

## USE FOR

- Mojitos
- Mint Juleps
- Queens Parks
- Rum Swizzles
- Crushed-ice drinks

## TOOLS



- Serving glass/julep cup
- Bar spoon/swizzle stick
- Jigger
- Ice scoop
- Crushed ice
- Garnish tools

## METHOD

1. Add ingredients directly to the serving glass or cup.
2. Add the appropriate ice for the recipe.
3. Churn or swizzle until well chilled.
4. Top with more ice if needed.
5. Garnish and serve.

SWIZZLE / CHURN METHOD



LIQUID MARGIN  
ADVISORY



# BARTENDER NOTES

- Use the ice style called for in the recipe.
- Churn or swizzle long enough to fully chill and integrate the drink.
- Do not overwork delicate ingredients like mint.
- Top with fresh ice as needed to maintain the correct look and temperature.
- The goal is a cold, refreshing drink with full integration and no harsh edges.

## Target Result:

Cold, integrated, and properly built with the correct ice texture.

SWIZZLE / CHURN METHOD



LIQUID MARGIN  
ADVISORY