

Home Bar Checklist

Tick what you have and circle what you need. Start with the five bottles; buy the rest when a recipe you want asks for it.

THE FIVE BOTTLES

- ☐ **Vodka**
plain, mid-priced · Moscow Mule, Screwdriver, Cosmopolitan
- ☐ **Gin**
London dry · Gin & Tonic, Tom Collins, Gimlet, Negroni
- ☐ **White rum**
light and dry · Daiquiri, Mojito, Cuba Libre
- ☐ **Bourbon**
Old Fashioned, Whiskey Sour, Mint Julep
- ☐ **Tequila**
blanco, 100% agave · Margarita, Paloma, Tequila Sunrise



THE NEXT FIVE

- ☐ **Ryewhiskey**
spicier than bourbon · Manhattan, Sazerac
- ☐ **Aged rum**
dark or gold · Mai Tai, Dark 'n' Stormy
- ☐ **Cognac**
or another good brandy · Sidecar, Fish House Punch
- ☐ **Blended Scotch**
Blood and Sand, Rob Roy, Penicillin
- ☐ **Mezcal**
smoky agave · Mezcal Negroni, Oaxaca Old-Fashioned

BUY AS YOU GO

Two of the five bottles are enough to begin. Buy the next one when a drink you want asks for it, and no bottle gathers dust.

Vermouth is wine: keep it in the fridge once opened and finish it within about a month.



What can I make with what I have?

24cocktails.com/finder

LIQUEURS AND VERMOUTHS

- ☐ **Orange liqueur**
the first to buy · Margarita, Cosmopolitan, Sidecar
- ☐ **Campari**
Negroni, Americano, Boulevardier
- ☐ **Coffee liqueur**
Espresso Martini, White Russian
- ☐ **Maraschino liqueur**
Last Word, Aviation
- ☐ **Green Chartreuse**
Last Word

- ☐ **Sweet vermouth**
Manhattan, Negroni, Boulevardier
- ☐ **Dry vermouth**
Dry Martini
- ☐ **Aperol**
Aperol Spritz
- ☐ **Amaretto**
Amaretto Sour
- ☐ **Crème de cassis**
El Diablo, Kir

MIXERS AND SYRUPS

- | | |
|--|---|
| ☐ Tonic water | ☐ Soda water |
| ☐ Ginger beer | ☐ Ginger ale |
| ☐ Cola | ☐ Grapefruit soda |
| ☐ Cranberry juice | ☐ Orange juice |
| ☐ Pineapple juice | ☐ Tomato juice |
| ☐ Grenadine | ☐ Honey or agave syrup |

FRESH AND PANTRY

- | | |
|---|---|
| ☐ Ice, more than you think | ☐ Lemons |
| ☐ Limes | ☐ Oranges |
| ☐ Fresh mint | ☐ Sugar for simple syrup |
| ☐ Angostura bitters | ☐ Orange bitters |
| ☐ Eggs, for foam | ☐ Heavy cream |
| ☐ Cocktail cherries | ☐ Olives |

Tools, Glasses and Ten Drinks

TOOLS, AND WHAT WILL DO INSTEAD

- ☐ Doublejigger, 1 oz / 2 oz (30 / 60 ml)
or a tablespoon: ½ oz (15 ml) a spoon
- ☐ Strainer
or the shaker's lid held ajar
- ☐ Mixing glass
or any sturdy pint glass
- ☐ Muddler
or the handle of a rolling pin
- ☐ Y-peeler, for twists
or a sharp paring knife

- ☐ Shaker
or a jar with a tight lid
- ☐ Bar spoon
or a chopstick to stir, a teaspoon to measure
- ☐ Fine strainer
or a small tea strainer
- ☐ Citrus press
or squeeze the half over a fork
- ☐ Big-cube ice tray
or silicone muffin molds

GLASSWARE: THREE SHAPES COVER MOST DRINKS

- | | | |
|--|--|--|
| ☐ Rocks glass, 7–10 oz (200–300 ml)
Old Fashioned, Negroni, Whiskey Sour | ☐ Highball, 8–12 oz (250–350 ml)
Gin & Tonic, Mojito, anything with soda | ☐ Coupe, 5–7 oz (150–200 ml)
Daiquiri, Manhattan, anything served up |
| ☐ Champagne flute
nice to have · French 75, Mimosa | ☐ Wineglass
nice to have · Aperol Spritz | ☐ Copper mug
nice to have · Moscow Mule |

TEN DRINKS THE FIVE BOTTLES MAKE



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



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



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



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



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



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



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



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



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



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



BEFORE THE FIRST DRINK

Simple syrup: stir 1 cup of sugar into 1 cup of hot water until clear, then cool it and keep it in the fridge. Five of the ten drinks above use it.

Measure every pour, and squeeze citrus fresh the day you mix.



The free five-lesson home bar course
24cocktails.com/academy/basics