



THE FUNDAMENTAL BUILDING BLOCKS OF COCKTAILS

- 1) **The Sour:** $\frac{3}{4}$ oz Citrus, $\frac{3}{4}$ oz syrup, 2oz spirit - A sour is a cocktail that contains a base spirit, sour and sweet component.

Drink to know: Daiquiri, Gimlet, Whiskey Sour

DAIQUIRI

$\frac{3}{4}$ oz Fresh Lime Juice

$\frac{3}{4}$ oz Simple syrup

2 oz Rum

- 2) **Egg Whites:** Follow the rule for the style of cocktail into which you are incorporating the egg white, and add an extra $\frac{1}{4}$ oz of sweetening agent.

*Egg whites enhance cocktails with texture, body, and a softening of acidity in a cocktail, allowing for a rounded flavor profile; they can be incorporated into all styles of shaken cocktails.

DIRECTIONS: Dry shake the egg white for 20 secs with a hawthorn coil, add remaining ingredients and Ice and shake, longer for up drinks, shorter for drinks being served over ice.

WHISKEY SOUR

$\frac{3}{4}$ oz Fresh Lemon Juice

1 oz Simple syrup or demerara syrup

2 oz Bourbon

1 egg white

- 3) **The Daisy:** 1 oz Citrus, $\frac{1}{2}$ oz syrup, $\frac{1}{2}$ oz Liqueur, 2oz oz spirit

A Daisy is a sour with a bit of Liqueur added-classically orange liqueur- and sometimes with a splash of soda.

Drinks to know: Margarita, Sidecar

MARGARITA :

1 oz Fresh Lime Juice

$\frac{1}{2}$ oz Simple syrup or agave syrup

$\frac{1}{2}$ oz Orange Liqueur

2 oz Blanco Tequila



- 4) **THE COLLINS:** $\frac{3}{4}$ oz Citrus, 1 oz syrup, 2 oz Spirit, 2oz non-alc effervescence. A Collins is a Sour plus (non-Alcoholic) effervescence.

TOM COLLINS

$\frac{3}{4}$ fresh lemon juice
1 oz simple syrup
2 oz Gin
2 oz soda water

- 5) **The 75:** 1/2 oz Citrus, 1/2 oz syrup, 1 oz Spirit, 3 oz sparkling wine
A 75 is basically a Collins plus sparkling wine

FRENCH 75

1/2 fresh lemon juice
1/2 oz simple syrup
1oz Gin (you can also substitute cognac)
3 oz Sparkling wine

- 6) **BUCK/MULE:** $\frac{3}{4}$ oz Citrus, 1 oz syrup, 2 oz Spirit, 2oz of ginger ale or Moscow mule.
Basically, A highball with Ginger Ale or Ginger Beer
Drinks to know: Moscow Mule, Dark and Stormy

MOSCOW MULE

$\frac{3}{4}$ fresh lime juice
 $\frac{1}{4}$ oz oz simple syrup
2 oz Vodka
2-3 oz Ginger beer

- 7) **The Old Fashioned** A mix of a spirit, sugar, water and a bitter component.
Drink to know: Old Fashioned, Sazerac

Old Fashion

2 oz Bourbon Whiskey
 $\frac{1}{4}$ oz sugar syrup
2 dashes of Angostura bitters.

Garnish: Orange Zest and a Luxardo cherry



- 8) **212-** 2 ingredient spirit forward classic with a one base formula. With an easy to remember formula.

Drinks to know: Manhattan, Martini

Manhattan

2 oz Rye Whiskey
1 oz Sweet Vermouth
2 dashes of angostura bitters

- 9) **THE AROMATIC COCKTAIL**: A mix of a spirit, aromatic liquor , bitter component and water.

Negroni

1 oz Gin
1 oz Sweet Vermouth
1 oz Campari

- 10) **SPLIT BASE COCKTAIL**: The base of a cocktail is the main component in which all other ingredients within the cocktail are based off of. Generally, a base ingredient consists of one main ingredient: A Whiskey, Gin, Vodka, Tequila, Mezcal or a Rum. Sometimes in order to create the perfect the flavor profile you need to combine two of them together

Old Fashioned (split base)

1 oz Bourbon
1 oz Rye
1/4 oz Simple syrup
3 dashes of angostura
2 dashes of angostura orange

Glass: Rocks

Garnish: Orange zest

Prep: Stirred with ice and strained into a rocks glass filled with 1 large ice cube



OTHER TRICKS OF TRADE FOR CREATING NEW COCKTAILS:

SWITCHING LIKE FOR LIKE

One of the easiest ways to create new cocktails is to take a class cocktail and then switch the ingredients with a comparable substitute.

Spirit 1.5 oz.- 2oz	Citrus ½ , ¾ , 1 oz.	Sugar: ½, ¾ oz	Modifier: ½, ¾ oz
Tequila, Gin, Vodka, Rum, Whiskey, mezcal, Brandy Switch unaged for unaged Or aged for aged	Lime, Lemon	Simple Honey, Maple, Agave, Flavored Syrups	Grand Marnier Cointreau Ginger Liqueurs Aperol Campari Chartreuse Vermouths Cream Liqueurs Amaro's Coffee Liqueurs

WHERE TO START:

- Taste as many things as you can to build up your flavor palate in your head
 - You can break things down to three or four tasting notes
- Master the classics first before you do anything else.
- Don't get too complicated the best-selling cocktails are usually the simplest.
- It is better to have a delicious drink than an interesting drink!
- Don't forget about mouthfeel, drinks that are too thin are too gritty don't sell well.
- Make sure your drink looks as visually good as it tastes.