

USE FOR



TOOLS



- Gin Martinis
- Vodka Martinis
- Dirty Martinis
- Gibsons
- Drinks served up in martini/coupe glass



- Chilled martini or coupe glass
- Mixing glass or shaker tin
- Jigger
- Strainer
- Pick or garnish tool
- Refrigerated vermouth (if used)
- Clean garnish set

METHOD

1. Confirm spirit preference.
2. Confirm garnish and dirty preference.
3. Build and chill using the correct method.
4. Strain into a properly chilled glass.
5. Garnish cleanly and serve immediately.

MARTINI SERVICE STANDARDS



LIQUID MARGIN
ADVISORY



BARTENDER NOTES

- Confirm twist, olives, dirty, or Gibson before building.
- Refrigerated vermouth only.
- Use the correct method for the style and spec.
- Glass, garnish, and temperature must feel polished.
- The goal is cold, clean, elegant martini service.

Target Result:

Cold, precise, polished service with the correct garnish, temperature, and presentation.

