

# Assessing the Impact of Beverage Training on Skill Development and Knowledge Retention in a Military Regiment: A Case Study

Prashant Arya\*, Amita N. Kolapkar\*\*

## Abstract

This study explores the design, implementation, and impact of a beverage training program conducted for a military unit, focusing on the preparation of classic cocktails and mocktails. The program was created to enhance the hospitality skills of unit members, with the goal of improving the quality of beverages served during military events and social gatherings.

Over a structured training period, participants were introduced to essential mixology techniques, including building, stirring, shaking, and blending drinks. The curriculum also covered the use of professional bar tools and the development of a diverse beverage menu tailored to the unique needs of the military environment.

The study evaluates the effectiveness of the training program through pre- and post-training assessments, participant feedback, and the observed impact on hospitality services. The findings indicate significant improvements in participants beverage preparation skills and their ability to apply these skills in enhancing the unit's social functions.

This paper contributes to the understanding of how tailored hospitality training can be successfully implemented in non-traditional settings, offering valuable insights for future programs aimed at integrating mixology art into diverse environments.

**Keywords:** Beverage Training, Mixology, Cocktails, Mocktails, Military Hospitality, Skill Development, Bar Tools, Hospitality Training

settings like hotels and bars, its application within non-traditional environments, such as military units, presents a unique opportunity to explore its benefits in fostering camaraderie, improving morale, and elevating social functions.

This paper examines the design, implementation, and impact of a beverage training program conducted for a military unit. The program was developed with the objective of equipping participants with the essential skills needed to prepare a diverse range of beverages, including classic cocktails and mocktails. The training aimed to enhance the quality of hospitality services provided during military events and gatherings, offering regiment members not only practical mixology skills but also an understanding of beverage culture.

The implementation of such a program within a military setting poses distinct challenges and opportunities. Unlike traditional hospitality environments, the participants in this program may have had limited prior exposure to professional beverage preparation techniques. As a result, the training was meticulously planned to be accessible and engaging, ensuring that all participants could benefit regardless of their starting skill level.

This study will explore the outcomes of the training program, including its impact on the participants skills and the overall enhancement of the unit's hospitality services. By documenting the process, challenges, and successes, this paper aims to provide valuable insights into the integration of mixology training in non-traditional settings, with potential implications for similar initiatives in the future.

## INTRODUCTION

The art of mixology, encompassing both the preparation of cocktails and mocktails, has become an integral part of modern hospitality services. The ability to create and serve high-quality beverages not only enhances the guest experience but also reflects the sophistication and attention to detail of the service provider. While mixology is traditionally associated with commercial hospitality

\* Asst. Professor, Bharati Vidyapeeth Deemed to be University Institute of Hotel Management and Catering Technology, Pune, Maharashtra, India. Email: percyaka@gmail.com

\*\* Assistant Professor, Bharati Vidyapeeth Deemed to be University Institute of Hotel Management and Catering Technology, Pune, Maharashtra, India. Email: amitakolapkar@gmail.com

<p><b>Image 1.1</b></p>	 A close-up photograph of an Orange Passionfruit Frappe. The drink is served in a stemmed glass with a thick, frothy white top layer. The liquid below is a vibrant orange color. It is garnished with a slice of lime and fresh mint leaves on a wooden skewer. The glass sits on a dark, reflective surface.	<p><i>Orange Passionfruit Frappe - A refreshing mocktail showcasing the balance of citrus and tropical flavors</i></p>
<p><b>Image 1.2</b></p>	 A photograph of a Virgin Mojito. The drink is in a tall, clear glass filled with ice cubes, fresh mint leaves, and lime wedges. A blue straw is inserted into the drink. The glass is placed on a dark surface, possibly a bar or table.	<p><i>Virgin Mojito - A classic non-alcoholic beverage, emphasizing fresh mint and lime.</i></p>
<p><b>Image 1.3</b></p>	 A photograph of a V. Frozen Daiquiri. The drink is a bright green color and is served in a stemmed glass. It is garnished with fresh mint leaves. The glass is placed on a white plate with a blue rim, and a silver spoon is visible next to it.	<p><i>V. Frozen Daiquiri - A frozen mocktail crafted for highlighting the participants on skills in blending flavors.</i></p>

\*The images, captured during the session, highlight the focus on creativity, presentation, and the practical application of mixology principles.

## OBJECTIVES

- To design and implement a tailored beverage training program.
- To introduce participants to classic and innovative beverage recipes.
- To evaluate the impact of beverage training on military hospitality services.
- To gather feedback on the training program for future improvements.
- To document and analyze the training outcomes.

## LIMITATION

- *Participant Variability* - Differences in participants prior experience may lead to inconsistent outcomes during the 4-day session.
- *Context-Specific Application* - The training program's results may not be directly applicable to civilian or commercial hospitality settings.
- *Time Constraints* - The 4-day training period may not provide sufficient time for participants to fully master all skills.
- *Resource Availability* - Limited access to quality ingredients and tools could impact the effectiveness of the training.

## RESEARCH METHODOLOGY

### Research Design

The study employs a mixed-methods approach, combining both qualitative and quantitative research techniques. This allows for a comprehensive understanding of the effectiveness of the 4-day beverage training program provided to participants in a non-traditional setting.

### Participants

The participants include individuals from a non-traditional setting (e.g., military regiment), selected based on their involvement in beverage service and hospitality roles. The sample size is determined based on the availability and willingness of individuals to participate in the training program.

## Training Program Structure

The 4-day training program is designed to cover key aspects of mixology and beverage service, including:

- Day 1: Introduction to mixology, bar basics, and mocktail preparation.
- Day 2: Advanced non-alcoholic beverages and layered mocktails.
- Day 3: Introduction to classic cocktails using white spirits.
- Day 4: Advanced cocktail making with brown spirits and cocktail shots.

The training sessions include hands-on practice, demonstrations, and theoretical knowledge sessions to equip participants with practical skills.

## Data Collection

Data is collected through post-training evaluations, including:

*Questionnaires:* Distributed post-training to evaluate participants' knowledge, confidence, and skill levels in mixology.

*Observational Data:* Gathered during training sessions to assess the practical application of learned skills and techniques by participants.

*Feedback Sessions:* Held at the conclusion of the training to collect qualitative insights on participants' experiences and perceived progress.

## DATA ANALYSIS

Quantitative data from the surveys and questionnaires is analyzed using statistical methods to measure any significant changes in knowledge and skill levels. Qualitative data from feedback sessions and observations is analyzed using thematic analysis to identify common themes and insights regarding the training's effectiveness.

## Ethical Considerations

Informed consent is obtained from all participants, and confidentiality is maintained throughout the study.

## Pre-Training Assessment

Before the training began, it was observed that the participants, members of the Jat Regiment, had minimal knowledge of bar equipment, spirits, liqueurs, and glassware, particularly with their names and pronunciations in English. Due to this language barrier, the sessions were conducted primarily in Hindi to ensure maximum understanding and engagement.

## Training Structure

The training was structured over four days, with each day focusing on different aspects of mixology and beverage preparation. The sessions were designed to be hands-on, allowing participants to actively engage in learning and practicing their skills.

### Day 1: Introduction to Mixology and Bar Basics

#### Session Overview

- Introduction to the history of mixology and understanding bar setups.
- Explanation of essential tools and equipment required for a functional bar.
- Detailed discussion on different types of glassware and their uses.
- Teaching the basics of balancing sweet and sour elements in drinks.

#### Practical Session

Mocktail Making Session 1 focused on techniques like building, stirring, and shaking to create basic non-alcoholic beverages.

### Day 2: Basic Beverage Preparation (Non-Alcoholic)

#### Session Overview

- Deeper exploration of non-alcoholic beverages.
- Techniques for blending and creating layered mocktails.
- Preparation of milk-based drinks and advanced non-alcoholic mocktails.

#### Practical Session

Mocktail Making Session 2, where participants practiced blending and milk-based drink preparations.

### Day 3: Introduction to Classic Cocktails (Alcoholic)

#### Session Overview

Introduction to classic cocktail families and the foundational concepts of cocktail making.

Focus on cocktails using white spirits such as Vodka, Gin, Tequila, and White Rum.

#### Practical Session

Cocktail Making Session 1 allowed participants to create classic cocktails with white spirits under guidance.

**Image 2.1**



*Little Princess - White rum-based cocktail prepared showcasing understanding of spirit bases and creative garnishing.*

<p><b>Image 2.2</b></p>		<p><i>Bloody Mary - Vodka-based cocktail created demonstrating the participants' ability to balance savory flavors with spice</i></p>
<p><b>Image 2.3</b></p>		<p><i>Margarita - Tequila-based cocktail reflecting the classic mix of lime and tequila, with a salt-rimmed presentation</i></p>
<p><b>Image 2.4</b></p>		<p><i>Caprioska - Vodka-based cocktail featuring fresh lime and sugar, highlighting balance and presentation in cocktail making.</i></p>
<p>*The images, captured during the session, illustrate the emphasis on precision, presentation, and the application of foundational cocktail-making skills.</p>		

**Day 4: Advanced Cocktail Preparation**

*Practical Session*

*Session Overview*

- Emphasis on advanced cocktail preparation using brown spirits like Dark Rum, Brandy, and Whisky.
- Introduction to the art of making cocktail shots.

Cocktail Making Session 2 included hands-on preparation of complex cocktails and popular shots like Kamikaze and B52.

## Resource Utilization

- Bar tools and glassware were primarily sourced from the trainer's institute and personal collection.
- The unit had access to essential liquors like Vodka, Gin, White Rum, Dark Rum, Whiskey, Brandy, and Jägermeister. However, specific liqueurs and spirits, including Tequila, Cointreau, Kahlua, Baileys Irish Cream, Dry Martini, and Campari, were initially unavailable. These had to be sourced through vendor contacts provided by the trainer.
- Daily sessions lasted for approximately 3 hours, with an overall ingredient cost of INR 20,000. The consultancy fee, which included resource usage, was INR 22,500.

This training structure and detailed overview provide a comprehensive foundation for the research paper or report you are preparing on the training session conducted for the Jat Regiment.

## Trainer's Perspective and Environmental Factors

The trainer found the sessions to be engaging but also challenging due to the participants' need for repeated explanations and the distractions that occurred. While the participants' practical skills were strong, their intellectual grasp and English communication skills limited the ability to introduce more advanced mixology concepts. The participants, however, remained enthusiastic and eager to learn, making the training sessions productive despite these challenges.

All bar tools and glassware used during the training had to be sourced from the trainer's institute and personal collection, as these were not available at the training site. Additionally, vendor details for ingredient procurement had to be provided due to the unavailability of certain liqueurs and ingredients.

## Cost-Benefit Analysis

The training was conducted for three hours each day, from 2 PM to 5 PM. The total cost of the training, including ingredients and resources, was INR 22,500. This cost-effective approach provided the participants with valuable

skills and knowledge, enhancing their understanding and capabilities in mixology.

## Post-Training Review

Daily revision sessions were held where participants were asked to recite recipes individually and orally. By the fourth day, participants were allowed to independently prepare cocktails, demonstrating a significant improvement in their practical skills. The trainer noted that, while the participants were highly enthusiastic, the sessions were often disrupted by distractions after each preparation. The trainer also had to repeat ingredient names multiple times to ensure comprehension, highlighting the challenges posed by language barriers and the participants' limited familiarity with English.

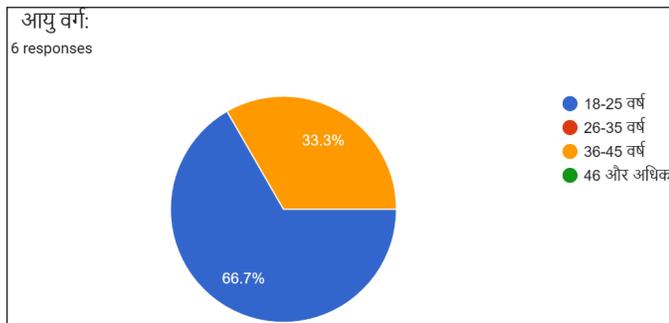
## RESEARCH ANALYSIS AND INTERPRETATION

The study employs a descriptive research design, utilizing a structured questionnaire to gather feedback from participants and a detailed interview with the commanding officer to assess the effectiveness of a cocktail and mocktail training program conducted for members of a military regiment. The research focuses on evaluating the impact of the training on the participants' knowledge and skills in mixology, as well as the overall satisfaction with the training program. The sample size for the study includes all participants from the regiment who attended the training, along with a post-training assessment by the commanding officer. The data collected will be analyzed to determine the effectiveness of the training, with specific attention given to key factors such as improvement in participants' confidence, the practical applicability of the training, and the overall alignment of the training content with the objectives set forth. A combination of qualitative and quantitative methods will be employed to ensure a comprehensive evaluation of the training outcomes, providing insights into both the strengths and areas for improvement in the program.

The feedback from the participants of the Cocktail and Mocktail Training Program was systematically collected and analyzed to evaluate the effectiveness of the training and its impact on participants' knowledge, skills, and confidence. The data was gathered through structured

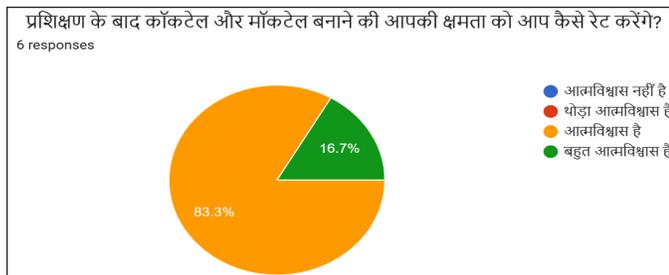
questionnaires, observational data, and feedback sessions, which provided a comprehensive overview of participant experiences.

The participants ranged in age from 18 to 45 years, with the majority falling within the 18-25 age group. The participants' occupations varied, including students and individuals working within the hospitality industry, particularly in roles related to beverage preparation and service.

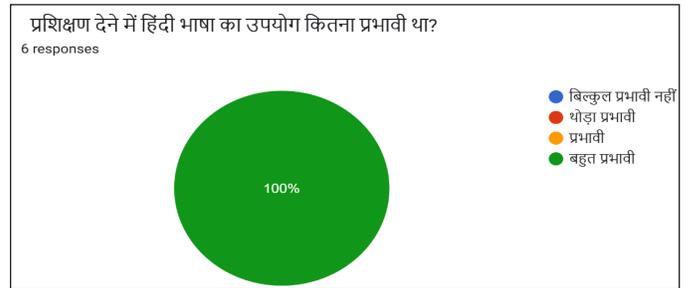


The overall satisfaction with the training was notably high. Many participants described the training as *very effective*, indicating that the content delivered met their expectations and provided substantial value.

The practical application of the skills learned was particularly emphasized, with participants reporting a significant *increase in confidence* in their ability to prepare cocktails and mocktails post-training.



The training was conducted primarily in *Hindi*, the feedback indicates that the majority of participants found the instructions and explanations to be clear and accessible. This clarity in communication allowed participants to effectively understand and apply the concepts and techniques taught during the training sessions, thereby enhancing their overall learning experience.

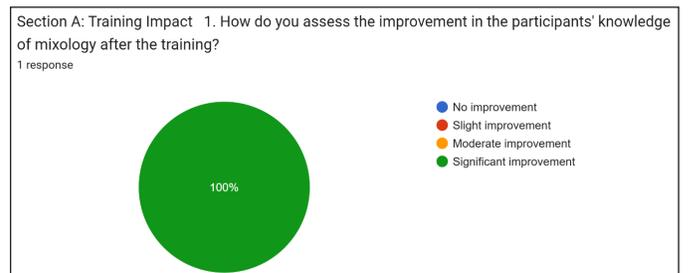


Participants expressed a strong belief in the applicability of the skills learned during the training. Many noted that the training had a direct and practical impact on their current roles, enhancing their ability to perform tasks more efficiently and with greater confidence. The reported improvement in practical skills underscores the effectiveness of the hands-on approach taken during the sessions.

The feedback also revealed a keen interest among participants in attending future training programs of a similar nature. This enthusiasm reflects the perceived value of the training and its relevance to their professional development. The feedback suggests that such programs contribute significantly to skill enhancement and career growth, particularly in the hospitality sector.

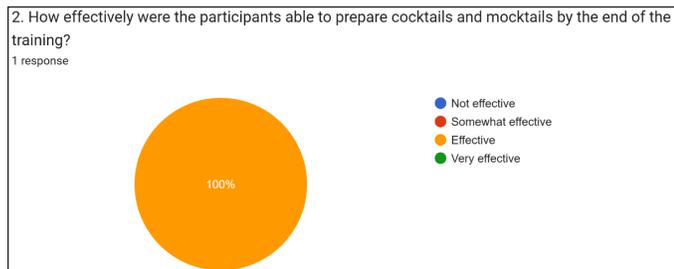
The analysis of the feedback provided by the commanding officer regarding the cocktail and mocktail training program offers valuable insights into the effectiveness and impact of the sessions.

The first key observation is the *significant improvement* in the participants knowledge, as noted by the commanding officer. This suggests that the training was successful in enhancing the participants understanding of mixology, which was one of the primary objectives of the program.

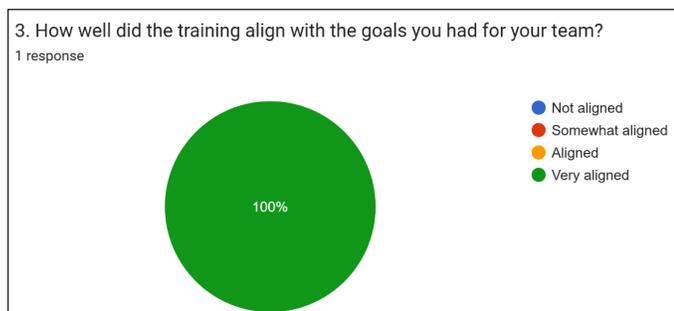


The effectiveness of the training in equipping participants with the necessary skills to prepare cocktails and

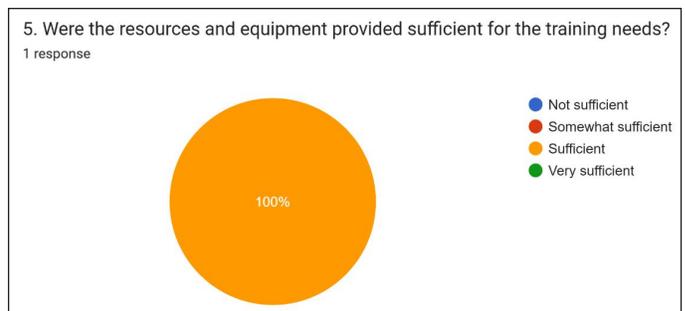
mocktails is further evidenced by the officer's assessment that the participants were able to prepare these beverages *effectively* by the end of the training. This indicates that the practical, hands-on approach adopted during the sessions was instrumental in ensuring that the participants could apply what they had learned.



The feedback also highlights that the training program was *very aligned* with the expectations of the commanding officer. This alignment suggests that the training content, structure, and delivery met the predefined objectives and fulfilled the expectations of the stakeholders. Moreover, the commanding officer's overall rating of the training as *excellent* reflects a high level of satisfaction with the program, which underscores the quality and relevance of the training provided.



In terms of resources, the officer noted that the materials and tools made available during the training were *sufficient* to meet the training requirements. This sufficiency indicates that the logistical aspects of the training were well-managed, allowing participants to fully engage with the content without facing resource-related constraints. The absence of *distractions* during the training further points to an environment conducive to learning, which likely contributed to the high levels of participant engagement and knowledge retention observed.



The feedback on the *variety and duration* of the training was also positive. The variety of topics and activities was well-received, ensuring that the training remained engaging and comprehensive. The duration of the training was rated as satisfactory, suggesting that the time allocated for each session was appropriate for covering the necessary material without overwhelming the participants.

Finally, the commanding officer expressed a high degree of *overall satisfaction* with the training, noting that they would recommend similar programs for future participants. This endorsement is significant, as it indicates that the training not only met its immediate objectives but also left a lasting positive impression on those involved.



## CONCLUSION

The comprehensive analysis of participant feedback from the Cocktail and Mocktail Training Program for the military unit demonstrates the program's significant success in achieving its objectives. Participants reported high levels of satisfaction across all evaluated criteria, including the clarity of instructions, the practical application of skills, and the overall training experience. The hands-on approach and focus on practical skills

were particularly effective, significantly enhancing the participants' professional capabilities in mixology.

Furthermore, feedback from the commanding officer provides strong evidence of the program's success in improving participants' knowledge and skills. The training program was well-aligned with the unit's expectations, with adequate resources provided, and the overall positive reception from participants underscores the quality of the program's design and execution.

The study strongly indicate that the training program was successful in enhancing participants' knowledge, skills, and confidence in mixology. The significant improvements observed among participants demonstrate that the program effectively met its objectives. The practical, hands-on approach of the training was especially impactful in achieving these positive outcomes, underscoring the program's effectiveness and value in professional development.

These findings suggest that future training programs would benefit from maintaining this approach, ensuring that participants can directly apply what they have learned to their professional roles. The success of this program provides a strong foundation for future training initiatives within the military unit, guiding ongoing development and ensuring continued success.

## REFERENCES

### Books

Singaravelavan, R. (2012). *Food and beverage services*. Oxford University Press.

Katsigris C. (2006). *The bar and beverage book*. ISBN 0471647993. John Wiley & Sons.

### Blogs

Les Roches. (n. d.). *Understanding the role of food and beverage consulting*. Retrieved from <https://les-roches.edu/blog/food-and-beverage-consulting/>

### Research Paper

Barrows, C. W. (2000). An exploratory study of food and beverage training in private clubs. *International Journal of Contemporary Hospitality Management*, 12(3), 190–197. Retrieved from <https://www.emerald.com/insight/content/doi/10.1108/09596110010320751/full/html>

Danaher, B. G., Dresser, J., Shaw, T., Severson, H. H., Tyler, M. S., Maxwell, E. D., & Christiansen, S. M. (2012). Development and process evaluation of a web-based responsible beverage service training program. *Substance Abuse Treatment, Prevention, and Policy*, 7(1), 41. Retrieved from <https://link.springer.com/article/10.1186/1747-597X-7-41>

Buvik, K., & Scheffels, J. (2019). On both sides of the bar. Bartenders' accounts of work-related drinking. *Drugs: Education, Prevention and Policy*, 27(3), 221–228. doi:10.1080/09687637.2019.1601160 <https://www.tandfonline.com/doi/full/10.1080/09687637.2019.1601160>

## APPENDICES

### Commanding Officer Feedback on the Effectiveness of Cocktail and Mocktail Training Program

Your feedback on the effectiveness and outcome of the mixology training program is valuable. Please provide your insights on the training results and the participants' performance.

#### Section A: Training Impact

- How do you assess the improvement in the participants' knowledge of mixology after the training?
  - No improvement
  - Slight improvement
  - Moderate improvement
  - Significant improvement
- How effectively were the participants able to prepare cocktails and mocktails by the end of the training?
  - Not effective
  - Somewhat effective
  - Effective
  - Very effective
- How well did the training align with the goals you had for your team?
  - Not aligned
  - Somewhat aligned
  - Aligned
  - Very aligned

#### Section B: Training Logistics

- How would you rate the training environment and setup?
  - Poor
  - Fair

Good

Excellent

- Were the resources and equipment provided sufficient for the training needs?

Not sufficient

Somewhat sufficient

Sufficient

Very sufficient

#### Section C: Observations

- Did you observe any challenges the participants faced during the training?

Yes

No

If yes, please specify: \_\_\_\_\_

- What aspects of the training do you believe were most beneficial?

---

- What improvements or changes would you suggest for future training sessions?

---

- Overall, how satisfied are you with the training provided to your team?

Not satisfied

Somewhat satisfied

Satisfied

Very satisfied

- Would you consider similar training sessions in the future?

Yes

No

## Participant Feedback Questionnaire on Cocktail and Mocktail Training Program

We appreciate your participation in the mixology training program. Your feedback will help us understand the effectiveness of the training and identify areas for improvement.

### Section A: General Information

Rank:

- Subedar Major  Subedar   
 Naib Subedar  Havildar   
 Naik  Lance Naik   
 Sepoy

Age Group:

- 18-25 years  26-35 years   
 36-45 years  46 and above

Previous Experience with Mixology:

- None   
 Basic (Home preparation)   
 Intermediate (Some professional exposure)   
 Advanced (Regular professional use)

### Section B: Training Content

How well did you understand the equipment used in the training?

- Not at all  Somewhat understood   
 Mostly understood  Completely understood

How effective was the use of Hindi language in delivering the training?

- Not effective  Somewhat effective

Effective  Very effective

How confident are you in identifying and pronouncing the names of spirits and liqueurs?

- Not confident  Somewhat confident   
 Confident  Very confident

How well did the daily revision sessions help reinforce your learning?

- Not helpful  Somewhat helpful   
 Helpful  Very helpful

Rate your ability to prepare cocktails and mocktails after the training.

- Not confident  Somewhat confident   
 Confident  Very confident

### Section C: Training Environment

How would you rate the overall training environment?

- Poor  Fair   
 Good  Excellent

How engaging were the practical sessions?

- Not engaging  Somewhat engaging   
 Engaging  Very engaging

Were the instructions clear and easy to follow?

- Not clear  Somewhat clear   
 Clear  Very clear

Did you face any distractions during the training?

- Yes  No

## BAR MENU (Mocktails and Cocktails)

### Classic Mocktails

- Virgin Mojito
- Flavored Mojito (Blue and Kiwi)
- Watermelon Basil Mojito
- Curried Apple
- Cucumber Mint Cooler
- Iced Tea
- Flavored Iced Tea (Peach and Passion Fruit)
- Shirley Temple
- Planter's Punch
- Virgin Mary
- Guava Mary
- Hawaiian Blossom

### Blended Mocktails

- Virgin Pina Colada
- Cranberry Colada
- Orange Passion Frappe
- Kiwi Daiquiri

### Milk-Based Mocktails

- Cold Coffee
- Oreo Shake
- Chocolate Shake

## BAR MENU (Mocktails and Cocktails)

### Vodka-Based Cocktails

- Caprioska
- Moscow Mule
- Bloody Mary
- Screw Driver
- Cape Codder
- Blue Lagoon
- Black Russian
- White Russian

### Gin-Based Cocktails

- Martini
- Negroni
- Pink Lady
- Pink Gin
- Tom Collins

### Tequila-Based Cocktails

- Tequila Sunrise
- Margarita

### Rum-Based Cocktails

- Mojito (White Rum)
- Pina Colada (White Rum)
- Little Princess (White Rum)
- Jamaican Jane (Dark Rum)
- Zombie (Light Rum, Golden Rum, Dark Rum)
- Coconut Breeze (Dark Rum)
- Cuba Libre (Dark Rum)
- Between the Sheets (White Rum, Brandy)

### Whiskey-Based Cocktails

- Manhattan
- Black Jack
- Old Fashioned

### Brandy-Based Cocktails

- Side Car
- Rolls Royce

### Cocktails Shots

- Kamikaze
- B-52
- Jager Bomber

## Recipe Card

**ITEM: Virgin Mojito**

<b>INGREDIENTS</b>	<b>PROCEDURE</b>	<b>GLASS</b>
<ul style="list-style-type: none"> <li>- Mint Syrup – 10 ml</li> <li>- Fresh Mint - 8-10 Leaves</li> <li>- Lime Slice – 2 nos</li> <li>- Lime Wedge – 2 nos.</li> <li>- Crushed Ice</li> <li>- Sugar Syrup – 5 ml</li> <li>- Soda – Top Up</li> <li>- Sprite – Top Up</li> </ul>	<p>Building/Muddled Methods</p> <p>In glass add in following order:</p> <p>Mint leaves 10 leaves, 2 Lime wedge, 10 ml Lime Juice, 5 ml Sugar syrup, 10 ml Mint Syrup, Muddle 2-3 times gently. Taste Balance. Add plenty of crushed ice. Stir. Add little ice, lime wheel and topup with soda and sprite. Garnish</p>	<p>Hi Ball, Old Fashion, Centra</p> <p><b>GARNISH</b></p> <p>Lime Wheel, Mint Sprig</p>

**ITEM: Watermelon Basil Mojito**

<b>INGREDIENTS</b>	<b>PROCEDURE</b>	<b>GLASS</b>
<ul style="list-style-type: none"> <li>- Watermelon Chunks – 6-7 nos</li> <li>- Fresh Basil – 4 Leaves</li> <li>- Lime Wedges – 2 nos.</li> <li>- Ice Cubes</li> <li>- Sugar – 5 ml</li> <li>- Watermelon Syrup – 10 ml</li> <li>- Soda – Top Up</li> <li>- Sprite – Top Up</li> </ul>	<p>Building/Muddled Methods</p> <p>In glass add in following order:</p> <p>Muddle the watermelon chunks, basil leaves, lime wedges, and sugar in a glass.</p> <p>Fill the glass with ice cubes.</p> <p>Add watermelon syrup. Top up with a mix of soda and Sprite. Stir gently</p>	<p>Hi Ball, Old Fashion, Centra</p> <p><b>GARNISH</b></p> <p>Basil leaf and small watermelon slice</p>

**ITEM: Curried Apple**

<b>INGREDIENTS</b>	<b>PROCEDURE</b>	<b>GLASS</b>
<ul style="list-style-type: none"> <li>- Chopped Apples – 3 slices</li> <li>- Fresh curry – 6-8 leaves</li> <li>- Lime Slice – 2 nos</li> <li>- Lime Wedge – 2 nos.</li> <li>- Crushed Ice</li> <li>- Sugar Syrup</li> <li>- Apple Juice– Top Up</li> <li>- Sprite – Top Up</li> </ul>	<p>Building/Muddled Methods</p> <p>In glass add in following order:</p> <p>Curry leaves 10 leaves, 3 slices of Chopped Apples, 2 Lime wedge, 10 ml Lime Juice, 5 ml Sugar syrup, Muddle 2-3 times gently. Taste Balance. Add plenty of crushed ice. Stir. Add little ice, lime wheel and topup with apple juice and sprite. Garnish</p>	<p>Hi Ball, Old Fashion, Centra</p> <p><b>GARNISH</b></p> <p>Lime Wheel, Curry Leaves</p>

### ITEM: Cucumber Mint Cooler

INGREDIENTS	PROCEDURE	GLASS
- Fresh Coconut Water - Topup	Building/Muddled Methods	Hi Ball, Old Fashion, Centra
- Cucumber Slices – 2 nos.	In glass add in following order:	
- Fresh Mint – 5-6 Leaves	Muddle cucumber slices, mint leaves, and lime wedges in a glass.	<b>GARNISH</b> Cucumber slice and mint sprig
- Lime Wedges – 2 nos.	Fill the glass with ice cubes. Add fresh coconut water.	
- Ice Cubes	Stir gently.	

### ITEM: Flavored Virgin Mojito

INGREDIENTS	PROCEDURE	GLASS
- Mint Syrup – 5ml	Building/Muddled Methods	Hi Ball, Old Fashion, Centra
- Flavored Syrup – 10 ml	In glass add in following order:	
- Fresh Mint – 6-8 leaves	Mint leaves 10 leaves, 2 Lime wedge, 10 ml Lime Juice, 5 ml Sugar syrup, 10 ml Mint Syrup,	<b>GARNISH</b> Lime Wheel, Mint Sprig
- Lime Slice – 2 nos	Muddle 2-3 times gently. Taste Balance. Add plenty of crushed ice. Stir. Add little ice, lime wheel and topup with soda and sprite. Garnish	
- Lime Wedge – 2 nos.		
- Crushed Ice		
- Sugar Syrup		
- Soda – Top Up		
- Sprite – Top Up		

### ITEM: Lemon Ice Tea

INGREDIENTS	PROCEDURE	GLASS
- Tea Syrup – 10ml	Building/Muddled Methods	Hi Ball, Centra
- Tea Decoction – 80 ml	In glass add in following order:	
- Ice Cubes	Mint leaves 10 leaves, 2 Lime wedge, 10 ml Lime Juice, 5 ml Sugar syrup, 10 ml Mint Syrup,	<b>GARNISH</b> Lime Wheel, Mint Sprig
- Fresh Mint – 5-6 Leaves	Muddle 2-3 times gently. Add tea syrup and tea decoction. Fill the glass with ice cubes. Stir gently.	
- Lime Wedges – 2 nos.		

**ITEM: Shirley Temple**

<b>INGREDIENTS</b>	<b>PROCEDURE</b>	<b>GLASS</b>
<ul style="list-style-type: none"> <li>- Ginger Ale – 10 ml</li> <li>- Grenadine Syrup – 10 ml</li> <li>- Lime Juice – 5ml</li> <li>- Sprite – Top-up</li> </ul>	<p>Shaken Methods</p> <p>In glass add in following order:</p> <p>In a shaker, add ginger ale, grenadine syrup, and lime juice. Fill with ice and shake well. Strain into a glass filled with ice cubes. Top up with Sprite.</p> <p>Garnish</p>	<p>Hi Ball, Old Fashion, Centra</p> <p><b>GARNISH</b></p> <p>Cherry and lime wheel</p>

**ITEM: Planters Punch**

<b>INGREDIENTS</b>	<b>PROCEDURE</b>	<b>GLASS</b>
<ul style="list-style-type: none"> <li>- Apple Juice – 50ml</li> <li>- Grenadine Syrup – 10ml</li> <li>- Lime Juice – 5ml</li> <li>- Sugar Syrup – 5ml</li> <li>- Sprite– Top-up</li> <li>- Soda– Top-up</li> <li>- Ice Cubes</li> </ul>	<p>Shaken Methods</p> <p>In glass add in following order:</p> <p>In a shaker, add apple juice, grenadine syrup, lime juice, and sugar syrup. Fill with ice and shake well. Strain into a glass filled with ice cubes. Top up with a mix of Sprite and soda.</p>	<p>Hi Ball</p> <p><b>GARNISH</b></p> <p>Lime wheel and cherry</p>

**ITEM: Virgin Mary**

<b>INGREDIENTS</b>	<b>PROCEDURE</b>	<b>GLASS</b>
<ul style="list-style-type: none"> <li>- Tabasco Sauce – 8 dash</li> <li>- Worcestershire Sauce – 3 dash</li> <li>- Salt – 1 Pinch</li> <li>- Lime Juice – 5 ml</li> <li>- Celery Stick</li> <li>- Green Chilli</li> <li>- Tomato Juice – 100ml</li> <li>- Ice Cubes</li> </ul>	<p>Shaken Methods</p> <p>In glass add in following order:</p> <p>In a shaker, add tomato juice, lime juice, a dash of Tabasco and Worcestershire sauce, and a pinch of salt. Fill with ice and shake well. Strain into a glass filled with ice cubes. Garnish</p>	<p>Hi Ball</p> <p><b>GARNISH</b></p> <p>Celery stick and green chilli</p>

### ITEM: Guava Mary

INGREDIENTS	PROCEDURE	GLASS
<ul style="list-style-type: none"> <li>- Guava Juice – 100ml</li> <li>- Tabasco Sauce – 8dash</li> <li>- Worcestershire Sauce – 3 dash</li> <li>- Salt – 1 pinch</li> <li>- Lime Juice – 5ml</li> <li>- Red Chilli Powder – 2pinch</li> <li>- Ice Cubes</li> </ul>	<p>Shaken Methods</p> <p>In glass add in following order:</p> <p>In a shaker, add guava juice, lime juice, a dash of Tabasco and Worcestershire sauce, and a pinch of salt and red chilli powder. Fill with ice and shake well. Strain into a glass filled with ice cubes. Garnish</p>	<p>Hi Ball, Old Fashion.</p> <p><b>GARNISH</b></p> <p>Lime wheel and a pinch of red chilli powder on the rim</p>

### ITEM: Hawaiian Blossom

INGREDIENTS	PROCEDURE	GLASS
<ul style="list-style-type: none"> <li>- Blue Curacao Monin – 10ml</li> <li>- Orange Juice – 50ml</li> <li>- Pineapple Juice – 50ml</li> <li>- Lime Juice – 5ml</li> <li>- Ice Cubes</li> </ul>	<p>Shaken Methods</p> <p>In glass add in following order:</p> <p>In a shaker, add blue curacao, orange juice, pineapple juice, and lime juice. Fill with ice and shake well. Strain into a glass filled with ice cubes. Garnish</p>	<p>Hi Ball, Old Fashion</p> <p><b>GARNISH</b></p> <p>Pineapple slice and cherry</p>

### ITEM: Virgin Pina Colada

INGREDIENTS	PROCEDURE	GLASS
<ul style="list-style-type: none"> <li>- Pina Colada Syrup – 10ml</li> <li>- Vanilla Essence – 2 drop</li> <li>- Vanilla Ice Cream – 2 Scoop</li> <li>- Pineapple Juice – 100ml</li> <li>- Ice</li> </ul>	<p>Blending Methods</p> <p>In a blender, combine pina colada syrup, vanilla essence, vanilla ice cream, pineapple juice, and ice. Blend until smooth. Pour into a glass. Garnish</p>	<p>Hurricane Glass, Hawain Glass, Half Pilsner</p> <p><b>GARNISH</b></p> <p>Pineapple slice and maraschino cherry</p>

**ITEM: Cranberry Colada**

<b>INGREDIENTS</b>	<b>PROCEDURE</b>	<b>GLASS</b>
<ul style="list-style-type: none"> <li>- Pina Colada Syrup – 10ml</li> <li>- Vanilla Essence – 2 drop</li> <li>- Vanilla Ice Cream – 2 Scoop</li> <li>- Cranberry Juice – 100ml</li> <li>- Ice</li> </ul>	<p>Blending Methods</p> <p>In a blender, combine pina colada syrup, vanilla essence, vanilla ice cream, pineapple juice, cranberry juice, and ice. Blend until smooth.</p> <p>Pour into a glass. Garnish</p>	<p>Hurricane Glass, Hawain Glass, Half Pilsner</p> <p><b>GARNISH</b></p> <p>Cranberries and pineapple wedge</p>

**ITEM: Orange Passion Frappe**

<b>INGREDIENTS</b>	<b>PROCEDURE</b>	<b>GLASS</b>
<ul style="list-style-type: none"> <li>- Fresh Mint – 8 Leaves</li> <li>- Orange Juice – 100ml</li> <li>- Passion Fruit Syrup -15ml</li> <li>- Lime Juice – 5ml</li> <li>- Ice</li> </ul>	<p>Blending Methods</p> <p>In a blender, combine fresh mint leaves, orange juice, passion fruit syrup, lime juice, and ice. Blend until smooth. Pour into a glass. Garnish</p>	<p>Hi Ball</p> <p><b>GARNISH</b></p> <p>Orange slice, mint sprig, Salt rim.</p>

**ITEM: Frozen Kiwi Daiquiri**

<b>INGREDIENTS</b>	<b>PROCEDURE</b>	<b>GLASS</b>
<ul style="list-style-type: none"> <li>- Kiwi Syrup – 20ml</li> <li>- Ice – 100g</li> <li>- Sugar Syrup -5ml</li> <li>- Sprite – 50ml</li> </ul>	<p>Blending Methods</p> <p>In a blender, combine kiwi syrup, ice, and sugar syrup. Blend until smooth.</p> <p>Pour into a glass. Top up with Sprite. Garnish</p>	<p>Margarita Glass</p> <p><b>GARNISH</b></p> <p>Kiwi slice</p>

### ITEM: Oreo Shake

---

**INGREDIENTS**

- Oreo Cookies – 1small pckt.
- Vanilla Ice Cream- 2-3 Scoop
- Milk – 100 ml
- Vanilla Essence – 2 drops
- Ice

**PROCEDURE**

Blending Methods

In a blender, combine Oreo cookies, vanilla ice cream, milk, vanilla essence, and ice. Blend until smooth. Pour into a glass.

Garnish

**GLASS**

Hi Ball, Centra

**GARNISH**

Crushed Oreo and whipped cream

### ITEM: Cold Coffee (3 ½ Glass)

---

**INGREDIENTS**

- Milk– 500 ml
- Coffee Powder – 3 Tea Spoon
- Chocolate Powder – 1 Tea Spoon
- Chocolate Syrup
- Vanilla Ice Cream – 2 Scoop
- Vanilla Essence – 2 Drops
- Ice

**PROCEDURE**

Blending Methods

In a blender, combine milk, coffee powder, chocolate powder, chocolate syrup, vanilla ice cream, vanilla essence, and ice. Blend until smooth. Pour into a glass. Garnish

**GLASS**

Hi Ball

**GARNISH**

Whipped cream and chocolate shavings/Syrup

### ITEM: Chocolate Shake

---

**INGREDIENTS**

- Milk – 100ml
- Chocolate Powder – 2 Tea Spoon
- Chocolate Syrup
- Chocolate Ice Cream – 2 Scoop
- Vanilla Essence – 2 drop
- Ice

**PROCEDURE**

Building/Muddled Methods

In a blender, combine milk, chocolate powder, chocolate syrup, chocolate ice cream, vanilla essence, and ice. Blend until smooth. Pour into a glass.

Garnish

**GLASS**

Hi Ball

**GARNISH**

Whipped cream and chocolate drizzle

### ITEM: Caprioska

INGREDIENTS	PROCEDURE	GLASS
<ul style="list-style-type: none"> <li>- Vodka - 30/60 ml</li> <li>- Lime Wedges – 3nos.</li> <li>- Demerara Sugar – 1 tea spoon</li> <li>- Ice</li> <li>- Soda – Top-up</li> <li>- Sprite – Top-up</li> </ul>	<p>Building/Muddled Methods</p> <p>In glass add in following order:</p> <p>Muddle the lime wedges with demerara sugar and castor sugar in a glass. Fill the glass with ice.</p> <p>Add vodka. Top up with a mix of soda and Sprite. Stir gently.</p> <p>Garnish</p>	<p>Hi Ball, Old Fashion</p> <p><b>GARNISH</b></p> <p>Lime Wedge</p>

### ITEM: Moscow Mule

INGREDIENTS	PROCEDURE	GLASS
<ul style="list-style-type: none"> <li>- Vodka – 30/60 ml</li> <li>- Schweppes Ginger Ale – Top-up</li> <li>- Ginger Ale Syrup – 10ml</li> <li>- Lime Juice – 5ml</li> <li>- Sugar Syrup – 1dash</li> <li>- Ice</li> </ul>	<p>Building/Muddled Methods</p> <p>In glass add in following order:</p> <p>In a copper mug, combine ginger ale, ginger ale syrup, lime juice, and sugar.</p> <p>Fill with ice. Add Vodka</p> <p>Stir gently. Garnish</p>	<p>Copper Mug, Old Fashioned.</p> <p><b>GARNISH</b></p> <p>Lime Wheel, Mint Sprig</p>

### ITEM: Screwdriver

INGREDIENTS	PROCEDURE	GLASS
<ul style="list-style-type: none"> <li>- Vodka- 30/60 ml</li> <li>- Orange Juice – Top-up</li> </ul>	<p>Building Methods</p> <p>In glass add in following order:</p> <p>Fill a glass with ice.</p> <p>Add vodka.</p> <p>Top up with orange juice.</p> <p>Stir gently. Garnish</p>	<p>Hi Ball, Centra</p> <p><b>GARNISH</b></p> <p>Orange Slice</p>

**ITEM: Bloody Mary**

**INGREDIENTS**

- Vodka – 50 ml
- Tabasco Sauce – 8dash
- Worcestershire Sauce – 2dash
- Salt – 1pinch
- Lime Juice – 5ml
- Black Pepper Powder – 1pinch
- Green Chilli – 1nos
- Tomato Juice

**PROCEDURE**

Shaken Methods  
 In a shaker, combine vodka, lime juice, a dash of Tabasco and Worcestershire sauce, and a pinch of salt.  
 Fill with ice and shake well.  
 Strain into a glass filled with ice cubes.  
 Add tomato juice and stir gently. Garnish

**GLASS**

Hi Ball

**GARNISH**

Celery stick or Green chilli

**ITEM: Cape Codder**

**INGREDIENTS**

- Vodka - 30/60 ml
- Cranberry Juice – Top-up

**PROCEDURE**

Building Methods  
 In glass add in following order:  
 Fill a glass with ice.  
 Add vodka.  
 Top up with cranberry juice.  
 Stir gently. Garnish

**GLASS**

Hi Ball

**GARNISH**

Lime Wedge

**ITEM: Blue Lagoon**

**INGREDIENTS**

- Vodka – 50 ml
- Blue Curacao – 10ml
- Lime Juice – 5ml
- Sugar Syrup – 5ml
- Ice
- Sprite – Top-up
- Soda – Top-up

**PROCEDURE**

Shaken Methods  
 In glass add in following order:  
 In a shaker, combine vodka, blue curacao, lime juice, and sugar syrup. Fill with ice and shake well. Strain into a glass filled with ice. Top up with a mix of Sprite and soda.  
 Stir gently. Garnish

**GLASS**

Hi Ball

**GARNISH**

Lemon wheel and cherry

<b>ITEM: Black Russian</b>		
<b>INGREDIENTS</b>	<b>PROCEDURE</b>	<b>GLASS</b>
<ul style="list-style-type: none"> <li>- Vodka – 50 ml</li> <li>- Kahlua – 30 ml</li> </ul>	<p>Stirred Methods</p> <p>In Shaker with ice. Add vodka and Kahlua. Stir gently. Pour in Glass</p>	<p>Old Fashioned</p>
		<p><b>GARNISH</b></p> <p>None</p>

<b>ITEM: Black Russian</b>		
<b>INGREDIENTS</b>	<b>PROCEDURE</b>	<b>GLASS</b>
<ul style="list-style-type: none"> <li>- Vodka – 50 ml</li> <li>- Kahlua – 30 ml</li> <li>- Double Cream – 8 Tea Spoon</li> </ul>	<p>Stirred Methods</p> <p>In Shaker with ice. Add vodka and Kahlua. Stir gently. Pour in Glass. Top up with cream.</p>	<p>Old Fashioned</p>
		<p><b>GARNISH</b></p> <p>None</p>

<b>ITEM: Mojito</b>		
<b>INGREDIENTS</b>	<b>PROCEDURE</b>	<b>GLASS</b>
<ul style="list-style-type: none"> <li>- White Rum – 30/60 ml</li> <li>- Mint Syrup – 10 ml</li> <li>- Fresh Mint - 8-10 Leaves</li> <li>- Lime Slice – 2 nos</li> <li>- Lime Wedge – 2 nos.</li> <li>- Crushed Ice</li> <li>- Sugar Syrup – 5 ml</li> <li>- Soda – Top Up</li> <li>- Sprite – Top Up</li> </ul>	<p>Building/Muddled Methods</p> <p>In glass add in following order:</p> <p>Mint leaves 10 leaves, 2 Lime wedge, 10 ml Lime Juice, 5 ml Sugar syrup, 10 ml Mint Syrup, Muddle 2-3 times gently. Taste Balance. Add plenty of crushed ice. Stir. Add little ice, lime wheel and topup with soda and sprite. Garnish</p>	<p>Hi Ball, Old Fashion, Centra</p>
		<p><b>GARNISH</b></p> <p>Lime Wheel, Mint Sprig</p>

<b>ITEM: Pina Colada</b>		
<b>INGREDIENTS</b>	<b>PROCEDURE</b>	<b>GLASS</b>
<ul style="list-style-type: none"> <li>- White Rum – 30/50ml</li> <li>- Pina Colada Syrup – 10ml</li> <li>- Vanilla Essence – 2drops</li> <li>- Vanilla Ice Cream – 2 Scoop</li> <li>- Pineapple Juice - 100ml</li> <li>- Ice</li> </ul>	<p>Blender Methods</p> <p>In a blender, combine white rum, pina colada syrup, vanilla essence, vanilla ice cream, pineapple juice, and ice. Blend until smooth.</p> <p>Pour into a glass.</p>	<p>Hurricane, Half Pilsner</p> <p><b>GARNISH</b></p> <p>Pineapple slice and cherry</p>

<b>ITEM: Little Princess</b>		
<b>INGREDIENTS</b>	<b>PROCEDURE</b>	<b>GLASS</b>
<ul style="list-style-type: none"> <li>- White Rum – 60 ml</li> <li>- Vermouth – 30 ml</li> </ul>	<p>Stirred Methods</p> <p>In a mixing glass, combine white rum and vermouth. Fill with ice and stir gently. Strain into a chilled glass.</p>	<p>Martini Glass</p> <p><b>GARNISH</b></p> <p>Lime Twist</p>

<b>ITEM: Martini</b>		
<b>INGREDIENTS</b>	<b>PROCEDURE</b>	<b>GLASS</b>
<ul style="list-style-type: none"> <li>- Gin – 60 ml</li> <li>- Vermouth – 30 ml</li> </ul>	<p>Stirred Methods</p> <p>In a mixing glass, combine gin and vermouth. Fill with ice and stir gently. Strain into a chilled glass.</p>	<p>Martini</p> <p><b>GARNISH</b></p> <p>Olive or lemon twist</p>

**ITEM: Negroni**

---

**INGREDIENTS**

- Gin – 30 ml
- Vermouth – 30 ml
- Campari – 30 ml

**PROCEDURE**

Stirred Methods  
 In glass add in following order:  
 In a mixing glass, combine gin, vermouth, and Campari. Fill with ice and stir gently. Strain into a chilled glass filled with ice.

**GLASS**

Old Fashioned

**GARNISH**

Orange Peel

**ITEM: Pink Lady**

---

**INGREDIENTS**

- Gin – 60 ml
- Grenadine – 10 ml

**PROCEDURE**

Stirred Methods  
 In a shaker, combine gin and grenadine. Fill with ice and shake well. Strain into a chilled glass.

**GLASS**

Martini Glass

**GARNISH**

Cherry

**ITEM: Pink Gin**

---

**INGREDIENTS**

- Gin – 60 ml
- Angostura Bitters – Few Dash

**PROCEDURE**

Building/Muddled Methods  
 In a mixing glass, combine gin and a few dashes of Angostura bitters. Fill with ice and stir gently. Strain into a chilled glass.

**GLASS**

Martini

**GARNISH**

Lime Twist



<b>ITEM: Jamaican Jane</b>		
<b>INGREDIENTS</b>	<b>PROCEDURE</b>	<b>GLASS</b>
- Jamaican Rum - 60 ml	Building or Shaken Methods	Old Fashioned
- Kahlua - 30 ml	<b>Method:</b> Shake all ingredients with ice and strain into a chilled glass. Garnish	
- Lime Juice - 15 ml		
- Pineapple Juice - 60 ml		<b>GARNISH</b> Lime Wedge

<b>ITEM: Zombie</b>		
<b>INGREDIENTS</b>	<b>PROCEDURE</b>	<b>GLASS</b>
- Light Rum - 30 ml	Shaken Methods	Hurricane glass
- Golden Rum - 30 ml	In glass add in following order:	
- Dark Rum - 30 ml	Shake all ingredients with ice and pour into a large glass.	<b>GARNISH</b> Pineapple slice and cherry
- Pineapple Juice - 30 ml	Garnish	
- Fresh Lime Juice - 15 ml		
- Orange Juice - 30 ml		
- Brandy - 15 ml		

<b>ITEM: Coconut Breeze</b>		
<b>INGREDIENTS</b>	<b>PROCEDURE</b>	<b>GLASS</b>
- Dark Rum - 60 ml	Shaken Methods	Highball glass
- Pineapple Juice - 90 ml	Shake all ingredients with ice and strain into a glass filled with ice	
- Coconut Milk - 30 ml		<b>GARNISH</b> Pineapple slice

<b>ITEM: Cuba Libre</b>		
<b>INGREDIENTS</b>	<b>PROCEDURE</b>	<b>GLASS</b>
- Dark Rum - 60 ml	Building Methods	Highball glass
- Lime Juice - 15 ml	In glass add in following order:	
- Coca-Cola - top up	Build the drink in a glass with ice, stir gently. Garnish	
		<b>GARNISH</b>
		Lime Wheel/Wedge

<b>ITEM: Between the Sheets</b>		
<b>INGREDIENTS</b>	<b>PROCEDURE</b>	<b>GLASS</b>
- Brandy - 30 ml	Shaken Method	Coupe glass
- White Rum - 30 ml	Shake all ingredients with ice and strain into a chilled glass.	
- Cointreau - 30 ml	Garnish	
- Lime Juice - 15 ml		<b>GARNISH</b>
		Lemon twist

<b>ITEM: Sidecar</b>		
<b>INGREDIENTS</b>	<b>PROCEDURE</b>	<b>GLASS</b>
- Brandy - 45 ml	Shaken Method	Coupe Glass
- Cointreau - 20 ml	Shake all ingredients with ice and strain into a chilled glass.	
- Lime Juice - 15 ml	Garnish	
		<b>GARNISH</b>
		Sugar and Lime Twist

**ITEM: Rolls Royce**

---

**INGREDIENTS**

- Brandy - 45 ml
- Orange Juice - 30 ml
- Cointreau - 15 ml

**PROCEDURE**

Shaken Method  
 Shake all ingredients with ice and strain into a chilled glass.  
 Garnish

**GLASS**

Martini glass

**GARNISH**

Orange twist

**ITEM: Manhattan**

---

**INGREDIENTS**

- Whisky - 60 ml
- Sweet Vermouth - 30 ml
- Angostura Bitters - 2 dashes

**PROCEDURE**

Stirred Methods  
 In glass add in following order:  
 Stir ingredients with ice and strain into a chilled glass.  
 Garnish

**GLASS**

Martini Glass

**GARNISH**

Cherry

**ITEM: Black Jack**

---

**INGREDIENTS**

- Scotch Whisky - 45 ml
- Kahlua - 15 ml
- Cointreau - 15 ml
- Lime Juice - 10 ml

**PROCEDURE**

Shaken Methods  
 In glass add in following order:  
 Shake all ingredients with ice and strain into a chilled glass.  
 Garnish

**GLASS**

Old Fashioned

**GARNISH**

Lime Wheel



**ITEM: Jager Bomber**

---

<b>INGREDIENTS</b>	<b>PROCEDURE</b>	<b>GLASS</b>
<ul style="list-style-type: none"> <li>- Jägermeister - 30 ml</li> <li>- Redbull - 120 ml</li> </ul>	Drop the shot of Jägermeister into the glass of Redbull.	Shot glass and Highball glass for Redbull
		<b>GARNISH</b>
		None

**ITEM: Long Island Iced Tea (LIIT)**

---

<b>INGREDIENTS</b>	<b>PROCEDURE</b>	<b>GLASS</b>
<ul style="list-style-type: none"> <li>- Vodka - 15 ml</li> <li>- White Rum - 15 ml</li> <li>- Tequila - 15 ml</li> <li>- Gin - 15 ml</li> <li>- Triple Sec - 15 ml</li> <li>- Lemon Juice - 15 ml</li> <li>- Simple Syrup - 10 ml</li> <li>- Cola - Top up</li> <li>- Ice - As needed</li> </ul>	<p>Building Methods</p> <p>Fill a shaker with ice and add vodka, white rum, tequila, gin, triple sec, lemon juice, and simple syrup. Shake well and strain into a highball glass filled with ice. Top up with cola</p>	Hi Ball
		<b>GARNISH</b>
		Lemon wedge and a straw