

V  
VINTAGE  
FOUR TWENTY-THREE

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BAR COMPOSITE

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## WELCOME

### NEW TEAM

Updates to Team and Structure

## UPDATES

### UPDATES: JEROME

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#### GENERAL UPDATES

1. Bar Cleanliness and Expectations: Back bar, Remotes, Back Packs in Well, Proper Ice Usages
2. Personal Items, Food, and Beverage
3. The Greet, The Service, The Exit: Tightening Up on Service
4. Bar Sections – Identifying Zones and Communication with Team and Management

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#### 2021: A GREAT YEAR AND A GREATER FINISH

1. October: Halloween
2. November: Thanksgiving
3. December: Christmas/New Year's Eve
4. Coverage and Requesting Off During Holiday Season

### UPDATES: CHRIS

### UPDATES: JASON

## VINTAGE 423 DRINKS: TEAM REVIEW

### CLASSIC COCKTAILS, SIGNATURE DRINKS, AND MULES

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#### ACTIVITY: KNOWLEDGE ASSESSMENT

- Take Assessment Individually
- Review Answers as a Group
- Group Quiz

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## PROCEDURES

### OPENING AND CLOSING PROCEDURES: TEAM REVIEW BARTENDER OPENING CHECKLIST

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#### BEFORE DOORS OPEN

- ✓ Walk bar and storage area making notes about the close the night before. Give notes to AM Manager
- ✓ Take down bar stools
- ✓ Wipe bar top
- ✓ Set up speed well (ice, bottles, garnishes, tools, and mixers)
- ✓ Prep all garnishes Lemons, Limes, Oranges, Olives, Bleu cheese Stuffed olives, Cherry's, Cocktail onions, Blueberry's, Raspberry's, Blackberry's, Cucumbers, Fresh mint, Buzz Buttons etc.
- ✓ Prep all mixers sweet n sour, simple syrup, Bitters, Tabasco, Lime Juice, OJ, Creamer,
- ✓ Set up three compartment sinks with the proper mix of soap and sanitizer.
- ✓ Stock Swords, Stirs, Straws, Picks, Cocktail Napkins, printer paper, wine bags etc.
- ✓ Stock silverware roll-ups and B&B plates etc. Please anticipate guests needs.
- ✓ Checks drafts, co2 bulk tanks, nitrous tanks
- ✓ Set up trash cans with liners.
- ✓ Turn on TV's
- ✓ Sun shades down in the day down up at night.
- ✓ Set up bus tubs.
- ✓ Mop indoor walkway from patio and entry doors to kitchen and bathrooms.

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#### AFTER OPEN

- ✓ Check business volume for the day prep accordingly.
- ✓ Wipe down bar top often throughout your shift, soda water works well.
- ✓ Please make sure all bar tools are cleaned bar spoons, juicer, muddler, ice scoops, strainers, shakers etc.: they can all be running through the dish machine often during shift.
- ✓ Polish glasses during your down time or at the end of your shift.
- ✓ Please take pride in your craft as you represent the best bar in the state professionalism and teamwork is a must.

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#### AFTER RELIEVING BARTENDER ARRIVES

- ✓ Cut 1 small bucket of lemons and limes, prepare 2 simple and 1 sweet and sour (SUN-WED) date the container and initials.
- ✓ Cut 2 small buckets of lemons and limes, prepare 3 simple and 2 sweet and sour (THURS-FRI) date the container and initials.
- ✓ Stock all beer, wine (3 bottles), liquor and juices at the end of each shift.
- ✓ Stock straws, napkins, swords, and picks at the end of the shift. They must look nice, clean and presentable for the following shift.
- ✓ Stock silverware and plates at the end of the shift

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**BARTENDER CLOSING CHECKLIST**

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**AFTER RUSH: CLEANUP AND RESET**

- ✓ Reset bar for last hour
- ✓ Take bus tubs and trash
- ✓ Full bar wipe down
- ✓ Reset tools

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**LAST HOUR: RESTOCK AND LABEL**

- ✓ Label and date all product
- ✓ Polish wine glasses
- ✓ Wipe down all bottles and shelving in racks
- ✓ Restock condiments, silverware, flatware
- ✓ Drop down to one well
- ✓ (SUN-WED) Cut 1 small bucket of lemons and limes, prepare 2 simple and 1 sweet and sour date the container and initials.
- ✓ (THURS-FRI) Cut 2 small buckets of lemons and limes, prepare 3 simple and 2 sweet and sour date the container and initials.
- ✓ Restock all beer, wine, liquor and juices
- ✓ Re stock straws, napkins, swords, and picks
- ✓ Wash all glassware and restock.
- ✓ Close out all inactive tickets and tips
- ✓ Wipe side walls by trash cans under drafts

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**AFTER LAST GUEST LEAVES: TOTAL BREAKDOWN**

- ✓ Close out remaining checks and tips
- ✓ Give drawer to manager for counting
- ✓ Hose down mats a leave on roll cart to dry in kitchen
- ✓ Sweep floor surrounding and fix chairs.
- ✓ Clean the floor drains.
- ✓ Draft wall must be cleaned thoroughly, cover with plastic and leave a glass of water below to maintain frozen cobra heads.
- ✓ Empty all ice bins and burn ice clean with warn water, then sanitize wells and dry.
- ✓ Clean dish machine.
- ✓ Sanitize three-compartment sink.
- ✓ Stock the fridge with wines or any mixers needed for the next shift.
- ✓ Soak soda guns in soda water over night.
- ✓ Clean all place-mats.
- ✓ Please make sure all bar tools are cleaned bar spoons, juicer, muddler, ice scoops, strainers, shakers etc. they can all be ran through the dish machine.
- ✓ Prep fruit, sweet and sour, simple, wines, and alcohol during each shift. Before a bartender leaves for the evening, they must:
- ✓ Empty fruit tower into crate container (mark first use for cutting next day)
- ✓ All well and rail mats need to be pulled and washed
- ✓ Pulled and wash side bins on wells
- ✓ Pull grates and scrub with brush

- ✓ Clear and wipe floor drains
- ✓ Wash draft grates
- ✓ Sanitize draft handles and spouts
- ✓ Wipe all appliances
- ✓ Sanitize dip sinks
- ✓ Stock glassware evenly
- ✓ Glass shelving wiped and sanitized
- ✓ Wash wine glass bar mats
- ✓ Floors swept and mopped
- ✓ All tools and containers washed and stored properly
- ✓ Black well containers washed and stacked on back well
- ✓ Straw caddies wiped and restocked and stored on back well
- ✓ All bottles stored on draft shelving must be moved and counters wiped
- ✓ Pull mats to back, wash, and allow to dry
- ✓ Take back trash bins
- ✓ Turn off heaters
- ✓ Turn off TVs and Bar lights
- ✓ Reset 2 bus tubs, 2 trash cans, and bucket

## CLOSING REMARKS AND QUESTIONS



**BAR DRINK TEST**

**STANDARD DRINK SIZES**

When do we use a jigger? \_\_\_\_\_

Standard Drink Size: \_\_\_\_\_

Standard Wine Size: \_\_\_\_\_

Standard Champagne Size: \_\_\_\_\_

Standard Port Size: \_\_\_\_\_

Standard Brandy/Cognac: \_\_\_\_\_

Standard Beer Size: \_\_\_\_\_

**CLASSIC COCKTAILS**

**Martini**

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\_\_\_\_\_  
\_\_\_\_\_

**Gimlet**

\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

**Margarita**

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\_\_\_\_\_

**Old Fashioned**

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**Cosmopolitan**

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**Manhattan**

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**Mojito**

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**Negroni**

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**Sazerac**

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**Long Island Iced Tea**

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**Lemon Drop**

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**Kamikaze**

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**Green Tea Shot**

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**Vegas Bomb**

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**Trash Can**

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**Bloody Mary**

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**Michelada**

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VINTAGE 423 SIGNATURE DRINKS

**The Lotus**

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**Aston Martin**

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**Cobra Cosmo**

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**GT**

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**The Smoked Manhattan**

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**Cherry Vanilla Old Fashioned**

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**Smoked Mezcal Negroni**

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MULES

**Moscow Mule**

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**Jalisco Mule**

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**London Mule**

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**Kentucky Mule**

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**Irish Mule**

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**Mediterranean Fig Mule**

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**Bull Mule**

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## DRINK RECIPES

### CLASSIC COCKTAILS

#### Martini

1. Ask vodka or gin, straight up, dirty, Gibson, dry or wet. Shaken if dirty or requested.
2. Stirred if straight up, wet, or dry.
3. Dry means no vermouth. Wet means a vermouth rinse.
4. 3oz pour

#### Gimlet

1. 1.5 gin
2. 1oz lime juice
3. .5oz simple
4. Shake
5. Up or on the rocks

#### Margarita

1. 1.5 Tequila
2. Ask what tequila they would like. Recommend top shelf.
3. 1oz lime
4. 1oz agave
5. Shake and dump into salt rimmed glass

#### Old Fashioned

1. Ask what bourbon they would like. Recommend top shelf.
2. Build in mixer glass or tin
3. 1.5oz bourbon
4. .5oz agave
5. Splash water
6. 2 dashes of Angostura Aromatic Bitters
7. Half orange
8. 1 maraschino cherry
9. DO NOT MUDDLE
10. Ice and stir
11. Strain over cube in rocks glass
12. Garnish with orange twist and luxardo cherry

#### Cosmopolitan

1. Ask what vodka they would like. Recommend top shelf.
2. 1.5oz vodka
3. 1.5oz triple sec or cointrue
4. 1oz cranberry juice
5. .5oz lime juice
6. Shake strain into chilled martini glass
7. The color of this cocktail should be "flamingo pink".

8. Garnish with orange twist.

**Manhattan**

1. Ask what bourbon they would like. Recommend top shelf.
2. Ask up or on the rocks.
3. Build in mixing glass or tin
4. 2oz bourbon
5. 1oz sweet vermouth
6. 2 dashes of angostura aromatic bitters
7. Strain into chilled coupe glass or over a cube in a rocks glass.

**Mojito**

1. 1.5oz white rum
2. 1oz lime
3. 1oz simple syrup
4. Muddle mint
5. Shake and strain into Collins or pint glass
6. Add ice
7. Top with soda water
8. Garnish with mint and lime

**Negroni**

1. Ask what gin they would like. Recommend top shelf.
2. Build in mixing glass or tin
3. 1oz gin
4. 1oz sweet vermouth
5. 1oz Campari
6. Stir and strain over cube in rocks glass
7. Garnish with orange twist

**Sazerac**

1. 1.5oz rye bourbon
2. Absinth rinse
3. .5oz simple
4. Stir and strain over cube in snifter
5. Garnish with lemon twist

**Kamikaze**

1. 1oz vodka
2. .5 triple sec
3. .5 lime
4. Shake strain into shot glass

**Green Tea Shot**

1. 1.5oz jameson

2. .5oz peach schnapps
3. .5 lime juice
4. .5 simple
5. Shake strain into shot glass
6. Splash sprite

#### VINTAGE 423 SIGNATURE DRINKS

##### **The Lotus**

1. 1.5oz chopin vodka
2. 1.5oz caravella limnoncello
3. 1oz lemon
4. 1oz simple
5. Shake and strain into sugar rimmed martini glass
6. Garnish with lemon twist

##### **Aston Martin**

1. 1.5oz peach Ciroc
2. 1.5oz St. Germain
3. 1oz lemon juice
4. .5 simple syrup
5. Muddle blue berries
6. Shake and strain into chilled martini glass
7. Garnish with 3-5 blue berries

##### **Cobra Cosmo**

1. 1.5 red berry ciroc
2. 1.5 cointrue
3. 1oz cranberry juice
4. .5 lime juice
5. Shake and strain into chilled martini glass
6. Top with a float of Domain St. Vincent sparkling wine
7. Garnish with orange twist

##### **GT**

1. 1.5oz Effin cucumber vodka
2. .5oz lemon
3. .5oz simple
4. Build in collins glass
5. Top with soda water
6. Garnish with cucumber slice

##### **The Smoked Manhattan**

1. build in mixing glass or tin

2. 1oz makers 46
3. 1oz Auchentoshan scotch
4. 1oz sweet vermouth
5. 2 dashes of bitters
6. Stir and strain over cube in snifter
7. Smoke with hickory wood chips
8. Garnish with luxardo cherry

### **Cherry Vanilla Old Fashioned**

1. build in mixing glass or tin
2. 1.5oz cherry infused knob creek
3. .5oz luxardo juice
4. Orange slice
5. DO NOT MUDDLE
6. 2 dashes cherry bitters
7. Splash water
8. Stir and strain over cube in rocks glass
9. Garnish with orange twist and luxardo cherry

## **MULES**

### **Moscow Mule**

1. build in copper mug
2. 1.5oz vodka
3. Ice
4. Half lime press
5. Ginger beer
6. Garnish with half lime press