

USE FOR

- Margaritas
- Sidecars
- Palomas
- Sugar rims
- Salt rims
- Half rims
- Accent rims

TOOLS



- Small plate or rim tray
- Citrus wedge or juice
- Water or simple syrup if needed
- Salt or sugar
- Clean glass
- Bar towel

METHOD

1. Choose the correct rim for the drink.
2. Moisten only the outside edge as needed.
3. Apply rim evenly and cleanly.
4. Use full, half, or accent rim as the spec calls for.
5. Keep the inside of the glass clean.

GLASS RIM STANDARDS



LIQUID MARGIN
ADVISORY



BARTENDER NOTES

- A rim is seasoning, not decoration.
- Keep rims neat, even, and intentional.
- Half rims give the guest more control sip to sip.
- Accent rims can look sharp when they stay clean and restrained.
- Do not let salt or sugar fall into the drink unless the spec calls for it.

Target Result:

Clean, balanced, and polished application that supports the drink without overpowering it.

