

The Gospel According to Fatty's

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Intro

This compendium is put together to help arm you with the tools needed to make our bar the establishment we all want it to be, and the establishment Shreveport needs. Our hopes are that this will give *you* a resource to bolster your knowledge of the bar and all of its moving parts, or perhaps to brush up on techniques you already know but have forgotten in the annals of your brain. We will discuss everything from barware to customer service and everything in betwixt. Feel free to jot notes in the side or on the backs of pages and make this booklet yours.

Theory

Basic Flavor Profiles and Balance

Our tongues are able to decipher many different flavor profiles, the basis for all of these being Salty, Sweet, Sour, Bitter, and Umami. There are other sensations our mouths can distinguish such as the heat of a pepper, the fat of cream, the astringency of tannins, the coolness of mint, and temperature. These all effect the way put a drink together in a satisfactory manner, and while some of these effects are seen to be negative to some, we must remember that taste is subjective to the drinker of our cocktails as are all sensations and flavors.

Balance is the way that we synchronize these flavors in our drinks. Too much or too little of any of them can make a great cocktail undrinkable. Any two of these in similar concentrations is a key to making a balanced cocktail. A great Example being the old fashioned. We have our base spirit, sweet from the syrup, and bitter from our use of Angostura. The bitter and sweet in this instance are what balance out this drink so perfectly and have made it possibly the most regarded cocktail to date.

Dilution

Concentration and dilution also play a key role in the way we experience a cocktail. If you were to squeeze a lemon directly into your mouth your lips would pucker and your salivary glands would go into shock from the extreme sourness assaulting your palette with its concentrated sourness. Now if you were to take that same lemon and squeeze it into a glass of ice water you would dilute the sourness and the flavor of the lemon and have a refreshing drink on a hot day. The same is true for all flavors of the spectrum and works also for spirits. Dilution is a great way to subtly slow down the process of our flavors hitting the taste buds, whereas instead of an all-out assault on our guests taste buds, we give their pallets time to warm up to our flavors and let them shake hands and get to know each other first. Think of dilution as putting pauses or gaps in flavor compounds.

Allowing your tongue to taste each one individually instead of all at once, comparable to taking a shot or taking your spirit on the rocks.

There are a few different ways we achieve proper dilution in drinks such as shaking, straining, additives like juices or soda, and pouring over ice. We will discuss these in detail.

Shaking

Shaking is a fairly violent action we use to chill and dilute a cocktail however, it is also the quickest method for doing so. Experiments have been done proving that there is a thermal equilibrium reached when a cocktail is shaken for 12 seconds, which is 18-23 degrees F, and this truth holds no matter how you shake, be it dancing around or standing in place while yawning, so long as you are shaking vigorously as you should be. Continuing to shake past this point does very little to effect dilution or temperature. When we shake a liquid not only are we liquifying the frozen ice we are also adding texture by forcibly creating tiny air bubbles into the liquid we are shaking, giving our finished drink a velvety mouthfeel. These bubbles do not last as long in martinis or drinks where fruit juice is not added, and this is due to the viscosity of the liquid we are shaking. Fruit juices contain a compound called pectin, which is a type of sugar known as a polysaccharide. Polysaccharides are what give jellies and jams their stiffness and gelatinous quality, and also what allow the bubbles we shake into fruit juices to stay in our drinks for longer.

Stirring

With few exceptions, (most notably the Old Fashioned) drinks are not stirred for longer than 30 to 45 seconds, so do not end up as cold or as diluted as if they had been shaken. Why stir then? Stirring merely chills and dilutes a cocktail whereas shaking additionally changes its texture. The ice, being violently shaken about inside the shaker, also aerates the drink with tiny air bubbles, which are held in suspension in the liquid, giving the cocktail a cloudy appearance. Stirring, on the other hand, has the benefit of delivering a crystal-clear cocktail.

Hence, bartending 'law' has it that drinks made with only clear ingredients should be stirred and drinks with cloudy ingredients such as citrus juice, milk or cream should be shaken. Laws are, of course, made to be broken, and while it is true that any drink which can be stirred can also be shaken - and occasionally might even be better for it (should, for example, a Vodkatini be shaken or stirred?) - drinks containing egg white, cream and, to an extent, milk, should always be shaken. The following are instructions on how to properly stir a cocktail to proper dilution.

1. Measure your ingredients into your chilled mixing glass and then fill two-thirds with ice. Bartending myth used to have it that adding ice last would better control dilution, as the ice would not be melting as you measured in the ingredients. However, science has shown that leaving the ingredients on ice for as much as a minute has little effect on either dilution or the temperature of the final cocktail.
2. Hold the bar spoon between your thumb and the first two fingers of your dominant hand with the spoon's shaft running between your middle finger and ring finger.
3. Slide the bowl of the spoon down the inside edge of the glass until it almost touches the base of the glass.
4. Keeping your arm, and to an extent your wrist still, use your fingers to pull the spoon towards and then away from you, aiming to hit the quarter hour marks on an imaginary clock-face inside your mixing glass. As the spoon runs around so it will spin the ice and liquid in the glass, while spinning on its own axis in your fingers.
5. Stir briskly for about 30-45 seconds - this should account for at least 50 revolutions.
6. Place your strainer into or over the mixing glass (see straining) and strain into your chilled serving glass. If the recipe calls for the drink to be served over ice then you should ice your glass first. Never use the ice from the mixing glass in the drink itself.

The ice used during stirring is now spent and should be dumped, or alternatively can be left in the mixing glass to keep it chilled ready for the next drink. If the

latter, remember to dump the ice and rinse the glass with cold water before making the next drink.

Hygiene

An important part of bartending that is often overlooked but just as important as drink presentation, is the way we present ourselves to the guest. A bar, in many ways is similar to an open kitchen. In a bar, everything you do is visible to the guests sitting at or across from it. No one likes seeing the person making the food or drink they are about to enjoy, scratching their nose or coughing over the ingredients they are using to prepare said food or drink. The following is a list of actions that should be done discreetly or in private while working behind the bar.

- Don't touch your face
- If your hair is long enough to fall in your face and irritate you, tie it up
- Don't chew your nails or put your hands anywhere near your mouth
- If you need to sneeze or cough turn away from the customers/fresh ingredients/ice
- Try not to eat in front of customers
- Don't pick up glasses around the rim - always from the bottom or the stem
- Always wipe down surfaces
- If your towels are getting stained, put it aside for washing and get a fresh one
- Lastly if you do find yourself in any of these situations simply wash your hands

Cocktail Recipes

Absinthe Drip (*Double Rocks Glass*)

- 1.5oz absinthe
 - 3oz of cold water
 - 1 Sugar Cube
 - Place absinthe spoon and sugar cube on top of Double Rocks Glass
 - Pour absinthe over sugar cube, light on fire
 - Slowly pour cold water over lit sugar cube
 - Stir and Serve in Double Rocks Glass
- *** No Garnish

An Irish Afternoon (*Nick and Nora Glass*)

{SEASONAL}

- 1.5oz Jameson
 - 1/4 of a peeled Apple, diced then muddled
 - 0.5 Lazzaroni Amoretto
 - 0.25oz Honey
 - 0.25oz Fresh Lemon Juice
 - 3 Raspberries
 - Shaken, double strained into a Nick and Nora Glass
- ***Garnish with an Apple Peel

Aviation (*Coupe Glass*)

-1.5oz Gin

-0.75oz Maraschino Luxardo

-0.5 Lemon Juice Fresh

-Stirred, strained into a chilled Coupe Glass topped with 2 bar spoons of Crème de Violette

***Garnish with a Lemon Peel

Bittersweet Symphony (*Collins Glass*)

-1.5oz Pisco

-0.75oz Peychauds Appertivo

-0.5 Lemon Juice Fresh

-0.5oz Ginger Syrup

-0.5oz Agave Nectar

-1/2 a Bar spoon of Lavender

-Stirred, Double Strained into over ice into Collins Glass

***Garnish with a Lemon Wheel and Basil Leaf, sprinkle with Lavender

Blood and Sand (*Nick and Nora Glass*)

-1oz Johnny Walker Red

-1oz Orange Juice

-0.75oz Sweet Vermouth

-0.75oz Cherry Heering

-Shaken, Strained into Nick and Nora Glass

*** Garnish with 3 Luxardo Cherries on Toothpick

Blushin' Russian (*Nick and Nora Glass*)

-2oz Stoli Vodka

-0.5oz Chambord

-0.5oz St. Germaine

-Stirred, Strained into a Nick and Nora Glass

***Garnish with a Luxardo Cherry

Bodack Yellow (*Coupe Glass*)

{SEASONAL}

-2.5oz Plymouth Gin

-0.5oz Gaillano

-1 Dash of Angostura Bitters

-2 Four Inch Swaths of Grapefruit Peel Expressed into Mixing Glass

-Stirred, Strained into Chilled Coupe Glass

***Garnish with a Grapefruit Rose Peel

Boulevardier (*Coupe Glass*)

-1.5oz Elijah Craig Small Batch Bourbon

-0.75oz Sweet Vermouth

-0.75oz Campari

-Stirred, Strained into a chilled Coupe Glass

*** Garnish with a Luxardo Cherry

Bourbon County Flip (*Coupe Glass*)

-2oz Four Roses Yellow

-0.5oz Spiced Demerara

-1 Entire Egg

-Dry Shake 40 Seconds, Wet Shake 20 Seconds, Strain into Coupe Glass

***Garnish 4 Drops of Mole Bitters and Dash of Nutmeg

Brooklyn (*Nick and Nora Glass*)

-2oz Rittenhouse Rye

-0.75oz Dry Vermouth

-0.25oz Orange Bitters

-1 Bar Spoon Marschino Liqueur

-Stirred, strained into Nick and Nora Glass

*** Garnish with Luxardo Cherry

Brandy Milk Punch (*Double Rocks Glass*)

-1.5oz Brandy (or Bourbon if desired)

-2oz Half and Half

-1oz Simple Syrup

-Bar spoon of vanilla extract

-Fill with Ice

***Garnish with Fresh Ground Nutmeg

Caipirinha (*Collins Glass*)

-4 to 5 Lime Wedge muddled with 1oz Simple Syrup

-2oz Avua Cachaca

-1oz Simple Syrup

-Shaken, Strained over ice into Tom Collins glass, Topped with soda

***Garnish with Lime Wheel

Cinnamon Bae (*Double Rocks Glass*)

{SEASONAL}

-1.5 Avua Cachaca

-0.5oz Fresh Lime Juice

-0.5oz Caramelized Simple Syrup

-3 One Inch Cubes of Fresh Pineapple Muddled

-Stirred, Strained into Chilled Coupe Glass

-Shaken, Strained over Snow-cone style ice into a double rocks glass

***Garnish with two Pineapple leaves, a Luxardo Cherry and Grated Cinnamon

Classic Daiquiri (*Coupe Glass*)

-2oz Bacardi White Rum

-1oz Fresh Lime Juice

-0.75oz Simple Syrup

-Shaken, Strained into a chilled Coupe Glass

*** Garnish with a Lime Wheel

Classic Margarita (*Double Rocks Glass*)

- 1.25oz El Jimador
- 0.75oz Cointreau
- 1.25oz Fresh Lime Juice
- 1oz Simple Syrup or 0.5 Agave Nectar
- Large Ice Cube
- Shaken, Strained over Craft ice in Double Rocks Glass
- ***Garnish with Salted Rim and Lime Wheel

Classic Martini (*Martini Glass*)

- 2oz Vodka or Gin
- 0.5oz-1oz Olive Juice (if dirty)
- Wash Glass with Vermouth (if dry)
- Shaken or Stirred Depending on Preference, Strained into chilled Martini Glass

Martini's were originally made dry, not dirty, made with Gin, and stirred

*** Garnish with Three olives on toothpick

Cherry Smoked Old Fashioned (*Double Rocks*)

- 2oz OGD Bonded
- .4oz Demerara Syrup
- 4 Dashes Angostura bitters
- Large Ice Cube

-In a mixing glass combine the Bourbon, syrup and bitters. Fill the glass halfway with ice and stir for thirty seconds. Covering the glass with a strainer pour the mix into a decanter. Fill the decanter with cherry wood smoke using the smoking gun. Swirl the mixture around for about ten seconds to let it absorb the smoke. Pour out over a 2-inch ice cube in a double rock glass.

***Garnish with an orange peel expressed over the top of the glass and then tucked into the side of the glass, and a Luxardo cherry

Cosmopolitan (*Coupe Glass*)

-2oz Svedka Citron Vodka

-0.75oz Cointreau

-0.5oz Fresh Lime Juice

-0.5oz Cranberry Juice

-0.5oz Simple Syrup

-Shaken, Strained into a chilled Coupe Glass

*** Garnish with a Lime Wheel

Cuba Libre (*Double Rocks Glass*)

-2oz White Rum

-0.25oz Fresh Lime Juice

-topped with Coca-Cola

-Stirred in Double Rocks Glass

*** Garnish with Lime Wedge

Cucumber Tequila Cooler (*Double Rocks Glass*)

-Muddled Cucumber

-1.5oz 1800 Silver Tequila

-0.5oz Lime Juice

-0.5oz Simple Syrup

-Celery Salt

***Garnish with Lime Wedge

Cucumber Basil Martini (*Nick and Nora*)

-2oz Svedka Vodka

-0.75oz Cointreu

-0.75oz Lime Juice

-0.5oz Simple

-Two slices Cucumber

-Three leaves of Basil

-in a shaker tin muddle cucumber and tear three basil leaves, tossing them in after. To this add liquid ingredients and ice. Shake vigorously for twelve seconds, then fine strain into a chilled martini glass.

***Garnish with Thinly sliced cucumber floated on top.

Dark and Stormy (*Rocks Glass*)

-2oz Meyer's Rum

-0.75oz Fresh Lime Juice

-1oz Ginger Syrup

-Shaken, Strained into Double Rocks Glass over ice, Topped with Soda Water

*** Garnish with a Lime Wheel

Down the Rabbit Hole (*Nick and Nora Glass*)

{SEASONAL}

-1oz Beefeater Gin

-0.5oz St Germaine

-1.25oz Grapefruit Juice

-0.3oz Hibiscus Simple Syrup

-0.3oz Fresh Lemon Juice

-2 Raspberries

-Crème de Violette Wash on Glass

-Shaken, Double Strain into Nick and Nora Glass

***Garnish with a Rose Petal

Easy Rider (*Collins Glass*)

-1.5 Bacardi Silver Rum

-0.5oz Rouillison Silver Rum

-0.25 Green Chartreuse

-0.5oz Caramelized Simple Syrup

-0.5oz Fresh Lime Juice

-3 Raspberries

-Large Collins Ice

-Shaken, Double Strained over Craft ice into Collins Glass

***Garnish with 3 Raspberries Layered in ice and activated Mint Sprig

Egg White Margarita (*Double Rocks Glass*)

-1oz Lime Juice with Egg White/Dry Shake Vigorously

-1.25oz Las Amantes Mexcal

-0.75oz St Germain

-0.5oz simple syrup

-Wet Shake Vigorously

***Garnish with Salted rim and Lime wheel

Egg White Sour (*Collins Glass*)

-1 Egg White

-0.75oz Lime Juice

-1.5oz Whisky

-0.75oz St. Germaine

-1oz Simple Syrup

-To begin, dry shake one egg white with the lime juice. Shake vigorously for atleast

thirty seconds. When finished dry shaking add the other ingredients to the tin along with ice. Shake again for another fifteen seconds. Double strain into a chilled Collins glass.

***Garnish with Lime Wheel

Eggnog (*Double Rocks Glass*)

{SEASONAL}

-1.5oz Captain Morgan or Bourbon

-1oz Hazelnut Liquor

-Fill to top with Eggnog Mix

-Fill with ice

***Garnish with Cinnamon

French 75 (*Flute Wine Glass*)

-0.5oz Simple Syrup

-0.5oz Lemon Juice

-0.5oz St Germain

-Champagne

***Garnish with Lemon Twist

Funky Duck (*Nick and Nora Glass*)

{SEASONAL}

-1.5oz Bulldog Gin

-0.75oz Raspberry Simple Syrup

-0.4oz Fresh Lemon Juice

-0.4oz Rhubarb Giffards

-Shaken, Strained into Nick and Nora Glass

***Garnish with a Raspberry

Grape smash *(Double Rocks)*

-Muddled Grapes (approx. half glass)

-1.25oz Buffalo Trace Whiskey

-0.25oz Triple Sec

-0.5oz Fresh Lime Juice

-0.25oz Giffards Orgeat

-Muddle grapes in a mixing tin and then to it add remaining liquid ingredients and ice. Shake for twelve seconds and double strain into a double rocks glass filled with ice.

***Garnish with Three grapes on stem and a lime wheel.

Good life *(Double Rocks)*

-1.5oz Bulldog Gin

-3oz Fresh Grapefruit Juice

-0.5oz Lime Juice

-5 oz Simple Syrup

-6 dashes Peychuads Bitters

-4 large Basil Leaves

-In a mixing tin add all ingredients. Shake vigorously for twelve seconds. Double strain into a double rocks glass.

***Garnish with a Lime wheel and a basil leaf

Harvey Wallbanger *(Double Rocks Glass)*

-1.5oz Svedka Vodka

-0.5oz Gaillano

-3oz Orange Juice

-0.5oz Fresh Lemon Juice

-Shaken, Served over Ice in Double Rocks Glass

*** Garnish with Orange Half Wheel

Hemingway Daiquiri (*Coupe Glass*)

- 2oz Kicking Mule White
- 0.5oz Maraschino
- 0.75oz fresh Grapefruit Juice
- 0.75 Orange Juice
- 0.5 Lemon Juice
- Shaken, Strained into chilled Coupe Glass
- ***Garnish with Lemon Twist

House of the Rising Sun (*Coupe Glass*)

{SEASONAL}

- 1.5oz Olmeca Altos Reposado Tequila
- 0.25oz White Crème de Cacao
- 0.25oz Cold Brew Coffee Concentrate
- 0.25oz Orgeat Giffards
- 1 Egg White
- 3 Drops of Mole' Bitters
- Wash Glass with Green Chartreuse
- Dry Shake for 1 Minute, Wet Shake for 30 Seconds, Double Strain into a chilled Coupe Glass
- ***Garnish with a Star Anise in Center of the Glass

The Jabberwocky (*Martini Glass*)

- 2oz Papa Pilar's Dark Rum
- 1oz Frangelico
- 1oz Pineapple Juice
- 2 Four Inch Swaths of Grapefruit Peel Expressed into Mixing Glass
- Strawberry Giffards in the bottom of Martini Glass
- Shaken, Strained into chilled Martini Glass
- ***Garnish with Flamed Cinnamon and Orange Peel expressed around rim and twist in glass

The Last Word (*Coupe Glass*)

-1oz Bombay Sapphire

-1oz Chartreuse

-1oz of Maraschino Liquor

-1oz Lime Fresh Squeezed

-Shaken, Strained into chilled Coupe Glass

***Garnish with dehydrated Lime Wheel

Louisiana Bloody Mary (*Hurricane glass*)

-2oz Svedka Vodka

-5 dashes of Worchester Sauce

-2 dashes Tabasco

-Ice

-Top with Zing Zang

-Shake

***Garnish with Lime, Lemon, Spicy Beans and Olive on sticks.

Low Hanging Fruit (*Nick and Nora Glass*)

{SEASONAL}

-1.5oz Ketel One Vodka

-0.75oz Lemongrass Sochu

-0.5oz Caramelized Simple Syrup

-0.25oz Fresh Lime Juice

-Shaken, Double Strained into Nick and Nora Glass

***Garnish with peeled outside of Cucumber around inside of Nick and Nora Glass

Mai Tai (*Double Rocks Glass*)

- 1oz Papa's Pilar White Rum
- 1oz Rhum
- 0.25oz Grand Marnier
- 1oz Fresh Lime Juice
- 0.5oz Orgeat Giffards
- 0.25oz Simple Syrup
- 1 Dash of Angostura Bitters
- Shaken, Served over ice in Double Rocks Glass
- *** Garnish with Activated Mint Bouquet

Manhattan (*Nick and Nora*)

- 2oz Rye Whiskey of Choice
- 1oz Sweet Vermouth
- 4 dashes of Angostura Bitters
- Stirred, Strained into Nick and Nora Glass
- ***Garnish with Luxardo Cherry

Morning Buzz (*Coupe Glass*)

{SEASONAL}

- 2oz Four Roses Yellow
- 0.4oz Caramelized Simple Syrup
- 2oz Dad's Milk
- 1 Bar Spoon of Vanilla
- 0.5oz Pampero Anejo Dark Rum
- Shaken, Double strained into chilled Coupe Glass
- ***Garnish with Cinnamon and Cinnamon Toast Crunch

Moscow Mule (*Copper Mug*)

-1.5oz Svedka Vodka

-0.5oz Lime Juiced

-Stoli Ginger Beer

-In a copper mug pour all ingredients over ice and stir for fifteen seconds.

***Garnish with Lime wedge

Mojitos (*Collins Glass*)

-1.5oz Castillo Rum

-1oz Lime Juice

-0.5oz Simple Syrup

-In a shaker tin muddle three wedges of lime. To this add five large leaves of mint, torn, but not muddled. Add all liquid ingredients and ice. Shake hard for twelve seconds and pour entire contents on tin into a Collins glass.

***Garnish with Lime wedge and a small mint bouquet.

Mint julep (*Metal Julep Cup*)

-2oz Wild Turkey 1011

-0.75oz Simple Syrup

-Ten mint leaves (torn)

-Shake all ingredients with ice and fine strain into julep cup half filled with crushed ice. Stir the drink with the crushed ice using a bar spoon for ten seconds. Top up the cup with more crushed ice and stir again. Repeat this process until the drink fills the cup and serve.

***Garnish with Small bouquet of activated mint leaves

Negroni (*Rocks Glass*)

-1oz Plymouth Gin

-1oz Sweet Vermouth

-1oz Campari

-Stirred, Strain over ice

*** Garnish with Orange Peel

No Gods, No Masters (*Double Rocks Glass*)

{SEASONAL}

-1oz Coopers Craft

-0.5oz Johnnie Walker Red

-0.5oz Campari

-0.5oz Red Vermouth

-Stirred, Strain into Chilled Double Rocks Glass

*** Garnish with Flamed Orange Peel, Throw out Peel after Flaming

Old Fashioned (*Double Rocks Glass*)

-2oz Bourbon

-0.4oz Demerara

-3 Dashes Angostura Bitters

-3 Dashes Orange Bitters

-2 inch Ice Cube

-In a mixing glass combine the Bourbon, syrup and bitters. Fill the glass halfway with ice and stir for thirty seconds. Covering the glass with a strainer pour the mix into a double rocks glass over a 2" ice cube.

***Garnish with A large swath of orange peel expressed over the drink and placed in alongside a Luxardo cherry.

Orethal James (*Collins Glass*)

{SEASONAL}

-1.5oz Deep Eddy's Orange Vodka

-0.75oz Orange Juice

-0.75oz Simple Syrup

-0.5oz Fresh Lemon Juice

-0.5oz Cream

-0.25oz Cointreau

-0.2oz Vanille de Madagascar

-1 egg white

-2 Dashes of Orange Bitters

-3 Drops of Orange Blossom

-Dry shake 30 Seconds, Wet Shake 30 Seconds, Strain over ice into Collins Glass, splash
Champagne on top

***No Garnish

Paloma (*Double Rocks Glass*)

-Salt Rim

-1.5oz Blanco Tequila

-0.25oz Giffards Crème de Pamplemousse

-0.25oz Fresh Lime Juice

-2oz Grapefruit Juice

-2oz Soda

-Stirred in Double Rocks Glass

*** Garnish with Salted Rim and Grapefruit Wedge

Pama Martini (*Martini Glass*)

-2oz Svedka Vodka

-1oz Pama liqueur

-0.5oz Fresh Lime Juice

-0.5oz Simple Syrup

***Garnish with a Lime Wheel

Pisco Sour (*Coupe Glass*)

-0.5oz Fresh Lemon Juice with Egg Whites/Dry shake Vigorously

-1.5oz Pisco

-0.75oz Simple Syrup add ice

-Shake vigorously (Wet Shake)

-Strain into Coupe glass

***Garnish with few dashes of cinnamon and Lemon Peel

Pimms Cup (*Collins*)

-1.5oz Pimm's #1 Liquor

-0.5oz Lemon Juice

-0.75oz Ginger Syrup

-3 slices Cucumber

-in a mixing tin muddle two ¼" slices of cucumber, to this add Pimms, Lemon juice, and Ginger syrup. Add ice to tin and shake vigorously for twelve seconds. Fine strain over ice filled Collins glass and garnish with fresh mint and cucumber.

Ramos Gin Fizz (*Pint Glass*)

-2oz Gin

-0.5oz Fresh Lime Juice

-0.5oz Fresh Lemon Juice

-1oz Simple Syrup

-1oz Heavy Cream

-1 egg white

-3 drops of Orange Blossom Water

-Dry Shake for 30 Seconds, Wet Shake for 30 Seconds, Strain over ice into Pint Glass, Top with Soda Water

*** No Garnish

Roselina (*Nick and Nora Glass*)

{SEASONAL}

-1.5oz Rose' Vodka

-0.5oz Oleo Saccharum Syrup

-0.5oz Fresh Lime Juice

-Shaken, Strained into Nick and Nora Glass

*** Garnish with a Slice of Pink Lady Apple Slanted on rim of Nick and Nora Glass

Rose water Sweet tea (*Double Rocks Glass*)

-1.5oz Sweet Tea Vodka

-0.5oz lemon juice

-0.5oz simple Syrup

-4 drops Rose Water

-Shaken, Strained over ice into a pint glass topped with soda

***Garnish with Lemon Wedge

Sazerac (*Single Rocks Glass*)

-1.5oz Sazerac or comparable Rye Whiskey

-0.1oz Vieux Carrie Absinthe

-0.5oz Simple Syrup

-6 dashes Peychauds bitters

-To a chilled mixing glass add Rye, Simple Syrup, and bitters. Add ice and stir for thirty seconds until well chilled and strain into a pre chilled single rocks glass that has been washed with Vieux Carrie Absinthe.

***Garnish with a Lemon peel twisted over and rubbed around rim and then discarded. DOES NOT GO IN GLASS.

Sidecar (*Martini Glass*)

-1.5oz Remy Martin Cognac

-1oz Cointreau

-Splash simple syrup

-3/4oz Lemon Juice

-Shake well with Ice

***Garnish with lemon twist

Strawberry Basil Martini (*Martini Glass*)

-1 Strawberry (Sliced into quarters) and Basil muddled with 0.5oz Simple

-2oz Svedka Vodka

-0.75oz Cointreau

-0.75oz Lime Juice

-In a mixing tin muddle a whole strawberry and two leaves of basil. To the tin add all liquid ingredients and ice. Shake for twelve seconds and fine strain into a chilled martini glass.

***Garnish with a strawberry sliced halfway through and placed on rim.

St Germain Cocktail (*Flute Wine Glass*)

-1.5oz Absoulte Vodka

-1oz St Germain

-1oz Lime Juice

-Fill with ice

-2oz Soda water

***Garnish with Cucumber

Snow Bear (*Wine Glass*)

{SEASONAL}

-2oz Bols Amoretto

-2oz Bols White Crème de Cacao

-3 Cups of Vanilla Ice Cream

-0.5oz cream

-1 Dash of Chocolate Syrup

-Add Ingredients together in blender, blend until smooth, Serve in Wine Glass

*** Garnish with Chocolate Syrup decorating inside of Wine Glass

Summer Mule (*Copper Mug*)

-1.5oz Svedka Vodka

-0.5 Orgeat Syrup

-0.5 Carmel Syrup

-1oz Lime Juice

-Shake ingredients in Pint Glass and Strain into Mug over ice

-Top with Stoli Ginger Beer

***Garnish with Lime Wedge

Texas Sized 10-4 (*Collins Glass*)

{SEASONAL}

-1.5oz Tres Agaves Reposado

-0.25oz Cointreau

-0.25oz Yellow Chartreuse

-0.5oz Fresh Lime Juice

-0.5oz Hibiscus Simple Syrup

-Shaken, Strained over Craft ice into Collins Glass and Topped with Soda

*** Garnish with Lime Twist

Unbowed, Unbent, Unbroken (*Collins Glass*)

{SEASONAL}

-1.5oz OGD Bonded

-1.5oz Peychauds Appertivo

-1.5oz Pineapple Juice

-0.75oz Fresh Lime Juice

-0.5oz Demerara Syrup

-Shaken, Strain over Craft Ice into Collins Glass

*** Garnish with Lime Wedge

Watermelon Margarita (*Double Rocks Glass*)

-1.25oz El Jimador

-0.75oz simple Syrup

-3oz Watermelon Juice/Pulp

***Garnish with Lime Wheel and Watermelon

-1oz Lime Juice

Wedding Cake Martini (*Martini Glass*)

-2oz Vanilla Vodka

-1oz splash of cranberry juice floated to the bottom

-2oz Pineapple

-Shake vigorously and Strain into Martini glass

***Garnish with Cherry

Bubbly Cocktails

Champagne Cocktail (*Flute*)

-Sugar cube with 3 dashes bitters

-Champagne

Peach Belini (*Wine Glass*)

-1.5oz Crème de Peche

-Champagne

Kir Royale (*Flute*)

-1 oz Chambord

-J Roget Champagne

-Garnish Lemon Peel

Mimosa (*Wine Glass*)

-2 parts J roget Champagne

-1 part Orange Juice

Bartender Procedures

Bartenders:

Opening Shift Duties

- Turn on all lights including hall and bathrooms
- Count drawer, report any inconsistencies, text Chase beginning bank
- Wipe off all tables, inside and out, and bar top with Damp Rag
- Text Chase for updates on deals for the day ~ Let Manger/Chase know of anything you may need for your Shift
- Adjust Temperature on Thermostat
- Put out candles (when dark)/menus
- Stock napkins in bar caddies
- Set out ashtrays- inside and outside
- Check that the bathrooms are swept and have TP
- Stock cups next to draught cooler and front door
- Check that the coolers have been stocked ~ Stock water and other items that may have been missed
- Cut garnishes for your shift and closing shift
- ***All Fruit and Juices should be stocked Full***
- Throw out any browned or slimy fruit
- Check olives and green beans are stocked in jars
- Refill Daiquiri Machines
- Fill ice wells

- Layout all bar mats, bar tools, and bitters
- Set music and turn TVs on (put on Sports)
- Set chairs out equally spaced turned towards door
- Tidy up outside patio, tuck chairs under table, sweep, and wipe tables down if needed
- Clean front door Glass Panes
- Wipe down any sticky or dusty bottles and face them forward

Shift Change Duties

- **Both bartenders are to be attentive to customers before performing any of these duties ~ Nobody should have to wait**
- Refill Ice Bins
- Refill Syrups and Juices/Mixes
- Dump all ashtrays and wipe them out
- Wipe down Bar top, Tables, and Outside Tables
- Change out Trashcan liners, if full
- Dump colander in sink and wipe out sink
- Wipe down all Stainless behind Bar
- Place all Bottles back where they belong
- Wash dirty glassware and restock
- Sweep off Patio and wipe down Tables
- Put Bottle back up in their place on Back Bar
- Check Bathroom Cleanliness

- Count down drawer, fill out envelope, make sure all hours are accounted for on envelope, and text Z (Paperwork) to Chase

Closing Shift Duties

- Close all tabs
- Wipe down all Bar Tables, Patio Tables, and Bar top using a Clean Rag
- Pour Juices and Syrups into new Containers and wash old ones
- Clean all Glassware, Bar Mats, Bar Tools, and store in their proper places
- Wipe out all ashtrays
- Wipe out all Stainless behind the Bar
- Put Garnishes away in Fridge in sealed Containers
- Wipe out Speed Rack and all Bottles contained within
- Wipe Bar surface, Barrels and Outdoor Tables
- Sweep out behind the Bar, underneath each well and in between each Machine
- Clean Dump Sink and run Colander through Dish Washer
- Stock all Beer, Red Bull, Water, etc FULL.. Be Sure to Rotate Stock
- Empty Daiquiri Machines until Top Reservoir is empty, Wipe out Reservoir and put Machine on Standby
- Burn Ice and wipe out Wells
- Turn A/C up to 75
- Count down Cash Drawer and send copy of Paperwork to Chase
- Clean Bathrooms, Toilets, Mirrors, and take out Trash
- Put up Barstools
- Sweep and Mop entire Bar including Bathrooms and Storage areas

- Place all Bottles back in their Place on the Back Bar
- Empty out all trash cans and take to dumpster
- Turn off stereo, lights, TVs
- **LOCK THE DOOR WHEN YOU LEAVE ~ CLOSE BACK DOOR!**

Barback Shift Duties

- Assist Bartenders with Closing Duties
- Help them Stock the Bar Full (Water, Beer, Liquor, etc)
- Mop Floors and Bathrooms
- Make sure Bathrooms are tidy

Weekly Barback Duties

TO BE DONE WEDNESDAYS

- Bleach sinks in Bathroom and use toilet cleaner and brush to clean out Toilet. Be sure to polish all surfaces in the Restroom (including sides and bottom of Toilet)
- Organize and Sort the Supply Closet
- Organize and Sort Beer Closet in Hall
- Sort and Organize Bottles below the Glassware
- Clear any debris that may have fallen in the Floor Drains behind the Bar
- Clean and Polish the Dump Sink, Dishwasher and Chemical Containers
- Sweep Patio and Remove any Debris

- Empty Trash Cans in the Office
- Polish Bottles on Shelves to remove dust
- Take apart Daiquiri Machines and clean real good
- Spray and Wipe down TV's

GENERAL RULES

- **DRINKING ON SHIFT IS NEVER ALLOWED**
- Handing out drinks no charge is stealing and result in automatic termination
- When serving a drink, you must **IMMEDIATELY** put drink served on Tab **BEFORE** serving the next Customer
- Smoking behind the Bar is Prohibited. Do not smoke on my time. Your job is to serve drinks and **WORK**
- Never leave register open. I will assume you are stealing and it will result in automatic termination
- Be prompt for your shift. No laziness, No slacking, No standing stationary and talking
- Any Customer that comes in should be immediately acknowledged. Throw bar napkin and menu in their direction and let them know you will be right with them
- Serve/check on any customers sitting at Booths or Outside