

COCKTAIL

EXPERTS

BOOK

*A Quick Guide That Shows You How To Make  
10 Classic Cocktails Like A Real-Life Bartender*

**BARTENDING EDUCATION**

An Official Product Of NightLife Bartenders

Daniel F Manzie

# CONTENTS

<u>1 INTRODUCTION</u>	<u>3</u>
<u>2 JUMPSTART YOUR SOCIAL LIFE</u>	<u>4</u>
<u>3 GET BAR TOOLS FOR PENNIES</u>	<u>5</u>
<u>4 TOOLS</u>	<u>6</u>
<u>5 GLASSWARE</u>	<u>7</u>
<u>6 BARTENDING TERMINOLOGY</u>	<u>8</u>
<u>7 BARTENDING TECHNIQUES</u>	<u>9</u>
<u>8 HOW TO READ RECIPES</u>	<u>10</u>
<u>9 10 COCKTAILS</u>	<u>11</u>
<u>10 CAPE COD</u>	<u>12</u>
<u>11 CUBA LIBRE</u>	<u>13</u>
<u>12 TOM COLLINS</u>	<u>14</u>
<u>13 SEX ON THE BEACH</u>	<u>15</u>
<u>14 LONG ISLAND ICED TEA</u>	<u>16</u>
<u>15 MARTINI</u>	<u>17</u>
<u>16 MANHATTAN</u>	<u>18</u>
<u>17 COSMOPOLITAN</u>	<u>19</u>
<u>18 MARGARITA</u>	<u>20</u>
<u>19 OLD FASHIONED</u>	<u>21</u>
<u>20 LEMON DROP SHOT</u>	<u>22</u>
<u>21 CONCLUSION</u>	<u>23</u>

# INTRODUCTION

**W**elcome to the official NightLife Bartenders Cocktail Express Book. In this book, you will learn:

- *How to use bartending to jumpstart your social life*
- *Where to get the tools and glassware online for wholesale prices*
- *The terminology bartenders use on the job*
- *The techniques real life bartenders use to make drinks*
- *How to make the 10 classic cocktails below*
- *How to get your first bartending job*



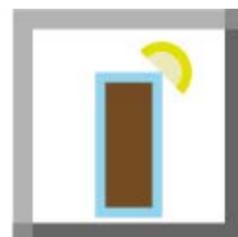
**CAPE COD**



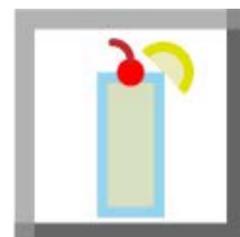
**CUBA LIBRE**



**SEX ON  
THE BEACH**



**LONG ISLAND  
ICED TEA**



**TOM  
COLLINS**



**MARTINI**



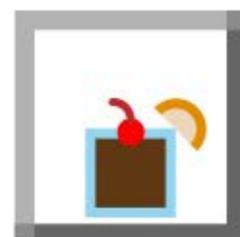
**MANHATTAN**



**COSMOPOLITAN**



**MARGARITA**



**OLD  
FASHIONED**

Let's get started!

# HOW A LONELY INTROVERT USED BARTENDING TO JUMPSTART HIS SOCIAL LIFE

If you got this book for one purpose only, to learn how to make cocktails, then you can skip this section. It's not for you. But if you want to see how you can use your newly found cocktail making abilities to start a new, exciting life as a bartender, then you must read on.

This is the story of my first job bartending. It was at a restaurant called "Enso" in Wicker Park, Chicago.

I didn't do much my first night as a bartender. It was very busy, and I didn't know how to make any of the restaurant's unique cocktails yet. So, the two bartenders I was with had to pretty much make all the drinks on their own just to keep up with the drink tickets that kept printing out of this small printer box.

I felt very awkward just standing there not being able to offer much help while the two bartenders zipped back-and-forth in front of me, making drinks as fast as they could.

I spent the entire night reading the recipe book and helping out as much as possible while staying out of everyone's way.

Eventually, business started to slow down, so we shut the restaurant down for the night.

The bartenders and waitresses were talking about going to a bar down the street. I didn't know anyone yet, so I was just going to go home. That was until Alex, one of the other bartenders, asked me if I'd like to join. I said "Sure!" and we walked as a group down the block to a bar.

The bar was lit by candlelight and they were playing some nice relaxing music in the background. We made our way to a booth and sat down.

Everyone knew I was new at work so some of the girls started asking me questions like, what's my name, where I'm from, and stuff like that. I probably came off a bit nervous, because I was never really part of a dynamic like this before—guys and girls going out and chatting it up was... as much as I hate to admit it... it was new to me...

Before I started bartending, I was VERY introverted. When I was a child, I used to create these Dungeons and Dragons style games on paper. I'd spend all day long creating a medieval universe that had these characters that held swords and used magic and they would venture off to slay monsters and find treasure. You get the picture. I was very, very introverted.

So, after getting to know my coworkers a bit, the waiter came around and started taking our drink orders. When he got to me, I ordered a Bud Light. All of a sudden, everyone burst out in laughter. Even the waiter was laughing. I was so confused. I was like, what happened!? What did I say? Then the waiter said something like, "We only sell craft beer here, sir."

I didn't know how to reply to that. I didn't know what the FUCK craft beer was. This was my first day bartending. And this waiter was making me look like a clueless idiot in front of all my new coworkers! Then Alex spoke up and said something like, "Dan... Get the Wednesdays Cat... It's good." Which was cool of him to say because I felt embarrassed. I didn't question it, I just said, "Okay."

We were only there for a drink, then we went to another bar to meet up with Vassaly, the General Manager from Enso.

Our group was now 5 girls and 3 guys. We were all standing in a circle drinking and chatting. By round six, our little social circle started vibing to the music. So, we took the next logical step... We bought more shots. Then, we cheered to an awesome night, slammed the shots down, and next thing you know, my new boss was singing gangster rap at the top of her lungs! Then, one of my co-workers—who I just met that night—said she wanted to hook up with me, then she got sick, threw up, and passed out in her car!

So, yeah... That was my first night as a bartender...

Months later, my life was different than before. I went from a total introvert to having a bunch of friends to go out and party with. We'd go to all kinds of places—nightclubs, dive bars, karaoke bars, house parties, we'd even throw some parties of our own. Life was looking much different for me now.

Even though I no longer work at Enso, I still go back to have dinner a couple times a year. When I come visit, they always show me love. My old bartender buddy, Golf, always hooks me up with a gin cocktail—he knows I love gin. One time, I was even given a brand new dish the chef created—before it was on the menu.

After my most recent visit back, my old manager discounted the bill. As I closed the check and began to thank him, he walked over and said, "Of course Dan. Friends for life." Then he walked away, because it was just another busy night at the restaurant.

# THE LOWEST PRICES FOR BAR TOOLS ON THE ENTIRE INTERNET GUARANTEED

If you want to get professional grade bartending tools for the lowest prices on the entire internet, then you have to go to [BarProducts.com](http://BarProducts.com).



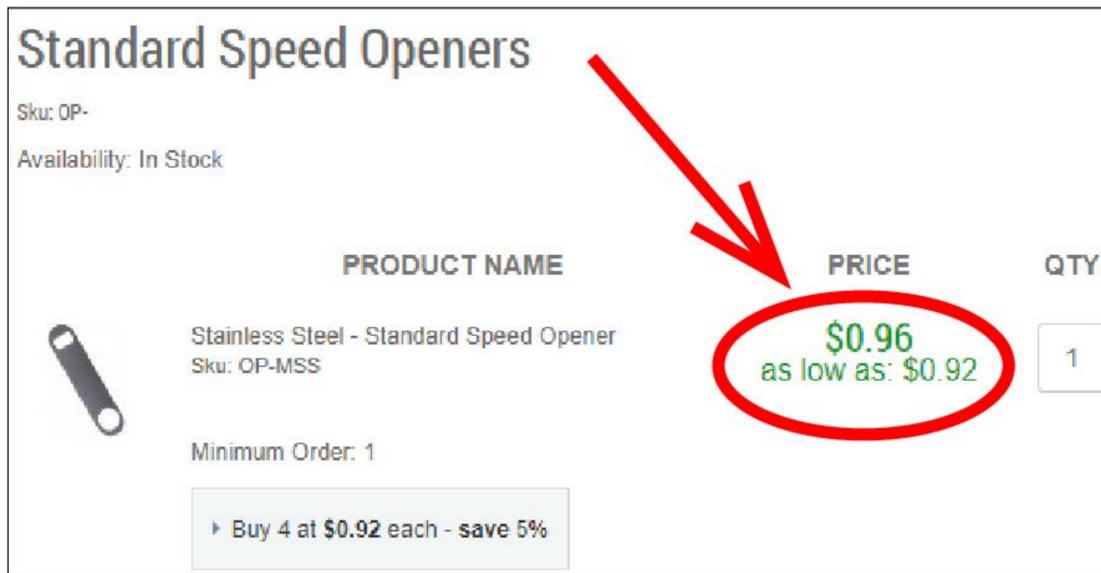
When I was a rookie bar manager I found BarProducts.com on Google.

I was a bartender at some nightclub who was forced into a manager position because someone “cooler” didn’t want it. I only took the “promotion” because I was the bar’s least experienced bartender so I was hoping it would give me some job security. Which, in a way, it did.

So, one of my first tasks as a bar manager was to stock the bar up with tools.

I googled “bar tools” and BarProducts.com popped up.

When I was on the site I was shocked at how low their prices are. 96¢ for a stainless steel bottle opener! Are you kidding me?!



The bartending instructor at bartending school sold me a 4-piece tool set, which included a bottle opener, a shaker tin, a cheater tin, and a Hawthorne strainer, for 30 bucks! I could have got that same tools set for \$5.57 on BarProducts.com.

Don’t be fooled by other companies trying to sell you bar tools at outrageously high prices, claiming that their tools are “high-quality”. It’s a bunch of bull crap. For the average bartender first starting off, this is a total rip off.

Look, I was once new to the service industry. I’ve made a lot of mistakes that have cost me money. Now, I come to you with a higher level of knowledge and experience so you don’t have to make the same mistakes I did.

BarProducts.com offers high-quality tools for the lowest prices on the internet guaranteed. Check this out.



Throughout your time in the service industry, this website will be an invaluable resource for you. Use it to your advantage.

[www.BarProducts.com](http://www.BarProducts.com)

# TOOLS

Below is my recommended toolset for beginner bartenders.

These tools are applicable at a variety of bars such as, restaurants, sports bars, dive bars, and nightclubs.

If you're first starting off in bartending, I recommend you bring your own tools to work so you can make drinks with the tools you're comfortable with and that you've trained with.

Some bartending jobs require you to have your own set of tools, such as catering bartending and private party bartending. Meaning, you'll have a greater opportunity to bartend with a toolset like this.

These tools are also required to follow along in the training of this book. So, make sure you pick them up so I can show you how to make cocktails like a bartender.

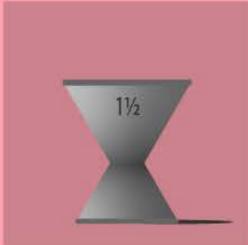
Also, the links below will take you to a site to get the tools at the lowest possible prices.



## SPEED OPENER

Opens beer bottles and removes pour spouts.

[LINK](#)



## JIGGER

Alcohol measuring device

[LINK](#)



## HAWTHORNE STRAINER

Strains alcohol from a shaker tin. [LINK](#)



## MIXING GLASS

Used to combine ingredients for cocktail making. [LINK](#)



## SHAKER TIN

Connects to a mixing glass to shake cocktails. [LINK](#)



## BOSTON SHAKER

(mixing glass + shaker tin) Fuses ingredients by shaking.



## BAR SPOON

Used to stir drinks and layer alcohol. [LINK](#)



## SPEED POURER

It controls the alcohol's speed when poured from a bottle. [LINK](#)



## WINE KEY

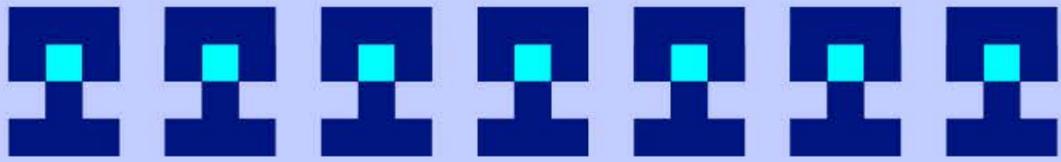
Opens wine bottles.

[LINK](#)



# GLASSWARE

Below is the glassware used for the cocktails in this book. Practice with them at home and you'll feel confident making drinks in front of hundreds of guests at work.



## HIGH BALL GLASS

The majority of mixed drinks and cocktails go in this glass. [LINK](#)



## LOW BALL GLASS

Used for shots, rocks drinks, and low ball cocktails. [LINK](#)



## COLLINS GLASS

The official glass of the Tom Collins cocktail. [LINK](#)



## MARTINI GLASS

Used for martini cocktails. [LINK](#)



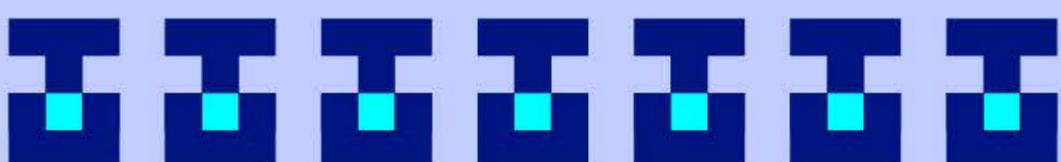
## MARGARITA GLASS

The official glass for the margarita cocktail. [LINK](#)



## OLD FASHIONED GLASS

The official glass for the Old Fashioned cocktail. [LINK](#)



# BARTENDING TERMINOLOGY

In this section, I explain the Basic Terminology that bartenders use.

- Alcohol
- Liquor
- Mixer
- Garnish
- Mixed Drink/Cocktail
- Server
- Bar back

**Alcohol:** Alcohol is an intoxicating beverage. It comes in different forms. For instance, beer, wine, and hard-liquor.

**Liquor:** Also called “hard-liquor”, is an intoxicating beverage that is, on average, 40% alcohol by volume (Abv).

**Mixer:** A mixer is any juice or soda used to mix drinks with.

**Garnish:** Garnishes are decorations for your drinks. They enhance the scent, taste, and appeal of the drink.

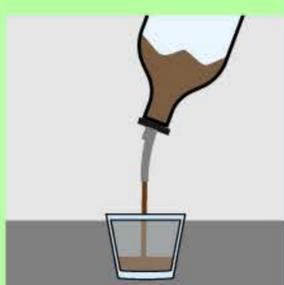
**Mixed Drink and Cocktail:** An alcoholic drink made with varying ingredients.

**Server:** A Waitress or waiter.

**Bar-Back:** Bartender’s assistant.

# BARTENDING TECHNIQUES

Below are the techniques bartenders use to make drinks. You'll practice these techniques as you make the cocktails in this book.



## FREE POUR

Pour alcohol precisely, without using a measuring device. Learn to Free Pour [here](#).



## BUILD

Building cocktails means you pour the ingredients right into the cup. You can make a bunch of drinks in a row this way.



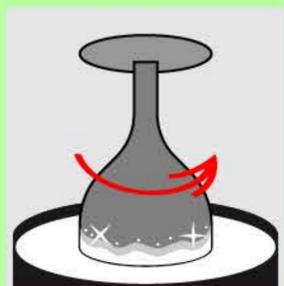
## SHAKE

Shaking cocktails combines ingredients, chills them, and lightens the color by creating a frosty texture.



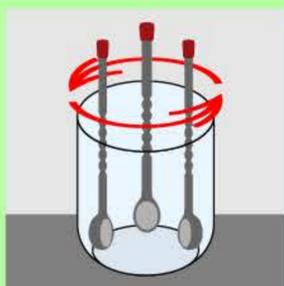
## CHILL GLASS

Make a glass cold on the spot by adding ice & water to it for a few moments. Then dump it. Now you have a chilled glass.



## RIM

Rimming a glass means you put salt or sugar on the top edge of the glass.



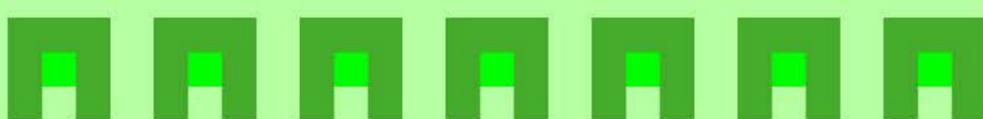
## STIR

Stir drinks to chill them and mix ingredients.



## MUDDLE

Crush fruits and herbs to release their flavors.



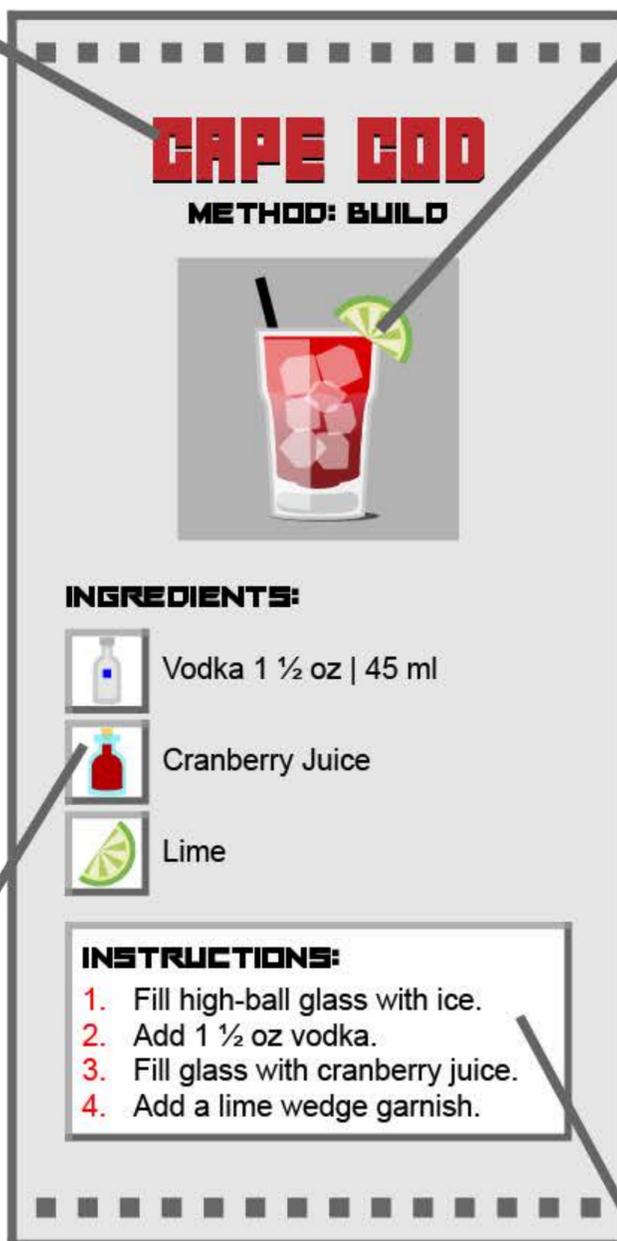
# HOW TO READ THE RECIPES

## TITLE AND METHOD

This section displays the name of the cocktail and the method used to make the drink. The method tells you how to make the drink.

## COCKTAIL PICTURE

The cocktail picture shows you how the drink should look after you make it. It also shows you what glassware to use, and if the drink gets a straw or not.



**CAPE COD**  
METHOD: BUILD



**INGREDIENTS:**

-  Vodka 1 ½ oz | 45 ml
-  Cranberry Juice
-  Lime

**INSTRUCTIONS:**

1. Fill high-ball glass with ice.
2. Add 1 ½ oz vodka.
3. Fill glass with cranberry juice.
4. Add a lime wedge garnish.

## INGREDIENTS

The ingredients shows you what you need to make the drink.

## INSTRUCTIONS

This section tells you, step by step, how to make the cocktail.

# 10 COCKTAILS

Now I will show you how to make 10 cocktails.

# 1.

## CAPE COD

The Cape Cod is more commonly known as a “cranberry and vodka with a lime”.

If you find yourself working at a bar where the guests are *just* old enough to legally drink, you’ll likely have guests who don’t know what to order. So you’ll have guests asking you to “Make me something good bartender.”

In those situations, rarely, if ever, do customers complain when I make them a Cape Cod. Here’s why: The tartness from the cranberry juice is good at masking the vodka taste, making the cocktail easy to drink. And first time bar goers don’t typically enjoy the taste of alcohol. That’s what makes the Cape Cod a good choice for them.

NOTE: The Cape Cod is also easy to make, only 3 ingredients. So, when you’re pressed for time and a customer leaves it on you to make them something good, the Cape Cod can quickly get you passed those situations.

## CAPE COD

**METHOD: BUILD**

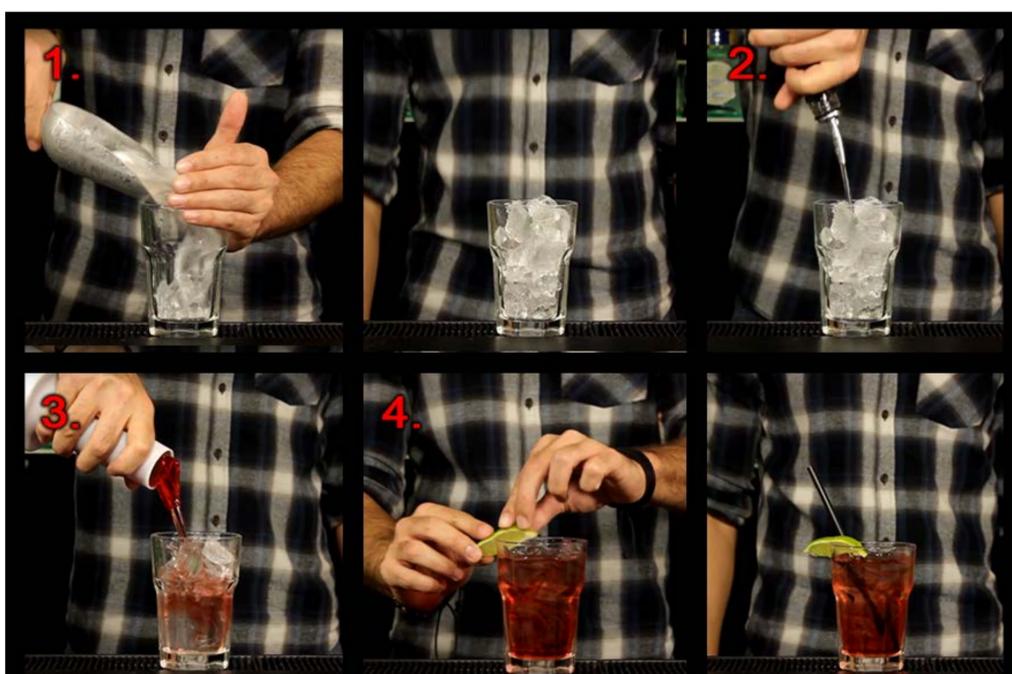


**INGREDIENTS:**

-  Vodka 1 ½ oz | 45 ml
-  Cranberry Juice
-  Lime

**INSTRUCTIONS:**

1. Fill high-ball glass with ice.
2. Add 1 ½ oz vodka.
3. Fill glass with cranberry juice.
4. Add a lime wedge garnish.



The *numbered pictures* correlate to the steps in the instruction section of the recipe above.



**CLICK HERE to watch the Cape Cod made on video.**

# 2.

## CUBA LIBRE

The Cuba Libre, also called a “rum and coke with a lime” is another easy-to-make cocktail. It’s made with coke, light rum (such as Bacardi), and a lime garnish.



## CUBA LIBRE

METHOD: BUILD



**INGREDIENTS:**

-  Rum 1 ½ oz | 45 ml
-  Coke
-  Lime

**INSTRUCTIONS:**

1. Fill high-ball glass with ice.
2. Add 1 ½ oz rum.
3. Fill glass with coke.
4. Add a lime wedge garnish.





**CLICK HERE to watch the Cuba Libre made on video.**

# 3.

## TOM COLLINS

The Tom Collins is a gin cocktail that comes in a collins glass. However, if your bar doesn't have collins glasses then a high ball glass will work fine.

An easy way to remember the ingredients of the Tom Collins is to think "gin and sparkling lemonade." Those are the main ingredients of the Tom Collins besides the lemon and cherry garnish.

# TOM COLLINS

**METHOD: BUILD**



**INGREDIENTS:**

-  Gin 1 ½ oz | 45 ml
-  Lemonade
-  Soda Water
-  Cherry
-  Lemon

**INSTRUCTIONS:**

1. Fill collins glass with ice.
2. Add 1 ½ oz gin.
3. Fill glass with lemonade.
4. Splash carbonated water.
5. Add a lemon wedge and cherry garnish.



[CLICK HERE](#) to watch the Tom Collins made on video.

# 4.

## SEX ON THE BEACH

The “Sex on the Beach” is very easy to sell. Who isn’t intrigued by a name like Sex on the Beach? It is well known in the advertising world that the word SEX attracts attention. So, recommend a Sex on the Beach to someone and more often than not you’ll have them sold before you even finish saying the name.

### SEX ON THE BEACH

**METHOD: BUILD**



#### INGREDIENTS:



Vodka 1 ½ oz | 45 ml



Peach Schnapps ¾ oz | 22 ml



Orange Juice



Cranberry Juice



Lime



Lemon

#### INSTRUCTIONS:

1. Fill high-ball glass with ice.
2. Add:
  - 1 ½ oz vodka
  - ¾ oz peach schnapps
3. Fill glass with orange juice and cranberry juice.
4. Add a lemon and lime wedge garnish.



**CLICK HERE** to watch the Sex on the Beach made on video.

# 5. LONG ISLAND ICED TEA

The “Long Island Iced Tea” is a strong drink that has 2 1/2 ounces worth of alcohol, compared to a typical mixed drink that only has 1 1/2 ounces of alcohol. Funny thing about the Long Island is that it has absolutely no tea in the drink. It just looks like tea when you stir the ingredients together.

## LONG ISLAND

**METHOD: BUILD**



### INGREDIENTS:



Vodka ½ oz | 15 ml



Gin ½ oz | 15 ml



Rum ½ oz | 15 ml



Tequila ½ oz | 15 ml



Triple Sec ½ oz | 15 ml



Sour Mix



Coke



Lemon

### INSTRUCTIONS:

1. Fill collins glass with ice.
2. Add:
  - ½ oz vodka
  - ½ oz gin
  - ½ oz rum
  - ½ oz tequila
  - ½ oz triple sec
3. Fill glass with sweet & sour mix.
4. Splash coke.
5. Add a lemon wedge garnish.



**CLICK HERE to watch the Long Island made on video.**

# 6.

# MARTINI

As I said, the Long Island is a strong drink, but the Martini is even stronger. It's basically straight alcohol. It's among the strongest drinks that you can order at a bar. It has 3 ounces worth of alcohol.



## MARTINI

METHOD: SHAKE



**INGREDIENTS:**

Gin 2 ½ oz | 45 ml

Dry Vermouth ½ oz | 15ml

Olive

**INSTRUCTIONS:**

1. Chill martini glass.
2. Add to Boston Shaker:
  - ice
  - 2 ½ oz gin
  - ½ oz dry vermouth
3. Shake 10x vigorously.
4. Strain alcohol into martini glass.
5. Add an olive garnish.





[CLICK HERE](#) to watch the Martini made on video.

# 7.

## MANHATTAN

The Manhattan is a bold and bitter tasting cocktail. It has a masculine appeal compared to most other martini style cocktails.

Just like the Martini, the Manhattan is strong (3 ounces of alcohol).

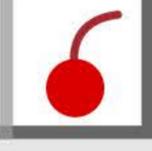


## MANHATTAN

METHOD: SHAKE



**INGREDIENTS:**

	Whiskey 2 ½ oz   45 ml
	Sweet Vermouth ½ oz
	Bitters
	Cherry

**INSTRUCTIONS:**

1. Chill martini glass.
2. Add to Boston Shaker:
  - ice
  - 2 ½ oz whiskey
  - ½ oz sweet vermouth
  - 3 - 4 dashes of bitters
3. Shake 10x vigorously.
4. Strain alcohol into martini glass.
5. Add a cherry garnish.





[CLICK HERE](#) to watch the Manhattan made on video.

# 8. COSMOPOLITAN

The “Cosmopolitan” is well known for its bright pink color. Contrary to the Manhattan, the Cosmo has a feminine appeal. It’s a classic cocktail that further gained popularity from its appearance on the TV show “Sex and the City”.

## COSMOPOLITAN

**METHOD: SHAKE**



### INGREDIENTS:



Citron Vodka 1 ½ oz | 45 ml



Triple Sec ¾ oz | 22 ml



Lime Juice



Cranberry Juice



Lime

### INSTRUCTIONS:

1. Chill martini glass.
2. Add to Boston Shaker:
  - ice
  - 1 ½ oz citron vodka
  - ¾ oz triple sec
  - ½ oz lime juice
  - splash cranberry juice
3. Shake 10x vigorously.
4. Strain alcohol into martini glass.
5. Add a lime wedge garnish.



**CLICK HERE to watch the Cosmopolitan made on video.**

# 9. MARGARITA

The “Margarita” is the king of tequila cocktails. It’s either served on ice or frozen (blended ice). The recipe below is the iced variation.

## MARGARITA

**METHOD: SHAKE**



### INGREDIENTS:



Tequila 1 ½ oz | 45 ml



Triple Sec ¾ oz | 22 ml



Lime Juice



Simple Syrup



Lime



Salt

### INSTRUCTIONS:

1. Rim margarita glass with salt and fill it with ice.
2. Add to Boston Shaker:
  - ice
  - 1 ½ oz tequila
  - ¾ oz triple sec
  - ¾ oz lime juice
  - ¾ simple syrup
3. Shake 10x vigorously.
4. Strain alcohol into margarita glass.
5. Add a lime wedge garnish.



**CLICK HERE to  
watch the Margarita  
made on video.**

# 10. OLD FASHIONED

In my experience, most of the restaurants that I have gone to, if not all of them, have some kind of variant of the old fashioned on their cocktail menu. It's just that popular and influential. If you google "top 10 cocktails", the old fashion makes it on those lists pretty much every time, if not every time, and at least as one of the top 5 but usually within the top 3.

## OLD FASHIONED

**METHOD: MUDDLE**



### INGREDIENTS:



Whiskey 2 oz | 60 ml



Bitters



Simple Syrup



Orange



Cherry

### INSTRUCTIONS:

1. Muddle a cherry and orange slice in a mixing glass.
2. Add to mixing glass:
  - ice
  - 2 oz whiskey
  - ½ oz simple sryup
  - 3 - 4 dashes of bitters
3. Stir 20x clockwise and 20x counter-clockwise.
4. Strain alcohol into old fashioned glass halfway filled with ice.
5. Add a cherry and orange slice garnish.



**CLICK HERE** to watch  
the Old Fashioned  
made on video.

# LEMON DROP SHOT

**METHOD: SHAKE**



## INGREDIENTS:



Citron Vodka  $\frac{3}{4}$  oz | 60 ml



Triple Sec  $\frac{1}{4}$  oz | 22 ml



Lemonade



Sugar

## INSTRUCTIONS:

1. Rim low ball glass with sugar.
2. Add to Boston Shaker:
  - ice
  - $\frac{3}{4}$  oz citron vodka
  - $\frac{1}{4}$  oz triple sec
  - splash lemonade
3. Shake 10x vigorously.
4. Strain alcohol into low ball glass.



**CLICK HERE** to watch the Lemon Drop Shot made on video.

# CONCLUSION

Hey, Dan here. Thanks for reading my book. But before you dip out, I want to tell you a little bartending secret.

Here's something most people don't know about bartending.

You don't need to go to bartending school to get a bartending job.

Most people learn how to bartend on the job while they are actually working as a bartender. So, the fact that you now have basic cocktail-making knowledge, makes you far more competitive than most people being hired to bartend right now. Pretty cool, right?

So, now you might ask yourself, "Ok, now what Dan? What's the next step? How do I get the job?"

Here's the answer:

Watch the video below and I will guide you through how to get your first bartending job.

Cheers.

Dan

**[To Start Your New Life as Bartender](#)**

**[Click Here](#)**