

USE FOR

- Whiskey Sours
- Clover Clubs
- Ramos-style drinks
- Any drink using egg white or an egg white replacement

TOOLS



- Small shaker tin
- Large shaker tin
- Hawthorne strainer
- Fine mesh strainer
- Jigger

METHOD

1. Add ingredients to the small shaker tin.
2. Seal tins without ice.
3. Shake hard to build texture and foam.
4. Open tins and add fresh ice.
5. Reseal and shake hard until well chilled.
6. Strain or double strain as needed.
7. Garnish and serve.

DRY SHAKE METHOD





BARTENDER NOTES

- Dry shake means shake first without ice.
- Use dry shaking when the recipe calls for egg white or an egg white replacement.
- The goal is to build texture before

Target Result:

Foamy, integrated, and ready for a final cold shake

DRY SHAKE METHOD



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