

INGREDIENTS



- 2.25 oz Gin
- 0.25 oz Dry Vermouth

GLASSWARE



Coupe/Martini Glass

BUILD



Stir

Gin Martini

METHOD

1. Confirm gin preference.
2. Confirm garnish / dirty preference.
3. Add ingredients to mixing glass.
4. Add ice.
5. Stir with a smooth, controlled motion until well chilled.
6. Strain into chilled glass.

GARNISH



Twist / Olives / Dirty / Onions = Gibson



BARTENDER NOTES

GIN MARTINI

- Refrigerated dry vermouth.
 - Confirm garnish and dirty preference before building.
 - Classic dirty martini = olive brine added; dry vermouth may still be included.
 - Dirty and olive are not always the same preference.
 - Cocktail onions mean Gibson.
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LIQUID MARGIN
ADVISORY