very aware about our environment and tend to be eco responsible and zero waist."

"MILA magic, together with thoughtful flavor combinations, modern Culinary technics handcrafted syrups and the finest liquors transports our guest with every"

"We spread love and Happiness through cocktails".

-Mido Ahmed Yahi & Jennifer Le Nechet-

Thank you for choosing to join the bar program at MILA. We know that you have joined our team because you share our passion for quality food, beverage, hospitality and service.

We recognize that you are making a huge commitment of your time and professional life to us. Therefore, we commit too giving you the best possible training and guidance to be successful. Our bar training program is just the beginning of a wealth of knowledge you will be exposed to while with our family.

As a bartender at MILA you will be responsible for providing our guests an authentic culinary experience paired with impeccable service in a warm, enthusiastic, professional and timely manner.

Welcome to the team. We look forward to growing together.

TEAMWORK

- Working as a team is good business. By helping one another you are directly helping the guest.
- Everyone is expected to be a contributor. This is the key to teamwork. For us to be successful, it takes all of us to work together.
- The best way to be successful is concentrate on improvement daily. If you are unable to help when it's busy, please help when it's slow.
- Grab tickets and help your fellow bartender in the service well.
- Assist one another with guests.
- Maintain, and restock stations, as well as your own.
- Set a daily goal to complete 5 tasks to help other team members.
- Clean as you work to make the bar easier to maintain.
- Don't hesitate to ask for help. Everyone gets overwhelmed from time to time.

Another aspect of teamwork involves the relationship between Bartenders and their Bar-backs. Bar-backs should help set up the bar (stock, cut garnishes, restock glassware, and maintain a clean bar), pretty much everything the bartender needs to do is also their responsibility.

The underlying principal in dealing with your fellow restaurant employees is to treat everyone kindly and with respect. Be courteous even when you are busy. The depth of a person's character is not only measured by how they act when things are easy, but rather by how they react when things get tough.

APPEARANCES

As an employee of MILA Restaurant, you are responsible for the neatness, cleanliness and appearance of your uniform. Be proud of your appearance!

- Be early, not on time therefore you will never be late.
- Check in with a Manager.
- Hair, make-up and personal hygiene preparations should be complete before punching in and commencing work.
- Hair must be contained, off the shoulders and neatly styled in such a way as to be kept from falling in your face.

Bartender's uniforms consist of:

- Clean pressed black pants
- Black non-slip shoes
- Black belt
- Long Sleeve black dress shirt with a Mandarin collar
- Wine key
- Bottle opener
- Pens
- Lighters

Once you have clocked in, the shift has begun, and it is expected that you shall maintain a neat and professional appearance with all aspects of the uniform in place.

Serving all the people who come into the restaurant is the job of all employees. Do not consider yourself to be alone, we are all a team and are here to help each other.

We break the bar down into sections only so that our guests can be served more efficiently. If something is in need doing in an area other than your own, do it, or inform a manager. Do anything and everything to ensure complete guest satisfaction. Remember that we are all in this together and we are all responsible for our success.

TIPS FOR THE BARTENDER

1. Measure everything.
2. Keep moving and don't stop. There is always something to do.
3. Shake the tin as hard as you can!
4. Unless the spirit is served room temperature - Always use a chilled glass.
5. Keep your eyes up and scanning the bar.
6. Keep a sense of humor (you will need it.)
7. Clean as you go.
8. Ask a guest if they would like another drink when their glass is *almost* empty.
9. Remember the regulars and their drinks. If they order the same thing every time have it ready for them by the time they get to the bar.

COCKTAIL & SPIRITS MEASUREMENTS

Dash	=	1/24 oz.
Teaspoon	=	1/8 oz.
Splash	=	1/4 oz.
Tablespoon	=	1/2 oz.
Pony	=	1 oz.
Jigger	=	1 1/2 oz.
Gill	=	1 1/2 oz.
Wineglass	=	4 oz.
Cup	=	8 oz.
Pint.	=	16 oz.
750ml	=	25.4 oz.
Fifth	=	25.6 oz.
Quart	=	32 oz.
1 liter	=	33.8 oz.
1.5 liter.	=	50.7oz.
1.75 liter.	=	59.1 oz.
Flagon	=	64 oz.

ESSENTIAL FUNCTIONS

- Inspect dining and serving areas to ensure cleanliness and proper setup; clean glasses, utensils, and bar equipment.
- Check identification of all guests who appear under 30 to verify age requirements for purchase of alcohol.
- Proactively limit problems and liability related to guests excessive drinking
- Take beverage orders from serving staff or directly from guests.
- Serve wine and bottles of beer following service standards.
- Mix ingredients to prepare cocktails and other drinks to standard.
- Greet guests within 1 minute of being seated and introduce the restaurant concept and menu to guests.
- Produce and serve a cocktail in no more than 4 minutes from the time the guest places an order.
- Maintain an active and accurate knowledge of wine, beverage, food, and dessert menus
- Ability to articulate an appealing description of every item we offer. Explain how various menu items are prepared, describing ingredients and cooking methods.
- Ensure each item for guests are rung in the POS system and are delivered in a correct and timely fashion.
- Ensure plates and silver are cleared and changed as needed.
- Presents an accurate check to guest, splits check as requested and accepts payment.
- Reconciles checks and follows all cash handling procedures to ensure accuracy, safety and security.
- Thank guests for patronage and invites guest to return.
- Speak with guest to ensure satisfaction with food and service and to respond to complaints.
- Communicate with kitchen staff, management, serving staff and guests to ensure that dining details are handled properly, and guests' concerns are addressed.
- Perform other duties as requested.

RULES OF THE BAR

- We are here to serve our guests with warm, gracious hospitality, anything less is a failure on our part
- Guests should be greeted immediately upon arrival with a menu. If you cannot make it to the guest immediately make eye contact and acknowledge them.
- Ask the right questions when taking a guest's order for a cocktail – then follow it and listen to their requests – they are communicating to you directly and watching you make their order – be sure to make it to their specs.
- All cocktails should be made on the bar, in front of the guest.
- Jiggers must always be used for cocktails - this is a non-negotiable!
- Nothing is made without a ticket. Ever.
- Proper measurements, fresh ingredients, clean ice, and good technique are the only components to a drink – each matter!
- Food is never served to a guest that is not appropriately marked with the correct silverware.
- Glasses for neat drinks should be room temperature.
- All drinks should be served on a beverage napkin, with the exemption of stemware.
- Guests should taste and approve wine before a whole glass is poured.
- Taste everything!
- Consistency is as important as quality – a drink at the bar should be the same regardless of who makes it.
- We are here to graciously serve the guests – drinks should be made the way the guest wants them.
- If a guest does not like their drink remove the unwanted beverage and recreate the drink to their specifications. Take the time to understand what they didn't like about the original drink to better guide a replacement.
- Be aware of everyone, everywhere. Acknowledge each guest with eye contact and a smile.

- It is your job to maintain water levels for our guests just as a server would. A glass should never be more than half empty. This goes for your section and those next to you.
- At all times the bar and work areas should be neat and organized including adjusting bar stools as needed. Otherwise, when you are free, check with your team or other guests to see if they need any assistance.
- Keep chatter with co-workers to a minimum and out of earshot of our guest.
- Maintain familiarity with our wine, liquor, beer and non-alcoholic offerings
- Maintain a basic knowledge of how the products we serve are made and where they come from (this will involve some study time on your part)
- Be able to competently handle and serve any bottle on our wine list
- Responsibly uphold liquor laws as they pertain to beverage service in the State of Florida
- Express the passion behind our programs to our guests without any trace of pretentiousness
- Be comfortable saying "I don't know" to your colleagues
- Be comfortable saying "I'm not sure, but let me find out for you" to our guests
- Leave your ego at home
- Ask lots of questions, engage with the program
- Be generous in sharing your knowledge with staff

Bar Techniques & Procedures

The Shakes, Stirs, and Rolls

When creating a cocktail there are multiple different styles of mixing that can be used. Each develops different levels of dilution and textures.

Whip Shake: Some cocktails such as bucks or Collins call for a whip shake. A whip is performed by adding a very small amount of ice to the tin before the shake. (1-3 pieces max depending on the size of the ice.) This allows for a slight amount of dilution needed before being strained over ice then topped with soda. When mixing spirits with soda then straining over ice a whip is best to avoid over dilution.

Dry Shake: When a cocktail recipe calls for egg whites a dry shake needs to occur prior to adding ice. This allows the egg whites and juice to create a nice thick froth thus a better result. This layer of froth is key when making old style sours. The drink itself is more visually pleasing and has a more consistent viscosity. To perform a dry shake, place all ingredients into the tin without ice and vigorously shake for 5-10 seconds. Then add ice to cool and dilute the cocktail.

Reverse Dry Shake: Similar results to a regular "dry shake", also used for egg drinks. A reverse dry shake is when you shake vigorously with ice first. Next transferring cocktail to secondary empty tin, dumping spent ice, and finally shaking again without ice "dry".

Short Shake: The short shake is needed when creating a "dump" cocktail. (A drink that is dumped from the tin and not strained.) A short shake is a fast and hard shake that should only last 2-5 seconds. The purpose of a short shake is to break up the ice without over diluting the drink. Add all ingredients including ice to the tin, shake vigorously, then dump into proper glassware adding garnish.

Medium-Shake: The standard shake for standard cocktails or any cocktail that does not fall into the specific category of shakes. Build the cocktail to spec, fill the tin ¾ full of ice and while facing away or to the side of the guest proceed to shake vigorously until the outside of the tin is chilled. Dump contents into proper glassware and garnish if needed.

Long Hard Shake: Mainly used in making gin fizzes, egg sours, and flips this shake is long and vigorous and allows maximum dilution needed to create an extra

cold cocktail. Build the drink in a tin adding as much ice as possible and shake until the outside is well frosted. When pouring, use both a fine strainer and a hawthorn strainer if the guest does not want ice chips.

Stir: Used for spirit forward cocktails, think Martini or Manhattan. This technique is used to dilute and chill without bruising or altering the texture of the spirits. The tools used to execute this technique are a mixing glass, bar spoon, and julip strainer. The cocktail is built in the mixing glass, ice is added, the drink is then gently but quickly stirred for 50 revolutions depending on the abv of the ingredients.

Thrown/Cuban Roll: This technique is executed by tossing ingredients back and forth from large to small shaker tin. Using a julip strainer to hold back the ice in the larger tin, pour ingredients, expanding the distance while catching in smaller tin. Then return by pouring directly back into large tin over julip and repeat. This dilutes the cocktail while gently adding aeration. Also great for the show!

Ice

When adding ice to a cocktail you must consider the level of dilution desired for each drink. We serve multiple different styles of ice and each has a specific purpose.

For example, when making a drink such as a julep or Moscow mule, always use crushed ice. These and similar cocktails usually call for a higher level of dilution so crushed ice is best.

However, drinks such as a Collins and other highballs are best served with draft ice – a 1-inch squared dense cube. This allows for a proper chill and a lower level of dilution while leaving enough room for the cocktail.

For stirred cocktails served in a double old fashion glass or any spirit poured alone and, on the rocks, always use the large rock cubes.

Twists/Peels/Garnishes

Twists and peels can vary depending on the style of drink but there are a few basics that every bartender should know.

Straight Peel: This is your typical garnish in most classic cocktails. The size and shape may vary depending on the orange or lemon used. Place the peeler on the top of an upright fruit and firmly rotate the fruit to create a cut on the outer layer of skin. Make sure to avoid reaching the pith or meat of the fruit, which is very bitter and can alter the flavor of the drink. As you express the peel make sure to keep it at least 2-3 inches away from the glass. The peel itself contains oils that will give the drink its "aromatics" or fruity aroma.

Long Neck Pee "Horses Neck": This peel is used to completely wrap along the inner part of the glass creating a layer of color strictly for look. To create a long neck peel, use the same process as a straight peel but continue guiding the peeler all the way around the fruit. Make sure to twist clockwise on the finish.

Shoestring Peel "Twist": This is a peel created by using a channel knife as opposed to a peeler. This type of peel can be used for any cocktail but mainly was created to accompany champagne cocktails like the French 75. Lightly press the channel knife to the fruit and guide with your thumb. Cut the fruit with the channel knife starting at the top and working your way down in a spiral like motion avoiding overlap or breaking the peel. Tightly wrap the peel around a straw creating a curl. Place the curled peel directly into the glass, around the rim or on top of the ice.

Bar Wells and Division of Labor

The indoor bar contains 3 wells and responsibilities will be divided to execute cocktails efficiently and ensure quality guest experiences. The largest well facing the rooftop patio will service drinks for all of table service. The remaining two wells will be responsible for bar guests. If the bar is not at capacity all bartenders must help out with tickets coming from the service well. As a team all bartenders must help each other out even if it is outside of their assigned station.

V (five) by MILA exterior bar will be providing an omakase elevated experience. The bartenders stationed there will be servicing the guest (by reservation) seated at the bar only. Their will be no "service bar" as the experience is intended to have multifaceted cocktails that can only be executed from the V bar.

Comps and Voids

A comp is necessary for all drinks that have actually been made but were refused for any reason. A void is used for an item that was rang in, and needs to be removed from the bill, but was never produced.

Void examples:

- A drink was rung in too many times.
- A drink was added to the wrong check.
- The wrong drink was entered in.
- The wrong spirit was entered in.

Comp examples:

- A guest requested a drink, then upon receiving decided they didn't like it
- A server rang in and served an additional drink than what was intended by a table.
- A mistake occurred in the production of a drink after the alcohol had been added.

Procedures for Transferring

If at any point during a guest experience, they wish to be moved into a table in the dining area, a transfer will be made. This must be done through the host stand. Make sure the host is aware that a transfer is needed.

- Make sure 2 checks are printed and 1 handed to host. Host to tell bartender table number.
- Bartender will keep the second check and record the table number.
- Host will then complete the transfer
- Keep an eye on the check
- If after 10 minutes you notice the check has still not been transferred notify a manager.

Building and Creating a Cocktail

1. Begin with correct glassware placed in front of your mixing glass or tin. if the cocktail is made and doesn't have a place to go immediately, over dilution will occur. This is avoided by preparing and having glassware ready.

2. Set the tins in proper placement, keep them in a nice order to avoid knocking them down while creating each cocktail. Some cocktails call for tins, other mixing glasses, organization is key to efficient execution of cocktails.

3. Start with the stirs. When receiving a ticket with multiple drinks, build the stirred cocktail first and have them ready to go. Make sure to leave out the ice until all other cocktails on the ticket are ready to be shaken. Once shaken cocktails are built, but before adding ice to the tin, start the dilution process in the stirred cocktail by adding ice. Once shaken drinks are completed, stir the stirred cocktail and check for proper dilution.

4. Muddle the fruit or place the herb. To be efficient when creating multiple cocktails mark your tins by muddling fruit or placing the herbs. When there are multiple tins in front of you fruit and herbs can make it easier to remember which spirit to pour in each tin. Muddle fruit prior to pouring citrus otherwise splashing and spilling to occur.

5. Add syrup before spirits and juices. If fruit is already muddled or mint is in place, then next add the proper syrup. Syrup is cheaper than fresh juice and liquor. At this step, if the wrong sweetener is added to the wrong tin, it will be less costly to dump the drink and start over.

6. Add citrus. Fruit is muddled and sweetener has been added - now it's time to pour in the fresh juice.

7. Add spirit. Once all ingredients to the cocktail have been added the second to last ingredient needed is the spirit. If any mistakes are made in steps 1-6 neither *comp* nor *spill* are required by a manager. Once a spirit is added to a cocktail and a mistake is made or the cocktail is ruined a comp by a manger is required.

8. Add ice and finish. Whether it's a stir or a shake, the last step to building any cocktail is adding the proper ice and garnish. If ice is added before any other ingredient over dilution will occur and the drink will be ruined. Likewise, an incorrect or missing garnish can leave a drink incomplete. Ice and garnish are always the last steps when finishing a perfect cocktail.

LIQUOR LAWS AND RESPONSIBILITIES

- As a server of alcoholic beverages, you are required to be aware of relevant laws and legislation regarding the sale of alcoholic beverages. It is your responsibility to uphold these laws and ensure the wellbeing not only of you and your co-workers, but also of your guests. Please read the following information very carefully, and approach management with any questions.

DRINKING AGE: the drinking age in Florida is 21. You are obligated to request identification from any guest who appears to be under the age of 30 and attempts to order alcohol.

DRAM SHOP LAW: If a patron becomes intoxicated and goes on to harm other people or damage property, both the server as well as MILA could be held responsible if gross negligence is apparent.

INTOXICATED GUESTS: Be sensitive to your guests and how much they have had to drink. If you note any change in their speech patterns or the volume thereof, if they start to order doubles or drink quickly, or if you see any change in their coordination or reactions, your guest has probably overindulged and you should not serve them any more alcohol.

If a guest appears intoxicated, you have the right to remove drinks from the table to prevent further consumption.
Should you encounter a guest that is intoxicated or in the process of over-indulging, you should employ a non-confrontational approach and be compliant in the resolution: suggest a cup of coffee, a bite to eat, or some water. Should you be at all uncertain, do not hesitate to get management involved.

Spirit Knowledge

Fermentation is a metabolic process that converts sugars into acids, gases, or alcohol. The two most important ingredients for alcohol fermentation are sugar and yeast. The raw (fermentable) ingredient must contain either fruit sugars (fructose) or refined sugars (sucrose) from sugarcane and sugar beets.

During the process raw ingredient is combined with either a specific yeast strain chosen by the brewer or in some cases left for the natural yeast in the environment (wild fermentation) to take place. In time the yeast begins to eat the sugars and the byproduct is alcohol and carbon dioxide. As the alcohol content rises it becomes toxic for the yeast and so it begins to die off. Once most or all of the yeast has died the process is complete and from there it can be refined (distilled) into a spirit or consumed as beer or wine.

Distillation is the action of purifying a liquid by heating and cooling. The key words here are evaporation and condensation. This process is utilized in many industries such as purification of fossil fuels, water, and producing alcohol from a ferment. Distillation dates back as early as the 1st century AD with evidence of alcohol distillation found as early as the 12th Century.

Alcohol evaporates at a lower boiling point than water 172° F (68° C). A ferment or "mash" is cooked at a specific temperature for the alcohol to evaporate. Next as the vapor passes through coils it condenses into liquid alcohol. The more times this process is repeated the purer and more refined the final product becomes.

The two important styles of distillation are **Pot Distillation** and **Column Distillation.**

Pot Distillation is the original method of distillation. The Pot Still (also referred to as Copper or Alembic) is the more straightforward method of distillation consisting of three core components. The Boiling Chamber, Lyne Arm, and Condenser (see image). Examples of spirits more commonly associated with pot distillation are whiskies and brandy. This method can leave esters and conjoiners in the spirit giving it a more rustic or earthy quality. When rums or rhums are distilled in pot stills they can usually be described as "funky". These impurities left in the alcohol can give the product lots of character and complexity.

Column Distillation is the second method of distillation. The Column Still or "Continuous Still" is made up of chambers where the alcohol moves upwards in stages while evaporating and condensing. This process repeats multiple times producing a very refined, pure, high alcohol product. Spirits commonly associated with this method are usually lighter in style like vodka or gin.

VODKA

Vodka is a refined, typically column distilled spirit bottled at 80 proof. Originally made in Russia from potatoes, it is usually distilled from corn and wheat in the United States. The differences between various vodkas depend on the distilling, diluting and filtering processes.

Vodka is a drink that originated in Eastern Europe, the name stemming from the Russian word 'voda' meaning water or, as the Polish would say 'woda'. The first documented production of vodka in Russia was at the end of the 9th century, but the first known distillery at, Khylnovsk, was about two hundred years later as reported in the Vyatka Chronicle of 1174. Poland lays claim to having distilled vodka even earlier in the 8th century, but as this was a distillation of wine it might be more appropriate to consider it a crude brandy. The first identifiable Polish vodkas appeared in the 11th century when they were called 'gorzalka', originally used as medicines.

How is Vodka Made?

Vodka can be made from anything that contains fermentable sugars, rye, wheat, potatoes, millet, honey and maize.

The process of making vodka is achieved through a highly controlled distillation process. After fermentation, the mash contains hundreds of flavoring compounds and different alcohols, these must be eliminated in the distilling process. To achieve this, vodka may be distilled 2, 3, 4 or possibly more times using continuous stills, aka column still, to remove the unwanted compounds. The result of this is nearly pure ethanol alcohol.

Another important factor in producing vodka is the quality of the water. During the process, water is used twice: once at the beginning for mashing and fermentation, then again when diluting the spirit. This diluting process is also important by bringing the alcohol content down to a specified level, usually 40% (or 80 proof).

Finally, the vodka will go through filtration. This takes the rough edge off the vodka and replaces it with a slightly smoother taste. The most common filtration process is to pass the vodka through charcoal.

GIN

Long before Martini became one of the all-time favorite drinks in the world, history of gin goes back to the 17th century in Netherlands. A Dutch chemist, Dr. Sylvius in mid-1600's, created gin. His intention was to invent a medicine that would clean blood for kidney disorders. He called it "genever," meaning juniper in French, because he used neutral grain spirits flavored with the juniper.
In 1698 gin became not only one of the essential products, but also a product to compete with the French market. While French spirits were expensive in British market, gin was sold at affordable price and was mass-produced.

WHAT MAKES GIN DIFFERENT?

Gin is distilled from grain and primarily flavored with juniper berries. Most gin is colorless; however, some brands may be golden due to barrel aging.

Unlike other spirits, gin doesn't have a qualification measure by age. Based on the regulation, London Dry style gins may not contain additional additives or sweeteners added after the distillation process. Most gin is sold at 80 to 94 proof.

TYPES OF GIN

There are different kinds of gin; London dry, Old Tom, and New World or American. London Dry gin is the most popular and id flavored using a collection of botanicals. The botanicals are either suspended in the tower above the stills in order to absorb their flavors and aromas through evaporation or added directly into the neutral spirit before being redistilled.

New American Gins have grown in popularity and contain an array of botanicals. Unlike London Dry, juniper is not required as the dominate flavor compound therefore producers have more creative flexibility.

There is also Dutch gin or Holland gin, which contains barley, malt, corn and rye. It is slightly sweet and then distilled at a lower proof and then redistilled with the juniper berries in another still at low proof.

Old Tom, although rarely consumed anymore, has sweet characteristics and often found barrel aged. It is said to be the gin of the original Tom Collins.

RUM

HISTORY OF RUM AND THE TRIANGLE TRADE

Caribbean rum has been an exported product for hundreds of years. But the origins of rum are far more ancient, dating back, most experts say, more than 2000 years.

After conquering India, Alexander the Great brought back with sugar cane growing in China and India. He named it "the weed that gives honey without the help of bees…" The Islamic people from the Middle Ages, passed on their knowledge of distilling sugar cane to the Moors who made arak, a cane based proto-rum. Europe started plating sugar cane and production sometime after 636 A.D.

The development of the rum industry hosted from the exuberant growth of sugar cane plantations in the West Indies. Back in the 17th century, British settlers cultivated sugar cane plantations as the foundation of their economic growth. The need for laborers and load to run, these plantations opened a capital-intense business. These expansions created a demand and influx of slaves. A skipper would leave with cargo of rum from the ports of New England headed towards West Africa. There he would trade his cargo of rum for many slaves and proceed back to the West Indies in the exchange of the slaves for molasses. The molasses was transported back to New England, Connecticut and New York to be distilled into rum. The skipper would repeat his trip making great profit. This became known as the triangle trade.

Some believe rum to be first shaken cocktail, while in Providence, Rhode Island, thirsty patrons of a famous local tavern called for rum, milk, sugar, and cracked ice, shaken and topped with nutmeg and ginger (similar to what we know as eggnog).

TYPES OF RUM

Rum is basically divided into two categories, **light** and **dark**. Light rums are traditionally produced in southern Caribbean Islands such as Puerto Rico and Trinidad. Usually they require no longer than 6 months of aging in oak casks. Dark rum is the result of aging longer, anywhere from 3 to 12 years, plus the addition of caramel. Dark rum is more aromatic and has a richer flavor than light rum. It is produced in the tropic islands like Jamaica, Haiti, and Martinique.

Puerto Rican Rum is noted as golden rum, light bodies and aged for a minimum of 3 years.
Virgin Islands Rum is usually dry, light bodied rum close to Puerto Rican rum. Demeraran Rum is from **Guyana** and is a dark rum, having medium body. This rum is very high in alcohol content (151 proof).
Jamaican Rum is naturally fermented for about 3 weeks, meaning yeast from the air settles on the surface of the mash. The rum is then distilled twice in pot stills and aged in oak casks for a minimum of five years. Though Jamaican Rum is dark. It gets most of its color from added molasses, not from the cask.
Haitian rum is rum distilled from the juice of the sugarcane rather than from the molasses. The juice is concentrated, distilled and aged leaving a medium bodies spirit.
Batavia is unique aromatic rum made from Javanese red rice. Small rice cakes are made and put into molasses to ferment naturally. The distilled rum is then aged for 3 years in Java then shipped to Holland for further aging (up to 6 years). Aguardiente de Cana is the name given to the most rum from South America. The most popular of them in the U.S. is Cachaca, from **Brazil**.
In recent years there have been a number of spicy, fruity rums introduced to enhance traditional rum drinks, and better serve as an after-dinner cocktail.

WHAT IS RUM MADE OF?

Sugarcane is the main ingredient for making rum. The two common methods of fermenting sugarcane are done by using either molasses or the fresh pressed sugarcane juice.

TEQUILA

When Spanish Conquistadors conquered Mexico in 1521, they began to change the face of the Mexican culture. Through their tyrannical regime, Spaniards found many Indian civilizations that made a fermented drink known as pulque.

Pulque is made from the fermented sap of the agave, a succulent of which there are over 500 varieties indigenous to Mexico. This syrupy sap, known as aguamiel, ferments naturally and is low in alcohol. The Spaniards, who have practiced the art of distillation since the early eighth century, found the pulque wanting and began distilling the juice of several species of agave. These distilled spirits were called agave or mezcal wine.

The first distillery did not appear on the scene until King Charles III granted the first license to Jose Cuervo in 1795. Shortly thereafter, numerous distilleries began operation.

In its present form, Tequila did not appear until the latter nineteenth century. Don Cenobio Sauza began focusing on singular properties of the Agave tequilana Webber, or Blue Agave. Situated in the small village of Tequila, Sauza began distilling his Mezcal Wine exclusively from Blue Agave. He called the spirit Vino Tequila. He later exported his tequila to the United States and the rest is history.

HOW IS IT MADE?

The village of Tequila – meaning "Hill of Lava" – is very much the product of its volcanic past. While the dusty, volcanic soil has fared poorly supporting conventional crops, the Blue Agave thrives in it.
When the plant is three to six years old, it produces rhizomes (underground stems that take root and grow into separate plants.) Under cultivation, these small agave shoots, called hijuelos, are carefully unearthed and moved into a nursery. After a year, the young agaves are planted into fields.
At its maturity (About eight to twelve years), Blue Agave, reaches a height of five to eight feet with a diameter spanning eight to twelve feet. In order to achieve the highest amount of residual sugar, the agaves are harvested at their optimum maturity.

The critical decision of when to harvest is made by the jimador (harvester). As soon as the plant produces its central flower stalk, the jimador watches closely for the signs of harvesting. When shrinkage occurs and rusty brown spots appear at the base, the agave is ready.
At this point the jimador removes the agave from its roots and trims off the leaves to expose the juicy swollen core. The core, referred to as pina (the core

of an agave resembles that of a pineapple), generally weighs 100 to 200 pounds.

The pinas are sent to the distillery, quartered and baked. Baking, which usually takes three days, converts the natural starches into fermentable sugars. This method of baking agaves is called horno.
The juice that secretes from the agaves (referred to as the first pressing) has an extremely high sugar content. It is collected from a vent on the bottom of the oven and later added to the fermenting wash.
The softened, baked agaves are removed from the ovens and taken to the crusher. The machine shreds and mills the agaves, splitting open the plant and releasing the juice. This juice, referred to as aguamiel (honey water) is separated from the crushed fibers and transferred to a large fermentation tank. Once water and yeast are added the fermentation process begins. This process usually takes two to three days.

When the fermentation process is complete, the fermented juice (mosto) is transferred to the still. Most premium tequilas are distilled in copper alembic stills. The size, shape and volume of the still play an important role in the quality of the tequila.

Once distilled, the product is referred to as ordinario. It is now transferred to a tank awaiting the second distillation. (By Law all tequilas must be double distilled.) For quality assurance the heads (beginning of the distillation) and the tails (the end) are discarded or re-distilled in the next run.
The second distillation turns the ordinario into tequila. When it leaves the still, the tequila is clear. Water is added to bring the alcohol content by volume to bottle proof (typically 80 proof). It is then transferred to another holding tank. Some of the tequila is sent to be aged in oak barrels, while the remaining tequila is bottled as blanco or plata tequila.

TEQUILA IS TEQUILA- WHAT'S THE DIFFERENCE?

The best way to assess the qualities of tequila is to sample the blanco. While barrel aging will impart tannins and soften the tequila, the blanco will showcase its true flavors and characteristics.

Blanco/Plata, also referred to as silver, this tequila is unaged and will showcase a fresher or vegetal note.
Reposado (rested) tequila is made in wood for a minimum of two months (most distilleries age for four to eight months). They are aged in large wooden tanks (pipones). It is aged just long enough to soften its character, while leaving the inherent quality of the agave unaffected by the tannins in the wood. A reposado tequila is delicate like a blanco, but with added richness.

Anejo tequila must be aged for a minimum of one year in small oak barrels (smaller barrels impart more wood character to the tequila). Most distilleries prefer to use barrels that had previously been used to age bourbon. Giving the anejo whiskey qualities, while not imparting tannins on the tequila. These tequilas are smooth and luxurious with a subtle amber hue. They are very aromatic with exceptional rich round flavor and a long lingering finish.
Mixtos are a blend of at least 60% agave and the other (non-agave) sugars. They are exuberant, lively tequilas with an edgy, vibrant quality that distinguishes them from other spirits.
Blue Agave tequila must be 100% blue agave. This production is closely scrutinized by the Mexican government to ensure that the standards are being kept. One sip and you will realize why it is the current craze. It's rich character, taste and aroma of agave is quite appealing. These ultra-premium tequilas rank among some of the finest spirits in the world.

BOURBON

WHAT MAKES A BOURBON?

FEDERAL LAW DICTATES WHAT DEFINES BOURBON

First: the whiskey must be comprised of at least 51% corn. The corn content of most bourbon

actually, ranges from 60% to 75%. When the corn content rises above 80%, according to federal law it is considered corn whiskey. Other grains that are commonly used in bourbon are barley, wheat and rye. It is common knowledge that the higher the corn content, the lighter the whiskey. Also, rye and wheat are rarely used together in the distillation process, because they are not compatible. Bourbons are usually listed in two categories; they are either rye bourbons or wheat bourbons, even though corn makes up the largest percentage of grain used. The supplemental grains (rye and wheat) have the greatest influence on the final fragrance and taste. Rye in parts a spicy flavor while wheat is characterized as having a dense flavor.

Second: bourbon must be aged in new, charred white-oak barrels for a minimum of two years. The barrels are American white oak, 50 to 66 gallons and come from Missouri, Indiana or Kentucky. Although two years is the minimum requirement, most bourbons age longer with a few aging up to two decades. There are four levels of char, graded one (the lightest toasting) to four (the deepest toasting). The deeper the char, the more intense the color, imparted with stronger aromas and flavor of the bourbon. When a level three char is achieved, the sap starts to caramelize resulting in a vanilla like flavor referred to as the "Red Layer". As with most spirit products, the wooden casks end up being a major influence on the overall character of the product.

Third: the whiskey cannot be distilled higher than 160 proof (80% alcohol).

Fourth: the alcohol level of bourbon can only be reduced with water. Most distillers believe the best water for reducing alcohol is the same water used for distillation.

WHERE IS BOURBON FROM?

Kentucky is considered the home and origin of Bourbon; however, it is the process by which it is produced, not the area from where it comes from, defines Bourbon. Bourbon can be legally made and labeled as such anywhere in the United States that currently produces or has produced Bourbon in the past. You will find the bulk of the whiskey distilleries in Kentucky. Outside of Kentucky, the next most famous Bourbon producing state is Tennessee followed by Virginia, Illinois, Pennsylvania, and Indiana. Tennessee whiskeys are routinely referred to as "Tennessee Sour Mash," rather than Bourbon. The reason for this is that Tennesseans want to distinguish themselves from their rivals in Kentucky and their spirits do not quite fit the legal definition of Bourbon. "Tennessee sour mash" is different because it is filtered through ten-foot high vats filled with sugar maple

charcoal before being transferred to oak casks for aging. This charcoal filtering system is called the Lincoln County Process. Bourbon is unquestionably the best-known U.S. Whiskey and like so many of the other truly American contributions to civilization (Rhythm and Blues, Peanut Butter, and Coca-Cola) it is a product of the American South. Bourbon, in fact, is so American that in 1964 Congress officially recognized it as "A distinctive product of the USA." The settlers of the South began growing corn and distilling it around 1770; a census taken shortly after Kentucky attained statehood in 1792 counted more than 2000 distilleries.

TASTING WHISKEY

Rule Number One;
If you like it, it is good.

Rule Number Two;
Whiskey is not wine and therefore is not judged the same way.

Rule Number Three;
Never taste just one, try to compare and contrast.

Rule Number Four;
Always taste whiskey neat, no ice, no water, nothing added.

Whiskey is a much higher proof than wine and therefore its flavors are generally much more concentrated and sharper. They are peppery to the nose and hot on your throat. When you taste, your intention is to concentrate on both the whole and its parts. The parts will include subtle nuances usually referred to as "notes". It's always worth trying to identify specific aromas and flavors and the subtle differences between different whiskeys. If you find that the whiskey you taste is extremely strong, you may add a drop of water to help mellow it.

SINGLE MALT SCOTCH

Single Malt Scotches are some of the most natural spirits available. They are influenced more than any other by their environment. For this reason, they are very individualistic. No other spirit category offers such diverse characteristics. Single malts gain strength and complexity with age according to the type of wood in which they mature. Most single malts are available at either one standard age or sometimes vintage dated from the year of distillation. Which malts are best? Some are clearly more complex than others. They vary in dryness, sweetness, fullness, lightness, crispness, roundness, assertiveness and elegance in the nose, body, palate and finish. An example of this would be a light, dry, aromatic scotch may be better before a meal, a fuller, sweeter, rounder scotch may be better after a meal. This handout will give you a greater

understanding of the process by which single malt scotch is made and some of the unique characteristics found in scotch from the different regions of Scotland.

SINGLE, **this term has a very distinct meaning. It indicates all of the whisky in the bottle was made in the same distillery. The product is from a single distillery and has not been blended with whisky from other distilleries.**

MALT, this term indicates the raw material. The whisky is made exclusively from a single grain, which is malted barley and has no other sugars or fermentable product added. There are approximately 100 malt distilleries in Scotland and their products are the only malts that can be called scotch. This product must be distilled and aged for at least 3 years in Scotland in order to bear the appellation single malt scotch.

A BRIEF HISTORY

The art of distillation was used by mariners to render sea water drinkable. Distilling may have come from the Orient via the Moors. There is some evidence of distilling in Ireland at the beginning of this millennium. The first indisputable reference in Scotland is an entry in the National Archives from 1494. It recorded the purchase of malt from a friar to make "acquavitae", meaning the water of life. In Scotland they use the gaelic name "uishgi" to describe their distilled product. To the English speaking, this was corrupted to "whisky". Like the original vodka's and today's gins, the first Scottish distillates were flavored with herbs and spices. By the mid-1700s, a distinction was made in Scotland between these flavored spirits and "plain malt".

HOW SCOTCH WHISKY IS MADE

Single malt whisky is one of the drinks that is formed by its environment, from local water to the shape of the stills and the climate during maturation. Each single malt represents a place which also often provides the name. The original way to make whisky is to turn barley into malt, infuse it in water, ferment it into a form of beer, and then distilled it in a copper vessel shaped like a kettle (pot still). Malt whisky is still produced in this way.

MALTING: **The barley has to be partially germinated before it can release its fermentable sugars. This process is done by soaking the barley in water until it begins to sprout. This process is stopped by drying the grains overheat. This steeping and drying process is called malting. Traditionally the Scots dried their malt over a "PEAT" fire, which gives scotch its smoky characteristics.**

MASHING**: To complete the conversion of starch into fermentable sugars, the malt (which has been milled after malting) is mixed with warm water in a vessel called a mash tun. The liquid drained off is known as "wort**".

FERMENTATION: **The sugars in the wort are now turned into alcohol during fermentation, which takes place with the addition of yeast, in a fermentation vat**.

DISTILLATION: This is the boiling of the fermented wort (beer), in a pot-still. Because alcohol boils more rapidly than water, the spirit is separated as a vapor, and collected as it condenses back to alcohol.

POT STILLING: Single Malt Scotch is distilled in traditional vessels that resemble a copper kettle, or pot, with a chimney-like spout. The shape of the still greatly influences the flavor of the product. If you have an especially tall chimney you generally have a more refined lighter spirit. A shorter still will produce a ricer, creamier, oilier spirit. It seems that every different size and shape of the still affects the taste of the spirit.

ENVIRONMENTAL INFLUENCES

The region for single malt scotch is spread over an area of over 280 miles. From the southern Lowland to the northern Highlands, from the mountains to the coast and from the Western Isles to the Orkneys.

WATER: The water used in the single malts is usually not treated, and each distillery's supple has its own character. The character of the water is influenced not only by the rock from which it rises, but also by the land over which it travels to the distillery. For example, in the Highlands, much of the water used in distilling rises from granite and flows over peat. Water from a mountain stream that flows over rocks may pick up minerals on its journey, adding firmness and crispness to the finished whisky. Some distilleries have water that flows over peaty, mossy, reedy, ferny or (most often) hearthy moorland. This may impart grassy or herbal characteristics. Heather recognizably adds floral and honeyish notes.

ROCK: Some of the waters is to believe to take several hundred years to filter through the mountains before emerging. Studies have been done suggesting

that similar taste in certain whiskies produced near each other might in part be due to the similar rock from which the water rose.

SNOW: Snow that covers the Highland peaks melts to provide water that seeps through cracks in the rock then emerges into mountain streams before filling the reservoirs used for malting at the distilleries. There is believed to be melted snow in most bottles of whisky.

SOIL: The soil will affect not only the water but also the character of the peat. If malting is done at the distillery, local peat will be used in the kilning. The age of the peat deposits, and their degree of grass-root or heather character, will have its own influence on the whisky.

BARLEY: Scotland grows some of the world's best barley for malting, and much of it is cultivated in whisky-producing areas.

TEMPERATURE: One of the greatest effects the temperature has on scotch is during the aging process. Oak casks used during aging expand and contract according to the temperature. The greater temperature extremes the more the casks will "breath" influencing the taste of the spirit.

AIR: This is a very significant factor because as the casts "breath" they inhale the local air. A traditional maturation warehouse has a dirt floor and often a damp atmosphere. The influence is especially noticeable in distilleries that are close to the sea. Single malts close to rocky coasts have a distinctly briny or seaweed character.

THE REGIONS OF SCOTLAND

Like wines, the single malts of Scotland are influenced and grouped by regions. The regions of Scotland have specific rules and regulations for distillers to be licensed. Each area also has certain characteristics associated with their region.

THE HIGHLANDS: **This is Scotland biggest region and also has the most variation in character. The *Western Highlands* have just a few distilleries and it is difficult to generalize about their characteristics. What they have most in common is a *rounded, firm, dry* character with some *peatiness.* The *Northern Highlands* has several distilleries and these whiskies are known for their *heathery* and *spicy* characteristics derived from the soil and their coastal location. Officially the Western and Northern parts of the Highlands are not regarded as a "region".**

SPEYSIDE: The area that separates both the Northern and Western parts of the Highland is universally acknowledged as the heartland of malt distillation and is called Speyside. The Speyside region extends from granite mountainous terrain down to fertile countryside where barley is amongst its main crop. This region has a complex system of rivers running through it and is named after the main river called Spey. The Speyside single malt scotches are noted for their *elegance* and *complexity and are sweet and clean with a pronounced fruity* and *honeyed note* with a *refined smokiness*. Speyside scotch is also known to have two extremes, a big bold sherry type scotch to a lighter more subtle style.

CAMPBELTOWN: This region once had as many as 30 distilleries, but today there are only two, one being Springbank which is considered amongst Scotland finest. Campbeltown single malt scotches are very *distinctive,* with a *briny* character.

ISLAY: (pronounced "eye-luh") Located on the Southern coast of Scotland, this region produces whiskies that are easily identified because of their intensity and specific flavor profile. These whiskies are commonly described as *briny, peaty, seaweedy* and *medicinal.* For some, these whiskies may be a bit too intense, but for the serious whisky drinker you will likely find a favorite.

THE LOWLANDS: This region is the most industrialized and heavily populated. This area produces whiskies in which the softness of the malt is evident. It is not influenced by Highland characteristics like peatiness, brine and seaweed. The whiskies from this region are characterized by *dryness* and a *hot, volatile, alcoholic* quality. This region seems to be the most influenced by its soil/terroir meaning it picks up specific attributes from a place.

THE ISLANDS: Specifically, Skye, Mull, Orkney and Jura. While the whiskies from these isles range in character from the *heavily peated*, *briny* Islay style to the *stronger*, *full-bodied* Northern Highlands style, all of these malts share a *smoky aroma* and *flavor,* and an *oily mouthfeel*.

OAK AGING

Oak is the wood most widely used in the process of maturing wine and spirits. It is strong, pliable and makes excellent casks. It is the one wood that is porous enough to allow its contents to breath but does not allow leakage. In theory all Scotch whisky is aged in oak. In practice a cask made from other woods will occasionally turn up in a distillery.

Scotland is a mountainous country with plenty of pines but very little oak and in the early day's wood from England was used. Then the Scots began to take advantage of the English taste for sherry. In the heyday of that fashion, empty casks would be found in great quantity in the English port of Bristol, where merchants bottled sherry from Spain. Not only were the casks inexpensive, they were found to impart a delicious richness and roundness to the whisky. Some producers call this "a sublime accident".

When sherry casks became hard to find, many distilleries moved to Bourbon barrels. The definition of "Bourbon whiskey" requires that it be aged in a new cask: as a robust, sweet, corn-based whiskey, it gains some of its typical character from the caramel flavors, vanilla and tannins in the wood.

COGNAC

Cognac can only be produced in the legally defined regions of Cognac, France. Much like champagne is compared to sparkling wine, the only brandies that may be called a cognac are the ones produced in this specific region of the world. This is a region that has many microclimates and incredibly productive soil making it ideal to produce some of the finest grapes in the world. Bordeaux is a famous neighbor, which lies just to cognac's southern border.

The areas within Cognac have been subdivided into seven divisions of varying in quality. We are familiar with this practice when we look at how Italians classifies it production and labeling of the wine made from the Sangiovese grape (for it to be labeled a Chianti, it needs to be produced in that region of Tuscany, Italy. And so on with Chianti Classico and Chianti Classico Reserva). In order of preference, hey are : *Grande Champagne, Petite Champagne, Borderies, Fins Bois, Bons Bois, Bois Ordinaires* and *Bois à Terrior.*

Cognac is famous the world over and numbers speak for themselves. Out of the **126.5 million bottles of cognac** sold in 1996, 119 million (94.3%) were exported while only the remaining 5.7% stayed inside the French borders. The United States of America are the greatest amateurs with over 27.7 million bottles, followed by Japan (with 18.2 million), the United Kingdom (12 million), and Hong-Kong (11.2 million).

The relationship that Cognac has with foreign countries is not new and its evolution has relied on this relationship for centuries.

HOW IS COGNAC MADE?

The process begins as wine production. Selection of location, vineyard and vineyard management, harvest and fermentation.

Then- A first distillation, known as *brouillis*, is obtained with an alcoholic strength of 28 to 32 percent.

Second- the broullis is returned to the boiler for a second heating, which produces a liquor known as *la bonne chaufe*. In this second distillation, the beginning and the end of the distillation are discarded, leaving only the heart of the spirit, which is known as **cognac**.

Third- the cognac is then set to age in wooden barrels, preferably oak or wood from Limousin and the Tronçais forests. Most premium cognacs are age for approximately one year on new (or virgin) oak and then transferred to used oak so as not to over kill on the tannins.

WHILE IN THE CASK

During this ageing, Cognac loses between 3 and 4 % of its volume every year. This evaporation represents 27 million bottles per year for the Cognac region! Although it is a loss, it is a necessity for the maturing process and is poetically known as **"the angels' share".**

A Cognac's age is determined solely by the number of years that it has matured in wooden casks. The fundamental principle behind this fact is that in a glass bottle Cognac stops ageing (similar to scotch while different from wine). A Cognac that has come straight from the pot still has an alcohol content of about 70% (140 proof). As it ages, Cognac concentrates the aromas and the colors as it darkens to a warm shade of amber. Beyond 10 years of age, Cognac reaches maturity and has a much darker color. The bouquet is at its best and the famous "rancio" appears.

HOW TO BREAK THE CODE?

When you see these letters, not only do they stand for the words shown, they also stand for the specific times of ageing.

V=Very
S=Special
O=Old
P=Pale
F=Fine
X=Extra
C=Cognac
E=Especial

The French put these markings and "rules of the trade" into affect in 1909 to regulate the proper consistency for distillery production. Rear as they might be, cognacs produced before this time had few guidelines to live up to.

V.S. (A.K.A Three Stars) = aged no more than four 1/2 years.
V.S.O.P. (Reserve) =aged between four ½ years and six ½ years.
X.O. = aged at least five years and up to 40 years.

Stars may also still be found on some bottles. This was a tradition to mark what we might refer to as a "vintage cognac", a great year for cognac. However, as of 1963, French law now prohibits vintage or year to appear on any bottles of cognac.

When you see a cognac bearing the name of the specific subdivision of the region it came from, such as Grande Champagne or Petite Champagne, at least 50 percent% of the blend must be from grapes grown in that specific area.Tasting Cognac

The tasting technique is progressive and follows a classic ritual.
The perfect tool is the tulip shaped glass, which contains the aromas and releases them delicately and progressively throughout the tasting. This ritual is almost identical to the tasting of wine with few differences.

First step: visual aspect
The eye must judge the spirit in three ways: transparency, color and viscosity (the liquid must not be cloudy nor have sediments). By tilting the glass, one can observe the "legs" or "tears" effect, which is a sign of good age.

Second step: the scent
Firstly, the connoisseur will detect the very volatile and very subtle scents that are often hidden to the novice. Brining the glass to within an inch of the nostrils and then smells a little closer before inhaling at length all the released smells with the nose in the glass.

Third step: the taste
The tasting must obey strict rules: The taster takes small sips at a time (only a few drops worth). He holds each sip in the front of the mouth and appreciates the "taste" (balance between softness, acidity and bitterness) and the "touch" (feeling of roundness, warmth, strength, astringency, body, oiliness, volume, etc...).
The second, longer sip will fill the whole mouth and will bring
into full bloom the flavor and the less volatile notes that complete the bouquet.

CAIPIRINHA
Glass: Old-fashioned
Method: Muddle & build over crushed ice
Garnish: None
2 oz Cachaca
4 lime wedges
2 bar-spoons of caster sugar or ¾ oz simple syrup

CORPSE REVIVER #2
Glass: Cocktail
Method: Shake & strain
Garnish: None
1 oz Gin
¾ oz fresh lemon juice
¾ oz Cointreau
¾ oz Lillet Blanc
1 dash Absinthe

DAIQUIRI
Glass: Cocktail
Method: Shake & strain
Garnish: None
2 oz Light Rum
¾ oz fresh limejuice
¾ oz simple syrup or 2 bar spoons of castor sugar

DARK & STORMY
Glass: Highball
Method: Build
Garnish: Lime wedge
2 oz Gosling's Black Seal rum
½ oz fresh lime juice (or 4 lime wedges)
Top up with Ginger beer

DIAMOND BACK
Glass: Nick & Nora
Method: Stir and strain
2 oz. Rye
½ oz. Apple brandy
½ oz yellow chartreuse

FLAMENCO
Glass: Coupe
Method: shake and strain, no garnish
1 ½ oz. Amontillado sherry
1 oz. Bols Genever
½ oz. orange juice
½ oz. lemon juice
¾ oz. orgeat
2 dashes Angostura

MANHATTAN
Glass: Cocktail
Method: Stir & strain
Garnish; Maraschino cherry
2 oz. rye Whiskey
1 oz. sweet vermouth
2 dashes Angostura
1 dash Bookers bitters

MARGARITA
Glass: Margarita / Old-fashioned
Method: Shake & strain
Garnish: Lemon wedge or wheel, salt rim
2 oz 100% Agave Silver Tequila
3/4 oz fresh limejuice
1 oz Cointreau
2 dashes simple syrup (optional)

MARTINEZ
Glass: Cocktail
Method: Stir & strain
Garnish: Lemon peel
1½ oz Old Tom Gin
1½ oz Sweet Vermouth
1 dash Bookers bitters
Barspoon maraschino liqueur

MARTINI DRY
Glass: Cocktail glass
Method: stir & strain
Garnish: Lemon twist
2 ½ oz Gin
½ oz Extra Dry Vermouth
Dash of Orange Bitters

MOJITO
Glass: Highball
Method: Build &stir
Garnish: Mint sprig
8-12 mint leaves
2 oz Cuban Rum
¾ lime cut in quarters
2 bar-spoons of granulated sugar or ¾ oz simple syrup
Top up with soda (not more than 1 oz)

MOSCOW MULE
Glass: Highball
Method: Build
Garnish: Lime wedge
2 oz Vodka
½ oz fresh limejuice
Top with ginger beer
2 dashes Angostura bitter (optional)

NEGRONI
Glass: Cocktail / Old-fashioned
Method: Stir & strain
Garnish: Slice of orange
1 oz London Dry Gin
1 oz Campari
1 oz Sweet vermouth

OLD FASHIONED COCKTAIL
Glass: Old-fashioned
Method: Stir well
Garnish: Orange peel
1 bar spoon sugar with a dash of water
3 dashes bitters of choice
2 oz Spirit of choice

FRENCH 75
Glass: Flute
Method: Shake & strain first 3 ingredients
Garnish: Lemon twist
1 oz Gin or Cognac
¾ oz fresh lemon juice
1 oz simple syrup
Top up with Champagne

GIMLET
Glass: Cocktail/ Old-fashioned
Method: Shake & strain
Garnish: Lime wedge
2 oz Vodka or Gin
½ oz lime cordial (original)

GIN FIZZ
Glass: Collins
Method: dry shake, then shake with ice, double strain
2 oz. London dry gin
¾ oz. Lemon juice
¾ oz. simple syrup
1 egg white
club soda

GRASSHOPPER
Glass: coupe
Method: gently muddle, shake and strain
8 mint leaves, one for garnish
1 oz. Crème de Menthe
1 oz. Crème de Cacao
1 oz. heavy cream

HANKY PANKY
Glass: Cocktail
Method: Stir
1 ½ oz of London Dry gin
1 ½ oz of Red Turin Style Vermouth
2 dashes of Fernet

JACK ROSE
Glass: Cocktail
Method: Shake & strain
Garnish: Lime wedge
2 oz Apple Jack
¾ oz fresh limejuice
¾ oz grenadine
Note: any spirit can be made a "Rose"

LAST WORD
Glass: Cocktail
Method: Shake & strain
Garnish: Maraschino Cherry
1 oz Plymouth Gin
¾ oz Maraschino Liqueur
¾ oz Green Chartreuse
¾ oz fresh limejuice

MAI TAI (original Trader Vic)
Glass: Old-fashioned
Method: Shake & strain over crushed ice
Garnish: Mint sprig, lime wedge, 2 cherries
2 oz Aged Jamaican Rum
½ oz Orange Curacao
1 oz fresh limejuice
½ oz orgeat syrup
¼ oz simple syrup

PINK LADY
Glass: double old fashion
Method: dry shake, then again with ice double strain, cherry garnish
1 ½ oz. Plymouth gin
½ oz. apple brandy
¾ oz. lemon juice
¾ oz. honey syrup
¼ oz. grenadine
1 egg white

PISCO SOUR
Glass: coupe
Method: dry shake then again with ice double strain.
2 oz. pisco
1.2 oz. lemon juice
½ oz. lime juice
¾ oz. simple syrup
1 egg white

PENICILLIN
Glass: Old-Fashioned
Method: Shake
Garnish: Sliced Ginger Root
5-6 slices Ginger Root Muddled
2 oz Blended Scotch
1 oz Lemon Juice
¾ oz Honey Syrup

REMEMBER THE MAINE
Glass: Nick & Nora
Method: rinse with absinthe, stir and strain, lemon twist garnish
2 oz. 100 proof rye
¾ oz. sweet vermouth
¼ oz. Cherry Heering
¼ oz. cherry brandy
2 dashes absinthe

SAZERAC
Glass: Old-fashioned
Method: absinthe rinse stir, strain
Garnish: Lemon and orange peel
2 oz Cognac (original), rye, or bourbon
1 bar spoon sugar w/dash of water
2 dashes Peychaud's bitter

SCOFFLAW COCKTAIL
Glass: Cocktail
Method: Shake & strain
Garnish: None
1 ½ oz Rye Whiskey
1 oz Dry Vermouth
¾ Lemon Juice
¾ Grenadine

SIDECAR
Glass: Cocktail
Method: Shake & strain
Garnish: Sugar rim
2 oz Cognac
¾ oz Cointreau
½ oz fresh lemon juice

SINGAPORE SLING
Glass: Collins
Method: Shake & strain
Garnish: Orange slice & cherry
2 oz Gin
¾ oz Cherry Brandy
½ oz Cointreau
½ oz Benedictine
1 oz pineapple juice

TOM COLLINS
Glass: highball
Method: short shake then strain over
2 oz. London dry gin
1 oz. lemon juice
¾ oz. simple syrup
club soda

VESPER
Glass: Cocktail
Method: Stir & strain
Garnish: Lemon peel
2 oz Gin
¾ oz Vodka
¼ oz Lillet Blanc (sub Cocchi Americano)

VIEUX CARRE
Glass: Old-fashioned
Method: Build
Garnish: Orange peel
¾ oz Rye whiskey
¾ oz Cognac
¾ oz sweet vermouth
Benedictine rinsed glass
1 dash Peychaud's bitter
1 dash Angostura bitter

WARD EIGHT
Glass: Small wine
Method: Shake & strain
Garnish: Orange twist
2 oz Rye Whiskey
¾ oz grenadine
¾ oz fresh lemon juice
¾ oz fresh orange juice

20TH CENTURY
Glass: Coupe
Method: Shake and strain. No garnish
1 ½ oz. Gin
¾ oz. Crème de Caco
¾ oz sweet vermouth
¾ oz. lemon juice

AIR MAIL
Glass: Flute
Method: Shake and strain
1oz. rum
½ oz. honey syrup
½ oz. lime juice
top with proscecco
crushed ice, orange twist

AVIATION
Glass: Cocktail
Method: Shake & strain
Garnish: Maraschino cherry
2 oz. Plymouth Gin
¾ oz. Maraschino liqueur
¾ oz. fresh lemon juice
1barspoon Crème the Yvette

BAMBOO
Glass: Double old fashion
Method: stir and strain, lemon garnish
1 ½ oz. dry vermouth
1 ½ oz. Amontillado sherry
½ tsp simple
1 dash angostura
1 dash orange bitters

BEE'S KNEES
Glass: Cocktail
Method: Shake & strain
Garnish: orange peel
2 oz Plymouth Gin
¾ oz Lemon juice
¾ oz Honey syrup
½ oz Orange juice

BLOOD & SAND
Glass: Cocktail
Method: Shake & strain
Garnish: None
1 oz Blended Scotch
¾ oz Cherry Heering
¾ oz Sweet vermouth
¾ oz fresh orange juice

BOBBY BURNS
Glass: Cocktail
Method: stir and strain with lemon twist
2 oz. scotch
¾ oz. sweet vermouth
¼ oz. Drambuie
1 dash Angostura

BOULEVARDIER
Glass: Cocktail
Method: Stir
Garnish: Lemon peel
1 oz Bourbon
1 oz Sweet Vermouth
1 oz Campari

BROOKLYN
Glass: Coupe
Method: stir and strain. No garnish
2 oz. Rye
¾ oz. dry vermouth
¼ oz. Amaro Ciociaro
1 tsp. Luxardo Maraschino liqueur

BROWN DERBY
Glass: Coupe
Method: shake, strain, grapefruit garnish
2 oz. bourbon
1 oz. grapefruit
1 tsp. Lemon juice
½ oz. honey syrup