

## Class 2

Now that you have the basics of setting up the bar correctly and awaiting your first customers, it's now time to get into time saving pouring and more complex drinks.

In Class 2 you will learn the following:

1. Free pouring
2. Drink rules
3. Rocks drinks
4. Martinis and Manhattans

### ***Free Pouring***

Free pouring is the ability to accurately measure the ingredients of a drink without the use of a jigger.

#### **The “free pour” system**

Free pouring is done by “**counts**”. A count is simply counting by using one-thousand after each number: 1 one-thousand, 2 one-thousand, 3 one-thousand, etc.

<b>Ounces</b>	<b>Equals</b>	<b>Count</b>
$\frac{1}{2}$ OZ	=	1 count
$\frac{3}{4}$ OZ	=	2 count
1 $\frac{1}{4}$ OZ	=	3 count
1 $\frac{3}{4}$ OZ	=	4 count
2 OZ	=	5 count
2 $\frac{1}{2}$ OZ	=	6 count

## **Drink rules**

The following measurements are only general rules. Drinks are made according to taste. Your instructor can further explain this chart.


### **Drink measurements**

<b>ROCKS</b>	
One liquor	2 oz
Two liquors	1 ¼ oz of spirit & ¾ oz of each of the cordials
Three liquors	¾ oz of each
Four liquors	½ oz of each
<b>HIGHBALL GLASS (also for coffee drinks)</b>	
One liquor	1 ¼ oz
Two liquors	¾ oz of each
<b>TALL GLASS</b>	
Two liquors	1 ¼ oz of each
Three liquors	¾ oz of each
Four liquors	½ oz of each
Five liquors	½ oz of each
<b>SHOTS &amp; SHOOTERS</b>	
One liquor	1 ¼ oz
Two liquors	¾ oz of each
Three liquors	½ oz of each
<b>COCKTAILS</b>	
Spirit	2 ½ oz
Vermouth	½ oz approximate amounts

## Rocks Drinks


### One liquor rocks drinks

One Liquor Rocks Drinks usually contain 2 oz. of the spirit, for example Scotch on the rocks.

 <p><b>One Liquor Rocks</b></p> <p>Rocks Glasses are between 4 &amp; 6 ounces in volume and are used primarily for liquor over ice (<b>usually no mixers</b>, maybe a splash.)</p>	<p><b>Ingredients:</b></p> <p>1 ¾ - 2 oz. of the <b>liquor</b> or the <b>cordial</b>.</p>	<p><b>Directions:</b></p> <p>1<sup>st</sup> fill the glass ALL the way to the top with bar ice. Pour the spirit into with the glass. Stir gently with a sip sticks. .</p>
<p>Rocks glass.</p>	<p><i>Rocks Glass</i> sip sticks</p>	<p><b>GARNISH:</b> None</p>

### Two liquor rocks drinks

Two liquor rocks drinks usually contain 1 ¼ oz. of the spirit and ¾ of the cordial.


 <p><b>Two Liquor Rocks</b></p> <p>Rocks Glasses are between 4 &amp; 6 ounces in volume and are used primarily for liquor over ice ( <b>usually no mixers</b>, maybe a splash.)</p>	<p><b>Ingredients:</b></p> <p>1 ¼ oz. of the <b>spirit</b> ¾ oz. of the <b>cordial</b>.</p>	<p><b>Directions:</b></p> <p>1<sup>st</sup> fill the glass ALL the way to the top with bar ice. 1<sup>st</sup> pour the spirit into with the glass then the cordial. Stir gently with a sip sticks. .</p>
<p>Rocks glass.</p>	<p><i>Rocks Glass</i> sip sticks</p>	<p><b>GARNISH:</b> None</p>

### Two Liquor Rocks Drinks

- **BLACK RUSSIAN** 1 ¼ oz. Vodka & ¾ oz. Kailua on the rocks
- **GOD FATHER** 1 ¼ oz. Scotch & ¾ oz. Amaretto on the rocks
- **GOD MOTHER** 1 ¼ oz. Vodka & ¾ oz. Amaretto on the rocks
- **RUSTY NAIL** 1 ¼ oz. Scotch Whiskey & ¾ oz. Drambuie on the rocks
- **KAMAKAZEE** 1 ¼ oz. Vodka & ½ - ¾ oz. Triple Sec & ½ oz. lime juice on the rocks.
- **STINGER** 1 ¼ oz. Brandy (or up-sell to a Cognac) & ½ - ¾ oz. of White Crème De Menthe on the rocks.

**Three liquor rocks drinks**

Three liquor rocks drinks usually contain ¾ oz. of each ingredient ½ oz. of each layer.

	<p><b>Three Liquor Rocks</b></p> <p>Rocks Glasses are between 4 &amp; 6 ounces in volume and are used primarily for liquor over ice (<b>usually no mixers</b>, maybe a splash.)</p>	<p><b>Ingredients:</b></p> <p>¾ oz. or equal parts of the <b>cordials</b> and <b>spirits</b>.</p>	<p><b>Directions:</b></p> <p>1<sup>st</sup> fill the glass ALL the way to the top with bar ice. Then pour the spirit into with the glass, then the cordials. Stir gently with a sip sticks or toss. .</p>
<p>Rocks glass.</p>	<p><i>Rocks Glass</i> sip sticks</p>	<p><b>GARNISH:</b> None</p>	

Three Liquor Rocks Drinks

- **MUDSLIDE** ¾ oz. of Kahlua, Bailey's & Vodka into a rocks glass. The original mudslide is not shaken to give the actual appearance of a mudslide.
- **AFTER FIVE** ¾ oz. of Kahlua, Bailey's & Peppermint Schnapps into a rocks glass.
- **B-52** ¾ oz. Kahlua, Bailey's & Grand Marnier into a rocks glass.




*All of the above can be layered, ½ oz. of each ingredient into a PONY GLASS.*

## Traditional Martinis and Manhattans

### Martini Glasses are used with no ice (straight up)



1. Pour 2 1/2 oz of the spirit with 1/2 oz of the aperitif in a glass-mixing cup that is 1/3<sup>rd</sup> filled with ice. Chill the ingredients by gently stirring about 6 times.
2. Chill the cocktail glass by putting ice in it and then fill the glass with water. Toss the ice and water, then strain the ingredients from the mixing cup into the chilled cocktail glass.
3. Garnish and always offer a back.
4. The customer may ask for rocks on the side. If so, serve the same ice that you used to make the cocktail.

 <p><b>Martini's &amp; Manhattan's:</b></p> <p><b>REMEMBER!</b> Consider up-selling cocktails. Cocktails are mostly prepared as the directions indicate.</p> <p><b>HOWEVER:</b> They can also be served on the rocks in a large rocks glass or an old fashion glass.</p> <p><b>If on the rocks,</b> please remember to follow the chilling instructions the same way as if you were using a cocktail glass.</p> <p><b>WHY?</b> If you make the drink directly into the rocks glass with ice, the drink will become diluted faster because the liquor is only at room temperature.</p> <p>What does dirty ice mean?</p> <p>Manhattan's are garnished with a  _____.</p>	<p><b>Ingredients:</b></p> <p><b>2 1/2 oz spirit</b></p> <p><b>1/2 - 3/4 oz vermouth.</b></p> <p>Please ask your instructor about the measurements for dry and bone dry.</p> <p>How many _____ with a Gibson? _____</p>  <p><b>Should the olives have the pimentos?</b></p> <p>When do you garnish with a twist?</p> <hr/> <p>Always a back? _____</p> <p><b>What is a back? _____</b></p>	<p><b>Directions:</b></p> <ol style="list-style-type: none"> <li>1. Chill the cocktail glass by putting ice in it and then fill the glass with water.</li> <li>2. Pour 2 1/2 oz of the spirit with 1/2 oz of the aperitif in a glass-mixing cup that is 1/3<sup>rd</sup> filled with ice.</li> <li>3. Chill the ingredients by gently stirring about 6 times.</li> <li>4. Toss the ice and water, then strain the ingredients from the mixing cup into the chilled cocktail glass.</li> <li>5. Garnish and always offer water back (the customer may ask for rocks on the side. If so serve the same ice that you used to make the cocktail).</li> </ol> <p><b>REMEMBER!</b> Consider up-selling cocktails.</p> <p><b>What about ice on the side?</b></p>
<p>Build in a glass or tin mixing cup or 2-piece shaker kit.</p>	<p><i>Straight-up Cocktail Glass or rocks!</i></p>	<p><b>GARNISH:</b> Twist or Onions</p>

## Traditional cocktails



- **MARTINI** 2 1/2 oz of Gin & 1/2 oz Dry Vermouth.
- **VODKA MARTINI'S** 2 1/2 oz of Vodka & 1/2 Vermouth olives or a lemon twist.
- **DRY MARTINI** 2 3/4 oz of Gin & 1/4 oz Dry Vermouth olives or a lemon twist.
- **BONE DRY MARTINI** 3 oz of Gin & NO Vermouth.
- **GIBSON** 2 1/2 oz of Gin & 1/2 oz Dry Vermouth.



Dry

*Garnish with cocktail onions.*

Always suggest water back with these cocktails.



**MANHATTAN** 2 1/2 oz of Whiskey & 1/2 oz Sweet Vermouth.

- **PERFECT MANHATTAN** 2 1/2 oz of Whiskey & 1/4 oz Sweet Vermouth & 1/4 oz Dry Vermouth.
- **DRY MANHATTAN** 2 1/2 oz of Whiskey & 1/4 oz Dry Vermouth.



- **ROB ROY** 2 1/2 oz of Scotch Whiskey & 1/4 oz Sweet Vermouth.

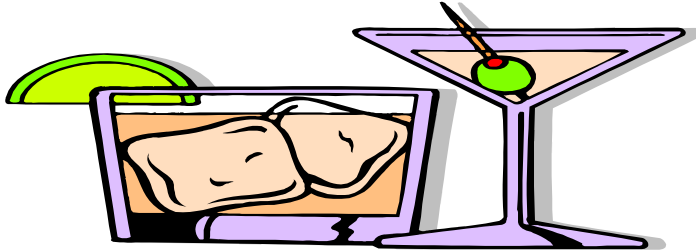
- **COSMOPOLITAN** 2-1/2 oz of **Absolute Citron** & 1/2 oz of **Cointreau (French Orange Liqueur)** with a splash of cranberry juice & lime juice, chilled, then strained into a **COCKTAIL GLASS** with a wedge of lime. Served straight up! See specialty drinks.

**Gimlet** 2-1/2 oz of **Gin**, splash of lime juice on the rocks or served straight up with a lime wedge.

**Work Sheet**

**MARTINIS & MANHATTANS**

The first question you should ask is: Would you like that:  
**STRAIGHT UP**    OR    **ON THE ROCKS?**



\* Quantities are the same for straight-up and on the rocks manhattans and martinis and martinis.

**MARTINIS** Are made with **Gin** as the main ingredient but could also be Vodka. \*\* It is typically a good idea to ask which one is preferred.\*\* **Standard recipe=**  
2 ½ oz. Gin or Vodka = \_\_\_\_ Count ½ oz. Dry Vermouth = \_\_\_\_ Count  
**Totals : \_\_\_\_ oz.                      Totals : \_\_\_\_ Count**

**ALL MARTINIS AND MANHATTANS = 3 OZ. TOTAL PRODUCT!!!**

Garnish with Olive (Lemon Twist upon request)



**GIBSON** \_\_\_\_\_  
**GIMLET** \_\_\_\_\_

**DRY-** Less Vermouth (1/4)    **X-DRY-** Just a splash (1/8)    **BONE DRY** \_\_\_\_\_

**MANHATTANS** Are made with **Whiskey** as the main ingredient  
Make with Bourbon only if requested!



**Standard recipe**  
2 ½ oz. Whiskey = \_\_\_\_ Count

½ oz. Sweet Vermouth = \_\_\_\_ Count  
**Totals : \_\_\_\_ oz.                      Totals : \_\_\_\_ Count    Garnish with Cherry**

**DRY-** \_\_\_\_ Vermouth

**PERFECT-** ¼ oz Sweet Vermouth, ¼ oz Dry Vermouth

List the garnishes for the following:

**ROB ROY** \_\_\_\_\_  
**OLD FASHIONED** \_\_\_\_\_  
**ALL FLAVORED MARTINIS** \_\_\_\_\_  
**COSMOPOLITAN** \_\_\_\_\_