

TOOLS OF THE TRADE

The last thing you want to have happen is to have someone want a bottle of beer and be lacking a bottle opener. At home or in a business, there are certain tools of the trade that are needed in all circumstances.

Commercial Supplies

Can Opener

Useful for opening cans of fruit and syrup.

Corkscrew

For opening wine and champagne bottles

Cloths

Used for wiping surfaces and equipment. These should be damp and not wet.

Cutting Board

For slicing fruit and other garnishes – should be heavy and laminated

Bar Towels

These are 100% cotton and have sewn edges for durability. Use these along with cloths to keep things clean. Make good use of times where you have no guests to clean bottles and wipe surfaces.

Bottle Opener

For opening screw top bottles

Bottle Sealers

For keeping liquors and other bottle contents fresh.

Cocktail Shaker

A shaker is essential for blending ingredients in cocktails and mixed drinks. There are many cocktail shakers available. Most get the job done. Choose one that's right for you.

Electric Blender

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

Grater

To grate spices like nutmeg

Ice Bucket

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

Ice Tongs and Scoops

Use these to add ice to drinks without the risk of passing on unwanted germs. Never handle ice with your hands. Do not use glassware as a scoop lest it breaks or chips and leaves unwanted visitors in your drinks

Jigger/Shot Glass

Used as a measurement tool.

Juice Squeezer/Extractor

This is needed for getting the most juice out of your fruits. It helps to soak citrus fruit in hot water before squeezing

Bar Spoon

A bar spoon has a long handle and a muddler end that will allow you to mix and measure ingredients as well as crush garnishes.

Measuring Cups

Normally, these should be glass or chrome with incremented measurements imprinted up the side. These are needed for accurate measurement. They usually come with a set of measuring spoons which are need for some smaller quantities

Mixing Glass

A mixing glass is useful for long drinks where it is required to mix the ingredients without shaking.

Sharp Knife

For cutting fruit and garnishes

Strainer

This removes the ice and fruit pulp from juices. This may come with a cocktail shaker.

Glasses and Containers

There are various types of glassware of different shapes and sizes all serving their own purpose. Learning which drinks belong to which glass is beneficial to both you and your customers. They receive a higher quality drink which in turn reflects back on you and your establishment.

Insure all glassware is cleaned spotless prior to serving it to your customers. Wash glasses with warm water and a small amount of detergent, but not soap. Rinse them afterwards with fresh, cold water and polish them with a suitable cloth. Hold glasses by the base or stem of the glass to avoid fingerprints.

Following are all the glasses you will need in a commercial bar.

Beer Mug

A traditional beer container – typically 16 ounces

Brandy snifter

The shape of this glass concentrates the alcoholic odors to the top of the glass as your hands warm the brandy.

Typical Size: 17.5 oz.

Champagne Flute

A tulip shaped glass designed to show off the bubbles of the wine as they brush against the side of the glass and spread out into a sparkling pattern. Typically 6 ounces

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. It is also known as

a martini glass.
Typical Size: 4-12 oz.

Coffee Mug

Traditional mug used for hot coffee – typically 12 to 16 ounces

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.

Cordial Glass

Small and stemmed glasses used for serving small portions of your favorite liquors after a meal. Typically 2 ounces

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 (ie. gin and tonic).

Typical Size: 8-12 oz.

Hurricane Glass

A tall, elegantly cut glass named after its hurricane lamp like shape and used for exotic or tropical drinks. 15 ounces

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.

Mason Jar

These are large square containers and are effective in keeping their contents sealed in an airtight environment. Typically these are used for home canning and are about 16 ounces.

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.

Parfait Glass

This glass has a similar inward curve to that of a hurricane glass but with a steeper outwards rim and larger rounded bowl. These are often used for drinks containing fruit or ice cream. 12 ounces

Pousse-cafe glass

A narrow glass essentially used for pousse cafés and other layered dessert drinks. It's shape increases the ease of layering ingredients. The typical size is 6 oz.

Punch Bowl

A large spherical bowl used for punches or large mixes 1 to 5 gallons

Red wine glass

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

Typical Size: 8 oz.

Sherry Glass

This is the preferred glass for aperitifs, ports, and sherry. This has a narrow taper and is usually around 2 ounces

Shot glass

A shot glass 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.

Whiskey Sour Glass

This type of glass is also known as a delmonico glass. It has a stemmed wide opening similar to a champagne flute and holds about 5 ounces

White wine glass

A clear, thin, stemmed glass with an elongated oval bowl tapering inward at the rim.
Typical Size: 12.5 oz.