



Professional Bartending School

Flash Cards

To use these flash cards print the pages out double sided on your computer printer. To perform this task, print page 3, then reinsert the same page upside down in the printer, and print page 4. You will then have one set of flash cards. Just cut along the lines to create the cards, and you can practice memorizing drinks and bar knowledge. Follow the same procedure for pages 5 and 6, and so on.

The lesson number is printed in the lower right corner on the back of the card. If you are having problems with a drink or question, and want to review, just return to that lesson in the interactive program, or look it up in your Online Bartender manual.

Copyright

ALL RIGHTS RESERVED

Printed in the United States

10 9 8 7 6 5 4 3 2 1

No part of this book may be reproduced or transmitted in any form or by any means, electronic or mechanical, including photocopying, recording, or by any information storage retrieval system without the express written consent of the author. No liability is assumed with respect to the use of this manual or the information contained herein.

© Copyright Oct 21, 1999, 2005

Library of Congress Card Catalog Number
ISBN TX0005-077-632

Published and Distributed by

Professional Training Services
P.O. Box 303
Madison, SD 57042

Table of Contents

Lesson 1 Cream Drinks	2
Lesson 3 Two Liquor Drinks.....	17
Lesson 4 Sours.....	25
Lesson 5 Martinis	33
Lesson 6 Highball & Juice Drinks.....	43
Lesson 7 Exotic Drinks	55
Lesson 8 Wine Drinks	61
Lesson 9 Hot Drinks.....	67
Lesson 10 Shooters.....	73

Lesson 1 Cream Drinks

GOLDEN CADILLAC

BRANDY ALEXANDER

PINK SQUIRREL

BANSHEE

PINK LADY

GRASSHOPPER

CREAMSICKLE

GOLDEN DREAM

<p>1. BRANDY ALEXANDER</p> <ul style="list-style-type: none"> • Stemmed glass, chilled • Mixing cup, 1/4 filled with ice • 1/2 oz. Brandy • 1/2 oz. brown creme de cacao • 2 oz. Cream • Mix and strain • Nutmeg garnish <p>© Bartending Online Inc 1</p>	<p>2. GOLDEN CADILLAC</p> <ul style="list-style-type: none"> • Stemmed glass, chilled • Mixing cup, 1/4 filled with ice • 1/2 oz. white creme de cacao • 1/2 oz. Galliano • 2 oz. cream • Mix and strain <p>Golden - Galliano © Bartending Online Inc 1</p>
<p>3. BANSHEE</p> <ul style="list-style-type: none"> • Stemmed glass, chilled • Mixing cup, 1/4 filled with ice • 1/2 oz. white cream de cacao • 1/2 oz. creme de banana • 2 oz. cream • Mix and strain <p>Monkeys eat Bananas © Bartending Online Inc 1</p>	<p>4. PINK SQUIRREL</p> <ul style="list-style-type: none"> • Stemmed glass, chilled • Mixing cup, 1/4 filled with ice • 1/2 oz. white cream de cacao • 1/2 oz. creme de almond or creme de noyaux • 2 oz. cream • Mix and strain <p>Squirrels eat nuts, Noyaux French for almond © Bartending Online Inc 1</p>
<p>5. GRASSHOPPER</p> <ul style="list-style-type: none"> • Stemmed glass, chilled • Mixing cup, 1/4 filled with ice • 1/2 oz. white cream de cacao • 1/2 oz. green creme de menthe • 2 oz. cream f. Mix and strain <p>Grasshoppers are green © Bartending Online Inc 1</p>	<p>6. PINK LADY</p> <ul style="list-style-type: none"> • Stemmed glass, chilled • Mixing cup, 1/4 filled with ice • 1 oz. gin • 1/2 oz. grenadine • 1-1/2 oz. Cream f. Mix and strain <p>Lady's in the 20's drink Gin © Bartending Online Inc 1</p>
<p>7. GOLDEN DREAM</p> <ul style="list-style-type: none"> • Stemmed glass, chilled • Mixing cup, 1/4 filled with ice • 1/2 oz. Galliano • 1/2 oz. triple sec • 1/2 oz. orange juice • 1-1/2 oz. cream • Mix and strain <p>Golden - Galliano, GTO is dream car of 70's © Bartending Online Inc 1</p>	<p>8. CREAMSICKLE</p> <ul style="list-style-type: none"> • Bucket glass, with ice • 1 oz. Amaretto • 1 oz. orange juice • Fill with Cream <p>Orange popsickle - OJ © Bartending Online Inc 1</p>

SMITH & KERNS

True / False

It is OK to use Milk for cream in cream drinks

True / False

Galliano is

Vanilla flavored liqueur

Comes in a tall bottle

Is sometimes requested by saying up
against the wall after the drink

Also, drinks with the word Golden in the
name have Galliano in them.

Neopolitan is a substitute

True / False

It is ok to make a cream drink on the rocks if
the customer requested it that way

TOASTED ALMOND

True / False

White Cream de Cacao is white and Brown
cream de Cacao is brown, but they are
both chocolate flavored

True / False

Kahlua is a Coffee flavored Liqueur from
Mexico and

Tia Maria is a coffee flavored liqueur from
Jamaca

What flavor is Crème de Noyaux

<p>9. TOASTED ALMOND</p> <ul style="list-style-type: none"> • Tall glass, with ice • 1 oz. Kahlua • 1 oz. Amaretto d. Fill with cream <p>Toasted coffee - Kahlua, Almond - Amaretto</p> <p>© Bartending Online Inc 1</p>	<p>10. SMITH & KERNS</p> <ul style="list-style-type: none"> • Tall glass, with ice • 1 oz. Kahlua • Fill 2/3 with cream • Fill with soda <p>Kearns - Kahlua S mith - Sweet Cream, Soda</p> <p>© Bartending Online Inc 1</p>
<p>False</p> <p>White Cream do Cacao is clear, so it takes on the color of the other ingredients They are both the same chocolate flavor</p> <p>© Bartending Online Inc 1</p>	<p>False</p> <p>The cream used in Cream drinks is Half and Half cream, or ice cream if the drink is blended</p> <p>© Bartending Online Inc 1</p>
<p>True</p> <p>Kahlua is a Coffee flavored Liqueur from Mexico and Tia Maria is a coffee flavored liqueur from Jamaca</p> <p>© Bartending Online Inc 1</p>	<p>True</p> <p>The term up against the wall means add 1/2 oz of Galliano on top. Galliano is the largest bottle in the bar and so is usually kept in the back row against the wall</p> <p>© Bartending Online Inc 1</p>
<p>Almond flavor Crème de Almond and Crème de Noyaux are the same</p> <p>© Bartending Online Inc 1</p>	<p>True</p> <p>The customer can have his/her drink prepared however they like it.</p> <p>© Bartending Online Inc 1</p>

True / False

Cream sticks to glasses and lipstick is difficult to remove, so you should inspect your glassware while towel drying to make sure the glasses are clean

True / False

When blending a drink such as a Smith and Kearns, use several, pour all the ingredients into the blender (using ice cream) and blend on a slow speed until slushy.

What flavor is Amaretto

What does the bar term virgin mean?

<p>False</p> <p>Do not blend in carbonated beverages, they will lose all their carbonation. To blend a Smith and Kerns, blend Kahlua and ice cream, then pour into a glass and top with soda.</p> <p>© Bartending Online Inc 1</p>	<p>False</p> <p>You should inspect the glasses, but most states require air drying of glasses. As a bartender your hands are always dirty from accepting money, and so the towels also become dirty.</p> <p>© Bartending Online Inc 1</p>
<p>The bar term Virgin means no alcohol.</p> <p>© Bartending Online Inc 1</p>	<p>Amaretto is apricot and almond flavored</p> <p>© Bartending Online Inc 1</p>

Professional Bartending School **Flash Cards**

Lesson 2 Garnishes

To use these flash cards print the pages out double sided on your computer printer. To perform this task, print the following page of this manual, then reinsert the same page upside down in the printer, and print the next page. You will then have one set of flash cards. Just cut along the lines to create the cards, and you can practice memorizing drinks and bar knowledge. Follow the same procedure for the remaining pages in each lesson. It is recommended you print out and memorize one lesson at a time.

The lesson number is printed in the lower right corner on the back of the card. If you are having problems with a drink or question, and want to review, just return to that lesson in the interactive program, or look it up in your Online Bartender manual.

Choose a garnish that

Match the flavor of the drink
 Are the same color as the drink
 Add a different taste to the drink
 Are least expensive

A lemon twist uses

Lemon rind only
 Lemon wedge, squeezed into drink
 Lemon wedge, cut and placed on rim of glass
 All the above

To get a garnish such as a cherry or olive out of a jar

Use your fingers, be sure to refrigerate the opened jar
 Use a spear, your hands are always dirty
 Dump them all out even if you only need 1 or 2, they can not be stored
 Immediately eat the ones you do not use,

Bitters is

A secret recipe & comes in a small bottle flavored with roots, barks and herbs
 Bitter flavored
 All the above

Seltzer water is the same as

Charged water
 Soda water
 Carbonated water
 All of the above

When serving shots of Tequila, always serve with a

Lime
 Salt shaker
 Lemon
 Both lime and salt shaker

Tonic water

Has Quinine in it
 Is the same as water
 Is a product of Italy
 All of the above

A good garnish for a drink with Tequila is

Lime
 Lemon
 Orange
 Hazelnut or Nutmeg

<p>1. Match the flavor of the drink</p> <p>© Bartending Online Inc 2</p>	<p>2. Lemon rind only</p> <p>© Bartending Online Inc 2</p>
<p>3. Use a spear, your hands are always dirty</p> <p>© Bartending Online Inc 2</p>	<p>4. All of the above</p> <p>© Bartending Online Inc 2</p>
<p>5. All of the above</p> <p>© Bartending Online Inc 2</p>	<p>6. Both lime and salt shaker</p> <p>© Bartending Online Inc 2</p>
<p>7. Has Quinine in it</p> <p>© Bartending Online Inc 2</p>	<p>8. Lime</p> <p>© Bartending Online Inc 2</p>

Soda gun Q button is usually

Tonic
Cola (Coke)
Water
Sweet & Sour (Tart)

A good garnish for a drink with Amaretto is

Lime
Lemon
Orange
Hazelnut or Nutmeg

Soda gun T button is usually

Tonic
Cola (Coke)
Water
Sweet & Sour (Tart)

A good garnish for a drink with Kahlua is

Lime
Lemon
Orange
Hazelnut

Soda gun C button is usually

Tonic
Cola (Coke)
Water
Sweet & Sour (Tart)

A good garnish for a drink with Grenadine is

Lime
Cherry
Orange
Hazelnut or Nutmeg

Soda gun Water button is usually

Tonic
Cola (Coke)
Water
Sweet & Sour (Tart)

Grenadine is

Red
Clear
Brown
Green

<p>9. Tonic</p> <p>© Bartending Online Inc 2</p>	<p>10. Hazelnut or Nutmeg</p> <p>© Bartending Online Inc 2</p>
<p>11. Sweet and Sour (Tart)</p> <p>© Bartending Online Inc 2</p>	<p>12. Hazelnut</p> <p>© Bartending Online Inc 2</p>
<p>13. Cola (Coke)</p> <p>© Bartending Online Inc 2</p>	<p>14. Cherry</p> <p>© Bartending Online Inc 2</p>
<p>15. Water</p> <p>© Bartending Online Inc 2</p>	<p>16. Red</p> <p>© Bartending Online Inc 2</p>

Soda gun S button is usually

- Soda
- Seven Up
- Sugar water
- Sweet & Sour

Sweet & Sour is is

- Red
- Clear
- Brown
- Green

The method used by most bars to keep the juices cold is:

- Store in containers in the ice bin
- Store in the refrigerator
- Put ice cubes in the juice
- All of the above

Grenadine is

- A non alcoholic mixture that is cherry flavored
- A non alcoholic mixture that is Orange tasting
- A non alcoholic mixture that is lime tasting
- A sweet mixture that is 5% alcohol

<p>17. Soda</p> <p>© Bartending Online Inc 2</p>	<p>18. Green</p> <p>© Bartending Online Inc 2</p>
<p>19. Store in containers in the ice bin</p> <p>© Bartending Online Inc 2</p>	<p>20. A non alcoholic mixture that is cherry flavored</p> <p>© Bartending Online Inc 2</p>

Professional Bartending School **Flash Cards**

Lesson 3 Two Liquor Drinks

To use these flash cards print the pages out double sided on your computer printer. To perform this task, print the following page of this manual, then reinsert the same page upside down in the printer, and print the next page. You will then have one set of flash cards. Just cut along the lines to create the cards, and you can practice memorizing drinks and bar knowledge. Follow the same procedure for the remaining pages in each lesson. It is recommended you print out and memorize one lesson at a time.

The lesson number is printed in the lower right corner on the back of the card. If you are having problems with a drink or question, and want to review, just return to that lesson in the interactive program, or look it up in your Online Bartender manual.

DIRTY MOTHER

BLACK RUSSIAN/VODKA RUSSIAN

WHITE RUSSIAN, WHITE BULL
DIRTY WHITE MOTHER

BRAVE BULL/BULL FIGHT

GODMOTHER

GODFATHER

VODKA GIMLET

GIMLET

<p>1. BLACK RUSSIAN/VODKA RUSSIAN</p> <ul style="list-style-type: none"> • Rock glass, filled with ice • 1-1/2 oz. Vodka • 1/2 oz. Kahlua <p>Russians Drink Vodka!</p> <p>© Bartending Online Inc 3</p>	<p>2. DIRTY MOTHER</p> <ul style="list-style-type: none"> • Rock glass, filled with ice • 1-1/2 oz. Brandy • 1/2 oz. Kahlua <p>Mother drinks Vodka (not strong tasting), but since this is dirty (brown) Mother drinks Brandy</p> <p>© Bartending Online Inc 3</p>
<p>3. BRAVE BULL/BULL FIGHT</p> <ul style="list-style-type: none"> • Rock glass, filled with ice • 1-1/2 oz. Tequila • 1/2 oz. Kahlua <p>Bull fights - Mexico - Tequila</p> <p>© Bartending Online Inc 3</p>	<p>4. WHITE RUSSIAN, WHITE BULL DIRTY WHITE MOTHER</p> <p>Use Bucket Glass, White Russian same as Black Russian, then fill with cream, etc.</p> <p>© Bartending Online Inc 3</p>
<p>5. GODFATHER</p> <ul style="list-style-type: none"> • Rock glass, filled with ice b. 1-1/2 oz. Scotch c. 1/2 oz. Amaretto <p>Father drinks Scotch Godfather is Italian, Amaretto is Italian liqueur</p> <p>Bartending Online Inc 3</p>	<p>6. GODMOTHER</p> <ul style="list-style-type: none"> • Rock glass, filled with ice • 1-1/2 oz. Vodka • 1/2 oz. Amaretto <p>Mother drinks Vodka Godfather & Godmother are Italian - Amaretto</p> <p>© Bartending Online Inc 3</p>
<p>7. GIMLET</p> <ul style="list-style-type: none"> • Rocks glass, filled with ice • 1-1/2 oz. Gin • 1/2 oz. Roses Lime Juice d. Lime wedge <p>G imlet - G in Good drink to upsell</p> <p>© Bartending Online Inc 3</p>	<p>8. VODKA GIMLET</p> <ul style="list-style-type: none"> a. Rocks glass, filled with ice b. 1-1/2 oz. Vodka c. 1/2oz. Roses Lime Juice d. Lime wedge <p>Vodka gimlet same as Gin Gimlet, use Vodka</p> <p>© Bartending Online Inc 3</p>

RUSTY NAIL

BLACK JAMAICAN

COLORADO BULLDOG

STINGER

ORGASM

ROOT BEER FLOAT

<p>9. BLACK JAMAICAN</p> <ul style="list-style-type: none"> • Rock glass, filled with ice • 1-1/2 oz. Myers Rum <p>c. 1/2 oz. Tia Maria/Kahlua</p> <p>Jamacian Myers Rum Black - Coffee, Tia Maria is Jamacian Coffee Liqueur</p> <p>© Bartending Online Inc 3</p>	<p>10. RUSTY NAIL</p> <ul style="list-style-type: none"> • Rock glass, filled with ice • 1-1/2 oz. Scotch • 1/2 oz. Drambuie <p>Rusty is scotch boy with Red hair Drambuie is Scotch based liqueur</p> <p>© Bartending Online Inc 3</p>
<p>11. STINGER</p> <ul style="list-style-type: none"> • Rock glass, filled with ice • 1-1/2 oz. Brandy <p>c. 1/2 oz. White Creme de Menthe</p> <p>Bees and Wasps have stingers</p> <p>© Bartending Online Inc 3</p>	<p>12. COLORADO BULLDOG</p> <ul style="list-style-type: none"> • Bucket glass, with ice • 1-1/2 oz. Vodka • 1/2 oz. Kahlua • 3/4 fill Cream • Splash Coke <p>White Russian with splash of Coke</p> <p>© Bartending Online Inc 3</p>
<p>13. ROOT BEER FLOAT</p> <ul style="list-style-type: none"> • Tall glass, with ice • 1 oz. Vodka • 1/2 oz. Kahlua • 3/4 fill cream • Splash Coke • Whipped cream • 1/2 oz. Galliano on top <p>f. Cherry garnish Colorado Bulldog w/ Galliano, less Vodka</p> <p>© Bartending Online Inc 3</p>	<p>14. ORGASM</p> <ul style="list-style-type: none"> • Rocks glass, with ice • 1 oz. Amaretto <p>d. 1 oz Bailey's Irish Cream</p> <p>ABCs of orgasms</p> <p>© Bartending Online Inc 3</p>

Most states require you pour less than _____ oz of alcohol in a drink.

What is tequila made from and where is it from??

The type of Whiskey is named after _____.

What is upselling?

What is Cognac?

What do the following bar term mean?

Rocks

Mist

Neat

Straight

Frappe

What is the bar term cold plate?

True / False

When not using the ice scoop, just set it on top of the ice in your bin.

<p>Tequila is made from a cactus in the state of Jalisco, Mexico, near the city of Tequila. The best cactus are found in this area.</p> <p>Mescal is made from cactus that is not from this region of Mexico</p> <p>© Bartending Online Inc 3</p>	<p>Most states require you pour less than 2 oz of alcohol in a drink.</p> <p>This is a liquor liability law. The drinks in this lesson have 2 oz of alcohol, and one customer should not receive several of these in a short amount of time.</p> <p>© Bartending Online Inc 3</p>
<p>An example of upselling is when a customer comes in and asks for a Gin & Tonic, the bartender asks if he would like Tangeray. The bartender is trying to get the customer to buy a premium brand which will cost more and have a higher profit margin. Bartender's also may upsell to clarify a drink. Some people think a Gimlet has Vodka, so if the Bartender upsells, it clarifies Gin or Vodka.</p> <p>© Bartending Online Inc 3</p>	<p>Whiskey is named after where it is from. Scotch - Scotland Irish - Ireland Bourbon - Bourbon County Kentucky Canadian - Canada There are some exceptions to this rule. There are laws in this area as to how the Whiskey is created, and while some are higher quality, they taste similar.</p> <p>© Bartending Online Inc 3</p>
<p>Rocks - With Ice Mist - Crushed ice Neat - No Ice Straight - no ice Frappe - Crushed ice in stemmed glass</p> <p>© Bartending Online Inc 3</p>	<p>Cognac is Grape Brandy distilled in the Cognac region of France. Several grades are available the lowest being 3 star, the second lowest is VSOP (Very Special Old Pale). The finest grade Cognac is Grande Fine Champagne</p> <p>© Bartending Online Inc 3</p>
<p>False</p> <p>A Bartender's hands are always dirty from collecting money. Either insert the scoop into the ice so the handle is sticking up, or set the scoop off to the side.</p> <p>© Bartending Online Inc 3</p>	<p>Carbonated beverages are send through a cold plate inside or underneath a ice bin. This cools the beverage before dispensing. Carbonation leaves a beverage faster at room temperature than if chilled. For this reason, most manufacturers (Coke, Pepsi, etc) required establishments to use cold plates to insure a high quality product is dispensed.</p> <p>© Bartending Online Inc 3</p>

Professional Bartending School **Flash Cards**

Lesson 4 Sours

To use these flash cards print the pages out double sided on your computer printer. To perform this task, print the following page of this manual, then reinsert the same page upside down in the printer, and print the next page. You will then have one set of flash cards. Just cut along the lines to create the cards, and you can practice memorizing drinks and bar knowledge. Follow the same procedure for the remaining pages in each lesson. It is recommended you print out and memorize one lesson at a time.

The lesson number is printed in the lower right corner on the back of the card. If you are having problems with a drink or question, and want to review, just return to that lesson in the interactive program, or look it up in your Online Bartender manual.

DAIQUIRI

WHISKEY SOUR

© Bartending Online Inc

4

© Bartending Online Inc

4

MARGARITA

BACARDI COCKTAIL

© Bartending Online Inc

4

© Bartending Online Inc

4

PINA COLADA

STRAWBERRY MARGARITA

© Bartending Online Inc

4

© Bartending Online Inc

4

VODKA COLLINS

LONG ISLAND ICE TEA

© Bartending Online Inc

4

© Bartending Online Inc

4

<p>1. WHISKEY SOUR</p> <ul style="list-style-type: none"> • Bucket glass, filled with ice • Build • 1 oz. Whiskey • Fill with sweet and sour <p>e. Cherry garnish</p> <p>© Bartending Online Inc 4</p>	<p>2. DAIQUIRI</p> <ul style="list-style-type: none"> • Stemmed glass, chilled • Mixing cup, 1/4 filled with ice • 1 oz. light rum • 2 oz. sweet and sour • Blend and strain • Lime garnish <p>© Bartending Online Inc 4</p>
<p>3. BACARDI COCKTAIL</p> <ul style="list-style-type: none"> • Stemmed glass, chilled • Mixing cup, 1/4 filled with ice • 1 oz. Bacardi light rum • 1/4 oz. Grenadine • 2 oz. sweet and sour • Blend and strain • Cherry garnish <p>© Bartending Online Inc 4</p>	<p>4. MARGARITA</p> <ul style="list-style-type: none"> • Bucket glass, with ice, with salt frosted on rim (to frost with salt, moisten rim with lime squeeze or juice, and dip in dish of salt) • Build • 1 oz. Tequila • 1/2 oz. Triple Sec • 2 oz. sweet and sour <p>f. Lime wheel</p> <p>© Bartending Online Inc 4</p>
<p>1. STRAWBERRY MARGARITA</p> <ul style="list-style-type: none"> • House specialty drink, Blended frozen • Mixing cup, 1/4 filled with ice • 1 oz. Tequila • 1/2 oz. Triple Sec • 1 oz. sweet and sour • 1 oz. Strawberry Margarita mix • Blend • Pour both ice and ingredients into glass • Strawberry garnish <p>© Bartending Online Inc 4</p>	<p>2. PINA COLADA</p> <ul style="list-style-type: none"> • House specialty drink, Blended frozen • Mixing cup, 1/4 filled with ice • 1 oz. light rum • 1 oz. cream of coconut syrup • 2 oz. pineapple juice • Pour both ice and ingredients into glass • Pineapple stalk or cherry garnish (variation: Chi Chi - Vodka substituted for Rum) <p>© Bartending Online Inc 4</p>
<p>1. LONG ISLAND ICE TEA</p> <ul style="list-style-type: none"> • Tall glass, filled with ice • 1/2 oz. Vodka • 1/2 oz. Gin • 1/2 oz. Rum • 1/2 oz. Triple Sec • 2/3 fill with sweet and sour • Fill with Coke • Lemon wedge garnish <p>Note: Add 1/2 oz Tequila to make Texas Tea</p> <p>© Bartending Online Inc 4</p>	<p>2. VODKA COLLINS</p> <ul style="list-style-type: none"> • Tall glass, filled with ice, Mixing cup • 1 oz. Vodka • 2 oz. sweet and sour • Shake & Strain into tall glass <p>e. Fill with soda</p> <ul style="list-style-type: none"> • Cherry garnish <p>© Bartending Online Inc 4</p>

SLOE GIN FIZZ

TOM COLLINS

<p>3. TOM COLLINS</p> <ul style="list-style-type: none">a. Tall glass, filled with ice, Mixing cupb. 1 oz. Ginc. 2 oz. Sweet and sourd. Shake & Strain into tall glasse. Fill with sodaf. Cherry garnish <p>Joe drinks Scotch, John drinks whiskey</p> <p>© Bartending Online Inc 4</p>	<p>4 SLOE GIN FIZZ</p> <ul style="list-style-type: none">• Tall glass, filled with ice• 1 oz. Sloe Gin• 2 oz. sweet and sour• Shake & Strain into tall glass• Fill with soda• Cherry garnish <p>© Bartending Online Inc 4</p>
--	--

What is the taste of Sweet and Sour?

Where was Gin developed and what was it called before the name was shortened?

© Bartending Online Inc

4

© Bartending Online Inc

4

What is the best method of preparation of a drink with Sweet and Sour (most attractive)?

What is Gin distilled from?

© Bartending Online Inc

4

© Bartending Online Inc

4

True / False
Most drinks with Sweet and Sour can be blended

What is the minimum amount of time for aging Gin?

© Bartending Online Inc

4

© Bartending Online Inc

4

True / False

The best method of rimming a margarita glass so the salt will stick is to set it in some water to get the top edge wet.

What is the minimum time for aging Brandy?

© Bartending Online Inc

4

© Bartending Online Inc

4

<p>Gin was developed in Holland, and was called Genevre, a french word meaning Juniper.</p> <p>The English shortened the name to Gin.</p> <p>© Bartending Online Inc 4</p>	<p>Sweet & Sour is a reconstituted lemon juice and has a sweet tart flavor.</p> <p>© Bartending Online Inc 4</p>
<p>Gin is distilled from Juniper berries and other aromatics.</p> <p>© Bartending Online Inc 4</p>	<p>Shake sweet and sour drinks. It makes the drink more attractive, and gives you a chance for some showmanship.</p> <p>© Bartending Online Inc 4</p>
<p>Gin does not require any aging.</p> <p>© Bartending Online Inc 4</p>	<p>True Most drinks with Sweet & Sour can be blended. Although, do not blend carbonated beverages, add them after blending.</p> <p>© Bartending Online Inc 4</p>
<p>Brandy is aged a minimum of two years</p> <p>© Bartending Online Inc 4</p>	<p>False You must rim the edge with either fruit or Rose's lime juice so the salt will stick. If water is used, the salt will fall off after the water dries.</p> <p>© Bartending Online Inc 4</p>

Professional Bartending School

Flash Cards

Lesson 5 Martinis

To use these flash cards print the pages out double sided on your computer printer. To perform this task, print the following page of this manual, then reinsert the same page upside down in the printer, and print the next page. You will then have one set of flash cards. Just cut along the lines to create the cards, and you can practice memorizing drinks and bar knowledge. Follow the same procedure for the remaining pages in each lesson. It is recommended you print out and memorize one lesson at a time.

The lesson number is printed in the lower right corner on the back of the card. If you are having problems with a drink or question, and want to review, just return to that lesson in the interactive program, or look it up in your Online Bartender manual.

ON THE ROCKS

STRAIGHT UP

DRY MARTINI

MARTINI

VODKA MARTINI

EXTRA DRY MARTINI

MANHATTAN

GIBSON

<p>STRAIGHT UP</p> <ul style="list-style-type: none"> • Mixing cup, 3-4 cubes of ice full • Pour Vermouth • Pour liquor • Stir with a long bar spoon • Strain into a stemmed cocktail glass • Garnish • Serve with a glass of ice water (water back) <p>© Bartending Online Inc 5</p>	<p>ON THE ROCKS</p> <ul style="list-style-type: none"> • Fill the Rock glass with ice cubes • Pour the Vermouth (always pour Vermouth first) • Pour liquor • Garnish • Place stir stick in glass • Serve with a glass of ice water (water back) <p>© Bartending Online Inc 5</p>
<p>1. MARTINI</p> <ul style="list-style-type: none"> • Rock glass, filled with ice or stemmed glass, chilled • 6-8 Drops (1/8 oz.) Dry Vermouth • 2 oz. Gin • Olive garnish <p>Martini - Gin, Dry Vermouth</p> <p>© Bartending Online Inc 5</p>	<p>2. DRY MARTINI</p> <ul style="list-style-type: none"> • Rock glass, filled with ice or stemmed glass, chilled • 3-4 Drops (1/16 oz.) Dry Vermouth • 2 oz. Gin • Olive garnish <p>Dry means less Vermouth, Gin is Dry</p> <p>© Bartending Online Inc 5</p>
<p>3. EXTRA DRY MARTINI</p> <ul style="list-style-type: none"> • Rock glass, filled with ice or stemmed glass, chilled • 1 Drop Dry Vermouth • 2 oz. Gin • Olive garnish <p>Naked Martini is no vermouth</p> <p>© Bartending Online Inc 5</p>	<p>4. VODKA MARTINI</p> <ul style="list-style-type: none"> • Rock glass, filled with ice or stemmed glass, chilled • 6-8 drops (1/8 oz.) Dry Vermouth • 2 oz. Vodka • Olive garnish <p>Martini means Dry Vermouth</p> <p>© Bartending Online Inc 5</p>
<p>5. GIBSON</p> <ol style="list-style-type: none"> Prepare the same as Martini (1/4oz Dry Vermouth, 2oz Gin) <ul style="list-style-type: none"> • Garnish with onion instead of olive <p>Mr Gibson likes Onions</p> <p>© Bartending Online Inc 5</p>	<p>6. MANHATTAN</p> <ul style="list-style-type: none"> • Rock glass, filled with ice or stemmed glass, chilled • 1/4 oz. Sweet Vermouth • 2 oz. Whiskey • Cherry garnish <p>Sweet Vermouth, need sweet garnish - Cherry</p> <p>© Bartending Online Inc 5</p>

PERFECT MANHATTAN

DRY MANHATTAN

DRY ROB ROY

ROB ROY

SOUTHERN COMFORT MANHATTAN

PERFECT ROB ROY

<p>7. DRY MANHATTAN</p> <ul style="list-style-type: none"> • Rock glass, filled with ice or stemmed glass, chilled • 1/4 oz. Dry Vermouth • 2 oz. Whiskey • Olive garnish <p>Dry Manhattan, Dry Drink, Olive Garnish</p> <p>© Bartending Online Inc 5</p>	<p>8. PERFECT MANHATTAN</p> <ul style="list-style-type: none"> • Rock glass, filled with ice or stemmed glass, chilled • 1/8 oz. Dry Vermouth • 1/8 oz. Sweet Vermouth • 2 oz. Whiskey • Lemon twist garnish <p>Perfect means both vermouths used, lemon twist</p> <p>© Bartending Online Inc 5</p>
<p>9. ROB ROY</p> <ul style="list-style-type: none"> • Rock glass, filled with ice or stemmed glass, chilled • 1/4 oz. Sweet Vermouth • 2 oz. Scotch • Cherry garnish <p>Rob Roy is Scottish hero Scotch is a type of whiskey, sweet vermouth</p> <p>© Bartending Online Inc 5</p>	<p>10. DRY ROB ROY</p> <ul style="list-style-type: none"> • Rock glass, filled with ice or stemmed glass, chilled • 1/4 oz. Dry Vermouth • 2 oz. Scotch • Olive garnish <p>Dry - Dry Vermouth instead of Sweet for Wiskey</p> <p>© Bartending Online Inc 5</p>
<p>11. PERFECT ROB ROY</p> <ul style="list-style-type: none"> • Rock glass, filled with ice or stemmed glass, chilled • 1/8 oz. Dry Vermouth • 1/8 oz. Sweet Vermouth d. 2 oz. Scotch e. Lemon twist garnish <p>Perfect - Both Vermouths</p> <p>© Bartending Online Inc 5</p>	<p>12. SOUTHERN COMFORT MANHATTAN</p> <ul style="list-style-type: none"> • Rock glass, filled with ice or stemmed glass, chilled • 1/4 oz. Dry Vermouth • 2 oz. Southern Comfort • Cherry garnish <p>Southern Comfort is sweet liqueur, so adding sweet vermouth would be too sweet</p> <p>© Bartending Online Inc 5</p>

What does the term perfect mean?

What does the bar term "UP" mean?

What does the term Extra Dry mean?

What does the term back mean?

What does the term splash mean?

What does the term twist mean?

What does the term draft mean?

When cutting someone off because they have had too much to drink, it is ok to give them one last drink to appease them.

<p>Up means in a stemmed glass such as a martini glass</p> <p>© Bartending Online Inc 5</p>	<p>Perfect means add equal amounts of sweet and dry vermouth.</p> <p>© Bartending Online Inc 5</p>
<p>Back is a term to order a chaser such as: "I would like a martini with a water back." Place a glass of water at a 45 degree angle behind the martini. Anything can be ordered back, ie Coke, 7Up, etc.</p> <p>© Bartending Online Inc 5</p>	<p>Extra dry means add less Dry vermouth. Since Gin is a dry alcohol, less vermouth makes the drink more dry.</p> <p>© Bartending Online Inc 5</p>
<p>Twist is a lemon twist which is just the peel of the lemon. Twist it over the glass yellow side down to give some lemon flavor.</p> <p>© Bartending Online Inc 5</p>	<p>Splash is a small amount of an ingredient on top, such as a splash of coke</p> <p>© Bartending Online Inc 5</p>
<p>False. When you have noticed someone has had enough to drink, you should not give them any more. Offer a coke or a cup of coffee. The only instance you should tell someone it is their last drink is if they are not showing signs of intoxication, but it is house policy to only allow so many drinks an hour. In this instance, just say "house policy is XX drinks per hour, so this will be your last one."</p> <p>© Bartending Online Inc 5</p>	<p>Draft is a draft beer, out of the beer tap.</p> <p>© Bartending Online Inc 5</p>

True / False

Gin is a dry tasting alcohol.

True / False

Soda is carbonated water with flavoring added.

<p>False Soda is carbonated water. There are some flavored soda waters, but soda water does not have flavor.</p> <p>© Bartending Online Inc 5</p>	<p>True, gin is dry tasting.</p> <p>© Bartending Online Inc 5</p>
---	---

Professional Bartending School

Flash Cards

Lesson 6 Highball & Juice Drinks

To use these flash cards print the pages out double sided on your computer printer. To perform this task, print the following page of this manual, then reinsert the same page upside down in the printer, and print the next page. You will then have one set of flash cards. Just cut along the lines to create the cards, and you can practice memorizing drinks and bar knowledge. Follow the same procedure for the remaining pages in each lesson. It is recommended you print out and memorize one lesson at a time.

The lesson number is printed in the lower right corner on the back of the card. If you are having problems with a drink or question, and want to review, just return to that lesson in the interactive program, or look it up in your Online Bartender manual.

SCOTCH AND SODA

.

HIGHBALL

.

WHISKEY AND WATER

7 & 7

CUBA LIBRE

RUM AND COKE

GIN RICKEY/COLONEL RICKEY

GIN AND TONIC

<p>1. HIGHBALL</p> <ul style="list-style-type: none"> • Rocks glass, ice • 1 oz. Whiskey • Fill with 7-up <p><i>Also:</i> Vodka Highball, Gin Highball, etc.</p> <p>© Bartending Online Inc 6</p>	<p>2. SCOTCH AND SODA</p> <ul style="list-style-type: none"> • Rocks glass, ice • 1 oz. Scotch • Fill with soda <p><i>Also:</i> Whisky & Soda, Vodka & Soda, etc.</p> <p>© Bartending Online Inc 6</p>
<p>3. 7 & 7</p> <ul style="list-style-type: none"> • Rocks glass, ice • 1 oz. 7 Crown Whiskey • Fill with 7-Up <p><i>Also:</i> Rum & 7-Up, Vodka & 7-Up, etc.</p> <p>© Bartending Online Inc 6</p>	<p>4. WHISKEY AND WATER</p> <ul style="list-style-type: none"> • Rocks glass, ice • 1 oz. Whiskey • Fill with Water <p><i>Also:</i> Brandy & Water, Scotch & Water, etc.</p> <p>© Bartending Online Inc 6</p>
<p>5. RUM AND COKE</p> <ul style="list-style-type: none"> • Rocks glass, ice • 1 oz. Light Rum • Fill with Coke <p><i>Also:</i> Brandy & Coke, Vodka & Coke</p> <p>© Bartending Online Inc 6</p>	<p>6. CUBA LIBRE</p> <ul style="list-style-type: none"> • Same as Rum & Coke except garnish with a lime <p>© Bartending Online Inc 6</p>
<p>7. GIN AND TONIC</p> <ul style="list-style-type: none"> • Rocks glass, ice • 1 oz. Gin • Fill with Tonic • Lime squeeze garnish <p><i>Also:</i> Vodka & Tonic, etc.</p> <p>© Bartending Online Inc 6</p>	<p>8. GIN RICKEY/COLONEL RICKEY</p> <ul style="list-style-type: none"> • Rocks glass, filled with ice • 1 oz. Gin • Fill with soda • Lime garnish <p>© Bartending Online Inc 6</p>

OLD FASHIONED

PRESBYTERIAN

GREYHOUND

BLOODY MARY

SCREWDRIVER

SALTY DOG

CAPE COD

HARVEY WALLBANGER

<p>9. PRESBYTERIAN (Press)</p> <ul style="list-style-type: none"> • Bucket glass, filled with ice • 1 oz. Whiskey • 1/2 fill with soda • 1/2 fill with 7-up <p>e. Stir f. Lemon twist garnish Press soda and 7up together</p> <p>© Bartending Online Inc 6</p>	<p>10. OLD FASHIONED</p> <ul style="list-style-type: none"> • 1/2 oz. Simple Syrup or 1 tsp. Sugar; Two dashes bitters One orange slice, One cherry • Mash together in Bucket glass • Fill glass with ice • 1 oz. Bourbon • Fill with Soda • Flag garnish <p>Or, substitute 1/2 oz old fashioned mix</p> <p>© Bartending Online Inc 6</p>
<p>1. BLOODY MARY</p> <ul style="list-style-type: none"> • Tall glass, filled with ice • 1 oz. Vodka • Fill with commercial Bloody Mary mix or use recipe with spices and tomato juice. • Stir well • Celery stick or lime garnish <p>j. Serve Tabasco sauce on side Bloody - Tomato Juice</p> <p>© Bartending Online Inc 6</p>	<p>2. GREYHOUND</p> <ul style="list-style-type: none"> • Tall glass, filled with ice • 1 oz. Vodka • Fill with grapefruit juice <p>Grey - Grapefruit</p> <p>© Bartending Online Inc 6</p>
<p>3. SALTY DOG</p> <ol style="list-style-type: none"> a. Bucket glass, Salt rim b. Fill with ice <ul style="list-style-type: none"> • 1 oz. Vodka • Fill with grapefruit juice <p>Greyhound is a dog</p> <p>© Bartending Online Inc 6</p>	<p>4. SCREWDRIVER</p> <ul style="list-style-type: none"> • Tall glass, filled with ice • 1 oz. Vodka • Fill with orange juice <p>Screw means OJ Driver means OJ Some bars use rocks glass or highball glass</p> <p>© Bartending Online Inc 6</p>
<p>5. HARVEY WALLBANGER</p> <ul style="list-style-type: none"> • Tall glass, filled with ice • 1 oz. Vodka • Fill with orange juice • Top with 1/2 oz. Galliano <p>Wall means Galliano</p> <p>© Bartending Online Inc 6</p>	<p>6. CAPE COD</p> <ul style="list-style-type: none"> • Tall glass, with ice • 1 oz. Vodka • Fill with cranberry juice • Cherry garnish <p>C ape - C ranberry</p> <p>© Bartending Online Inc 6</p>

DESERT BREEZE

SEA BREEZE

SEX ON THE BEACH

MADRAS

MELON BALL

MELON/MIDORI DRIVER

TEQUILA SUNSET

TEQUILA SUNRISE

<p>7. SEA BREEZE</p> <ul style="list-style-type: none"> • Tall glass, with ice • 1 oz. Vodka • 1/2 filled with cranberry juice • 1/2 filled with grapefruit juice • Cherry garnish <p>© Bartending Online Inc 6</p>	<p>8. DESERT BREEZE</p> <ul style="list-style-type: none"> • Tall glass, with ice • 1 oz. Vodka • 1/2 filled with cranberry juice • 1/2 filled with pineapple juice • Cherry garnish <p>© Bartending Online Inc 6</p>
<p>9. MADRAS</p> <ul style="list-style-type: none"> • Tall glass, with ice • 1 oz. Vodka • 1/2 filled with cranberry juice • 1/2 filled with orange juice • Cherry garnish <p>M -Mandarin Oranges - OJ</p> <p>© Bartending Online Inc 6</p>	<p>10. SEX ON THE BEACH</p> <ul style="list-style-type: none"> • Tall glass, with ice • 1 oz. Vodka • 1/2 oz. Peach Schnapps • 1/2 oz. Chambord • 1/2 filled with orange juice f. 1/2 filled with cranberry juice <p>V P C O C – Vicki & Paul Came On Cancun</p> <p>© Bartending Online Inc 6</p>
<p>11. MELON/MIDORI DRIVER</p> <ul style="list-style-type: none"> • Tall glass, with ice • 1 oz. Midori • 2/3 filled with orange juice • Fill with soda <p>Driver - OJ</p> <p>© Bartending Online Inc 6</p>	<p>12. MELON BALL</p> <ul style="list-style-type: none"> • Bucket glass, filled with ice • 1 oz. Vodka • 1/2 oz. Midori d. Fill with orange juice <p>Melon - Midori or Melon liqueur</p> <p>© Bartending Online Inc 6</p>
<p>13. TEQUILA SUNRISE</p> <ul style="list-style-type: none"> • Tall glass, filled with ice • 1 oz. Tequila • Fill with orange juice • Top with 1/2 oz. Grenadine • Stir lightly if desired • Cherry garnish <p>Sunrise is orange and red</p> <p>© Bartending Online Inc 6</p>	<p>14. TEQUILA SUNSET</p> <ul style="list-style-type: none"> • Tall glass, filled with ice • 1 oz. Tequila • Fill with orange juice • Top with 1/2 oz. Blackberry Brandy • Stir lightly if desired • Cherry garnish <p>Sunset is orange but getting dark</p> <p>© Bartending Online Inc 6</p>

SLOE COMFORTABLE SCREW

SLOE SCREW

FUZZY NAVEL

ALABAMA SLAMMER

SCREAMING FUZZY NAVEL

SHIRLEY TEMPLE

BOCCI BALL

<p>15. SLOE SCREW</p> <ul style="list-style-type: none"> • Tall glass, filled with ice • 1 oz. Sloe Gin • Fill with orange juice • Cherry garnish <p>Sloe - Sloe Gin Screw – OJ</p> <p>© Bartending Online Inc 6</p>	<p>16. SLOE COMFORTABLE SCREW</p> <ul style="list-style-type: none"> • Tall glass, filled with ice • 1 oz. Sloe Gin • 1/2 oz. Southern Comfort • Fill with orange juice <p>Sloe - Sloe gin Comfortable - Southern Comfort Screw – OJ</p> <p>© Bartending Online Inc 6</p>
<p>17. ALABAMA SLAMMER</p> <ul style="list-style-type: none"> • Tall glass, filled with ice • 1 oz. Sloe Gin • 1/2 oz. Southern Comfort • Fill with orange juice • Top with 1/2 oz. Creme de Banana <p>Sloe Comfortable screw with banana</p> <p>© Bartending Online Inc 6</p>	<p>18. FUZZY NAVEL</p> <ul style="list-style-type: none"> • Rocks glass, filled with ice • 1 oz. Peach Schnapps • Fill with orange juice <p>Fuzzy fruit is peaches Navel - Navel oranges</p> <p>© Bartending Online Inc 6</p>
<p>19. SCREAMING FUZZY NAVEL</p> <ul style="list-style-type: none"> • Rocks glass, filled with ice. • 1 oz. Peach Schnapps • Fill with orange juice • Float 1/2 oz. Vodka on top <p>Fuzzy - Peaches Navel - Oranges Screaming means top with 1/2 oz Vodka</p> <p>© Bartending Online Inc 6</p>	
<p>1. BOCCI BALL</p> <ul style="list-style-type: none"> • Rocks glass, filled with ice • 1 oz. Amaretto • 1 oz. orange juice • Splash soda <p>© Bartending Online Inc 6</p>	<p>2. SHIRLEY TEMPLE</p> <ul style="list-style-type: none"> • Tall glass b. Fill 7 - Up • Top 1/2 oz. Grenadine • Cherry Garnish <p>Note: Roy Rogers is same only use Coke</p> <p>© Bartending Online Inc 6</p>

How do you prepare a drink that is ordered Tall?

What is whiskey fermented from, how does it get its distinctive flavor?

True / False

The longer whiskey is aged the better it will be.

What does it mean when a Whiskey is "bottled in bond".

What are the two types of Whiskey, and what are the characteristics of each?

True / False
A good Vodka tastes like water.

What is proof?

What are the characteristics of Vodka?

<p>Whiskey is distilled from the fermented mash of grain, primarily rye, barley, corn or wheat.</p> <p>Whiskey gets its distinctive flavor from time spent aging in a wood barrel.</p> <p>© Bartending Online Inc 6</p>	<p>A drink that is ordered tall has 1 oz of alcohol and is served in a tall glass so there is more mix. A person that wants a drink tall does not want so much alcohol taste, so a bartender is not doing them a favor by serving more than 1 oz.</p> <p>© Bartending Online Inc 6</p>
<p>Bottled in bond is a straight whiskey (not a blend), that is produced in accordance with the Bottling in Bond Act dating back to 1897.</p> <p>At least 4 years old</p> <p>Bottled at 100 proof</p> <p>Produced by a single distillery, by the same distiller</p> <p>Are a product of a single season</p> <p>Although not a guarantee of quality, these whiskeys are usually some of the finest.</p> <p>© Bartending Online Inc 6</p>	<p>False</p> <p>No amount of aging will turn a poor whiskey into a good whiskey.</p> <p>Whiskeys kept in a barrel too long can absorb undesirable woody flavors</p> <p>© Bartending Online Inc 6</p>
<p>True</p> <p>Vodka was created to be very mild and to take on the flavor of the mix. People that do not like the taste of alcohol enjoy drinks with Vodka.</p> <p>© Bartending Online Inc 6</p>	<p>Whiskey falls into two categories, straight and blended. Straight whiskey is bottled straight from the barrel, and aged in oak casks for a minimum of two years.</p> <p>Blended whiskey normally have a lighter taste, and are a minimum of 20% straight whiskeys, minimum proof of 80, and may have additional aging after blending.</p> <p>© Bartending Online Inc 6</p>
<p>Vodka</p> <p>Flavorless, colorless, and smooth</p> <p>Distilled from the mash of grain</p> <p>Distilled at high proof to remove the flavor</p> <p>Usually bottle at 80 or 100 proof</p> <p>No aging required</p> <p>© Bartending Online Inc 6</p>	<p>Proof is the alcohol content. The alcohol content is 1/2 the proof. 80 proof whiskey is 40% alcohol.</p> <p>© Bartending Online Inc 6</p>

Professional Bartending School

Flash Cards

Lesson 7 Exotic Drinks

To use these flash cards print the pages out double sided on your computer printer. To perform this task, print the following page of this manual, then reinsert the same page upside down in the printer, and print the next page. You will then have one set of flash cards. Just cut along the lines to create the cards, and you can practice memorizing drinks and bar knowledge. Follow the same procedure for the remaining pages in each lesson. It is recommended you print out and memorize one lesson at a time.

The lesson number is printed in the lower right corner on the back of the card. If you are having problems with a drink or question, and want to review, just return to that lesson in the interactive program, or look it up in your Online Bartender manual.

ZOMBIE

MAI TAI

BLUE HAWAIIAN

FOG CUTTER

SINGAPORE SLING

HURRICANE

HAWAIIAN PUNCH

PLANTER'S PUNCH

<p>1. MAI TAI RATS - M</p> <ul style="list-style-type: none"> • Tall glass, filled with ice • 1 oz. Rum • 1/2 oz. Creme de Almond • 1/2 oz. Triple Sec • Fill with sweet and sour • Float 1/2 oz. Myers Rum • Flag garnish <p>Note: Optionally use both S&S and Pineapple</p> <p>© Bartending Online Inc 7</p>	<p>2. ZOMBIE RATS O1</p> <ul style="list-style-type: none"> • Tall glass, filled with ice • 1 oz. Rum • 1/2 oz. Creme de Almond • 1/2 oz. Triple Sec • Fill with equal parts orange juice and sweet and sour • Float 1/2 oz. 151 • Flag garnish <p>© Bartending Online Inc 7</p>
<p>3. FOG CUTTER RGB OS</p> <ul style="list-style-type: none"> • Tall glass, filled with ice • 1 oz. Rum • 1/2 oz. Gin • 1/2 oz. Brandy • Fill with equal parts orange juice and sweet and sour • Flag garnish <p>© Bartending Online Inc 7</p>	<p>4. BLUE HAWAIIAN</p> <ul style="list-style-type: none"> • Tall glass, filled with ice • 1 oz. Rum • 1/2 oz. Blue Curacao • Fill with equal parts pineapple juice and sweet and sour • Flag garnish <p>Blue means Blue Curaco</p> <p>© Bartending Online Inc 7</p>
<p>5. HURRICANE RRR OSG</p> <ul style="list-style-type: none"> • Tall glass, filled with ice • 1 oz. Rum • 1 oz. Myers Rum • 1/2 oz. Rose's Lime • Fill with equal parts orange juice and sweet and sour • Float 1/2 oz. grenadine • Flag garnish <p>© Bartending Online Inc 7</p>	<p>6. SINGAPORE SLING GGSSC</p> <ul style="list-style-type: none"> • Tall glass, filled with ice • 1 oz. Gin • 1/2 oz. grenadine • 2/3 fill with sweet and sour • Fill with soda • Float 1/2 oz. Cherry Brandy • Flag garnish <p>Singapore is not in Caribbean, no Rum Good Girls Slowly Sip Cherry Brandy</p> <p>© Bartending Online Inc 7</p>
<p>7. PLANTER'S PUNCH Bitter SMOG</p> <ul style="list-style-type: none"> • Tall glass, filled with ice • 2 dash Bitters • 1 oz. Myers Rum • Fill equal parts OJ & Sweet & Sour • Float 1/2 oz. grenadine • Flag garnish <p>© Bartending Online Inc 7</p>	<p>8. HAWAIIAN PUNCH SSA OPL</p> <ul style="list-style-type: none"> • Tall glass, filled with ice • 1/2 oz. Southern Comfort • 1/2 oz. Sloe Gin • 1/2 oz. Amaretto • Fill 1/2 OJ, 1/2 pineapple juice • Splash Rose's Lime • Flag garnish <p>Note: Optionally add 1/2 oz. Creme de Banana Some Sorry Ass Punched Out Larry</p> <p>© Bartending Online Inc 7</p>

How are Rums defined?

True / False

Cordial and Liqueur mean the same thing.

What are the two types of Rum and where are they from?

What are liqueurs made from?

What is Rum made from?

What is the difference between a Call and Premium liquor?

True / False

It is ok to serve more than 2 oz in Exotic drinks as long as they are served in a large glass.

True / False

151 Rum is a good Rum to float on top of drinks due to its low alcohol content.

<p>True</p> <p>Cordial and Liqueur mean the same thing.</p> <p>© Bartending Online Inc 7</p>	<p>Rums are determined by Geography. Puerto Rican Rum comes from Puerto Rico, etc.</p> <p>© Bartending Online Inc 7</p>
<p>Liqueurs are made from fruit, seeds, herbs and peels.</p> <p>© Bartending Online Inc 7</p>	<p>There are two types of Rum, light and dark. In general, Spanish speaking areas are light rums, and English speaking areas are dark rums, although there are exceptions such as Jamaica, which make both.</p> <p>© Bartending Online Inc 7</p>
<p>None, Call or Premium liquors are the higher quality brands that the customer will call out by name. The house or well liquors are usually cheaper brands, although some bars have premium wells.</p> <p>© Bartending Online Inc 7</p>	<p>Rum is made from sugar cane, which is why it is usually associated with the Caribbean and exotic drinks.</p> <p>© Bartending Online Inc 7</p>
<p>False</p> <p>151 Rum is 151 proof (75.5% alcohol). So although it is floated on top of some drinks it is very strong. Always know your bars policy on serving 151 Rum, and how many drinks your guests are allowed.</p> <p>© Bartending Online Inc 7</p>	<p>False</p> <p>Some states and most insurance companies have regulations that limit the amount of alcohol in a drink to two oz. Be sure you know your bars' policy before serving a drink with more than 2 oz of alcohol.</p> <p>© Bartending Online Inc 7</p>

Professional Bartending School

Flash Cards

Lesson 8 Wine Drinks

To use these flash cards print the pages out double sided on your computer printer. To perform this task, print the following page of this manual, then reinsert the same page upside down in the printer, and print the next page. You will then have one set of flash cards. Just cut along the lines to create the cards, and you can practice memorizing drinks and bar knowledge. Follow the same procedure for the remaining pages in each lesson. It is recommended you print out and memorize one lesson at a time.

The lesson number is printed in the lower right corner on the back of the card. If you are having problems with a drink or question, and want to review, just return to that lesson in the interactive program, or look it up in your Online Bartender manual.

MIMOSA

FRENCH 75

WHITE WINE SPRITZER

HONEYDEW

CHAMPAGNE COCKTAIL

WINE COOLER

<p>1. FRENCH 75</p> <ul style="list-style-type: none"> • Tall glass, with ice • In mixing cup 1/4 filled with ice, mix: • 1 oz. Gin • 2 oz. sweet and sour • Shake and strain • Fill with Champagne • Lemon twist garnish <p>French - Champagne © Bartending Online Inc</p> <p style="text-align: right;">8</p>	<p>2. MIMOSA</p> <ul style="list-style-type: none"> • Tall glass, with ice • 1/2 fill with orange juice • 1/2 fill with Champagne • Stir gently <p>Mandrin Oranges - OJ</p> <p>© Bartending Online Inc</p> <p style="text-align: right;">8</p>
<p>3. HONEYDEW</p> <ul style="list-style-type: none"> • Tall glass, with ice • In mixing cup 1/4 filled with ice, mix: • 1-1/2 oz. Midori • 1-1/2 oz. sweet and sour • Shake and strain • Fill with Champagne • Lemon twist garnish <p>Honeydew Melon - Midori melon liqueur © Bartending Online Inc</p> <p style="text-align: right;">8</p>	<p>4. WHITE WINE SPRITZER</p> <ul style="list-style-type: none"> • Tall glass, filled with ice • 1/2 filled with white wine, chilled • Fill with soda • Stir gently • Lemon twist garnish <p>Spritzer means soda</p> <p>© Bartending Online Inc</p> <p style="text-align: right;">8</p>
<p>5. WINE COOLER</p> <ul style="list-style-type: none"> • Tall glass, filled with ice • 1/2 filled with rose wine • Fill with 7-Up • Stir gently • Cherry garnish <p>Cooler means 7 - Up Or sell commercial wine coolers © Bartending Online Inc</p> <p style="text-align: right;">8</p>	<p>1. CHAMPAGNE COCKTAIL</p> <ul style="list-style-type: none"> • Tall or Champagne glass(if avail) chilled • Place in glass: • 1 sugar cube • 1 drop bitters • Lemon twist • Fill with Champagne, chilled <p>© Bartending Online Inc</p> <p style="text-align: right;">8</p>

<p>What is the difference between Champagne and sparkling wine?</p>	<p>The most common reason a bartender will lose their job is:</p>
<p>Which of the following are NOT normally served chilled</p> <p>Champagne Red Wine White Wine White Zinfandel</p>	<p>True / False</p> <p>Beer can be stored for long periods as long as it is kept in a cool place</p>
<p>True / False</p> <p>All champagnes are carbonated using a similar process that is used by soda vendors.</p>	<p>True / False</p> <p>A dirty glass can damage the head on a beer and ruin the taste.</p>

<p>Late for work.</p> <p>If the bartender is late for his/her shift, there is no one to tend the bar. This results in lost revenue for the establishment and the rest of the staff.</p> <p>© Bartending Online Inc 8</p>	<p>Champagne is from the champagne region of France, and Sparking wines are made in the US. US manufacturers have started to name their sparkling wines champagne.</p> <p>© Bartending Online Inc 8</p>
<p>False</p> <p>Beer, both bottled and canned, has a shelf life of about 3 - 4 months. When refilling the beer cooler, be sure to empty is and put the new beer on the bottom.</p> <p>© Bartending Online Inc 8</p>	<p>Red wine is normally served at room temperature, although some people like it chilled.</p> <p>White wine, White Zinfandel, and champagne are normally chilled.</p> <p>© Bartending Online Inc 8</p>
<p>True</p> <p>Dirty glasses can damage beer quality. Be sure to let the glasses air dry to ensure no film or residue is placed on the glass from a towel.</p> <p>© Bartending Online Inc 8</p>	<p>False</p> <p>Expensive champagne uses yeast to create tiny bubbles in the champagne. The yeast is discarded before the final product is ready. Inexpensive champagnes use a process similar to soda manufacturers</p> <p>© Bartending Online Inc 8</p>

Professional Bartending School **Flash Cards**

Lesson 9 Hot Drinks

To use these flash cards print the pages out double sided on your computer printer. To perform this task, print the following page of this manual, then reinsert the same page upside down in the printer, and print the next page. You will then have one set of flash cards. Just cut along the lines to create the cards, and you can practice memorizing drinks and bar knowledge. Follow the same procedure for the remaining pages in each lesson. It is recommended you print out and memorize one lesson at a time.

The lesson number is printed in the lower right corner on the back of the card. If you are having problems with a drink or question, and want to review, just return to that lesson in the interactive program, or look it up in your Online Bartender manual.

SPANISH COFFEE

IRISH COFFEE

JAMAICAN COFFEE

SCOTCH COFFEE

CALYPSO COFFEE

KEOKI COFFEE

SICILIAN COFFEE

MEXICAN COFFEE

<p>1. IRISH COFFEE</p> <ul style="list-style-type: none"> • Coffee mug or Bell glass, heated • 1 sugar cube • 1 oz. Irish Whiskey • Fill with hot coffee • Top with whipped cream <p>© Bartending Online Inc 9</p>	<p>2. SPANISH COFFEE</p> <ul style="list-style-type: none"> • Coffee mug or Bell glass, heated • 1/2 oz Tia Maria • 1/2 oz lt. Rum • Fill with hot coffee e. Top with whipped cream <p>© Bartending Online Inc 9</p>
<p>3. SCOTCH COFFEE</p> <ul style="list-style-type: none"> • Coffee mug or Bell glass, heated • 1/2 oz Scotch • 1/2 oz. Drambuie • Fill with hot coffee • Top with whipped cream <p>Drambuie is a Scotch based Liqueur</p> <p>© Bartending Online Inc 9</p>	<p>4. JAMAICAN COFFEE</p> <ul style="list-style-type: none"> • Coffee mug or Bell glass, heated • 1/2 oz. Tia Maria • 1/2 oz Meyers rum • Fill with hot coffee • Top with whipped cream <p>Tia Maria and Myers are products of Jamaca</p> <p>© Bartending Online Inc 9</p>
<p>5. KEOKI COFFEE</p> <ul style="list-style-type: none"> • Coffee mug or Bell glass, heated • 1/2 oz. Brandy • 1/2 oz. Kahlua • Fill with hot coffee • Top with whipped cream <p>© Bartending Online Inc 9</p>	<p>6. CALYPSO COFFEE</p> <ul style="list-style-type: none"> • Coffee mug or Bell glass, heated • 1/2 oz. Kahlua • 1/2 oz. Rum • Fill with hot coffee • Top with whipped cream <p>© Bartending Online Inc 9</p>
<p>7. MEXICAN COFFEE</p> <ul style="list-style-type: none"> • Coffee mug of Bell glass • 1/2 oz. Tequila • 1/2 oz. Rum • Fill with hot coffee • Top with whipped cream <p>© Bartending Online Inc 9</p>	<p>8. SICILIAN COFFEE</p> <ul style="list-style-type: none"> • Coffee mug or Bell glass, heated • 1 oz. Anesette • Fill with hot coffee • Top with whipped cream <p>© Bartending Online Inc 9</p>

True / False

Sloe Gin is a gin made with fruit.

Is Yukon Jack a whiskey?

What flavor is bailey's Irish cream?

What flavor is frangelico

<p>No, Yukon Jack is a liqueur with a whiskey base. It is Orange flavored. Southern comfort is a peach flavored whiskey liqueur.</p> <p>© Bartending Online Inc 9</p>	<p>False</p> <p>Sloe Gin is a fruit/cherry liqueur made from Sloeberries</p> <p>© Bartending Online Inc 9</p>
<p>Frangelico is hazelnut flavored</p> <p>© Bartending Online Inc 9</p>	<p>Bailey's Irish cream is Coffee / Chocolate flavor</p> <p>© Bartending Online Inc 9</p>

Professional Bartending School **Flash Cards**

Lesson 10 Shooters

To use these flash cards print the pages out double sided on your computer printer. To perform this task, print the following page of this manual, then reinsert the same page upside down in the printer, and print the next page. You will then have one set of flash cards. Just cut along the lines to create the cards, and you can practice memorizing drinks and bar knowledge. Follow the same procedure for the remaining pages in each lesson. It is recommended you print out and memorize one lesson at a time.

The lesson number is printed in the lower right corner on the back of the card. If you are having problems with a drink or question, and want to review, just return to that lesson in the interactive program, or look it up in your Online Bartender manual.

SNAKE BITE

KAMIKAZE

LEMON DROP

PURPLE HAZE / HOOTER

TEST TUBE BABY

WATERMELON

TIDY BOWL

BLOODY BRAIN

<p>1. KAMIKAZE</p> <ul style="list-style-type: none"> • Small Rocks / Large Shot glass • 1 oz. Vodka • 1/2 oz. Triple Sec • 1/2 oz. Roses Lime <p>Optional: add 1/2 oz Sweet & Sour</p> <p>Very Tense Ride</p> <p>© Bartending Online Inc 10</p>	<p>2. SNAKE BITE</p> <ul style="list-style-type: none"> • Small Rocks / Large Shot glass • 3/4 oz. Yukon Jack • 1/4 oz. Roses Lime • Lime garnish mandatory <p>© Bartending Online Inc 10</p>
<p>3. PURPLE HAZE / HOOTER</p> <ul style="list-style-type: none"> • Small Rocks / Large Shot glass • 1 oz. Vodka • 1/2 oz. Chambord or Blackberry Brandy • 1/2 oz. Roses Lime <p>Flavored Kamikaze</p> <p>© Bartending Online Inc 10</p>	<p>4. LEMON DROP</p> <ul style="list-style-type: none"> • Small Rocks / Large Shot glass • 1 oz. Vodka • Splash of 7-UP • Dash of Sweet & Sour • Pour into shot glass • Small squeeze of Lemon juice on top <p>© Bartending Online Inc 10</p>
<p>5. WATERMELON</p> <ul style="list-style-type: none"> • Small Rocks / Large Shot glass • 1 oz. Southern Comfort • 1/2 oz. Grenadine d. 1/2 oz. Pineapple Juice <p>Watermelons grow in south, need red color</p> <p>© Bartending Online Inc 10</p>	<p>6. TEST TUBE BABY</p> <ul style="list-style-type: none"> • Serve in shot glass, pour schnapps first • 3/4 oz. Peppermint Schnapps, chilled • 1/4 oz. Baileys Irish Cream <p>© Bartending Online Inc 10</p>
<p>7. BLOODY BRAIN</p> <ul style="list-style-type: none"> • Serve in shot glass, pour schnapps first • 3/4 oz. Cinnamon Schnapps, chilled • 1/4 oz. Baileys Irish Cream • 1/2 oz. Grenadine <p>© Bartending Online Inc 10</p>	<p>8. TIDY BOWL</p> <ul style="list-style-type: none"> • Small Rocks / Large Shot glass • 3/4 oz. Vodka • 1/2 oz. Blue Curacao • 1/2 oz. Roses Lime • 1/4 oz. Bailey's Irish Cream <p>© Bartending Online Inc 10</p>

BLOW JOB

F-16

B-52

KING ALPHONSE/ANGEL TIP

MUDSLIDE

FLAMING HARBOR LIGHT

FLAMING DR. PEPPER FROM HELL

<p>9. BLOW JOB</p> <ul style="list-style-type: none"> • Shot glass • 1/3 oz Kahlua • 1/3 oz. Bailey's Irish Cream • 1/3 oz. Frangelico • Top with whipped cream <p>Note: May be Layered Drink K B F</p> <p>© Bartending Online Inc 10</p>	
<p>1. B-52</p> <ul style="list-style-type: none"> • Shot glass, layer • 1/3 oz. Kahlua • Float 1/3 oz. Bailey's Irish Cream d. Float 1/3 oz. Grand Mariner <p>© Bartending Online Inc 10</p>	<p>2. F-16</p> <ul style="list-style-type: none"> • Shot Glass, layer • 1/3 oz. Kahlua • Float 1/3 oz. Bailey's Irish Cream • Float 1/3 oz. Frangelico <p>© Bartending Online Inc 10</p>
<p>3. MUDSLIDE</p> <ul style="list-style-type: none"> • Shot Glass • 1/3 oz. Kahlua • 1/3 oz. Bailey's Irish Cream • 1/3 oz Vodka <p>© Bartending Online Inc 10</p>	<p>4. KING ALPHONSE/ANGEL TIP</p> <ul style="list-style-type: none"> • Shot glass, layer • 2/3 oz. Dark Creme De Cacao • 1/3 oz. Creme • For Angel's tip, insert toothpick into cherry, and place across top of glass, pour cream over cherry, which will break fall and layer <p>© Bartending Online Inc 10</p>
<p>1. FLAMING HARBOR LIGHT</p> <ul style="list-style-type: none"> • Shot glass, Layer • 1/3 oz. Kahlua • 1/3 oz. Tequila • 1/3 oz. Barcardi 151 Rum • Ignite flame • Pour into low ball glass before drinking <p>© Bartending Online Inc 10</p>	<p>2. FLAMING DR. PEPPER FROM HELL</p> <ul style="list-style-type: none"> • Shot glass, Layer • 1/2 oz. Amaretto • 1/2 oz. Barcardi 151 Rum • Beer mug, 3/4 full of beer e. Ignite shot, drop into beer glass and drink <p>© Bartending Online Inc 10</p>

How does the regulator system on keg beer work?

True / False

A good bartender will know a few shooters that he can suggest to his guests.

What angle should a glass be held at to reduce the amount of head on a beer?

True / False

It is ok to smoke behind the bar as long as you are in a smoking area.

How often should a bartender wash his hands?

True / False

The line on a shot glass is usually one oz.

True / False

True / False

Product knowledge has little impact on tips.

Broken glassware, although inconvenient for that customer and costly to the bar, should not slow down the experienced bartender.

<p>True</p> <p>A good bartender will have several drinks to suggest to guests. Shooters have become very popular, and can be fun in moderation.</p> <p>© Bartending Online Inc 10</p>	<p>The CO2 tank is under high pressure, and usually has a separate gauge. The regulator reduces the pressure to 12 - 15 lb, and that is the pressure that forces the beer through the system. Too much pressure at the regulator causes frothing, and not enough pressure will cause a flat taste.</p> <p>© Bartending Online Inc 10</p>
<p>False</p> <p>When smoking your hands are next to your mouth, and so they can get dirty. Some states have laws with fines for bartenders smoking behind the bar. This is one of the few cases where a bartender can be fined without the bar being punished.</p> <p>© Bartending Online Inc 10</p>	<p>The glass should be held at a 45 degree angle to reduce the head. For a better head, straighten the glass after it is about 1/2 full.</p> <p>© Bartending Online Inc 10</p>
<p>Very often.</p> <p>Wash your hands after every break, after every restroom visit, after every trip to the store room, and any other time you feel they may be dirty.</p> <p>© Bartending Online Inc 10</p>	<p>False</p> <p>The line on a shot glass is usually less than one oz.</p> <p>© Bartending Online Inc 10</p>
<p>False</p> <p>If a glass is broken in or near an ice bin, the bartender will have to burn his ice, which means cleaning out the entire bin and wiping it down so there is no chance of glass being in the bin. The it should be refilled. This station can not be used until this process is completed.</p> <p>© Bartending Online Inc 10</p>	<p>False</p> <p>By knowing products you can help your customers, which they appreciate by tipping, and returning to tip another day.</p> <p>© Bartending Online Inc 10</p>

