



POCKET CHANGE

**MIXOLOGY CHEAT SHEET:
TAKE-HOME GUIDE**



1. Essential Cocktail Tools

- **Shaker (Boston or Cobbler):** A must-have for cocktails that need vigorous shaking (e.g., Margaritas, Daiquiris).
- **Jigger:** For accurate measuring. A 2 oz / 1 oz double-sided jigger is versatile.
- **Strainer (Hawthorne & Fine-Mesh):** Use a Hawthorne strainer for shaking and a fine-mesh strainer for added smoothness.
- **Bar Spoon:** A long spoon for stirring drinks like Martinis and Old Fashioneds.
- **Muddler:** Essential for Mojitos and other cocktails with herbs or fruit.
- **Citrus Press & Peeler:** Fresh citrus juice makes a difference, and peels add aroma and garnish.

2. Glassware Guide

- **Rocks Glass (Old Fashioned):** Perfect for whiskey, Negronis, or any short, strong drink.
- **Highball:** For tall drinks like a Gin & Tonic or Mojito.
- **Martini/Coupe:** Ideal for Martinis, Manhattans, and other "up" cocktails.
- **Collins Glass:** Tall and narrow, suited for Tom Collins or Palomas.

3. Flavour Pairing Basics

- **Balancing the Four Key Elements:**
 - **Sweet:** Syrups, sugar, or liqueurs like triple sec.
 - **Sour:** Fresh lemon, lime, or grapefruit juice.
 - **Bitter:** Bitters (Angostura, orange), or Campari.
 - **Strong:** The main spirit (whiskey, gin, tequila, etc.).
- **Classic Pairings:**
 - **Gin + Citrus:** The botanicals in gin match well with citrus flavors.
 - **Whiskey + Spice:** Whiskey complements spices like cinnamon, clove, and bitters.
 - **Rum + Tropical Fruits:** Rum's sweetness pairs well with pineapple, coconut, and lime.

4. Classic Cocktail Recipes

Old Fashioned

- 2 oz Bourbon or Rye Whiskey
- 1 sugar cube or 0.5 oz simple syrup
- 2 dashes Angostura bitters
- Orange peel for garnish
- **Instructions:** Muddle sugar and bitters in a glass. Add whiskey and ice, then stir. Garnish with orange peel.
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Margarita

- 2 oz Tequila
- 1 oz Lime juice
- 0.75 oz Triple Sec (or Cointreau)
- Salt for rim (optional)
- **Instructions:** Shake all ingredients with ice. Strain into a salted-rim glass.

Negroni

- **1 oz Gin**
- **1 oz Campari**
- **1 oz Sweet vermouth**
- **Instructions: Stir ingredients with ice and strain over a large ice cube. Garnish with an orange twist.**

5. Advanced Cocktail Techniques

Using Egg Whites

- **Why: Adds a rich, creamy texture.**
- **How: Dry shake (shake without ice) the egg white with ingredients first, then shake with ice to chill.**
- **Example: Whiskey Sour with egg white.**

Clarified Milk Punch

- **Why: Creates a smooth, clear drink with a complex flavor.**
- **How: Combine citrus juice with milk; the acid curdles the milk. Strain the curds for a clarified drink.**

6. Building Your Home Bar

Essential Spirits

- **Gin:** For G&Ts, Martinis, and Negronis.
- **Vodka:** A versatile base for almost any cocktail.
- **Bourbon or Rye Whiskey:** Ideal for Old Fashioneds, Manhattans, and sours.
- **White Rum:** For tropical cocktails like Daiquiris and Mojitos.
- **Tequila:** For Margaritas and Palomas.

Key Liqueurs

- **Triple Sec or Cointreau:** Essential for Margaritas and Sidecars.
- **Sweet Vermouth:** For Manhattans and Negronis.
- **Amaro or Campari:** Adds depth to cocktails like the Negroni.

Bitters

- **Angostura Bitters:** A bar essential for most classic cocktails.
- **Orange Bitters:** Great for Martinis and lighter cocktails.
- **Peychaud's Bitters:** Traditional in a Sazerac.

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7. Make-Your-Own Smoked Old Fashioned

Ingredients

- **2 oz Bourbon or Rye Whiskey**
- **0.5 oz simple syrup or sugar cube**
- **2 dashes Angostura bitters**
- **Wood chips (applewood or cherrywood work well)**

Instructions

- 1. Prep the Glass: Add wood chips to the smoking gun or torch. Smoke the inside of your rocks glass.**
- 2. Prepare the Cocktail: Muddle sugar (or add simple syrup) with bitters in the glass.**
- 3. Add whiskey, ice, and stir.**
- 4. Finish with a Twist: Express an orange peel over the drink and drop it in as a garnish.**

8. Quick Tips for Experimenting at Home

- **Ratios: Stick to a basic formula (e.g., 2:1:1 for spirits, sour, and sweet) when starting out, then adjust for taste.**
- **Fresh Ingredients: Use fresh citrus and herbs for the best flavor.**
- **Experiment with Garnishes: Try citrus peels, fresh herbs, or even edible flowers to enhance aroma and visual appeal.**
- **Master One Classic: Perfecting one drink helps build confidence for more creative concoctions.**

Cheers and happy mixing!