

USE FOR

- Shaken cocktails
- Stirred cocktails
- Up drinks
- Rocks drinks
- Double-strained cocktails
- Drinks needing a clean finish

TOOLS



- Hawthorne strainer
- Julep strainer
- Fine mesh strainer
- Mixing glass or shaker tin
- Jigger
- Serving glass

METHOD

1. Build and chill the cocktail using the correct method.
2. Choose the proper strainer for the vessel.
3. Strain into the correct serving glass.
4. Fine-strain if the drink calls for a cleaner finish.
5. Check presentation before serving.

STRAINING METHOD





BARTENDER NOTES

- Match the strainer to the build:
Hawthorne for tins, julep for mixing glasses.
- Fine strain when you want a cleaner, more polished texture.
- Do not dump loose ice shards, pulp, or herb bits into the final drink unless the spec calls for it.
- Strain cleanly and confidently to protect texture and presentation.
- The goal is a finished drink that looks intentional and drinks smoothly.

Target Result:

Clean, polished, and properly finished with the correct texture and presentation.

STRAINING METHOD



LIQUID MARGIN
ADVISORY