



DOSC

BARTENDER'S GUIDE

MANHATTAN

Bring the DOSC bar experience to the comfort of your own home! Hone in on your bartending techniques, whether you're just starting off or simply missing the taste of a great cocktail.

HOME MEASURING GUIDE

0.25oz = 7.5mL = 1½ tsp
0.5oz = 15mL = 1Tbsp
0.75oz = 22.5mL = 1Tbsp + 1½ tsp
1oz = 30mL = 2Tbsp
2oz = 60mL = ¼ cup = 4Tbsp

STIRRED COCKTAILS

Anything that does not contain citrus juices, egg, milk or hard to incorporate ingredients will be stirred. This also includes light and floral ingredients that lose some characteristics through vigorous movements.

Ex. Old Fashioned, Manhattan, Negroni, Sazerac, and all classic martinis.

TOOLS

- mixing glass
- spoon longer than your mixing glass
- smaller ice to stir with: tray ice or bagged ice
- measuring instrument that measures smaller amounts in oz or mL
- ** optional: large 2" x 2" cube tray

INGREDIENTS

- 2 oz Spirit
- 1 oz sweet Vermouth
- 4 dashes Angostura bitters
- Glass: Coupe, Martini, or Nick & Nora
- 1 dehydrated orange

INSTRUCTIONS

1. Prep

Set up your glassware, mixing glass, and ice

2. Building your cocktail

Add ingredients into mixing glass.

3. Dilution

Add Ice and stir for around 30 rotations. If making a drink that is served with ice, it is best served a bit under diluted. If you don't have large cubes for your cocktail, stir for less than 25 rotations - your cocktail will melt faster on small ice cubes.

****While stirring a cocktail the idea is to dilute and chill without breaking up the ice. To do this we drag the back of the spoon along the inside of the tin.**

4. Straining

Now add top to mixing glass and strain ingredients into your martini glass.