

Basic Bartending Drinks Cheat Sheet

30 drinks every bar pours, by base spirit · measures in US oz (1 oz = 30 ml)

SHAKEN · citrus, juice, cream, egg

STIRRED · spirits only

BUILT · poured in the glass

VODKA



Moscow Mule COPPER MUG · BUILT
2 oz vodka · ½ oz fresh lime juice · 4 oz ginger beer



Cosmopolitan MARTINI · SHAKEN
1½ oz citrus vodka · ½ oz orange liqueur · ½ oz fresh lime juice · 1 oz cranberry juice



Bloody Mary HIGHBALL · BUILT
1½ oz vodka · 3 oz tomato juice · ½ oz fresh lemon juice · 2 dashes Worcestershire sauce · 2 dashes hot sauce · 1 pinch salt, pepper, celery salt



Screwdriver HIGHBALL · BUILT
2 oz vodka · 4 oz fresh orange juice



Cape Codder HIGHBALL · BUILT
2 oz vodka · 4 oz cranberry juice · ¼ oz fresh lime juice

RUM



Daiquiri COUPE · SHAKEN
2 oz white rum · ¾ oz fresh lime juice · ¾ oz simple syrup



Mojito HIGHBALL · BUILT
2 oz white rum · ¾ oz fresh lime juice · ¾ oz simple syrup · 8 mint leaves · 2 oz soda water



Cuba Libre HIGHBALL · BUILT
2 oz white rum · ½ oz fresh lime juice · 4 oz cola



Dark 'n' Stormy HIGHBALL · BUILT
2 oz dark rum · 4 oz ginger beer · ½ oz fresh lime juice



Piña Colada POCO GRANDE · BLENDED
2 oz white rum · 1½ oz cream of coconut · 3 oz pineapple juice

WHISKEY



Old Fashioned OLD FASHIONED · STIRRED
2 oz bourbon or rye whiskey · ¼ oz simple syrup · 2 dashes Angostura bitters



Manhattan COUPE · STIRRED
2 oz rye whiskey · 1 oz sweet vermouth · 2 dashes Angostura bitters



Whiskey Sour OLD FASHIONED · SHAKEN
2 oz bourbon · ¾ oz fresh lemon juice · ¾ oz simple syrup · ½ oz egg white



Mint Julep JULEP CUP · BUILT
2½ oz bourbon · ½ oz simple syrup · 8 mint leaves



Irish Coffee IRISH COFFEE MUG · BUILT
1½ oz Irish whiskey · 4 oz hot coffee · ½ oz brown sugar syrup · 1 oz lightly whipped cream

GIN



Gin & Tonic HIGHBALL · BUILT
2 oz gin · 4 oz tonic water



Tom Collins COLLINS · SHAKEN
2 oz gin · ¾ oz fresh lemon juice · ½ oz simple syrup · 2 oz soda water



Gimlet COUPE · SHAKEN
2 oz gin · ¾ oz fresh lime juice · ¾ oz simple syrup



Dry Martini MARTINI · STIRRED
2½ oz London dry gin · ½ oz dry vermouth · 1 dash orange bitters



Negroni OLD FASHIONED · STIRRED
1 oz gin · 1 oz Campari · 1 oz sweet vermouth

TEQUILA



Margarita MARGARITA GLASS · SHAKEN
2 oz blanco tequila · 1 oz fresh lime juice · ¾ oz orange liqueur



Paloma HIGHBALL · BUILT
2 oz blanco tequila · ½ oz fresh lime juice · 1 pinch salt · 4 oz grapefruit soda



Tequila Sunrise HIGHBALL · BUILT
1½ oz tequila · 3 oz fresh orange juice · ½ oz grenadine



Tommy's Margarita OLD FASHIONED · SHAKEN
2 oz blanco or reposado tequila · 1 oz fresh lime juice · ½ oz agave syrup



Batanga HIGHBALL · BUILT
2 oz blanco tequila · ½ oz fresh lime juice · 1 pinch salt · 4 oz cola

LIQUEURS & BUBBLES



Aperol Spritz WHITE WINE GLASS · BUILT
3 oz prosecco · 2 oz Aperol · 1 oz soda water



Mimosa CHAMPAGNE FLUTE · BUILT
2½ oz sparkling wine · 2½ oz fresh orange juice



White Russian OLD FASHIONED · BUILT
2 oz vodka · 1 oz coffee liqueur · 1 oz heavy cream



Amaretto Sour OLD FASHIONED · SHAKEN
2 oz amaretto · 1 oz fresh lemon juice · ½ oz egg white



French 75 CHAMPAGNE FLUTE · SHAKEN
1 oz gin · ½ oz fresh lemon juice · ½ oz simple syrup · 3 oz Champagne or dry sparkling wine

The Six Drink Families

Learn six ratios and you can mix hundreds of drinks

bars show the proportions

The Old Fashioned



2 oz spirit · ¾ oz syrup · 2 dashes bitters

Stirred, on a big cube. Old Fashioned, Sazerac, Maple Old Fashioned.

The Martini & Manhattan



2 oz spirit · 1 oz vermouth · 2 dashes bitters

Stirred, served up. Manhattan, Martinez; a Dry Martini is 5:1.

The Sour



2 oz spirit · ¾ oz citrus · ¾ oz sweet

Shaken. Daiquiri, Whiskey Sour, Gimlet, Margarita, Sidecar.

The Highball



2 oz spirit · 4 oz mixer, over ice

Built in the glass. Gin & Tonic, Cuba Libre, Moscow Mule, Paloma.

The Spritz



3 oz sparkling wine · 2 oz aperitivo · 1 oz soda

Built in a wine glass over ice. Aperol Spritz, Hugo.

Equal Parts



1 : 1 : 1

Stirred or shaken. Negroni, Boulevardier (1½ oz whiskey), Last Word.

MEASURES

- 1 oz = 30 ml · ¾ oz = 22.5 ml
- ½ oz = 15 ml · ¼ oz = 7.5 ml
- 1 tsp = 5 ml · 1 bar spoon ≈ 5 ml
- 1 dash ≈ 1 ml · 1 cup = 8 oz
- A double jigger: 1 oz on one side, 2 oz on the other

SYRUPS

- Simple syrup: 1 part sugar, 1 part hot water, stir to dissolve
- Rich syrup: 2 parts sugar to 1 part water
- Honey syrup: 1 part honey, 1 part warm water
- Keep in the fridge up to two weeks

TECHNIQUE

- Shake hard for 10–12 seconds, until the tin frosts
- Stir 20–30 seconds; taste for dilution
- Chill the glass first; fresh citrus only
- Egg white: shake once without ice, then with

Stock the bar for all 30 drinks

SPIRITS

Vodka
London dry gin
White and dark rum
Blanco tequila
Bourbon and rye

LIQUEURS & WINE

Orange liqueur
Coffee liqueur
Campari, Aperol
Sweet and dry vermouth
Sparkling wine

MIXERS

Tonic, soda water
Ginger beer, cola
Grapefruit soda
Orange, cranberry, tomato, pineapple juice

FRESH & PANTRY

Lemons, limes, oranges
Mint
Sugar for syrup, agave
Angostura bitters
Cream, eggs