



# BARTENDING 101

Just like in a kitchen, a functional bar requires certain basic items: liquors, liqueurs, wine and beer, mixers, garnishes, booster ingredients, barware, and glassware.

## THE LIQUORS

Bourbon  
Brandy  
Canadian whiskey  
Dry gin  
Rum  
Scotch whiskey  
Tequila  
Vodka

## THE LIQUEURS

Triple sec  
Crème de menthe  
Crème de cacao  
Kahlúa (or a coffee liqueur)  
Amaretto

Drambuie  
Benedictine  
Cointreau

## **WINE AND BEER**

Dry vermouth  
Sweet vermouth  
White wine  
Red wine  
White zinfandel  
Champagne (optional)  
Beer—one six-pack regular, one six-pack light

## **MIXERS**

Bloody Mary mix (store-bought or homemade)  
Club soda  
Cola  
Cranberry juice cocktail  
Cream (heavy and light)  
Cream of coconut  
Ginger ale  
Grapefruit juice  
Grenadine  
Lemon juice  
Lime juice (Most popular: Rose's. Not to be used as a substitute for fresh lime juice.)  
Orange juice  
Orgeat  
Piña Colada mix  
Pineapple juice  
Seltzer  
7-Up  
Sour mix  
Tomato juice  
Tonic water  
Water

## **GARNISHES AND THEIR FRIENDS**

Cherries (maraschino, of course)  
Cinnamon sticks

Lemons  
Limes  
Nutmeg  
Olives  
Pickled pearl onions  
Oranges

*The Friends: picks, straws, and swizzle sticks*

## **BOOSTER INGREDIENTS**

Celery salt  
Ice (The three C's: cubes, cracked, crushed)  
Salt  
Sugar (Don't forget saucers for salt and sugar for frosting the rims of glasses.)  
Tabasco  
Worcestershire sauce

## **ESSENTIAL EQUIPMENT**

Bar glass  
Bar spoon  
Bottle opener  
Champagne bucket  
Corkscrew  
Cocktail napkins  
Covered cocktail shaker  
Cutting board  
Electric blender  
Knife—paring or bar  
Lemon/lime squeezer  
Martini pitcher  
Shot glasses  
Measuring cup  
Measuring spoons  
Mixing pitcher  
Muddler  
Seltzer bottle  
Speed pourers (optional, but handy)  
Strainer  
Towels