

## STOCKING YOUR BAR

Stocking a commercial bar and stocking a home bar are probably going to be two entirely different things unless you're willing to spend thousands of dollars on your home bar. If you are, by all means, follow our list to the letter! The liquor store will love you! First, we'll look at the typical commercial bar stock list.

### Stocking a Commercial Bar

You'll want to make sure you have all necessary liquors, mixers, and garnishes to make your customers happy. If someone orders a slippery nipple and you don't have any butterscotch schnapps, you probably won't have a return customer. Although it surely depends on how badly they want that shot!

When it comes to liquors, here is a list of essentials

Gin  
Vodka  
Rum (Light and Dark)  
Whiskey  
Bourbon  
Scotch  
Rye/Canadian  
Irish Cream  
Wine  
White (Dry)  
Red (Dry)  
Champagne  
Vermouth (Dry/Sweet)  
Tequila  
Brandy/Cognac  
Beer

Fruits are important as garnishes, having plenty of the right fruits on hand can also be important.

Apples  
Bananas  
Cherries  
Lemons  
Limes  
Oranges  
Pineapples  
Strawberries

Fruit juices are used as mixers with the liquor to make various drinks. Plus, having them on hand for your non-drinking customers can be just as important!

Apple  
Cranberry  
Grapefruit  
Lemon  
Lime  
Orange  
Pineapple  
Tomato

Making some of the more "exotic" drinks requires the mixing of liqueurs along with typical liquors and other additives to achieve the desired taste. Liqueurs can also be drunk on their own as shots or an after dinner nip.

Amaretto (almond)  
Blue Curacao (orange)  
Chambord (raspberry)  
Cointreau (orange)  
Creme de Banana (banana)  
Creme de Cacao (chocolate)  
Creme de Menthe (mint)

## Bartender Tips, Tricks and Drink Recipes

Frangelico (hazelnut)  
Galliano (herb)  
Godiva (chocolate)  
Goldschlager (cinnamon)  
Grand Marnier (orange)  
Jagermeister (herb)  
Kahlua (coffee)  
Midori (melon)  
Rumple Minze (peppermint)  
Sambuca (anise)  
Schnapps (various flavors)  
Southern Comfort (peach)  
Tia Maria (coffee)  
Triple Sec (orange)

There are other mixers you must have on hand besides fruit juices. Many drinks utilize popular soft drinks and other non-conventional ingredients for the drinks.

Angostura Bitters  
Lemonade  
Cola  
Cream  
Eggs  
Ginger Ale  
Grenadine  
Ice Cream  
Milk  
Orange Bitters  
Sour Mix  
Sprite/7-Up  
Tea/Coffee  
Water  
Soda  
Tonic

Finally, you'll want to have plenty of garnishes around to make your drinks look appealing and taste yummy.

Cinnamon  
Ice  
Maraschino Cherries  
Nutmeg  
Olives (Black and Green)  
Salt/Pepper Sugar  
Sugar Syrup  
Tabasco Sauce  
Worcestershire Sauce

### Stocking a Home Bar

When stocking your home bar, you need to keep in mind how much entertaining you do and what types of drinks your friends and family like. Sure, it might be nice to be able to produce the ingredients for a Flaming Dr. Pepper, but if you only have one crazy friend who might ask you for that, the cost of the ingredients might just outweigh the need to have them on hand.

What should the typical home bar have on hand? Well, besides a healthy supply of beer and wine, here's a nice list to start with.

Gin  
Vodka  
Rum  
Whiskey  
Tequila  
Brandy/Cognac

Fruits are important as garnishes, having plenty of the right fruits on hand can also be important.

Cherries  
Lemons

## Limes

Fruit juices are used as mixers with the liquor to make various drinks. Plus, having them on hand for your non-drinking customers can be just as important!

Apple  
Cranberry  
Orange  
Pineapple  
Tomato

Making some of the more "exotic" drinks requires the mixing of liqueurs along with typical liquors and other additives to achieve the desired taste. Liqueurs can also be drunk on their own as shots or an after dinner nip.

Amaretto (almond)  
Creme de Menthe (mint)  
Jagermeister (herb)  
Kahlua (coffee)  
Schnapps (various flavors)  
Triple Sec (orange)

There are other mixers you must have on hand besides fruit juices. Many drinks utilize popular soft drinks and other non-conventional ingredients for the drinks.

Cola  
Ginger Ale  
Grenadine  
Sour Mix  
Sprite/7-Up  
Water  
Tonic  
Lemon and/or Lime Juice

Finally, you'll want to have plenty of garnishes around to make your drinks look appealing and taste yummy.

Ice  
Maraschino Cherries  
Olives (black/green)  
Salt/Pepper Sugar  
Tabasco Sauce  
Worcestershire Sauce

Of course, now that you have the ingredients, you'll need the appropriate tools to do the job. The various tools include glassware, so let's again see what you'll need for both a commercial and home bar.