

# Mixology Training



Mastering the Art of Mixology:  
Techniques, Creativity, and Precision for Exceptional Bartending

## **Cocktail Recipes (Part 1)**





# Vodka-Based Cocktails

# Vodka-Based Cocktails (Moscow Mule)



## Ingredients

- 1.5 oz. of Vodka
- 0.75 oz. of Lime Juice
- 0.25 oz. of Simple syrup
- Top w/ Ginger Beer
- Lime Wedge to Garnish

## Directions

- Pour vodka and lime juice into a Moscow mule mug or highball glass filled with ice.
- Add the ginger beer.
- Use a lime wedge for garnish.

# Vodka-Based Cocktails (Bloody Mary)

Bloody Marys can have a spicy or mild taste.

## Ingredients

- 2 oz. of Vodka
- Top With Bloody Mary Mix

## You Can Also Make the Bloody Mary Mix

- 3 oz. of Tomato Juice
- Dash of Worcestershire Sauce
- Pinch of Celery Salt and Ground Pepper
- Dash of Hot Sauce

## Directions

- Build liquid ingredients (add one after the other) into a glass filled with ice.
- Stir.
- Add seasoning.
- Garnish with celery stock, candied bacon if available, and a baby tomato, lemon and on a garnish pic.





# Vodka-Based Cocktails (Cosmopolitan)



## Ingredients

- 1.5 oz. of Citrus Vodka
- 0.75 oz. of Cointreau
- 0.75 oz. of Lime Juice
- Splash of Cranberry Juice
- Lime Wheel or Wedge for Garnish

## Directions

- Use a cocktail shaker to shake the ingredients with ice.
- Strain drink into a cocktail glass.
- Garnish.

# Vodka-Based Cocktails (Espresso Martini)

Always ask if they'd like it black or creamy (meaning with baileys). This espresso martini is dairy free.

## Ingredients

- 2 oz. of Vodka
- 1 oz. of Coffee Liqueur
- 0.5 oz. of Simple Syrup
- 1 oz. of Cold Espresso
- Coffee Beans for Garnish

## Directions

- Pour ingredients and ice into a cocktail shaker.
- Shake.
- Strain out ice and shake again.
- Strain into a martini glass.
- Garnish with the three coffee beans.



# Vodka-Based Cocktails (White Russian)



## Ingredients

- 1.5 oz. of Vodka
- 0.75 oz. of Coffee Liqueur
- Top with a Bit of Heavy Cream

## Directions

- Build liquid ingredients into a lowball glass, place ice first to create a marble effect.
- Stir slightly.

# Vodka-Based Cocktails (Appletini)

## Ingredients

- 1.5 oz. of Vodka
- 1 oz. of Green Apple Schnapps
- 0.5 oz. of Lemon Juice
- 0.5 of Simple Syrup
- Apple Slice or Lemon for Garnish

## Directions

- Add liquid ingredients and ice cubes into a cocktail shaker.
- Shake.
- Strain into a cocktail glass.
- Garnish.







# Gin-Based Cocktails

# Gin-Based Cocktails (Negroni)

## Ingredients

- 1 oz. of Sweet Vermouth
- 1 oz. of Campari
- 1 oz. of Gin
- Orange Slice for Garnish

## Directions

- Add ingredients and a big ice cube to a lowball glass.
- Stir.
- Garnish.



# Gin-Based Cocktails (Dry Martini)



## Ingredients

- 2.5 oz. of Gin
- 0.5 oz. of Dry Vermouth
- 1 - 3 Olives for Garnish

## Directions

- Add ice cubes, gin, and vermouth to a mixing cup.
- Stir.
- Strain into a cocktail glass.
- Garnish.

# Gin-Based Cocktails (Gimlet)

## Ingredients

- 2 oz. of Gin
- 0.75 oz. of Lime Juice
- 0.75 oz. of Simple Syrup
- Lime Wedge for Garnish

## Directions

- Add ice cubes and liquid ingredients to a mixing cup.
- Stir.
- Strain into a martini glass.
- Garnish.
- Can muddle cucumber or other fruits for a flavored gimlet.





# Gin-Based Cocktails (French 75)



## Ingredients

- 1 oz. of Gin
- 0.5 oz. of Lemon Juice
- 0.5 oz. of Simple Syrup
- Top Off With Champagne

## Directions

- Add ice, gin, sugar, and lemon juice to a cocktail shaker.
- Shake.
- Strain into a champagne glass.
- Top with champagne.

# Gin-Based Cocktails (Last Word)

## Ingredients

- 1 oz. of Gin
- 1 oz. of Green Chartreuse
- 1 oz. of Lime Juice
- 1 oz. of Maraschino Liqueur

## Directions

- Add ice, gin, green chartreuse lime juice, and maraschino liqueur to a cocktail shaker.
- Shake.
- Strain into a martini glass.





# Rum-Based Cocktails



# Rum Based Cocktails (Mojito)



## Ingredients

- 6 - 8 Mint Leaves
- 2 oz. of White Rum
- 1 oz. of Lime Juice
- 1 oz. of Simple Syrup
- Top with Club Soda
- Mint Leave for Garnish

## Directions

- Smack mint leaves then place in a cocktail shaker.
- Add white rum, lime juice, simple syrup, and ice.
- Shake.
- Strain into a highball glass with ice.
- Top with club soda.



# Rum-Based Cocktails (Pina Colada)

## Ingredients

- 2 oz. of Coconut Rum or White Rum
- 1 oz. of Coconut Juice
- 1 oz. of Pineapple Juice
- 0.5 oz. of Lime Juice
- Pineapple Wedge for Garnish

## Directions

- Combine liquid ingredients in a cocktail shaker.
- Shake.
- Strain into a highball glass or tiki cup.
- Garnish.



# Rum-Based Cocktails (Daiquiri)



## Ingredients

- 2 oz. of Light Rum
- 0.75 oz. of Fresh Lime Juice
- 0.75 oz. of Simple Syrup
- Lime Wedge or Peel for Garnish

## Directions

- Add ingredients and ice to a cocktail shaker.
- Shake.
- Strain into a cocktail glass.
- Garnish.



# Tequila-Based Cocktails

# Tequila-Based Cocktails (Margarita)

## Ingredients

### (Traditional)

- 1.5 oz. of Tequila
- 0.5 oz. of Triple Sec
- 1 oz. of Lime Juice

### (Skinny)

- 2 oz. of Tequila
- 1 oz. of Lime Juice
- 1 oz. of Agave or Simple syrup
- Lime Wedge for Garnish
- Salt or Sugar for Rim

## Directions

- Roll the rim of the glass in salt or sugar.
- Pour liquid ingredients and ice into a cocktail shaker.
- Shake.
- Strain into the salted glass.
- Garnish.





# Tequila-Based Cocktails (Paloma)



## Ingredients

- 2 oz. of Tequila
- 0.5 oz. of Lime Juice
- 0.25 of Simple Syrup
- 7 oz. of Grapefruit Soda
- Lime wheel, Grapefruit Wedge, or Mint Sprig for Garnish
- Salt for Rim (Optional)

## Directions

- Roll the rim of a highball glass in salt (Optional).
- Add ice, tequila, simple syrup and lime juice.
- Add grapefruit soda.
- Garnish.

# Tequila-Based Cocktails (Tequila Sunrise)

## Ingredients

- 2 oz. of Tequila
- 4 oz. of Orange Juice
- 0.5 oz. of Grenadine
- Orange Slice and Cherry for Garnish

## **Directions**

- Add tequila, orange juice, and ice to a highball glass.
- Stir.
- Add grenadine by pouring around the edge.
- Garnish.





# Mezcal-Based Cocktails

# Mezcal-Based Cocktails (Naked & Famous)

## Ingredients

- 0.75 oz. of Mezcal
- 0.75 oz. of Aperol
- 0.75 oz. of Yellow Chartreuse
- 0.75 oz. of Lime Juice
- Lime to Garnish

## Directions

- Add mezcal, aperol, yellow chartreuse and lime juice into a cocktail shaker.
- Shake.
- Strain into a coupe.
- Garnish.

Mezcal Negroni (Same as original, just change the spirit).

Mezcal Margarita (Same as original, just change the spirit).





# Mezcal-Based Cocktails (Old Fashioned)

## Ingredients

- 2 oz. of Bourbon or Rye Whiskey
- 1 Sugar Cube (Or 1/2 Teaspoon of Sugar)
- 2 - 3 Dashes of Angostura Bitters
- A Few Dashes of Water or Club Soda
- Ice (Preferably a Large Cube)
- Orange Peel for Garnish (Optional: Cherry for Garnish)

## Directions

- Muddle the sugar and bitters.
- Place the sugar cube in a glass (Preferably an old-fashioned glass).
- Add 2-3 dashes of angostura bitters and a small splash of water or club soda.
- Muddle the mixture until the sugar dissolves.
- Add 2 oz of bourbon or rye whiskey to the glass. Stir well to combine.
- Add a large ice cube (or regular ice) to the drink.
- Express an orange peel over the drink by twisting it to release its oils, then drop it into the glass. Optionally, add a cherry for garnish.
- Stir the drink gently to chill and slightly dilute the whiskey. Serve.



