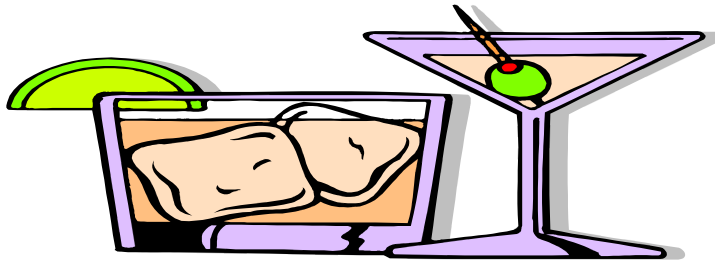


## Work Sheets

### MARTINIS & MANHATTANS

The first question you should ask is: Would you like that:

STRAIGHT UP      OR      ON THE ROCKS?

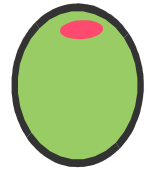


\* Quantities are the same for straight-up and on the rocks manhattans and martinis and martinis.

**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

**ROB ROY** \_\_\_\_\_

**OLD FASHIONED** \_\_\_\_\_

**ALL FLAVORED MARTINIS** \_\_\_\_\_

**COSMOPOLITAN** \_\_\_\_\_