

Class 4


Your drinks repertoire is growing rapidly. You have now added Margaritas to your list.

In Class 4 you will learn how to create:

1. Tall drinks
2. Shooters

You will also go through a review study sheet.

Tall drinks

 <p>TALL Drinks</p> <p>Tall Specialty glasses are used for Specialty Drinks such as:</p> <p>Drinks that have 3 or more liquors, frozen and Polynesian Drinks. The glasses are about 13 ounces in volume.</p>	<p>Ingredients:</p> <p>$\frac{3}{4}$ oz. for 3 liquor drinks.</p> <p>$\frac{1}{2}$ oz. for 4-5 liquor drinks. Always more of a spirit.</p> <ul style="list-style-type: none"> • Polynesian Drinks. • Frozen Drinks • Ice tea 	<p>Directions:</p> <p>1st fill the glass ALL the way to the top with bar ice.</p> <p>1st pour the spirit into with the glass then the cordials. Stir gently with a sip sticks or toss & shake.</p> <p>.</p>
<p>Hurricane, Poco Grande Glass or Frosted Collins</p>	<p><i>Rocks Glass</i> sip sticks</p>	<p>GARNISH: Pineapple Flags</p>

- **ALABAMA SLAMMER** $\frac{3}{4}$ oz. Amaretto, Southern Comfort, Slow Gin & fill with orange juice. GARNISH: Orange Slice. **A.S.S.O.** = Amaretto / Sloe /Soco /OJ (**Pint or Collins Glass**)
- **LONG ISLAND ICE TEA** $\frac{1}{4}$ oz. Vodka, Gin, Rum, and Tequila & Triple Sec, then fill with bar mix, shake with a splash of Coke. GARNISH: Lemon Wedge. (**Pint Glass**)
- **SLOE GIN FIZZ** 1 $\frac{1}{4}$ oz. Sloe gin, then fill with sour mix shake, splash of soda. (**Collins Glass**)
- **GRATEFUL DEAD** is an ice tea with a splash of Chambord instead of coke. (**Pint Glass**)
- **BLUE HAWAIIAN** 1 $\frac{1}{4}$ oz. light rum, pineapple juice, $\frac{3}{4}$ oz. Blue Curacao liqueur pineapple flag. (**Collins Glass**)
- **TOM COLLINS** 1 $\frac{1}{4}$ oz. Gin, fill with bar mix, shake, splash of Soda Water & Cherry Flag. John Collins = Whiskey (**Collins Glass**)
- **ZOMBIE** $\frac{1}{2}$ oz. Bacardi® 151 rum, 1 oz. pineapple juice, 1 oz. orange juice, $\frac{1}{2}$ oz. apricot brandy, 1 tsp sugar, 2 oz. light rum, 1 oz. dark rum, 1 oz. lime juice
- **DARK & STORMY** 2 oz. Gosling Black Seal Rum, fill with ginger-beer or $\frac{1}{2}$ ginger ale & $\frac{1}{2}$ soda. GARNISH: Lime.
- **RED DEATH** Alabama Slammer & Kamikaze. (**Pint Glass**)

Shooters



Shooters are called Shooters because people “shoot” them down in one big gulp.

Shooters are:

1. Chilled and shaken
2. NO ice
3. NO garnish
4. NO straw

Highball Drinks that are ordered as Shooters:

WOO WOO
SEX ON THE BEACH
GRAPE CRUSH
KAMIKAZE
MELON BALL

Popular Shooters are:

WASHINGTON APPLE Crown Royal, Apple Pucker, cranberry juice
SURFER ON ACID Jagermeister, Malibu, pineapple juice

Study Sheets

Fill in the blanks

1. A _____ is a small amount (touch) of mix added to a drink.
2. _____ is a brandy-based liqueur flavored with the distillation of dried peel of green oranges grown on the Island of Curacao. It is similar to Triple Sec. but not as highly refined. It is blue in color.
3. _____ is a brand of Cuban or Puerto Rican Rum; usually light - bodied, dry and with only a slight molasses flavor; comes in light and dark (dark being a bit sweeter).
4. _____ is a French word meaning "Appetizer"- wine (examples: Dubonnet, Vermouth).
5. _____ is a colorless liquid made from any product, grain, vegetable, or fruit; the intoxicating ingredient in distilled and fermented beverages.
6. _____ is any non-alcoholic beverage served in addition to an alcoholic beverage.
7. _____ is a superior yellow Italian liqueur, bottled in a distinctive tall bottle and with a mild spicy flavor. Perhaps its popularity is due to the introduction of the Harvey Wall-banger.
8. A _____ BAR is the bar used by bartenders serving only waiters and waitresses (no customers).
9. _____ are the foods placed in the drink such as (cherries, limes, onion, lime wedge, lemon peel, etc.).
10. Name three drinks that require Triple Sec: _____.
11. _____ are sweet, syrupy products and are usually served after meals.
12. _____ is a French liqueur made from Cognac, West Indies orange peel, and other ingredients. It has a vague similarity to Curacao, but is quite distinctive and enjoys a very high reputation.
13. _____ is an example of a domestic beer.
14. _____ are used in spearing olives, onions, and flags.
15. _____ is an example of an imported beer.
16. _____ is a system of measuring the alcoholic content of spirits. In the U.S. it is double the percent of alcohol. (Example: a whiskey marked 86 is 43% alcohol by volume).
17. _____ is a wine that is characterized by its "nutty" flavor.
18. A _____ is the same as a shot, but most of the time served chilled.
19. _____ is a liqueur blended with Benedictine and Cognac; less sweet than Benedictine.
20. A _____ is operating cash usually locked and counted by the establishment.
21. _____ is a product obtained from controlled fermentation of malt and water with additives such as corn, rice or sugar; it is boiled with hops (or flavoring) prior to fermentation.
22. Cognac is served in what type of glass? _____
23. Bourbon is _____ that is produced in the U.S.
24. Name all six distilled spirits:

25. _____ is a liqueur made from dark coffee beans and usually used in Toasted Almonds and B-52's.
26. _____ is a brand of rum in a white bottle. It tastes like coconut and goes especially well in Pina Colada's and Rumrunners.
27. _____ are made in only one region in France. There are many imitations, but they are truly only sparkling wines.
28. List 3 types of wine, 1) _____ 2) _____ 3) _____
29. A shot glass measures _____ ounces.
30. Name three drinks that require lime juice: _____

31. All drinks made with cranberry juice are usually garnished with a _____ wedge.
32. Drinks with soda water & tonic-water usually are garnished with a _____.
33. A Tom Collins is made with _____ and the garnish is a _____.
34. What does a toasted almond, White Russian and a B-52 all have in common? They all have _____.
35. A gimlet is served in either a _____ glass or straight-up in a _____ glass. The correct garnish for a gimlet is a _____
36. Drambuie falls under the classification of a _____.
37. Vermouth falls under the classification of an _____.
38. Sambucca is sometimes served with 3 _____.
39. Cognac is served in a _____ snifter, and it is a good idea to _____ the glass.
40. Beer and wine are _____ to get their alcohol content, as spirits are _____ in order to gain their high alcohol content.

True or False Section Please write **T** or **F**.

1. Grand Marnier is a cordial. _____
2. Sours & Collins should always be shaken. _____
3. Mimosas contain orange juice. _____
4. Old Fashions require a muddle to mash the garnishes. _____
5. A dry Rob Roy contains Sweet Vermouth. _____
6. Gibson's are garnished with an olive. _____
7. Alabama Slammers contain bar (sours) mix. _____
8. 1 liquor on the rocks such as whiskey is a measurement of 2 ounces. _____
9. Salty Dogs & Greyhounds have the same ingredients. _____
10. Pony glasses are usually 1 oz. measurements. _____
11. Fortified wine is wine that has vermouth added. _____
12. Rosé is a white wine. _____
13. A Dry Manhattan contains Dry Vermouth. _____
14. A Gold Margarita contains Grand Marnier. _____
15. Vodka is poured last in a layered B-52. _____
16. Red wine is served at room temperature. _____
17. Mimosas contain Champagne. _____
18. Dewars is a cordial. _____
19. Martinis are garnished with an olive or a twist. _____
20. Blue Hawaiian is made in a tall glass. _____
21. Squeeze all lime wedges directly into the drink. _____
22. 1 ¼ ounces is equivalent to a 3,000 count. _____

23. Pony glasses are usually 2 oz. measurements _____
24. Burgundy wine should always be served room temp. _____
25. Rose is a blush wine. _____
26. A frozen drink recipe does not change from the original recipe. _____
27. A Grand Gold Margarita contains Grand Marnier. _____
28. Kahlua is poured first in a layered B-52. _____
29. The correct garnish for a Bloody Mary is a celery stalk. _____
30. If requested, all coffee and frozen drinks get whip cream. _____
31. Never scoop ice with glassware. _____
32. All customers get a napkin after the drink is served. _____
33. Never suggest a TOP SHELF brand of alcohol with cocktails. _____
34. Always shake Manhattans and Martinis. _____

Garnish Section

- Cape Cod _____
- Sea-breeze _____
- Kamikaze _____
- Gimlet _____
- Woo Woo _____
- Scarlet O'Hara _____
- Rum & Coke _____
- Tonic/Soda Water or Bottled Water _____
- Cuba Libre _____
- Tequila Shot _____
- Bloody Mary _____
- T&T _____
- Margarita _____
- Strawberry Daiquiri _____
- Ice Tea _____
- Brandy Alexander Frozen/Coffee Drinks _____
- Tom Collins _____
- Rob Roy _____
- Shirley Temple _____
- Whiskey Sour _____
- Old Fashion _____
- Bacardi Cocktail _____
- Ward Eight _____
- Martini _____
- Sloe Gin Fizz _____
- Daiquiri _____
- Grape Crush _____
- Gibson _____