

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 _____

Class 5

Not only did you learn about Tall Drinks and Shooters, you have just completed an extensive refresher quiz.

In this class you will learn how to create and or learn the following:

1. Frozen drinks
2. Cream drinks
3. Coffee drinks
4. Flamed drinks
5. List of cordials

You will also review the extensive list of Cordials.

Frozen drinks

Mixing Frozen Drinks



1. Fill the glass that you intend to use with ice. Then pour that ice into the blender.
2. Pour approximately 2 ounces of the liquor. Pour the mix until it covers the ice.
3. Turn the blender on high and listen! When you cannot hear the ice blending the drink is done.
4. Use a bar spoon to scoop the ice from the blender into the glass. If the drink is too thick, add some of the thin part of the mix such as bar mix for the Strawberry Daiquiri and pineapple juice for the Pina Colada, then blend. If the drink is too thin, add more ice, then blend.

Ask the customer if they would like whipping cream. If so garnish with a cherry.
The Island Oasis system will be explained further in class.



FROZEN STRAWBERRY DAIQUIRIS

Pour 1 ounce of Light Rum & 1 ounce of Dark Rum into a blender & fill with ice and strawberry daiquiri mix as explained above. GARNISH with whip cream and a Lime Wheel.



FROZEN PINA COLADAS

Pour 2 oz. of Light Rum into a blender & fill with ice. Add Pina Colada mix as explained above. GARNISH with whip cream and a Cherry.

FROZEN MARGARITAS

Same as the Margarita recipe except put all ingredients into the blender and then blend with ice until frozen. GARNISH with a lime wheel.



FROZEN MUDSLIDES

The Frozen Mudslides vary in different establishments. Some use a rocks glass and the drink is measured and poured into the blender with ice with the same recipe as if it were on the rocks. Some establishments add milk, cream or ice cream and use a tall glass. If you are using ice cream as the base, it is likely you will be required to use chocolate syrup to rim the glass. Ask the customer if they would like whipping cream before putting it on top because Bailey's used in the drink is cream!

Cream drinks



Mixing Cream Drinks

1. Chill the cocktail glass.
2. Pour liqueurs and 3 ounces of cream into glass mixing cup.
3. Shake and strain into cocktail glass.



- **GRASSHOPPER** $\frac{3}{4}$ oz. Green Crème De Menthe, $\frac{3}{4}$ oz. White Crème De Cacao, 3 oz. cream, shake & strain into a Cocktail Glass.
- **BRANDY ALEXANDER** $1 \frac{1}{4}$ oz. Brandy & $\frac{3}{4}$ oz. Dark Cacao, 3 oz. cream, shake & strain into a Cocktail Glass. GARNISH with a sprinkle of nutmeg.
- **PINK LADY** $\frac{3}{4}$ oz. Gin & $\frac{3}{4}$ oz. White Crème De Cacao, splash of grenadine, 3 oz. of cream, shake & strain into a Cocktail Glass.
- **PINK SQUIRREL** $\frac{3}{4}$ oz. Cream De Nona & $\frac{3}{4}$ oz. White Cacao, 3 oz. of cream, shake & strain into a Cocktail Glass.

Coffee drinks



- **KEOKE COFFEE** - Brandy, Kahlua & Dark Cacao
- **JAMAICAN COFFEE** - Dark Rum & Tea Maria
- **DUTCH COFFEE** – Vander Mint
- **ITALIAN COFFEE**- Amaretto
- **MEXICAN COFFEE** - Kahlua
- **IRISH COFFEE** - Irish Whiskey
- **SPANISH COFFEE** - Brandy & Kahlua

GARNISH with whip cream and a cherry.

Flamed drinks

The Secret of Flaming

The secret to setting brandy (or other high alcohol spirits) aflame is first to warm it and its glass until almost hot.

1. Warm a glass by holding it by its stem above the flame or electric coil on your stove until your glass feels warm. You can try running hot water on the “outside” of the glass to warm it up.
2. Pour a shot of liquor into the warm glass. The liquor needs to be 80 proof or higher.
3. Carefully ignite a match and bring the fire as close to the shot as possible. This may take a few tries, as the shot gets warmer.
4. Once it ignites, what is burning is the alcohol. If you wait a minute and it goes out, the liquid that is left has very little alcohol left.

ASK YOUR MANAGER FOR PERMISSION TO MAKE THESE DRINKS!!

Cordial list

- **AMARETTO**- Almond flavor brandy.
- **ANISETTE**- Black licorice flavor.
- **BAILY’S IRISH CREAM**- **Whiskey based** made from 1day fresh cream.
- **BENEDICTINE**- **Cognac base** made by the monks of the 16th century contains a variety of herbs roots and other secret ingredients.
- **BLUE CURACAO**- Same as Triple Sec but blue in color; **orange flavor**.
- **CAMPARI**- Aperitif/aromatic.
- **CHAMBORD**- **Raspberry** flavored (small round bottle)
- **CHARTEUSE**- **Herbal brandy base**; pungent
- **CINNAMON SCHNAPPS**- **Cinnamon** flavor used in fireballs with Tabasco sauce
- **COINTREAU**- A fine **orange** liqueur replaces Triple Sec in Margaritas and is used in Cosmopolitans.
- **CRÈME DE ALMOND**- Rich **nutty** almond.
- **CRÈME DE BANA**- **Banana** flavor (Golden Dream)
- **GREEN CRÈME DE MENTHE**- **Peppermint**
- **WHITE CRÈME DE MENTHE**- **Peppermint**
- **CRÈME DE CACAO WHITE OR DARK**- **Chocolate** flavored dark is used in Brandy Alexanders & **white** is used in Grasshoppers
- **CRÈME DE CASSIS**- Burgundy color made of **black currants**; served on the rocks or mixed with vermouth
- **DRAMBUIE**- **Scotch** base honey flavored used in Rusty Nails
- **FRANGELICO**- **Hazelnut** flavor in a maple syrup looking bottle; use often in coffee drinks
- **GRAND MARNIER**- **Orange** flavored made from Cognac. Served in a brandy snifter; used in Grand Gold Margaritas
- **GALLIANO**- Italian liqueur; has a **mild spicy** unique taste sensation; tall thin distinctive bottle; used in Harvey Wallbangers, International Stingers, Golden Cadillac
- **GOLDSCHLAGGER**- **Cinnamon** flavored, 107 proof and has real gold fragments; used for chilled shots

- **IRISH MIST-** Honey whiskey flavored, usually served on the rocks as an after dinner drink
- **JAGERMEISTER-** Medicine tasting, 56 secret ingredients, served chilled; 70 proof
- **KAHLUA-** The most popular of the coffee flavored liqueurs; made in Mexico
- **KAMORA-** Kahlua taste-alike that is much cheaper; coffee flavor
- **MALIBU-** Coconut flavored mvp Malibu Vodka and pineapple juice; low in alcohol content; Captain Morgan's has a coconut flavor product too
- **METAXA-** Greek brandy used in Italian stingers
- **MIDORI-** top shelf melon liqueur
- **OUZO-** Black licorice taste like anisette
- **PEPPERMINT SCHNAPPS-** Peppermint flavor served as a chilled shot; used in Girl Scout Cookie
- **PEACH SCHNAPPS-** Tastes like peach; Dekyper is top shelf; used in Sex on the Beach and Woo Woo
- **SAMBUCA-** Black Licorice flavor served chilled with 3 coffee beans; Sambuca comes in black that is sweeter
- **SLOE GIN-** Gin seeped in sloe berries; sweet cherry flavored used in Alabama Slammers
- **SOUTHERN COMFORT-** Sweet Bourbon based liqueur that tastes like peach; used in Alabama Slammers; nicknamed So Co
- **RUMPLEMINZ-** High grade smooth peppermint 100 proof! Narrow looking bottle
- **TIA MARIA-** Coffee flavor made in Jamaica similar to Kahlua but not as sweet; served on the rocks and in some coffee drinks
- **TRIPLE SEC-** Orange flavor used in Margaritas and Kamikazes; produced in the island of Curacao near Aruba
- **YUKON JACK-** Orange flavor whiskey base poured as a shot or a chilled shot