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

4  1000 BEST BARTENDER’S RECIPES
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