

Bartender Training Checklist

Employee:		Date:	
------------------	--	--------------	--

<i>Activity</i>	<i>Trainer Initials</i>	<i>Employee Initials</i>	<i>Date Completed</i>
Classic cocktail knowledge (negroni, sazerac, manhattan, mojito, etc.)			
Specialty cocktail ingredients/ garnishes			
Restock knowledge (liquor backups, garnishes, mixers, etc.)			
Bar seat numbers			
Uniform/Preparedness			
Opening/ Closing Duties			
Location of items in building/Stocking.			
Wine Presentation			
Taking orders/ being personable with bar guests			
Ringling up orders/ Operating POS (waitr orders, doordash orders, splitting tabs)			
Bussing/ Pre-bussing (bus tub)			
Food running/delivery (sometimes you have to)			
Glassware (correctly polishing, putting back in designated spot)			
Taking reservations/Call in orders/How to answer phone			
Initial guest greeting			
Building and garnishing cocktails in timely manner			
Liquor measurement knowledge for each cocktail (specialty/signature/classic)			

Dehydrator (how to use/how to cut citrus/how many backups to have)			
Upselling liquor			
Checking on guests regularly (even while making server drinks--MULTITASKING!)			
Knowing what beers we carry and a general knowledge of liquor and wine			
Recommending and serving desserts			
Delivery of check			
Timely closing of check			
Knowledge of sidework & execution			
Successful solo -- Slow Shift			
Successful solo -- Busy Shift			
How to juice properly (straining/dating/cleaning the juicer)			
How to make all simple syrups and old fashioned batch			
Bar journal			
Teamwork (with 2nd bartender and servers)			
Daily duties (going over in detail)			
Where everything is (Dirty Tony's, ginger beer, bitters, etc.)			
Bar binder			
Rolodex			
Change of shift duties			
Organizing beer/wine/liquor orders			
Big Rocks (how full and rotating from front to back)			
Prepping for a busy shift (garnishes ready/backups for everything/mint/basil/etc.)			
Rotating juices/simple syrups/beer in server cooler			
Initial and dating everything (juices/syrups/cherries/olives/etc.)			
Understanding and updating the par sheet			

Basic bar vocabulary (dry, neat, up, etc.)			
Communication with 2nd bartender, servers, and manager on duty			
Someone needs to be behind the bar at all times			
pour count			
Drawer count (\$400)			
Turning on music/LED lights/TV's			
Cutting fresh citrus garnishes (correct thickness and slice in middle)			
Putting things back where they belong			
If you have time to lean you have time to clean!			
Cleaning hot plate after making simple syrups			
Burning the wells			
Bar Test			

Managers Signature

Date

Trainers Signature

Trainees Signature

Opening Bar Duties

	Fill both ice wells
	Cut lemons & limes. Refill fruit trays & garnishes.
	Juice lemon & lime. Check everyday to make sure there is enough prepared for the next shift. Check par sheet on server cooler daily. UPDATE AND MODIFY FIRST THING.
	Turn on TV and music on for inside and outside.
	Count Drawer (400)
	Wipe down bar and counters.
	Windex wine cooler glass.
	Check big ice cubes- refill as needed.
	Stock frozen glassware.
	Stock straws, stirrers, bitters, syrups, agave, & sugars.
	Stock citrus in bowl
	Uncap Liquor and place in half sanitizer and half soda water for shift.
	Stock all beer, mixers, wines, and liquors.
	Change out specials pages behind bar.
	Organize and unload wine, beer, liquor orders as they come in.
	Dehydrate fruit as needed. (1 quart back up of each fruit. [oranges, lemons, limes])
	Stock app plates and rolled silverware behind bar.

CHANGE OF SHIFT DUTIES CHECKLIST

AM SHIFT	INITIAL&DATE	PM SHIFT	INITIAL&DATE
Count the drawer and make sure its at \$400		Check after am bartender to make sure everything was done	
Refill ice		Stock alcohol backups in storage well	
Restock beer		Set up garnishes	
Refill juices and syrups		Stock rags and polishing rags	
Clean up any mess made during your shift		Stock napkins and straws	
Organize any beer/liquor/wine orders		Stock glasses on top of the coolers, glass rack, and the freezer	
Clean and polish glassware,put back in designated spot		stock/rotate big rocks	
Rinse any mats that got dirty during your shift		Stock plates and silverware	
Make sure all shakers/jiggers/strainers are clean and ready to use		Fill water carafes/ stock fruit bowl and cut citrus	

Dump out and clean the strainer in the sink		Stock the fruit bowls and cut citrus	

Closing Bar Duties

	Throw away any canned mixers that are opened.
	Restock beer, wines, mixers, & bar glasses in cooler.
	Wipe down the cooler doors.
	Wash & polish all glassware and put back in designated spots.
	Wipe down the dump sinks
	Break down soda gun and soak pieces in half sani/half soda water.
	Wash and dry all bar tools. (shakers, jiggers, strainers, dump sink strainer, bar matts, stirring spoons, muddlers, & cup holding said tools.)
	Put garnishes in cooler. Throw out old garnishes as needed.
	Wipe all liquor bottles and spouts thoroughly and wipe well down.
	Cover all liquor spouts with caps.
	Sweep and mop behind the bar.
	Make sure POS is clean and island is tidy(check books, menus, etc).
	Check both bathrooms to make sure everyone has left.
	Lock all 3 front doors. Turn off music and tvs outside. Unplug lights outside. Bring drawer to office (\$400)
	Take out any remaining trash.
	Update par sheet on server cooler.
	Set alarm after double checking all doors are locked and lights are off.

WEEKLY BAR DUTIES

JUICING & SYRUP MAKING SHOULD BE HAPPENING EVERY MORNING SHIFT! UPDATING PAR
 SHEET/RESTOCKING AND ROTATING SERVER COOLER SHOULD BE HAPPENING EVERY SHIFT! ALWAYS
 CHECK TO MAKE SURE LIQUOR CLOSET AND SERVER COOLER IS ORGANIZED AS IT NEEDS TO BE!
 EVERY MORNING AM BARTENDER SHOULD RESTOCK AND ROTATE SERVER COOLER BEER! INITIAL/DATE
 THAT IT IS COMPLETE!

MONDAY AM: _____ PM: _____	AM ~ deep clean both beer coolers (take everything out and clean!)
	PM ~ wipe down/polish all bottles of liquor on shelves & wipe down shelves
TUESDAY AM: _____ PM: _____	AM ~ clean & polish ALL glasses behind bar (rocks, martinis, coupes, beer mugs, wine glasses, flutes)
	PM ~ clean ALL black & silver things
WEDNESDAY AM: _____ PM: _____	AM ~ clean all bar mats that rarely get cleaned (dishwasher, glass racks, drying mats, beer top mats)
	PM ~ wipe down & clean all bar stools
THURSDAY AM: _____ PM: _____	AM ~ make blueberry, strawberry, jalapeno simple syrups & magic erase island/baseboards
	PM ~ pull all pour spouts & soak in soda water overnight
FRIDAY AM: _____ PM: _____	AM ~ wash all pour spouts soaking & wipe down front of bar/foot ledge. Wipe all black leather menus behind bar
	PM ~ deep clean wine keg
SATURDAY AM: _____ PM: _____	AM ~ organize juices & syrups in server cooler (make sure older in front, FIFO)
	PM ~ prep for Sunday Funday (champagne & bloody mary mix backups in cooler by front door)
SUNDAY AM: _____ PM: _____	AM ~ prep for Sunday Funday (rim bloody mary glasses, skewer olives/onions, mimosa carafe for refills, clean carafes for cocktail carafes)
	PM ~ burn both wells, throw out any old/nasty fruit & deep clean juice/syrups bottles

BAR

ITEM	PAR	ON HAND	SYSCO	CAPITOL CITY
ORANGE JUICE	2		X	X
LEMON JUICE	3		X	X
LIME JUICE	3		X	X
PINEAPPLES	6			X
CHERRIES	2		X	
OLIVES	2		X	
SKEWERS	4		X	
BAR STRAWS	4		X	
PICKLED ONION	1		X	
PICKLED ASPARAGUS	1		X	
PICKLED GREEN BEANS	1		X	
PICKLED OKRA	1		X	
GRAPEFRUIT JUICE	1		X	
PINEAPPLE JUICE	1		X	
GINGER ALE	1		X	
SEASONAL FRUITS	TBD			X
BAR NAPKINS	1		X	

JUICES	PAR	MIXERS	PAR
Lemon juice	1 backup	Ginger beer	6 cans
Lime juice	1 backup	Ginger ale	6 cans
Orange juice	1 backup	Pineapple juice	6 cans
Watermelon juice	1 backup	Grapefruit juice	6 cans
SYRUPS	-----	Grapefruit soda	6 cans
Strawberry	1 backup	WATERS	-----
Blueberry	1 backup	Topo chico	4 bottles
Jalapeno	1 backup	Aqua panna	4 bottles
Rose simple	1 backup	San benedetto	4 bottles
Reg. simple	1 backup		

Each cooler behind the bar needs to stay up to par with each item listed:)


NOTES:

SERVER COOLER PAR SHEET Date: _____ Initial: AM _____ PM _____

SYRUPS	<u>ON HAND</u>	<u>PAR</u>	<u>NEED</u>
Simple	____ BTL / ____ QT	5 QT	____ BTL / ____ QT
Blueberry	____ BTL / ____ QT	4 BTL	____ BTL / ____ QT
Strawberry	____ BTL / ____ QT	4 BTL	____ BTL / ____ QT
Rose	____ BTL / ____ QT	2 BTL	____ BTL / ____ QT
Jalapeno	____ BTL / ____ QT	4 BTL	____ BTL / ____ QT
	____ BTL / ____ QT		____ BTL / ____ QT
JUICES			
Lemon	____ BTL / ____ QT	5 QT	____ BTL / ____ QT
Lime	____ BTL / ____ QT	5 QT	____ BTL / ____ QT
Orange	____ BTL / ____ QT	2 QT	____ BTL / ____ QT
	____ BTL / ____ QT		____ BTL / ____ QT
OTHER			
Old Fashioned Batch	____ BTL / ____ QT	3 BTL	____ BTL / ____ QT

Notes:

- Prep 4 extra qts of OJ on Saturdays for Sunday Funday
- Jalapeno Simple --> extra qts in freezer
- ROTATE! Oldest up front, New ones in the back! FIRST IN FIRST OUT!

<p>Pink Matter</p> <p>1.5 oz Rose vodka .5 oz rose simple syrup .5 oz strawberry simple .5 oz lime juice</p> <p>Shake <u>Coupe Glass</u> Top with Rose' Bordeaux cherry- dehydrated lime-cherry on skewer</p>	<p>Rue</p> <p>1.5 oz hibiscus gin 1 oz triple sec 0.5 oz orange juice 0.25 oz lemon 0.25 oz simple</p> <p>Shake <u>Martini glass</u> Dehydrated orange</p>	<p>Espresso Martini</p> <p>1.5 oz Vodka .5 oz Espresso .5 oz Tia Maria .5 oz Baileys</p> <p>Shake Strain <u>Martini Glass</u> Garnish with cocoa powder</p>	<p>Voodoo Lady</p> <p>1.5 oz Bayou Satsuma .5 oz lime juice .25 oz Blueberry syrup 5-6 mint leaves</p> <p>Shake Strain <u>Rocks Glass w/ big rock</u> Top with ginger ale 1 Mint leaf floating on rock</p>
<p>L'apero</p> <p>2 oz knob creek rye 1 oz aperol .5 oz lemon .5 oz simple syrup .25 oz egg white</p> <p>Dry shake Wet Shake <u>Coupe Glass</u> Orange twist</p>	<p>Bee Sting</p> <p>1.5 oz ghost tequila 0.75 oz barenjager or honey liqueur 0.5 oz lemon 0.5 oz lime 0.25 oz jalapeno simple 0.25 oz agave</p> <p>Shake <u>Rocks glass w/ big rock</u> Sprinkle of tajin on ice</p>	<p>Queen of Hearts</p> <p>1.5 oz white rose vodka 0.5 oz lemon 0.5 oz strawberry simple 0.5 oz St. Germaine</p> <p>Shake <u>Martini glass</u> Dehydrated lemon</p>	<p>French Rose</p> <p>1.5 oz stoli .5 oz lemon juice .5 oz rose simple 4 dash lavender</p> <p>Shake <u>Coupe Glass</u> Topped w/ champagne Lavender sprig</p>
<p>Fiesta Fizz</p> <p>2 oz pineapple tequila 0.5 oz lime 0.5 oz jalapeno simple 0.75 mango puree 0.25 egg whites</p> <p>Dry shake Wet shake <u>Couple glass</u> Sprinkle of tajin</p>	<p>Liquid Minute</p> <p>2 oz knob creek 0.75 oz simple 0.5 oz lemon Muddled cucumber</p> <p>Shake Double strain <u>Rocks glass w/ big rock</u> Top w/ grapefruit soda Cucumber slice</p>	<p>Watermelon Sugar</p> <p>1.5 oz Knob Creek Rye .5 oz Lemoncello .5 Lemon .75 oz Simple Suryp 4 mint leaves.</p> <p>Shake Double Strain <u>Rocks Glass // Big Rock</u> Mint Leaf Garnish.</p>	

French Martini

2 oz Vodka
1 oz Pineapple Juice
.25 oz Chambord Raspberry
Shake – Strain – Martini glass

Bloody Mary

2 oz Vodka
4 oz tomato juice
2 tsp horseradish
2 dashes Worcestershire Sauce
1 Pinch Ground black pepper
1 pinch smoked paprika
Shake – Strain – Pint glass
Garnish: Parsley Sprig – Green Olives – lime wedge, Celery Stalk

Amaretto Sour

5.5 oz Amaretto Liqueur
.75 oz cask-proof bourbon
1 oz lemon juice
1 tsp simple syrup
.5 oz egg white
Shake – Strain – Rocks Glass
Garnish: Lemon twist & skewered cherries

Dark & Stormy

2 oz Dark Rum
3 oz Ginger Beer
.5 oz Lime juice
Tall Glass – Ice – Stir
Garnish: Lime Wedge

Regular Daquiri

2 oz light rum
1 oz lime juice
.5 oz simple syrup
Shake – Strain – Cocktail Glass

Last Word

.75 oz gin
.75 oz green Chartreuse
.75 oz maraschino liqueur
.75 oz lime juice
Shake – Strain – coupe
Garnish : Brandied Cherry

Whiskey Sour

2 oz bourbon
.75 oz lemon juice
.75 oz simple syrup
Shake – strain – rocks glass
Garnish: Orange wheel & Cherry

Tom Collins

2 oz London Dry Gin
1 oz lemon juice
.5 oz simple syrup
Collins Glass – Ice – Stir - top w/Club Soda
Garnish: Lemon Wheel & Maraschino Cherry

Black Russian

2 oz vodka
1 oz Kahlua
Mixing Glass – Stir – Strain – Rocks Glass- Ice

Gimlet

2.5 oz gin
.5 oz lime juice
.5 oz simple syrup
Shake – Strain – Cocktail glass
Garnish: Lime Wheel

<p>Pink Flame</p> <p>1.5 oz JT Meleck .75 oz Raspberry Syrup .5 oz lime juice .5 luxardo .5 oz St Germaine Coupe Glass</p>	
<p>Gin Fizz</p> <p>2 oz gin 1 oz lemon juice .75 oz simple syrup .5 oz egg white Dry Shake – Shake – Double Strain – Collins Glass – Top w/ Soda</p>	<p>Group love</p> <p>1.5 oz JT Meleck .5 oz lemon juice .75 oz Raspberry Syrup .75 oz Godiva White Martini Glass</p>
<p>Rue</p> <p>1.5 oz Hibiscus Gin 1 oz triple sec .5 oz orange juice .25 oz lemon juice .25 oz simple syrup Shake – Martini Glass <i>Garnish: Dehydrated Orange</i></p>	

Gin-Truce

2 oz Gin
.25 oz Chartreuse
.25 oz lemon & lime
.25 oz orange
.25 oz jalapeno syrup

Shake-Rox Glass- Little Rocks

Garnish: Orange & lemon zest (Rub rim w/ Garnish)

Blitzen

2 oz Old Forrester Bourbon
.75 oz Nocello
2 oz Half & Half
3 Dashes Holiday Pie Bitters
3 Dashes Chocolate Bitters

Stir-Rox Glass-Big Rock

Garnish: 1-2 pinch Nutmeg

The Grinch

1.5 oz 3 Olives Vanilla
.75 oz Peppermint Schnapps
.25 oz crème de menthe
1 oz Half & Half

Shake- Martini Glass

Garnish: Crushed Candy Cane Rim

Noel-ed

2 oz Old Forrester Bourbon
1 oz Honey Rosemary Simple
4 Dashes Angostura Bitters
4 Dashes Holiday Pie Bitters

Stir- Rox Glass- Big Rock

Garnish: Rosemary Sprig & Cinnamon Stick

Gin & Tidings

Muddled cranberries & thyme
.5 oz Simple Syrup
1.5 oz Gin
.5 oz Lemon Juice
.5 oz St. Germaine

Shake- Champagne flute- Topped with Soda.

Garnish: Cranberry on a skewer

Bee Sting

1.5 oz Ghost Tequila
.75 Barenjager Honey Liqueur
.5 oz Lemon
.5 oz Lime
.25 oz Jalapeno Simple Syrup

Shake-Rocks Glass- Big Rock

Garnish: Dehydrated Lime

Rosé Collins

2 oz 3 Olives Rosé Vodka
1 oz Lemon
.5 oz Strawberry Syrup
5 Dashes of Campari

Build in Collins- Stir- Little Rocks- Topped with Soda

Garnish: Cherry & Orange

Dreamsicle

1.5 oz Bayou Satsuma Rum
.75 oz CoCo Cream
.5 oz Heavy Cream
.5 oz Simple Syrup
.5 oz Orange Juice

Shake-Collins Glass- Splash of Sprite

.5 oz Meyers Rum Float
Garnish: Dehydrated Orange

Cupids Arrow

1.5 oz Vodka
.75 oz St Germaine
.5 oz Pama
.5 oz Lemon Juice
.5 oz Strawberry Simple Syrup

Shake-Martini Glass

Garnish: Swirled Gold Glitter

Star Crossed Lover

2 oz Old Forrester Bourbon
.75 oz Strawberry Simple Syrup
.75 oz lemon juice
5 basil leaves
5 twists black pepper

Shake-Double Strain- Big Rock Set Up

Garnish: one twist black pepper garnish.

First Kiss

1.5 oz Stoli Raspberry
.5 oz White Chocolate Godiva
Splash Heavy Cream
Chocolate Syrup

Shake-Strain-Martini Glass

Garnish: Chocolate Drizzle in glass- Cocoa Powder Sprinkled on top

Love Potion #9

2.5 oz Damiana Infused Gin
.5 oz Chambord
.5 oz Lemon Juice
.5 oz Rose Simple Syrup
.25 oz Blueberry Syrup
Muddled Raspberries

Shaken-Strained-Coupe

Garnish: 1 Glitter Dipped Raspberry on a Skewer.

Trotter Jennings

.5 oz Lemon Juice
.75 oz St Germaine
1.5 oz Vodka
Top With Champagne

Shake-Wine Glass

Garnish: Lemon Peel

Paloma

.5 oz Lime Juice
.25 oz Simple Syrup
.5 oz Grapefruit Juice
4 Dashes Campari
1.5 oz Tequila

Shake-Collins Glass- Top with Grapefruit Soda

Garnish: Dehydrated Lime

Strawberry Basil French 75

.25 oz Lemon Juice
.5 oz Simple Syrup
1 oz Strawberry Infused Gin

Shake-Champagne Flute- Topped with Champagne

Garnish: Basil Leaf & lemon Peel.

Te Amo Mimosa

1.5 oz Tequila
.75 oz Triple Sec
.5 oz Lemon Juice
.5 oz Lime Juice
.75 Strawberry Syrup

Shaken-Coupe-Champagne Float

Garnish: Pink Himalayan Salt Rim

Old Fashioned

1 Brown sugar cube
.25 tsp White Sugar
4 Dashes of Orange Bitters
4 Dashes of Angostura Bitters
Splash of Soda
2 oz Bourbon or Rye Whiskey

Stir- Rocks Set Up

Garnish: Lemon Peel, Orange Peel, & Bordeaux Cherry.

Sazerac

1 White Sugar Cube
5 Dashes of Peychauds Bitters
Splash of Soda
2 oz Sazerac Rye

-Muddle Sugar Cube, Stir- Strain- Chilled Rocks Glass (NO ICE)

Garnish: Spray Absinthe or Herbsaint in Glass/Lemon Peel

Whiskey Smash

.5 oz Lemon Juice
.75 oz Simple Syrup
5 Mint Leaves
2 oz Rye Whiskey
Stir- Double Strain- Rox Set up
Garnish: Mint Leaf

Moscow Mule

1.5 oz Vodka
.5 oz Lime Juice
Build in Mule Mug - Topped with Ginger Beer
Dehydrated Lime & Mint Leaf

Lemon Drop Martini

1.5 oz Vodka
.75 oz Triple Sec
.75 oz Simple Syrup
.75 oz Lemon Juice

Shake-Strain-Martini Glass

Garnish: Sugar Rim & Dehydrated lemon

ff

Cosmopolitan

1.5 oz Vodka
.75 oz Triple Sec
.25 oz Simple Syrup
.25 oz Cranberry Juice
.5 oz Lime Juice

Shake-Strain-Martini Glass

Garnish: Dehydrated Lime.

Manhattan

2 oz Bourbon or Rye Whiskey
3 Dashes Orange Bitters
1 Dash Angostura Bitters
.75 oz Sweet Vermouth

Stirred- Coupe Glass

Garnish: Bourdeaux Cherry

Aperol Spritz

1 oz Aperol
2 oz Soda
3 oz Champagne

Wine Glass- Ice

Garnish: Dehydrated Orange

Mojito

1.5 oz Rum
5 Mint Leaves
.25 oz Simple Syrup
.5 oz Lime Juice

Shake-Strain-Collins Glass- Top with Ginger Ale

Garnish: Mint leaf & Lime Wedge

Pimms Cup

1 oz Pimms
1 oz Gin
.25 oz lemon
3 mint leaves
2 cucumber slices

Muddle-Shake- Strain- Collins Glass- Top with Ginger Ale

Garnish: Dehydrated Lemon

Negroni

1.5 oz Gin
1 oz Sweet Vermouth
3/4 oz Campari
Stir-Strain-Rocks Glass- Little Rocks
Garnish: Lemon Peel

Boulevardier

1.5 oz Rye Whiskey
1 oz sweet vermouth
3/4 oz Campari
Stir-strain-rocks glass-little rocks
Garnish: Dehydrated Lemon

Mint Julip

6 Mint Leaves
3/4 oz Simple Syrup
2 oz Bourbon
Shake-Tin Cup-Crushed Ice
Garnish: Mint Leaf

Whiskey Sour

2 oz Bourbon
1 egg white
3/4 oz simple syrup
1/2 lemon juice
Shake-Dry Shake-Strain-Big Rock
Garnish: Dehydrated Lemon

Margarita

1 ½ oz Tequila
3-4 swirls of Agave
¾ oz triple sec
¾ oz Lemon & lime
Shake-Rocks Glass-Little Rocks
Garnish: Dehydrated Lime

Long Island Iced Tea

½ oz Vodka
½ oz White Rum
½ Gin
½ Tequila
½ Triple Sec
¾ Lemon juice// ¾ simple syrup
Top with Coke
Garnish: Lemon

White Russian

1 ½ oz Vanilla Vodka
1 ½ oz Kahlua
Top with Heavy Cream
Rocks Glass

Black Russian

1 ½ oz Vanilla Vodka
1 ½ oz Kahlua
Rocks Glass

SideCar

1 ½ oz Cognac
¾ oz Lemon Juice
¾ oz Triple Sec
Shake-Strain-Martini Glass
Garnish: Lemon Peel

Mezcalulation

1.5 oz Mezcal
.75 oz Aperol
.75 oz St Germaine
.75 Lemon Juice
Shake-Coupe
Garnish: Dehydrated Orange

Razpom Martini

1.25 oz Raz Stoli
.75 Pama
2 oz "House Sour Mix"
Shake-Martini Glass
Garnish: Dehydrated Lime

The Hunter

1.5 oz Bourbon
.5 oz Apricot Brandy
.5 oz Averna Amaro
4 Dashes Peach bitters
Stir-Rocks Glass
Garnish: Orange Peel

3:10 to Roma

2 Limes Muddled
.5 oz Watermelon Juice
.5 oz Simple Syrup
1.5 oz Pineapple Tequila
5 Dashes of Campari
Stir-Rocks Glass
NO GARNISH

No Strings Attached

.35 oz Lemon Juice
.5 oz Passionfruit Liq
1.5 oz Vodka
Tossed- Collins-Top with Grapefruit Soda
Garnish: Lemon Peel

Hemmingway Daquiri

.5 oz Grapefruit Juice
.5 oz Lime Juice
.75 Luxardo
1.5 oz Bacardi
Shake-Coupe Glass
Garnish: Dehydrated Lime

Nuts & Berries

1 oz Chambord
1 oz Frangelico
2 oz Heavy Cream
Shake-Strain-Martini Glass
Garnish: Raspberry Skewer

Lavender Whiskey Smash

.5 oz Lemon Juice
1 oz Simple Syrup
5 Dashes Lavender Bitters
5 Mint Leaves
2 oz Bourbon
Shake-Double Strain- Rox Set Up
Garnish: Lavender Sprig

Whiskey Tango

2 oz Whiskey\1 oz Peach Schnapps
.5 oz Orange Juice
.5 oz Simple Syrup
Stirred-Big Rock Set Up
Garnish: Dehydrated Orange

Elixir De Vie

1.5 oz Vodka
.75 oz Yellow Chartreuse
.5 oz Bell Pepper Simple Syrup
.5 Grapefruit Juice
.25 Lemon Juice
5 Mint Leaves
Shake-Double Strain- Coupe
Garnish: Dehydrated Bell Pepper

Romarita

1.5 oz Tequila
1.5 oz Amaretto
1.5 oz "House Sour Mix
Shake-Rocks
Garnish: Dehydrated Lime

Tiramisu Martini

2 oz Vanilla Vodka
1 oz Amaretto
1 oz Kahlua
Splash Heavy Cream
Shake-Strain-Martini Glass
Garnish: Chocolate Swirls on
Glass/Powdered Cocoa

Roosevelt

2 oz Whiskey
1 oz Cointreau
1 oz Cold Brew
.5 oz Simple Syrup
5 Dashes Orange Bitters
5 Dashes Chocolate Bitters
Stirred-Big Rock Set up
Garnish: 2 Orange Peels

Rougarou

2 oz Gin
.5 oz St. Germaine
.25 oz Lemon
.25 oz Lime
` orange slice
.5 oz Simple Syrup
Cajun Seasoning
Shake-Strain-Coup
Garnish: Dehydrated Lemon

French Rose

1.5 oz Vodka
.5 oz Rose Simple Syrup
.5 oz lemon
4 dashes lavender bitters
Shake-Strain-Coupe- Top with Champagne
Garnish: Lavender Sprig

La Belle Rouge

2.5 oz Gin
¾ oz Bell Pepper Syrup
.5 oz Lemon Juice
Shake-Martini Glass
Garnish: Dehydrated Bell Pepper

L'apero

2 oz Bourbon
1 oz Aperol
.5 oz lemon
.5 oz simple syrup
Shake- Add .25 oz egg white- Dry shake-
COUPE

Thin Mintini

1.5 oz Vanilla Vodka
.5 oz Crème de Menthe
.5 oz Cocoa Blanc
1 oz Cream
Shake- Chocolate Drizzle-Martini Glass

Lucci

1.5 oz Gin
.5 oz Basil Syrup
.25 oz Lemon
4 dashes lavender bitters
Drop of blueberry syrup for color
Shake-Champagne Float- Coupe
Garnish: Lavender Sprig

Key Lime Pie Martini

1.5 oz Vanilla Vodka
.75 oz Licor 43
.75 oz Godiva White
.5 oz lime juice
Shake-Martini Glass
Garnish: Graham Cracker Rim

Just a Pinch

2 oz Mezcal
2 muddled strawberries
5 mint leaves
.5 oz simple
.5 oz lime
Pinch of Salt
Shake-Strain-Collins-Top with Ginger beer
Garnish: dehydrated lime

Liquid Minute

2 Cucumber Slices- Muddled
.75 oz Simple Syrup
.5 oz Lemon Juice
2 oz Bourbon
Shake-Strain-Rocks Set up- Top with
Grapefruit Soda
Garnish: Cucumber Slice & mint Sprig

Lather Me Up

2 oz Cold brew
2 oz Vanilla Vodka
.5 oz Simple Syrup
4 dashes lavender bitters
Shake- Martini Glass
Garnish: 2 lavender sprigs in an X

Espresso Martini

1 oz Vanilla Vodka
.1 oz Espresso
.75 oz Baileys
.5 oz Tia Maria
Shake-Coupe Glass

Pom Tree

1 ½ oz Three Olives Cucumber Lime Vodka
.25 oz simple syrup
¾ oz triple sec
¾ oz Lemon & lime
Shake-Rocks Glass (Pama Rinse)
Garnish: Cucumber sliver on skewer

London Bridge

2 oz Gin
.75 oz strawberry simple syrup
.75 oz lemon juice
.25 oz Licor 43
Muddled Cucumber.
Shake-Strain – Coupe Glass
Garnish: Cucumber slice.

Queen of Hearts

1.5 oz White Rose Infused Vodka
.5 oz Lemon Juice
.5 oz Strawberry Syrup
.5 oz St. Germain
Shake-Strain – Martini Glass
Garnish Edible flower

Rue

1.5 oz Hibiscus Gin
1 oz Triple Sec
.5 oz Orange Juice
.25 oz Lemon Juice
.25 oz Simple
Shake-Strain -Martini Glass
Garnish: Edible Flower

Romacelli bar pop quiz

Created by King Louis II and Vajaina

1. What are the ingredients in the Liquid Minute?
 - a. Cucumber, bourbon, lemon juice, simple, grapefruit soda.
 - b. Cucumber, vodka, lime juice, simple, grapefruit soda.
 - c. Cucumber, bourbon, lemon, mint, simple, grapefruit soda.

2. What are the ingredients in Pink Matter?
 - a. Vodka, rose simple, lime, strawberry simple, topped with brut champagne.
 - b. Rose vodka, simple, lemon, strawberry simple, topped with rose champagne.
 - c. Rose vodka, rose simple, lime, strawberry simple, topped with rose champagne.

3. What are the ingredients in the French Rose?
 - a. Vodka, lemon, rose simple, lavender bitters, topped with champagne.
 - b. Gin, lemon, rose simple, fresh lavender, topped with champagne.
 - c. Vodka, lemon, simple, lavender bitters, topped with champagne.

4. What are the ingredients in the Fiesta Fizz?
 - a. Tequila, pineapple juice, lime, jalapeno simple, mango puree, egg whites.
 - b. Pineapple tequila, lime, jalapeno simple, mango puree.
 - c. Pineapple tequila, lime, jalapeno simple, mango puree, egg whites.

5. What are the ingredients in the Espresso Martini?
 - a. Vanilla vodka, espresso, tia maria, baileys.
 - b. Vodka, espresso, tia maria, heavy cream.
 - c. Vanilla vodka, espresso, tia maria, frangelico, baileys.

6. What are the ingredients in La Belle Rouge?
 - a. Vodka, bell pepper simple, lemon.
 - b. Gin, bell pepper simple, lemon.
 - c. Gin, bell pepper simple, chartreuse, lemon.

7. What are the ingredients in the L'apero?
 - a. Rye, aperol, lemon, simple, egg whites.
 - b. Bourbon, campari, lemon, simple, egg whites.
 - c. Rye, campari, lemon, simple, egg whites.

8. What are the ingredients in the Voodoo Lady?
 - a. White rum, lime, blueberry syrup, mint leaves, topped with ginger beer.
 - b. Satsuma rum, lime, blueberry syrup, mint leaves, topped with ginger ale.
 - c. Satsuma rum, lime, blueberry syrup, topped with soda water.

9. State the difference between a french 75, 76, and 77.

10. What is your favorite color?

11. What are at least two drinks that are served WITHOUT straws.

12. What does the term “dry shake” mean?

13. How long in inches is Elexia’s hair?

14. Give at least two examples of drinks that are stirred, and two drinks that are shaken.

15. What shoe size does Louis wear?

16. What does neat, up, and dry mean?

17. What are the ingredients in the house margarita?

18. List every beer we keep in house.

19. List five bottles of vodka, tequila, gin, rum, and whiskey that we have in house.

20. What is the correct old fashioned recipe?

- a. 2.5 oz bourbon, 1 oz old fashion batch, orange peel and cherry for garnish.
 - b. 1.5 0z bourbon, 0.5 0z old fashion batch, orange and lemon peel with a cherry for garnish.
 - c. 2 oz bourbon, 0.5 oz old fashion batch, orange and lemon peel with a cherry for garnish.
21. What is at least one recipe for an old cocktail special? For example; The Roosevelt, The Empress, Basil Lime Gimlet, etc.
22. What is the longitude and latitude of the cordial corner?
23. How full should you be filling up the big rocks ice cube tray?
24. What do you personally need help with behind the bar?
25. Questions, comments, concerns?

Things everyone needs to be in sync with:

- Make sure you are communicating very well with the other bartender you work with. Each bartender should know what each tab consists of and if the tickets you ring in need to be made or not.
- After each shift change let the night and morning bartender know what you got done during the shift and if there was anything that you weren't able to get to. Writing a note for them would be best.
- Every cocktail that isn't a specialty still has to be the exact same recipe. (bloody mary's, margaritas, espresso/chocolate martinis, etc.)
- When juicing citrus always make sure you're straining and using a CLEAN quart container.
- When doing the par sheet move things around before writing down the count, sometimes quarts can be hidden and we need to have an accurate count on everything in the cooler. Par sheet also has to be updated after every morning and night shift before leaving and checked first thing when you come in.
- Fill ice cubes all the way to the top and on busy shifts rotate the trays that are in the kitchen with the ones that are behind the bar. (To ensure you have extra big rocks should you run out.)
- Beer and wine needs to be restocked each shift to set up for the next person working.

- Always double check behind the bar before opening a new bottle to make sure we don't have multiple opened at the same time.
- Every bottle in the well should be in the same spot at all times. It's much easier to bartend when it's busy when everyone is aware of where everything is.
- Label and date EVERYTHING. Bottles as well as quart containers.

WINE PUMP & DATE

SERVER	DATE	SERVER	DATE

Remember to wipe wine bottles, the counter, walls, and doors of cabinets with sanitizer! Wine droplets are sticky and attract bugs! Dated bottles should include day/month the bottle was opened and your initials on the BACK of the wine bottle.

THANK YOU <3



	Sauvignon Blanc	Chardonnay	Torrontés	Pinot Noir	Malbec	Merlot	Cabernet Sauvignon	Zinfandel
Serving Temp	46-48°	50-52°	48-50°	59-61°	60-62°	60-62°	62-64°	60-63°
Cheese / Nuts	teta chèvre pine nuts	asiago havarti almonds	goat cheese mozzarella toasted nuts	goat cheese brie walnuts	asiago romano gouda	parmesan romano chestnuts	cheddar gorgonzola walnuts	ripe brie aged cheese
Meat / Fowl	chicken turkey	veal chicken pork loin	smoked meats grilled chicken chorizo	lamb sausage filet mignon roasted chicken	hamburgers duck barbecued pork ribs	grilled meats steak	venison ribeye beef stew	pork spicy sausage beef duck
Seafood	sole oysters scallops	halibut shrimp crab	sushi seabass grilled mahi mahi	orange roughy tuna	grilled halibut shark swordfish	grilled swordfish tuna	grilled tuna	cioppino blackened fish
Veggie / Fruit	citrus green apples asparagus	potato apple squash mango	mango pineapple mixed green salad	mushrooms dried fruit figs strawberries	sautéed spinach baked potatoes blueberries	caramelized onions tomatoes plums	black cherries broccoli tomatoes	cranberries grilled peppers eggplant
Herb / Spice	chives tarragon cilantro	rosemary ginger	marjoram basil garlic	nutmeg cinnamon clove	rosemary black pepper	mint rosemary juniper	rosemary juniper lavender	pepper nutmeg
Sauces	citrus light	sweet bbq spicy chutney	white asian peanut	mushroom light-medium red sauce	cajun barbecue mole sauce	bolognese béarnaise	brown tomato	spicy cajun salsa
Desserts	sorbet key lime pie	banana bread vanilla pudding	cheesecake tiramisu	crème brûlée white chocolate	banana pudding chocolate dulce de leche	dark chocolate berries fondue	bittersweet chocolate espresso gelato	spice cake gingerbread carrot cake