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# Bartender'S Guide To Cocktails (Quickstudy: Home)



**World's #1 Quick Reference Guide**  
**Bartender's Guide to Cocktails**

**Cheers!**  
Cocktails have certainly come a long way since their growth in popularity during the Prohibition era of the 1920s, when bootleggers began mixing various types of alcohol together in order to mask the taste of alcohol. Today, the art of cocktail making, the diversity of cocktails, and the diversity of cocktails have become even more widespread. Today, there are numerous cocktail recipes guaranteed to fit each and every individual taste. This guide details many of these recipes, from the well-known classics to the hidden surprises. Enjoy, and happy mixing!

**GLASSWARE**

- Margarita
- Highball
- Martini
- Coffee
- Soften
- Shaker

**GRB MEASUREMENTS**

**Conversion Chart**

ounces	tablespoons/cups
1/2 ounce	1 Tbsp
1/4 ounce	1 Tbsp
1/2 ounce	1/2 Tbsp
1/4 ounce	1/2 Tbsp
1 ounce	2 Tbsp
2 ounces	4 Tbsp
4 ounces	8 Tbsp
8 ounces	16 Tbsp
16 ounces	32 Tbsp
32 ounces	64 Tbsp
64 ounces	128 Tbsp

**Abbreviation Key**

- measured = m.
- tablespoonful = Tbsp.
- teaspoonful = Tsp.
- cup = C.

**Frozen Drinks**

**Bailey's Shake**  
1/2 oz. Irish cream  
1/2 oz. C. milk  
1/2 oz. vanilla ice cream  
1/2 oz. orange juice  
Blend of ingredients for several seconds, until smooth, pour into a glass and serve immediately.

**Banana Daiquiri**  
1/2 oz. light rum  
1/2 oz. lime juice  
1/2 oz. powdered sugar  
1 medium banana, peeled  
1/2 C. ice  
Blend until smooth, top with whipped cream and serve with chocolate curls.

**Beach Comber**  
1/2 banana  
1/2 oz. white rum  
1/2 oz. banana liqueur  
1/2 oz. orange juice  
1/2 oz. light rum  
2 scoops vanilla ice cream  
1/2 C. cream  
Blend until smooth, then strain.

**Banana Frost**  
1/2 oz. light rum  
1/2 oz. orange juice  
1/2 C. milk  
1/2 oz. sugar  
1/2 oz. orange juice extract  
1/2 C. ice  
Blend until smooth in a blender and strain.

**Big Chill**  
1/2 oz. rum  
1/2 oz. pineapple juice  
1/2 oz. cranberry juice  
1/2 oz. orange juice  
1/2 oz. cream of coconut  
1/2 C. ice  
Blend of ingredients until smooth.

**Bloomin' Russian**  
1/2 oz. vodka  
1/2 oz. coffee liqueur  
1/2 oz. orange juice  
1/2 oz. vanilla ice cream  
1/2 oz. chocolate syrup  
1/2 oz. cream  
Blend of ingredients until smooth, divide chocolate syrup into a glass, and then pour remaining ingredients into glass, top with whipped cream, garnish with a cherry or strawberry ice cube.

**Creamy Gin Sour**  
1/2 oz. C. rum  
1/2 oz. lemon juice  
1/2 oz. lime juice  
1/2 oz. heavy cream  
1/2 oz. triple sec  
1/2 oz. sugar  
Blend of ingredients until smooth, top with whipped cream and chocolate syrup.

**Death by Chocolate**  
1/2 oz. chocolate liqueur  
1/2 oz. vodka  
1/2 oz. banana liqueur  
1/2 oz. orange juice  
1/2 oz. chocolate ice cream  
1/2 C. ice  
Blend until smooth, top with whipped cream and chocolate curls.

**Frozen Cappuccino**  
1/2 oz. Irish cream  
1/2 oz. hazelnut liqueur  
1/2 oz. coffee liqueur  
1/2 oz. light cream  
1/2 oz. orange juice  
Combine liqueurs, cream and ice cream in blender. Blend until smooth, pour into glass garnish with cinnamon sticks and slice of lime.

**Frozen Coconut**  
1/2 oz. white rum  
1/2 oz. coconut rum  
1/2 oz. orange juice  
1/2 C. ice  
Blend all ingredients at high speed for a short length of time, strain, garnish with a sprig of mint, serve with a straw.

**Frozen Daiquiri**  
1/2 oz. light rum  
1/2 oz. triple sec  
1/2 oz. lime juice  
1/2 oz. sugar  
1/2 oz. rum  
Blend of ingredients until smooth at low speed, then blend at high speed until rum has with a cherry.

**Frozen Mudslide**  
1/2 oz. coffee liqueur  
1/2 oz. Bailey's Irish Cream  
1/2 oz. Irish cream  
1/2 oz. vodka  
Blend of ingredients except ice on low for 30 seconds, then on high for remaining time, add ice after the mixture is well blended. Pour the ice in all to, blend for 1 minute or so.

**Irish Dream**  
1/2 oz. hazelnut liqueur  
1/2 oz. Irish cream  
1/2 oz. banana liqueur  
1/2 oz. orange juice  
1/2 oz. cream  
1/2 oz. chocolate syrup  
Blend of ingredients until smooth, top with whipped cream and chocolate syrup.

**Maraschino Cherry**  
1/2 oz. rum  
1/2 oz. amaretto  
1/2 oz. peach schnapps  
1/2 oz. orange juice  
1/2 oz. cranberry juice  
1/2 oz. grenadine  
1/2 C. ice  
Blend of ingredients until smooth, top with whipped cream and a maraschino cherry.

**Mississippi Mud**  
1/2 oz. Southern Comfort  
1/2 oz. coffee liqueur  
1/2 oz. vanilla ice cream  
Blend of ingredients until smooth, top with chocolate curls.

**Pina Colada**  
1/2 oz. light rum  
1/2 oz. rum  
1/2 oz. crushed pineapple  
1/2 oz. orange juice  
1/2 oz. crushed ice  
Blend for a short length of time, strain into a cocktail glass and garnish with a straw.

**Pink Parties**  
1/2 oz. vodka  
1/2 oz. frozen pink lemonade concentrate  
1/2 oz. water  
1/2 oz. whipped cream  
Blend of ingredients in blender. Blend until smooth, serve in a tall glass.

**Raspberry Cheesecake**  
1/2 oz. cream cheese, softened  
1/2 oz. white rum  
1/2 oz. black raspberry liqueur  
1/2 oz. orange juice  
1/2 C. ice  
Blend of ingredients until smooth.

**Strawberry Daiquiri**  
1/2 oz. strawberry  
1/2 oz. light rum  
1/2 oz. lime juice  
1/2 oz. powdered sugar  
1/2 oz. orange juice  
1/2 oz. cream  
Blend of ingredients until smooth, strain into a cocktail glass garnish with a strawberry.

**Total Wave**  
1/2 oz. gin  
1/2 oz. vodka  
1/2 oz. triple sec  
1/2 oz. lime juice  
1/2 oz. orange juice  
1/2 oz. cranberry juice  
1/2 oz. light rum  
1/2 oz. C. rum  
Blend until of high speed, pour drink into a coffee glass.

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## **Synopsis**

Party or relax with some favorites. At a bar, relaxing at home or at a party, enjoy this spillproof, quick-and-easy modern drink guide.

## **Book Information**

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## **Customer Reviews**

This is a tri-fold laminated bar guide to help you get started. It has recipes for vodka, gin, cocktails and whiskey recipes. It contains rum recipes, brandy recipes and punch recipes. It is a 6 page guide with measurements and the types of glasses to make drinks in. I think it is a great way to learn how to mix a good drink!

Pretty straight-forward and clever design with the drinks divided up by their main ingredient. Comes laminated which makes perfect sense considering the liquid that you'll be working around. I would give it 5 stars but I reserve those ratings for things that are absolutely perfect and this (for as good as it is), is not that. Still a great buy though!

This laminated guide to making cocktails is pretty cool. There are six pages of cocktail drinks one can make. The drinks are single serving size, but there are also some recipes for punches for a crowd. There are familiar drinks such as Mudslide and some drinks I had not heard of, such as Gorilla Milk. The drinks are in alphabetical order under various headings depending on what you are looking for. There are Frozen Drinks, Vodka Drinks, Whiskey Drinks, Gin Drinks, Rum Drinks,

Tequila Drinks, and Punches. It also shows what glassware goes with the type of drink you are making. There is also a bar measurement conversion chart. Another thing I like about it is that it is very handy to keep with your bar items, and if you spill something on it you can just wipe it off.

five stars if the type size was just a little larger and easier to read!

Nice guide to help make drinks. I will try each recipe and let you know how I did!

Good quick reference guides for occassional bar tending.

Useful cocktail mixing chart for standard cocktails.

good information and recipes. love it

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