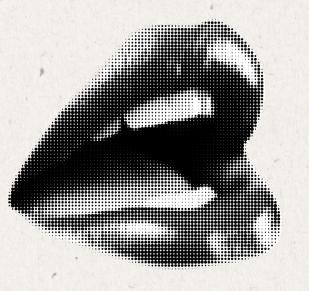
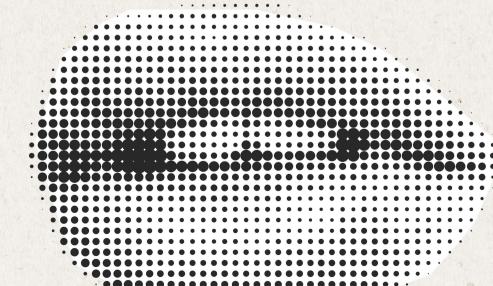


# POCKET CHANGE

# 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.

# 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.

### 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.

#### 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!