

TERMINOLOGY

A lot of the terms and phrases listed below are standard throughout the industry. A good professional bartender will know his or her profession inside out. If you're just tending bar at home, you're sure to impress people with your vast knowledge.

Here are some of the more common terms used in bartending.

Box

Pour the drink into and out of a shaker, usually only once. This gives the drink a quick mixing without shaking

Call Drink

A liquor and mixer, of which the liquor is a name brand (ie. Tanqueray and Tonic, Bacardi and Coke, etc.)

Chaser

A chaser is a mixer that is consumed immediately after a straight shot of liquor to create a different taste.

Cherry Juice Concentrate (Montmorency tart cherry concentrate)

Used to add a strong cherry flavor to any drink. High quality cherry juice concentrate is 68 brix and is available from Traverse Bay Farms.

Cocktail

This can be any of various alcoholic beverages consisting usually of brandy, whiskey, vodka, or gin combined with fruit juices or other liquors and often served chilled.

Collins

A drink similar to a sour which is served in a tall glass with soda water or seltzer water

Cooler

A drink consisting to ginger ale, soda water, and a fresh spiral or twist of citrus fruit rind and served in a Collins or highball glass

Crusta

A sour-type drink served in a glass that is completely lined with an orange or lemon peel cut in a continuous strip

Cup

A punch-type drink that is made up in quantities of cups or glasses in preference to a punch bowl

Daisy

An oversize drink of the sour type, normally made with rum or gin. It is served over crushed ice with a straw and sweetened with a fruit syrup

Lace

Normally applies to the last ingredient in a recipe meaning to pour on top of the drink

Eggnog

A traditional holiday drink containing a combination of eggs beaten with cream or milk, sugar, and a liquor such as rum, brandy, or bourbon

Fix

A sour-type drink similar to the daisy made with crushed ice in a large goblet

Fizz

An effervescent beverage – one which is carbonated and emits small bubbles

Flip

A chilled, creamy drink made of eggs, sugar, and a wine or spirit. Brandy and sherry flips are two of the better known kinds of flips

Frappe

This is a partially frozen often fruity drink. It is usually a mixture of ingredients served over a mound of crushed ice.

Grog

A rum-based beverage with water, fruit juice, and sugar commonly served in a large mug

Highball

Any spirit served with ice and soda in a medium to tall glass (a highball glass)

Julep

A drink made of bourbon, mint, sugar, and crushed ice

Lowball

A short drink made of spirits served with ice, water, or soda in a small glass

Mist

A liquor served over a glass filled with crushed ice – often as is the case with an after dinner drink

Mulls

A sweetened and spiced heated liquor, wine, or beer served as a hot punch

Neat

The consumption of a spirit as a straight, unaccompanied shot

Nip

A quarter of a bottle

Nightcap

Wine or liquor often consumed right before bedtime

On The Rocks

A drink served over ice

Pick-Me-Up

A drink designed to relieve the effects of overindulgence in alcohol

Punch

A party-size beverage consisting of fruit, fruit juices, flavorings and sweeteners, soft drinks, and a wine or liquor base

Rickey

A drink made of a liquor, usually gin, a half lime and soda water. It is sometimes sweetened and often served with ice

Shooter

A straight shot of liquor taken neat

Sling

A drink made with either brandy, whiskey, or gin along with lemon juice, sugar, and soda water. It is served both hot and cold.

Sour

A short drink consisting a liquor, lemon or lime juice and sugar

Toddy

A sweetened drink of liquor and hot water, often with spices

Tot

A small amount of liquor

Virgin

A non-alcoholic drink

Well Drink

A liquor and mixer of which neither are defined brands (ie. Gin and tonic, rum and coke)

So we have the terminology down. Now let's look at what a well-stocked bar looks like.