



USE FOR

- Negronis
- Manhattans
- Old Fashioneds
- Martinis
- Boulevardiers
- Any spirit-forward drink without citrus, juice, egg white, or dairy

TOOLS

- Mixing glass
- Bar spoon
- Hawthorne strainer or julep strainer
- Fine mesh strainer (if needed)

METHOD

1. Add ingredients to mixing glass.
2. Fill mixing glass with fresh ice.
3. Stir with a smooth, controlled motion until well chilled.
4. Strain into the appropriate glassware or over fresh ice as needed.
5. Garnish and serve.

STIRRING METHOD





BARTENDER NOTES

STIRRING METHOD

- Use stirring for clarity, chill, dilution, and texture.
- Stirred drinks should be silky and integrated, not aggressive or cloudy.
- Use plenty of fresh ice for proper chilling and controlled dilution.
- Do not rush the stir — spirit-forward drinks need enough time to round out.
- The goal is a cold, clean, polished cocktail with no unnecessary aeration.

Target Result:

Well chilled, clear, integrated, & properly diluted.

