















BARTENDER MANUAL

		DRINKS TYPICALLY SERVED IN THIS GLASS	
	Rocks 7 oz.	➤ On-the-Rocks, with and without cream ➤ Nails ➤ Shots	
	Highball 9 oz.	➤ Highballs ➤ Cream Nails ➤ "Short" Drinks	
	Collins 14 ½ oz.	➤ Collins ➤ Sours ➤ Juice Drinks	➤ Tall Highballs ➤ Shakes & Malts ➤ Smoothies & Flings
	10 oz.	[REDACTED]	
	[REDACTED]	[REDACTED]	
	Wine 6 ½ oz.	➤ Wine by-the-glass	
	Tulip 9 oz.	➤ Champagne Drinks	

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		DRINKS TYPICALLY SERVED IN THIS GLASS
 	Cocktail 6 oz. Pint 16 oz.	> Specials served "straight up" > Any mixed drink served up > Draft Beer
	Tumbler	> Tea, Water, Sodas
	Snifter	> Brandies > Aromatic Liqueurs
	Cordial	> Cordials > Liqueurs > Apéritifs
	Footed Glass Mug 8 oz.	> Used for all hot drinks [REDACTED]
	[REDACTED]	[REDACTED]

Ice

90% of the drinks we serve use ice in some form. Ice is a food product and is consumed by your Guests. It is treated with the same sanitary procedures as fruit in your restaurant.

Always ice glasses with an ice scoop, NEVER with your hands or by scooping a glass through the bin.

Glasses should never be placed in ice. You might break the glass in the ice, causing a health hazard for your Guests.

Ice must be hard and clear. Your management staff has a regular maintenance program for ice machines to ensure they work properly and provide the correct product.

Ice must be cold. Ice may vary in temperature from -10°F to +32°F. "Warm" ice melts quickly and makes weak, diluted drinks. Check the temperature of the ice by placing a quick-read thermometer in the ice storage bin every other day.

Ice must be dry. Ice should stay dry. The ice bins should have adequate drainage to allow melting water to drain off easily and quickly. Check ice bin drains at the ice machine, service bar and front bar at least once a week.

Ice must be clean. Keep all impurities out of the ice. Some bars store fruit, bottles and cartons in the same ice used to mix drinks. Health departments regard such ice as contaminated; and you should, too. Ice bins and ice scoops should be included in a regular clean-up program.

Use plenty of ice when making drinks. Unless specified by recipe, all glasses should be packed with ice before a drink is made. This ensures the proper ratio of liquor to mixer. The correct amount of ice also prevents over-dilution. Dilution is the water from melting ice and is part of any drink, but excess dilution spoils the drink.

Use fresh, clean ice for every drink you make. Throw away used ice. You would not serve a partially eaten salad, so do not use partially consumed ice. Occasionally, a Guest will request a new drink built on top of the old one; in that case, accommodate the Guest.

Replace ice if glass is broken over or near an ice bin. Do not take a chance with Guests' safety. Broken glass in ice is extremely hazardous.

Free Pouring

Free pouring all drinks is part of the uniqueness of Friday's Bartenders. There are four reasons for free pouring:

1. Speed
2. Organization
3. Accuracy
4. Flair