

Bar Terminology

Apéritif: A drink that stimulates the appetite.

Bitters: Made from bark, herbs, roots and berries, gives a bitter zest to drinks.

Blend: Use a blender to mix drink.

Call: A brand name liquor that is step above well.

Cordial: Same as a liqueur, sweet drink made from berries, fruit or herbs.

Dash: A smidgen or a couple drops, approximately 1/16 oz.

Dry: No vermouth or a minimal amount.

Liqueur: Same as a cordial, sweet drink made from berries, fruit or herbs.

Mixer: The non-alcoholic beverage you mix spirits with.

Neat: Room temperature drink with no ice.

Nip: Measurement for a little more than a jigger.

On the Rocks: Served over ice.

Perfect: Sweet and dry vermouth added to drink & served with a twist.

Premium: A step above call, but not top shelf.

Proof: The alcohol content of spirits.

Shake: Add ice, then ingredients & shake in cocktail shaker

Simple Syrup: Heavy sugar water.

Splash: A small amount of mixer.

Straight Up: Drink is mixed with ice & then strained into glass

Top: Ingredient is put on top of drink.

Top Shelf: The best spirits in the house.

Twist: Lemon peel used to flavor rim of glass, then dropped in drink.

Up: A drink served with no ice, either neat or chilled.

Well: Bar stock liquors.

Garnishes

Cocktail Onions: Skewer a couple for Gibsons.

Olives: Skewer a couple for martinis.

Swizzle Stick/Applicators: Small straw or stick to stir drink when served.

Twist: Rind of lemon, run rind side down around glass & then twisted & placed in drink.

Twist of Lime or Lemon: 1/2 Slice of lemon or lime, also known as a wedge or wheel, but seldom ordered that way.