

COCKTAIL TIPS & TRICKS

When to shake vs. when to stir a cocktail

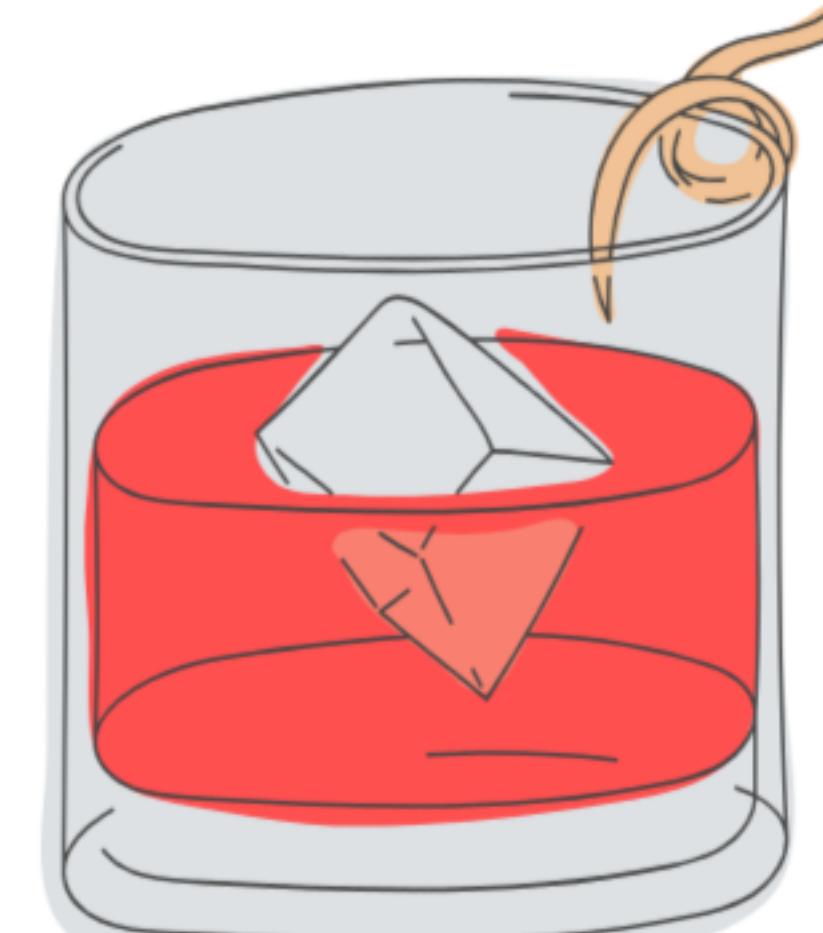
WHEN TO SHAKE:

If the cocktail includes eggs, dairy, fresh juice, citrus or simple syrup



WHEN TO STIR:

If the cocktail is made of all spirits, or if it has carbonated ingredients



More helpful cocktail tips & tricks

- measure your ingredients
- don't measure over your cocktail shaker
- use the right bar tools
- choose a good quality liquor
- chill (or preheat) your cocktail glasses
- use freshly squeezed juice
- make your own simple syrup
- refrigerate your vermouth
- strain your cocktails
- use fresh ice
- don't add ice until last
- garnish your cocktails
- learn how to drizzle your glasses
- don't skip out on mocktails

