



80 to 100 proof

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60 to 70 proof

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50 to 60 proof

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40 to 50 proof

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0 to 40 proof

### **Pousse Café Illustration**

When preparing a layered drink, a bartender divides the glass into  $1/5$ ,  $1/4$ ,  $1/3$ , or into  $1/2$ . The layers are poured to look symmetrical, rather than by ounces. This is done for appearance purposes. Some liqueurs do not "float" according to their proof. Proof is a general rule for layering. The deciding factor is actually the specific gravity of the liqueur.