

HOME BAR

Stocking tools for a home bar will require much fewer supplies, but there are a few staples you will definitely want to have.

Can Opener

Useful for opening cans of fruit juices

Corkscrew

For opening wine and champagne bottles

Cloths

For wiping surfaces and equipment. These should be damp and not wet.

Cutting Board

A heavy, laminated cutting board is best for slicing fruit and other garnishes

Bottle Opener

For opening screw top bottles

Cocktail Shaker

This is used for blending ingredients in cocktails and mixed drinks.

Electric Blender

Many cocktails require a blender to blend the ingredients smoothly together. This is useful for drinks with fruit pieces or ice cream etc.

Ice Bucket

A metal or insulated ice bucket keeps your ice cold and clean.

Ice Tongs and Scoops

Tongs are used to add ice to drinks.

Jigger/Shot Glass

This is used as a measurement tool.

Sharp Knife

For cutting fruit and garnishes

Glass and Containers:

Beer Mug

16 ounces – traditional beer container

Champagne Flute

6 ounces – tulip shaped glass designed to show off the bubbles from the champagne

Cocktail glass

This glass has a triangle-bowl design with a long stem, and is used for a wide range of straight-up (without ice) cocktails, including martinis, manhattans, metropolitans, and gimlets - also known as a martini glass.

Typical Size: 4-12 oz.

Collins glass

Shaped similarly to a highball glass, only taller, the Collins glass was originally used for the line of Collins gin drinks, and is now also commonly used for soft drinks, alcoholic juice, and tropical/exotic juices such as Mai Tai's.

Typical Size: 14 oz.

Highball glass

A straight-sided glass, often an elegant way to serve many types of mixed drinks, like those served on the rocks, shots, and mixer combined liquor drinks (i.e. gin and tonic).

Typical Size: 8-12 oz.

Hurricane Glass

This is a tall glass with a hurricane lamp shape used for exotic or tropical drinks

Margarita/Coupette glass

This slightly larger and rounded approach to a cocktail glass has a broad-rim for holding salt, ideal for margarita's. It is also used in daiquiris and other fruit drinks.

Typical Size: 12 oz.

Old-fashioned glass

A short, round so called "rocks" glass, suitable for cocktails or liquor served on the rocks, or "with a splash".

Typical Size: 8-10 oz.

Red wine glass

A clear, thin, stemmed glass with a round bowl tapering inward at the rim.

Typical Size: 8 oz.

Shot glass

This is a small glass suitable for vodka, whiskey and other liquors. Many "shot" mixed drinks also call for shot glasses.
Typical Size: 1.5 oz.

Whether you are at home or at work, it's essential to master some of the basic techniques of bartending before you start.