



Drink Knowledge

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Commellini Estate Specialty Cocktails

Italian Sunset

- 2 oz Amaretto
- 3 oz Orange Juice
- 3 Oz Club Soda
- Dash Grenadine

Fill pint glass (16 oz) with ice.

Pour amaretto, orange juice, club soda ad dash of grenadine.

Garnish with orange slice and cherry.

Lemonchello Martini

- 2 oz Vodka
- 1 oz Lemonchello
- 1 teaspoon Simple Syrup
- 1 lemon twist

Fill shaker with light scoop of ice.

Add vodka, lemonchello, and simple syrup and shake ten times.

Serve in a chilled martini glass garnished with a lemon twist.

Classic Martini

- 2 oz Gin
- 1 tsp Dry Vermouth (or Sweet Vermouth if preferred)

Garnished with a cocktail olive. Shaken or stirred as you prefer.

Kamikaze

- 1 oz triple sec
- 1oz vodka
- 1 oz muddles lime/lime juice
- 1 wedge lime

Shake ingredients in a cocktail shaker with ice. Strain into a cocktail glass. Garnish with a lime wedge and a stir stick.

Cosmopolitan

- 1 oz Vodka
- 1/4 oz triple sec
- 1/4 oz lime juice
- 1/4 oz cranberry

Shake with ice and strain into chilled cocktail glass. Garnish with lime wedge.

Screwdriver

- 1 (1.5 fluid ounce) jigger good quality vodka

- 6 fluid ounces pulp-free pure premium orange juice
- ice cubes

Pour the orange juice into a glass with ice, then pour in the shot of vodka. Stir and serve.

Commellin's Bloody Mary Recipe

Rim 1 pint glass (16oz) with Kosher salt and set aside

Take a different pint glass and pack full of ice add ingredients as followed:

- 1 ¾ oz. well Vodka
- 2 oz. bloody mary mix
- 1/4 oz. olive juice
- 5-7 drops of tobacco depending spice (0 if no spice)
- 2 drops of Worchester

Dump contents of glass in to mixer and stir gently

Empty mixer into salted pint glass

Garnish with 1 lemon, 1bar olive, 1 bar onion

Other Must Know Drinks

Amarretto Sour

1 1/2 oz amaretto almond liqueur
(disaronno)
1 - 2 splashes sweet and sour mix

Pour the amaretto liqueur into a cocktail shaker half-filled with ice cubes. Add a splash or two of sweet and sour mix, and shake well. Strain or pour into an old-fashioned glass, garnish with a maraschino cherry and a slice of orange, and serve.

B52

1/3 shot Kahlua® coffee liqueur
1/3 shot amaretto almond liqueur
1/3 shot Bailey's® Irish cream

Carefully layer ingredients, in order, into a shot glass; kahlua, amaretto, then irish cream.

Blow job shot

1/4 oz Bailey's® Irish cream
1/2 oz amaretto almond liqueur

Pour liqueurs into a shot glass and top with whipped cream. Have an individual place their hands behind their back, then; pick-up the filled shot glass with their mouth, tilt head back, and drink.

Black Russian

3/4 oz coffee liqueur
1 1/2 oz vodka

Pour ingredients over ice cubes in an old-fashioned glass and serve.

Blue Hawaiian

1 oz light rum
1 cherry
2 oz pineapple juice
1 oz Blue Curacao liqueur
1 oz cream of coconut
1 slice pineapple

Blend light rum, blue curacao, pineapple juice, and cream of coconut with one cup ice in an electric blender at high speed. Pour contents into a highball glass. Decorate with the slice of pineapple and a cherry

Buttery nipple

1 oz DeKuyper® Buttershots liqueur
1/2 oz Irish cream

Pour buttershots into a chilled shot glass. Carefully layer or float the irish cream on top, and serve.

Cape Codder/Vodka Cran

1 1/2 oz vodka
3 oz cranberry juice
1 lime wedge

Pour Vodka and Cranberry Juice into a highball glass over ice. Stir well, add the wedge of lime, and serve.

Cuba Libre/Rum & Coke w/lime

2 oz light rum
juice of 1/2 limes
Coca-Cola®

Pour lime juice into a highball glass over ice cubes. Add rum, fill with cola, stir, and serve.

Fuzzy Navel

1 part peach schnapps
1 part orange juice
1 part lemonade

Mix equal parts of each ingredient in a highball glass, top with ice, and serve.

Gibson

1 1/2 oz gin
3/4 oz vermouth
2 cocktail onions

Stir gin and vermouth over ice cubes in a mixing glass. Strain into a cocktail glass. Add the cocktail onions and serve.

Gimlet

1.25 oz Tanqueray® gin
1 oz Rose's® lime juice
1 twist lime

Pour the gin and lime juice into a mixing glass half-filled with ice cubes. Stir well. Strain into a cocktail glass and garnish with the lime wedge.

Grasshopper

3/4 oz green creme de menthe
3/4 oz white creme de cacao
3/4 oz light cream

Shake all ingredients with ice, strain into a cocktail glass, and serve.

Greyhound

1 1/2 oz vodka
5 oz grapefruit juice

Pour ingredients into a highball glass over ice cubes. Stir well and serve. (Vodka may be substituted for gin, if preferred.)

Lemon Drop

1/2 oz vodka
1/2 oz lemon juice
1 sugar cube

Add sugar to the rim of an old-fashioned glass, and drop a cube or packet of sugar into the bottom of the glass. Pour vodka and lemon juice into a stainless steel shaker over ice, and shake until completely cold. Pour into the prepared old-fashioned glass, and serve.

Long Island

1/4 oz vodka
1/4 oz tequila
1/4 oz rum
1/4 oz gin
1 oz triple sec
1 1/2 parts sweet and sour mix
1 splash Coca-Cola®

Mix ingredients together over ice in a glass. Pour into a shaker and give one brisk shake. Pour back into the glass and make sure there is a touch of fizz at the top. Garnish with lemon.

Martini

1 1/2 oz gin
1/2 oz dry vermouth

Stir with ice cubes, and strain into a chilled cocktail glass. Garnish with an olive or a twist of lemon.

Old Fashion

2 oz blended whiskey
1 sugar cube
1 dash bitters
1 slice lemon
1 cherry
1 slice orange

Combine the sugar cube, bitters, and 1 tsp. water in an old-fashioned glass. Muddle well, add blended whiskey, and stir. Add a twist of lemon peel and ice cubes. Add slices of orange and lemon and top with the cherry. Serve with a swizzle stick.

Salty Dog

5 oz grapefruit juice
1 1/2 oz vodka
1/4 tsp salt

Pour all ingredients over ice cubes in a highball glass. Stir well and serve. (Gin may be substituted for vodka, if preferred.)

Seabreeze

1 1/2 oz vodka
4 oz cranberry juice-
1 oz grapefruit juice

Pour vodka over ice into highball glass. Add mixers. May be garnished with a wedge of lime.

Sex on the Beach

1 1/2 oz vodka
1/2 oz peach schnapps
2 oz cranberry juice
2 oz orange juice

Add vodka and peach schnapps to a highball glass over ice. Fill with equal measures of cranberry juice and orange juice, and stir.

Slow Comfortable Screw

3 oz sloe gin
3 oz Southern Comfort® peach liqueur
3 oz orange juice
3 oz vodka

Stir or shake ingredients & serve with ice.

Tom Collins

2 oz gin
1 oz lemon juice
1 tsp superfine sugar
3 oz club soda
1 maraschino cherry
1 slice orange

In a shaker half-filled with ice cubes, combine the gin, lemon juice, and sugar. Shake well. Strain into a collins glass almost filled with ice cubes. Add the club soda. Stir and garnish with the cherry and the orange slice.

Whiskey Sour

1.5 oz blended whiskey
Sweet & Sour Fill
1 cherry
1/2 slice lemon

Pour all ingredients over ice cubes in a highball glass

Hurricane

1/2 Light Rum (white)
1/2 Dark Rum (ie: Myer's)
1/3 Lime Juice
1/3 Grenadine
Fill 1/2 Orange Juice and 1/2 Pineapple Juice
Shake and Strain
Cherry Garnish

Tequila Sunrise

1 ½ oz Tequilla
3 oz Orange Juice
Grenadine
Colins Glass over ice

White Russian

1/2 Vodka
1/2 Kahlua
Float milk/cream
over ice

Washington apple

1/2 oz Crown Royal
1/2 oz Apple Pucker
Splash CJ
Shake & Strain
small rocks glass (3oz)

Three wise men

1/3 oz Jack Daniels
1/3 oz Jim Bean
1/3 oz Johnny Walker
shot glass

Red headed slut

1/2 Jagermeister
1/2 Peach Schnapps

Fill Crandberry juice
Shake & Strain
2 oz shot glass

Jager bomb

1 part Jagermeister
2 part Red Bull
tall rocks glass

Margarita

2 oz Tequila,
1 oz Lime juice,
1 oz triple sec

Rub the rim of the glass with the lime slice to make the salt stick to it. Shake the other ingredients with ice, then carefully pour into the glass (taking care not to dislodge any salt). Garnish and serve over ice. Pint glass glass. Lime/Lemon garnish

Mimosa

-2.5 oz (1part) Wycliff Champagne
-2.5 oz (1part) Orange Juice
Ensure both ingredients are well chilled
Pour into Champagne Flute
Serve Cold

TALKING THE TALK

BAR LINGO

COCKTAILS

MUDDLED



crushed fruit,
vegetables,
and herbs

SHAKEN

shaken with ice
(colder, but
higher dilution)

STIRRED

stirred with ice
(not as cold, but
less dilution)

FLOAT

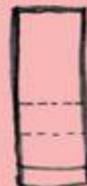


a little liquor
added gently to
the top of
the cocktail

VIRGIN

cocktail
without alcohol

HIGHBALL



base of liquor
and soda water
in a tall glass

TODDY

a hot cocktail
typically with
honey & whiskey

MARTINI & MANHATTAN

UP



in a martini glass,
no ice

TWIST



twisted
lemon peel

DIRTY

DRY

PERFECT

DIRTY

with olive juice

DRY

little to no
dry vermouth

PERFECT

2oz whiskey, 1/2oz
sweet vermouth,
1/2oz dry vermouth

ICE

NEAT

no ice,
no mixer

ON THE ROCKS



with ice,
2-3 cubes

EASY ICE

very little ice

EXTRAS

DOUBLE

twice as much
liquor

WELL

cheapest liquor
behind the bar

SPLASH/DASH

a very
small amount

TOP SHELF

the most expensive
& high quality
liquor

CHASER/BACK



a small drink to
wash down a shot

NIGHTCAP

a drink
before bed

KEEP IT OPEN

Here's my credit
card. I'll be back
for more.

FINGERS



unit of
measurement,
approx. 2oz



Bartender Test Hint: Know what categories the Commellini Beer list fall into. Example Test Question: Please list what hefeweizen's Commellini Estate Carries?

*Chianti is the Driest
Wine CE Carries*

MILD/SWEET



STRONG/DRY



REDS WHITES

PINOT NOIR (PEE-NO NWAHR)

Tends to be of light to medium body with an aroma like black or red cherry, raspberry and to a lesser extent currant and many other fine small red and black berry fruits.

MERLOT (MAIR-LOE)

There are three main styles of Merlot — i) soft, fruity, smooth ii) fruity with more tannic structure iii) brawny, highly tannic. Some can continue to develop in the bottle for decades.

SHIRAZ/SYRAH (SHI-RAZZ/SEE-RAH)

No distinct aroma, though blackberry and pepper are often noticed. As the wine ages, savoury notes like leather and truffle surface.

CABERNET SAUVIGNON (KA-BUR-NAY SO-VEE-NYON)

Bold, high tannin content, with oak influences and high alcohol levels. It mellows as it ages, allowing for more food pairings.

PINOT GRIGIO (PEE-NO GREE-JOE)

Pinot Grigio is the Italian counterpart of the French Pinot Gris (which literally means "grey pine"). The Pinot Grigio is light-bodied, light in color and can sometimes be crisp and acidic.

RIESLING (REES-LING)

Flowery notes and high acidity. It is used to make dry, semi-sweet, sweet and sparkling white wines. Riesling wines are usually not used in blends and are seldom oaked.

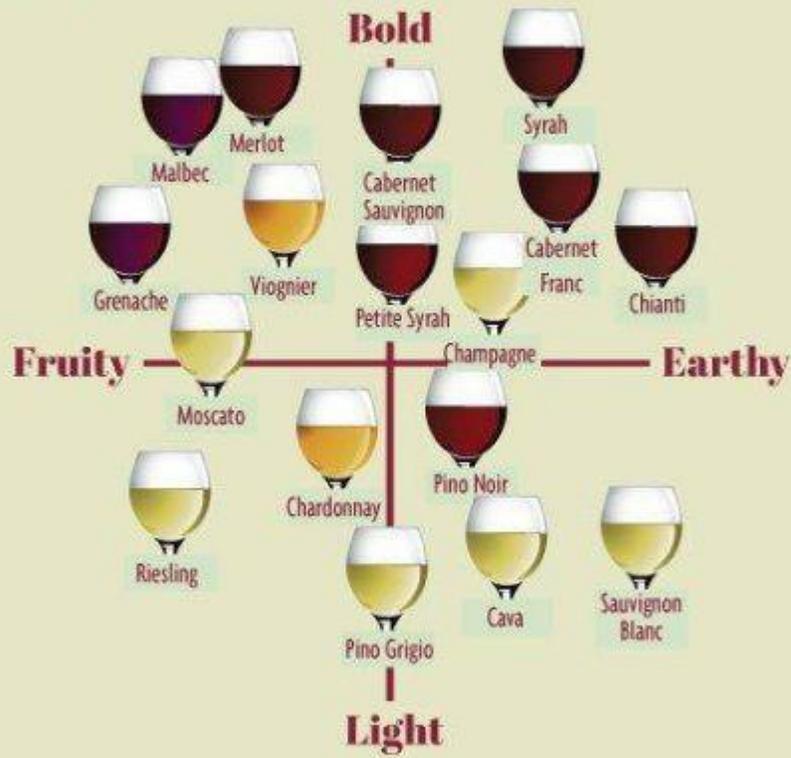
SAUVIGNON BLANC (SO-VEE-NYON BIAHNE)

Depending on the climate, the flavour can range from grassy to tropical. Usually consumed young, doesn't really benefit from aging.

CHARDONNAY (SHAR-DON-NAY)

The variety itself is very neutral, with many of the flavors being derived from various influences like geographical elements and oak. It ranges from lean and crisp to oak and tropical fruit flavors.

Wine {Cheat} Chart



Grape & Grain co.

Bartender Test Hint: Know where the Commellini Wine list originated from and how to describe them.