

KNOW YOUR ALCOHOL

Beer

Champagne

Wine

Whiskey

Vodka



125 cals
• Naturally contains gluten

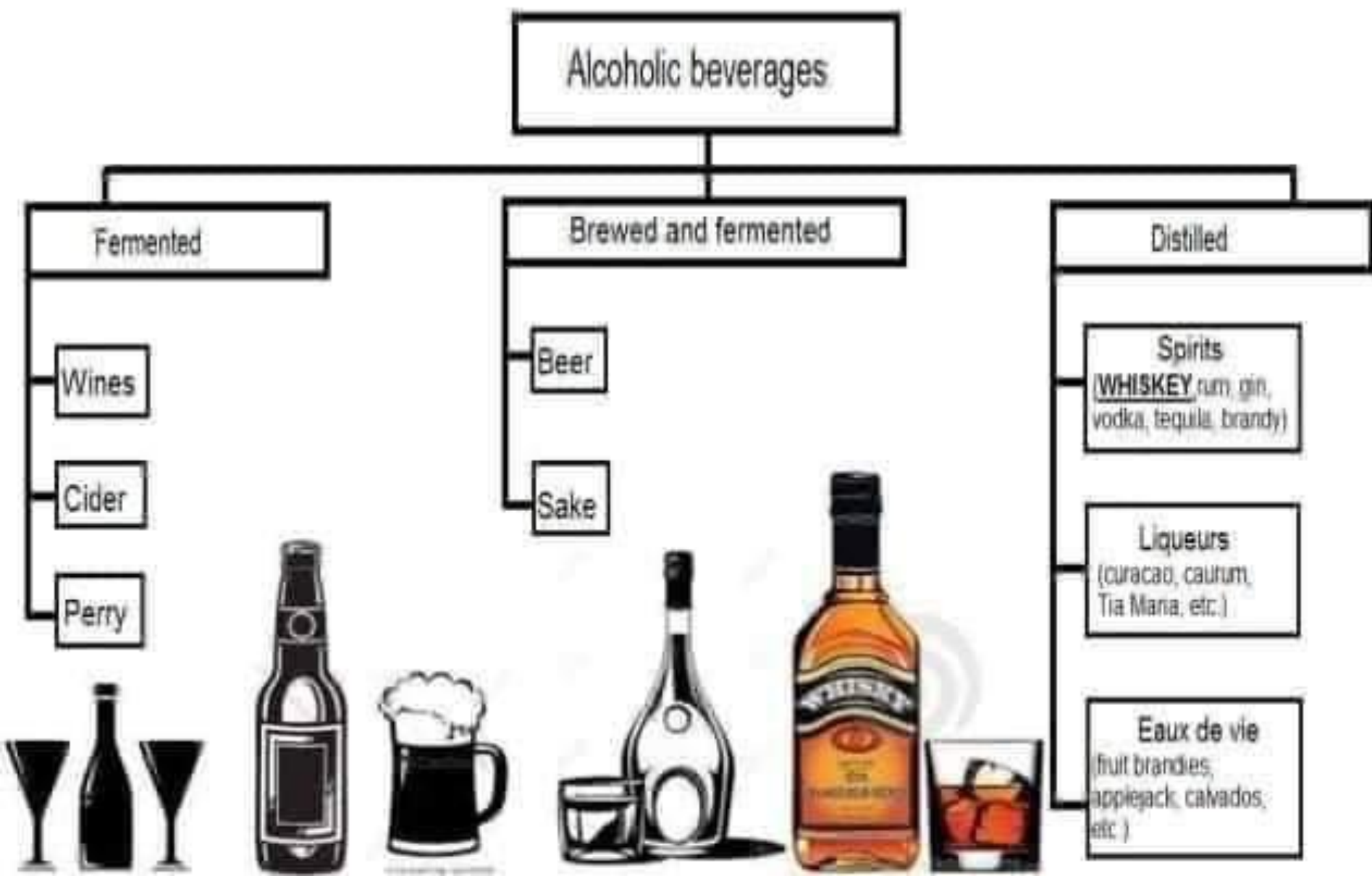
96 cals
• Normally highest in sugar

125 cals
• Red contains antioxidants & polyphenols

105 cals
• Higher in congeners

96 cals
• Lower in congeners

Classification of Alcoholic Beverages




NYE22 CHAMPAGNE COCKTAILS

www.tasteatlas.com/cocktails



- CRÈME DE CASSIS
1cl
- CHAMPAGNE
9cl



KIR ROYALE 



- COGNAC
1cl
- ANGIOSTURIA BITTERS
2 dashes
- CHAMPAGNE
9cl
- SUGAR CUBE
- ORANGE SLICE
- MARASCHINO CHERRY



CHAMPAGNE COCKTAIL 



- ABSINTHE
4,5cl
- CHAMPAGNE
13,5cl



DEATH IN THE AFTERNOON 



- LEMON JUICE
1,5cl
- SUGAR SYRUP
2 dashes
- GIN
3cl
- CHAMPAGNE
6cl




FRENCH 75 



- ORANGE JUICE
7,5cl
- CHAMPAGNE
7,5cl
- ORANGE SLICE
optional



MIMOSA 



- CHAMPAGNE
6cl (18cl)
- GUINNESS
6cl (18cl)



BLACK VELVET 



- ORANGE LIQUEUR
1,5cl
- CRANBERRY JUICE
3cl
- CHAMPAGNE
7,5cl



POINSETTIA 



- GRAPEFRUIT JUICE
3cl
- ROSE WATER
1 dash
- GRAND MARNIER
3cl
- CHAMPAGNE
6cl



MOONWALK 



- HIBISCUS SYRUP
3cl
- CHAMPAGNE
12cl
- LEMON TWIST
optional



HIBISCUS ROYALE 

**IRISH COFFEE**

90ml Café
30ml Whiskey
Açúcar
Creme

**MAI TAI**

60ml Rum
30ml Licor de Laranja
30ml Xarope Amêndoas
15ml Xarope Simples

**MANHATTAN**

60ml Bourbon
30ml Vermute Rosso

**MARGARITA**

45ml Tequila
22ml Licor Laranja
22ml Suco Limão
15ml Xarope Simples

**MARTINI**

70ml Gin
15ml Vermute Seco

**MIMOSA**

75ml Espumante
25ml Suco Laranja

**MINT JULEP**

50ml Bourbon
25ml Siciliano
25ml Xarope Simples
Folhas de Hortelã

**MOJITO**

60ml Rum
25ml Limão
1 Colher Açúcar
Água com Gás
Hortelã

**NEGRONI**

30ml Gin
30ml Campari
30ml Vermute Rosso

**OLD-FASHIONED**

60ml Bourbon
1 Colher Açúcar
Angostura

**PIMM'S CUP**

60ml Gin Pimms
Rodela de Pepino
Rodela de Limão
Refrigerante de Gengibre

**PISCO SOUR**

60ml Pisco
25ml Limão
25ml Xarope Simples
Clara de Ovo

**SAZERAC**

60ml Conhaque
5ml Absinto
1 Colher de Açúcar
Peychaud's Bitter

**SIDECAR**

45ml Conhaque
20ml Licor Laranja
15ml Siciliano
Borda de Açúcar

**TEQUILA SUNRISE**

45ml Tequila
90ml Suco Laranja
15ml Groselha

**TOM COLLINS**

60ml Gin
25ml Siciliano
25ml Xarope Simples
Água Tônica

**WHISKEY SOUR**

60ml Bourbon
25ml Siciliano
25ml Xarope Simples
Clara de Ovo

**WHITE RUSSIAN**

45ml Vodka
15ml Licor Café
15ml Café Expresso
Creme de Leite



Packing Box

Pine Stand

Cocktail Shaker

Jigger

Ice Tongs

Cork Screwer

Strainer

Spoon

Cheese Knife

Muddler

Bottle Opener

Bottle Stopper

Pourer

— classic —

VODKA COCKTAILS



Appletini

3 parts vodka,
1 part apple schnapps
1 part cointreau
1/2 tsp lemon juice
slice of apple



Bloody Mary

3 parts vodka
6 parts tomato juice
1 part lemon juice
dash worcestershire
sauce, hot sauce
lemon wedge
1 celery stalk
on the rocks



Moscow Mule

3 parts vodka, 8 parts
ginger beer
1 tsp lime juice, lime wedge
sprig of mint



1 part vodka
2 parts
orange juice
dash bitters
orange
wedge

White Russian

5 parts vodka
2 parts coffee
liqueur
3 parts cream
maraschino
cherry



3 parts
citrus vodka
2 parts
cranberry juice
1 part cointreau
1 part lime juice
straight up in a
cocktail glass

Screwdriver



2 parts vodka
1 part coffee liqueur
1 part espresso
3 coffee
beans

Espresso Martini



1 part vodka
1 part blue curacao
4 parts
lemonade
maraschino
cherry
lemon wedge

Blue Lagoon

Cosmopolitan



3 parts
vodka
8 parts parts
cranberry juice
2 parts
grapefruit juice
slice of lime

Sea Breeze

How Long Wine Lasts



Opened wine should be stored in the refrigerator!



Champagne 7°C / 44.6°F

Sealed: 3-4 Years
Opened: 3-5 Days



Sparkling Wine 8°C / 46.4°F

Sealed: 1-2 Years
Opened: 1-3 Days




Dessert Wine 14°C / 57.2°F

Sealed: 10 Years
Opened: 1-2 Weeks



Fine / Aged 20°C / 68°F

Sealed: Decades
Opened: USE ASAP!



White 8°C / 39.2°F

Sealed: 1-2 Years
Opened: 1-2 Days




Rose 10°C / 50°F

Sealed: 1-2 Years
Opened: 1-2 Days



Cooking 5°C / 41°F

Sealed: 2-3 Years
Opened: 1-2 Months



Red 18°C / 64.4°F

Sealed: 2-3 Years
Opened: 1-2 Weeks

WHAT IS VODKA ?

Vodka is a distilled spirit made most commonly from grains or potatoes. Traditionally, the clear liquor is famously from Russia and Poland, but today it's made all over the world. The United States and all parts of Europe contribute to the global vodka market. It's drunk worldwide, too. Russia and Eastern European countries drink the most, followed closely by the U.S. Vodka is also the most popular liquor to use in cocktails, mixed drinks, and shots, making it essential in every bar.



WHAT IS TEQUILA ?

Tequila is a distilled spirit made from the agave plant. The liquor can only be produced in designated areas of Mexico. Today, it is one of the most popular liquors in the world, though it's most often consumed in Mexico and the U.S. While tequila is the essential ingredient in margaritas and tequila shots are very popular, there are many other cocktail recipes in which it can be mixed.



TYPES OF BEER



Pale
LAGER



Classic
WHEAT



Classic
PILSENER



Classic
CIDER



Classic
BOCK



Classic
MARZEN



Brown
ALE



Pale
ALE



Classic
PORTER



Classic
STOUT



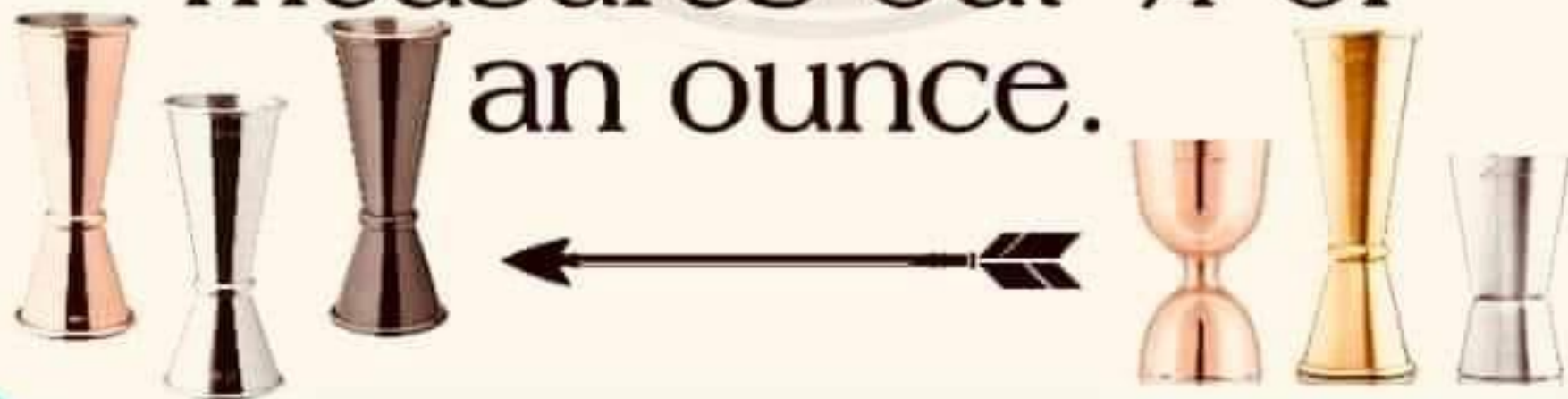
Dark
LAGER



Classic
DUNKEL

WHAT IS JIGGER ?

The hour-glass shaped measuring device. The larger end measure out 1 ½ ounces and the smaller end measures out ¾ of an ounce.



WHAT IS GIN ?

Often distilled from grains, gin includes the flavorings of botanicals. Juniper is considered the trademark flavor



8 SURPRISINGLY HEALTHY COCKTAILS



AMERICANO

120 Calories
1oz Campari
1oz Red Vermouth
Splash Soda Water



BLOODY MARY

170 Calories
1.5oz Vodka
3oz Fresh Tomato Juice
.5oz Lemon Juice
Dashes of Tabasco,
Worcestershire Sauce,
Salt, And Pepper



COSMOPOLITAN *4 Ounces!*

200 Calories
1.5oz Vodka
.5oz Cointreau
.5oz Fresh Lime Juice
1.5oz Fresh Cranberry
Juice



MINT JULEP

185 Calories
2oz Bourbon
1tsp Powdered Sugar
2tsp Water
4 Mint Leaves



MOJITO

215 Calories
1.5oz White Rum
1oz Fresh Lime Juice
2tsp Sugar
6 Mint Leaves
Soda Water



OLD FASHIONED

150 Calories
1.5oz Bourbon or Rye
2 dashes Angostura
Bitters
2+ dashes water
1 Sugar Cube



SOUR APPLE MARTINI

150 Calories
.75oz Vodka
.75oz Apple Liqueur
2.5oz Sour Mix



TEQUILA SUNRISE

200 Calories
1.5oz Tequila
3oz Fresh Orange Juice
.5oz Grenadine Syrup


NOTE: Calorie counts have been rounded!

WHAT IS RUM ?

Rum is a liquor distilled from sugar. The sugar may be either pure cane sugar, a syrup, or molasses. No matter the base, the underlying flavor profile of rum is a sweet, oasted suga



Mojito

 Cuba



LIME JUICE
1 oz (3cl)



WHITE CUBAN RUM
1,3oz (4cl)



MINT SPRIGS
6 pieces (Yerba Buena)



WHITE SUGAR
2 tsp



SODA WATER



CRUSHED ICE



LEMON SLICE



RUM & TIKI COCKTAILS

www.tasteatlas.com/rum



tasteatlas

RUM IS DISTILLED FROM **FERMENTED SUGARCANE MOLASSES, JUICE OR SYRUP**
THE MOST COMMON DIVISION DISTINGUISHES **WHITE, GOLD, AND DARK RUM**



WHITE

CLEAN AND COLORLESS, MILD AND SUBTLE FLAVOR

SHORT AGING IN OAK CASKS, THEN CHARCOAL-FILTERED



GOLD

AMBER AND GOLDEN, SWEETER AND RICHER FLAVOR

AGING IN OAK BARRELS



DARK

BROWN, RED OR BLACK, INTENSE AND STRONG FLAVOR

LONG-TERM AGING IN CHARRD SHERRY OR BOURBON BARREL

TIKI COCKTAILS

EXOTIC COCKTAILS MADE WITH ONE OR MORE TYPES OF RUM, FRUITY, COLORFUL AND DECORATED



MAI TAI

OAKLAND, USA



DAIQUIRI

CUBA



PIÑA COLADA

PUERTO RICO



ZOMBIE

LOS ANGELES, USA



RUM PUNCH

THE BAHAMAS



RUM SWIZZLE

BERMUDA



HURRICANE

NEW ORLEANS, USA



BAHAMA MAMA

THE BAHAMAS



PLANTER'S PUNCH

JAMAICA



BLUE HAWAII

HAWAII, USA

Long Island Iced Tea

Ingredients

- ¼ oz vodka
- ¼ oz tequila
- ¼ oz rum
- ¼ oz gin
- ¼ oz triple sec
- 1 ½ oz sweet and sour mix
- 1 splash Coca-Cola®

Directions

Mix ingredients together over ice in a glass. Pour into a shaker and give one brisk shake. Pour back into the glass and make sure there is a touch of fizz at the top by adding a splash of coke. Garnish with lemon.



NAME THE TYPES OF BEER ?

1. Lager
2. Ale
3. Stout
4. Pilsner
5. Witbier
6. Porter
7. Dunkel
8. Draught
ETC