



[DINNER]

stocking the bar

Build your bar like a pro with this essential checklist. Print it out and take your cheat sheet with you to the liquor store.

liquor: the basics

LIQUOR

- Bourbon
- Cointreau
- Dry vermouth
- Gin
- Kahlua
- Rum
- Scotch
- Sweet vermouth
- Tequila
- Vodka

WINE

- Red wine
- White wine

the advanced touch

SIPPIN' WHISKEY

- Single malt scotch (for example, The Glenlivet 12 Year Old)
- Irish whiskey (e.g., Black Bush)

SPECIALTY LIQUORS

- Midori
- Chambord
- Crème de Cassis

mixers and garnishes: the basics

JUICE

- Cranberry
- Grapefruit
- Orange
- Rose's Lime Juice
- Tomato

GARNISHES

- Lemons
- Limes
- Maraschino cherries
- Mint

SODA

- Cola
- Ginger ale
- Seltzer
- Tonic
- 7-Up

OLIVES

- Green stuffed pitted olives

the advanced touch

EXTRAS

- Angostura bitters
- Celery
- Coarse salt
- Coconut milk
- Cream
- Crystallized sugar
- Granulated sugar
- Grenadine
- Pineapple juice
- Sour mix
- Tabasco and Worcestershire sauce

accessories: the basics

RECIPE BOOK

- The Craft of the Cocktail*

GLASSES

- Highball
- Lowball
- Martini
- Red wine
- Shot
- White wine

TOOLS

- Blender
- Boston cocktail shaker
- Cocktail napkins
- Corkscrew
- Hawthorne strainer
- Ice bucket
- Stirrers
- Tongs

the advanced touch

BAR TOOLS

- Bar spoons
- Bar towels
- Jiggers
- Lemon zester
- Multipurpose opener
- Wood muddler (for crushing herbs, sugar, and so on—Mojito, anyone?)