



BAR TERMS AND DEFINITIONS

ABV – Alcohol By Volume; a measure of how much alcohol is in a beverage.

Back/Chaser – A term for a glass of water, juice or other beverage served separately with liquor.

Bitters – Liqueurs flavored with herbs and root extracts thought to stimulate the appetite and aid in digestion.

Call Drink - A liquor and mixer, of which the liquor is a specific brand. (i.e. Jack & Coke)

Cocktail – Any alcoholic beverage consisting of a liquor combined with fruit juices or another liquor and usually served chilled.

Cointreau – A citrus liqueur made with oranges and lemons. Our version of “Triple Sec”

Collins – A drink consisting of liquor and sweet n sour served over ice in a tall glass.

Cooler – A drink consisting of ginger ale, soda water and a twist of fruit rind served in a Collins or high ball glass.

Dash – The smallest ingredient amount measured.

Digestive – A drink consumed after a meal to aid in digestion.

Dry – A term applied to drinks that differ by the degree of sweetness, such as sparkling wine and gin. “Medium Dry” is sweeter than dry while “Extra Dry” is less sweet than Dry.

Grand Marnier – An orange liqueur (we don’t carry this specific one, but popular to the public).

Grenadine – A pomegranate based syrup used to add color and flavor to drinks.

Hops – The flowers of the hop plant *Humulus Lupulus* used primarily as a flavoring & stability agent in beer, to which they impart bitter, zesty or citric flavors. Examples include Saaz, Hallertau, Cascade, Amarillo, Centennial and Noble.

IBU – International Bitterness Units. A measurement of the actual bitterness of a beer as contributed by the alpha acid from hops.

Jigger – A two sided metal cup used to measure liquid.

Liqueur – A sweetened spirit that has flavor, aroma and/or color added.

Muddler – A tool with a flat end for crushing herbs, fruit, sugar cubes and other ingredients into drinks.

Neat – Straight liquor with no mixer, water or ice.

Proof – A measure of how much alcohol (ethanol) is contained in a beverage. The “Proof” is defined as twice the percentage of ABV.

Rocks – A drink served over ice.

Spirit – A distilled alcohol.

Twist – A small piece of citrus peel/rind squeezed over a cocktail for flavor.

Vermouth – A fortified wine flavored with herbs and roots.

Virgin – A nonalcoholic version of a drink.

Well Drink – A mixed drink made with unspecified brands of spirits.

7 techniques ways to make a drink

1. **Build** – The build technique is used to create any drink in which ingredients are poured directly into the glass that it is served in.
2. **Frozen/Blended** – Build the ingredients for the frozen drink in the bottom of the blender cup. The liquid should just barely cover the nut (blade) of the blender cup.
3. **Muddling** – Solid or dry ingredients are mashed into a minimum of liquid to extract the most flavors possible.
4. **Float/Top** – This technique produces a similar effect to layering.
5. **Straining** – This technique is used to create drinks that are “straight up” or chilled with ice and then strained to be served without ice.
6. **Shaking (or Stir)** – This technique combines the use of a mixing tin and mixing glass with ingredients and ice vigorously shaken (or slowly stirred if guest requests) and then poured into the serving glass.
7. **Layered** – This technique requires the use of a bar spoon to break the fall of ingredients allowing the liquid to settle on top of another liquid beneath.