

# BOLS BARTENDING ACADEMY

## INTERNATIONAL BARTENDING LEVEL 2

Name / Info	Glass	Ingredients	Method	Garnish / Serve with
<b>Bellini</b>	Champagne flute	<ul style="list-style-type: none"> <li>• 1 shot white peach puree</li> <li>• Top with prosecco</li> </ul>	<ul style="list-style-type: none"> <li>• Blend briefly without ice</li> </ul>	<ul style="list-style-type: none"> <li>• Peach slice</li> </ul>
<b>Bloody Mary</b> <i>Red Snapper = use gin instead of vodka.</i>	Collins glass	<ul style="list-style-type: none"> <li>• 1 ¾ shots Bols vodka</li> <li>• 3 shots tomato juice</li> <li>• ½ shot freshly squeezed lemon juice</li> <li>• 2 dashes Tabasco sauce</li> <li>• 2 dashes Worcestershire sauce</li> <li>• 2 dashes celery salt</li> <li>• 2 dashes/grinds black pepper</li> </ul>	<ul style="list-style-type: none"> <li>• Roll with ice, strain into an ice-filled highball glass</li> </ul>	<ul style="list-style-type: none"> <li>• Celery stick</li> <li>• Tall straw</li> </ul>
<b>Aviation</b>	Embassy cocktail glass	<ul style="list-style-type: none"> <li>• 2 shots Damrak Gin</li> <li>• ½ shot Bols Maraschino</li> <li>• ¼ shot freshly squeezed lemon juice</li> </ul>	<ul style="list-style-type: none"> <li>• Shake all ingredients with ice, fine-strain into a pre-chilled cocktail glass</li> </ul>	<ul style="list-style-type: none"> <li>• Lemon zest</li> </ul>
<b>Bramble</b> <i>Braambos= use old genever instead of gin</i>	Shortdrink glass	<ul style="list-style-type: none"> <li>• 2 shots Damrak Gin</li> <li>• 1 shot freshly squeezed lemon juice</li> <li>• ½ shot rich sugar syrup</li> <li>• ½ shot Bols Blackberry</li> </ul>	<ul style="list-style-type: none"> <li>• Shake gin, lemon juice and rich sugar syrup without ice, strain into crushed-ice-filled glass, then drizzle Bols Blackberry</li> </ul>	<ul style="list-style-type: none"> <li>• 1 blackberry and a lemon slice</li> <li>• 2 short straws</li> </ul>
<b>Brandy Crusta</b>	Fancy cocktail glass	<ul style="list-style-type: none"> <li>• 1½ Remy Martin VS Grand Cruce cognac</li> <li>• ¼ shot Bols Maraschino</li> <li>• ¼ shot Bols Triple Sec</li> <li>• ¼ shot freshly squeezed lemon juice</li> </ul>	<ul style="list-style-type: none"> <li>• Shake all ingredients with ice, fine-strain into a pre-chilled cocktail glass</li> </ul>	<ul style="list-style-type: none"> <li>• Spiral of lemon peel</li> <li>• Sugar rim</li> </ul>
<b>Between the Sheets</b>	Large cocktail glass	<ul style="list-style-type: none"> <li>• 1 shot Remy Martin VS Grand Cruce cognac</li> <li>• 1 shot Havana Club light rum</li> <li>• 1 shot Bols Triple Sec</li> <li>• ½ shot freshly squeezed lemon juice</li> </ul>	<ul style="list-style-type: none"> <li>• Shake all ingredients with ice, fine-strain into a pre-chilled cocktail glass</li> </ul>	<ul style="list-style-type: none"> <li>• Lemon zest</li> </ul>
<b>Bronx</b>	Large cocktail glass	<ul style="list-style-type: none"> <li>• 1½ shots Damrak Gin</li> <li>• ¾ shot freshly squeezed orange juice</li> <li>• ¼ shot Noilly Prat dry vermouth</li> <li>• ¼ shot Martini Rosso sweet vermouth</li> </ul>	<ul style="list-style-type: none"> <li>• Shake all ingredients with ice, fine-strain into a pre-chilled cocktail glass</li> </ul>	<ul style="list-style-type: none"> <li>• Orange zest</li> </ul>
<b>Blood and Sand</b>	Large cocktail glass	<ul style="list-style-type: none"> <li>• ¾ shot Famous Grouse scotch whisky</li> <li>• ¾ shot Bols Cherry Brandy</li> <li>• ¾ shot Martini Rosso sweet vermouth</li> <li>• ¾ shot freshly squeezed orange juice</li> </ul>	<ul style="list-style-type: none"> <li>• Shake all ingredients with ice, fine-strain into a pre-chilled cocktail glass</li> </ul>	<ul style="list-style-type: none"> <li>• Orange zest</li> </ul>
<b>Blue Blazer</b>	Shortdrink glass	<ul style="list-style-type: none"> <li>• 2 shots Famous Grouse scotch whisky</li> <li>• 1½ shots boiling water</li> <li>• 1 dash rich sugar syrup</li> </ul>	<ul style="list-style-type: none"> <li>• pour whisky and boiling water in a mug, ignite the liquid with fire, blaze the liquid from one mug to another, strain in glass add rich sugar syrup to taste</li> </ul>	<ul style="list-style-type: none"> <li>• Lemon zest</li> </ul>
<b>Corpse Reviver</b>	Embassy cocktail glass	<ul style="list-style-type: none"> <li>• 1 shot Remy Martin VS Grand Cruce cognac</li> <li>• ½ shot Calvados</li> <li>• ½ shot Martini Rosso sweet vermouth</li> </ul>	<ul style="list-style-type: none"> <li>• Stir with ice, strain into a pre-chilled glass</li> </ul>	<ul style="list-style-type: none"> <li>• Orange zest</li> </ul>
<b>Champagne Cocktail</b>	Champagne flute	<ul style="list-style-type: none"> <li>• Chilled champagne</li> <li>• 1 sugar cube</li> <li>• Angostura aromatic bitters</li> </ul>	<ul style="list-style-type: none"> <li>• Soak the sugar cube with Angostura bitters, place the soaked sugar cube in the glass and fill with champagne</li> </ul>	<ul style="list-style-type: none"> <li>• Lemon twist</li> </ul>
<b>Dark and Stormy</b>	Collins glass	<ul style="list-style-type: none"> <li>• 2 ounces Goslings Black Seal rum</li> <li>• fill with ginger beer</li> </ul>	<ul style="list-style-type: none"> <li>• Built into an ice-filled highball glass</li> </ul>	<ul style="list-style-type: none"> <li>• Lime wedge</li> </ul>
<b>El Presidente</b>	Large cocktail glass	<ul style="list-style-type: none"> <li>• 1½ shots Havana Club white rum</li> </ul>	<ul style="list-style-type: none"> <li>• Stir with ice, strain into a pre-chilled</li> </ul>	

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<b>Jack Rose</b>	Large cocktail glass	<ul style="list-style-type: none"> <li>• 2 shots Calvados</li> </ul>	<ul style="list-style-type: none"> <li>• Shake all ingredients with ice,</li> </ul>	<ul style="list-style-type: none"> <li>• Lemon zest</li> </ul>
<b>Singapore Sling</b>	Catalina	<ul style="list-style-type: none"> <li>• 2 shots Damrak Gin</li> <li>• ½ shot Benedictine D.O.M. liqueur</li> <li>• ½ shot Bols Cherry Brandy</li> <li>• ½ shot freshly squeezed lemon juice</li> <li>• 2 dashes Angostura aromatic bitters</li> <li>• Top up with soda water</li> </ul>	<ul style="list-style-type: none"> <li>• Shake all ingredients except soda water with ice, fine-strain into a pre-chilled cocktail glass</li> </ul>	<ul style="list-style-type: none"> <li>• Orange wedge</li> <li>• Tall straw</li> </ul>
<b>Japanese</b>	Embassy cocktail glass	<ul style="list-style-type: none"> <li>• 2 shots Remy Martin VS Grand Cru cognac</li> <li>• ½ shot Almond (orgeat) sugar syrup</li> <li>• 2 dashes Angostura aromatic bitters</li> </ul>	<ul style="list-style-type: none"> <li>• Shake all ingredients with ice, fine-strain into a pre-chilled cocktail glass</li> </ul>	<ul style="list-style-type: none"> <li>• Lemon zest</li> </ul>
<b>Milk Punch</b>	Collins glass	<ul style="list-style-type: none"> <li>• 1 shot Remy Martin VS Grand Cru cognac</li> <li>• ½ shot Mount Gay Eclipse gold rum</li> <li>• ½ shot rich sugar syrup</li> <li>• 3 shots full milk</li> </ul>	<ul style="list-style-type: none"> <li>• Shake all ingredients including lime shells with ice, fine-strain into a with-ice-filled Collins glass</li> </ul>	<ul style="list-style-type: none"> <li>• Grated nutmeg</li> </ul>
<b>Russian Spring Punch</b>	Catalina	<ul style="list-style-type: none"> <li>• 1 shot Bols Vodka</li> <li>• ¼ shot Bols Crème de Cassis</li> <li>• 1 shot freshly squeezed lemon juice</li> <li>• ¼ shot rich sugar syrup (2:1)</li> <li>• Top up with champagne</li> </ul>	<ul style="list-style-type: none"> <li>• Shake all ingredients except champagne with ice, fine-strain into a crushed-ice-filled Catalina glass</li> </ul>	<ul style="list-style-type: none"> <li>• Berries</li> </ul>
<b>Mai Tai</b>	Shortdrink glass	<ul style="list-style-type: none"> <li>• 1 shot Mount Gay Eclipse gold rum</li> <li>• ½ shot Bols Dry Orange, orange Curacao</li> <li>• ½ shot freshly squeezed lime juice</li> <li>• ¼ shot Almond (orgeat) sugar syrup</li> <li>• 1 dash sugar syrup</li> </ul>	<ul style="list-style-type: none"> <li>• Shake all ingredients including lime shells with ice, fine-strain into a with-ice-filled shortdrink glass</li> </ul>	<ul style="list-style-type: none"> <li>• Used lime shell</li> <li>• 2 short straws</li> </ul>
<b>Zombie</b> <i>* Trader Vic Formula</i>	Collins glass	<ul style="list-style-type: none"> <li>• ¾ shot Havana Club light rum</li> <li>• ¾ shot Jamaican rum</li> <li>• ½ shot Bols Triple Sec</li> <li>• 1½ shots freshly squeezed orange juice</li> <li>• 2½ shots pineapple juice</li> <li>• 1 shot freshly squeezed lemon juice</li> <li>• ½ shot freshly squeezed lime juice</li> <li>• ¼ shot Bols Grenadine</li> </ul>	<ul style="list-style-type: none"> <li>• Blend with a scoop of ice</li> </ul>	<ul style="list-style-type: none"> <li>• Mint spring</li> <li>• Tall straw</li> </ul>
<b>White Lady</b>	Large cocktail glass	<ul style="list-style-type: none"> <li>• 2 shots Damrak Gin</li> <li>• ¾ shot Bols Triple Sec</li> <li>• ¾ shot freshly squeezed lemon juice</li> <li>• Egg white of one egg</li> </ul>	<ul style="list-style-type: none"> <li>• Shake all ingredients with ice, fine-strain into a pre-chilled cocktail glass</li> </ul>	<ul style="list-style-type: none"> <li>• Lemon zest</li> </ul>
<b>Sazerac</b>	Shortdrink glass	<ul style="list-style-type: none"> <li>• 2 shots Remy Martin VS Grand Cru cognac</li> <li>• 2 dashes Peychaud's bitters</li> <li>• ½ shots rich sugar syrup</li> </ul>	<ul style="list-style-type: none"> <li>• Stir with ice, strain into a pre-chilled and with absinthe coated glass</li> </ul>	<ul style="list-style-type: none"> <li>• Orange zest</li> </ul>
<b>Ramos Gin Fizz</b> <i>* Sometimes vanilla extract is added</i>	Collins glass	<ul style="list-style-type: none"> <li>• 2 shots Damrak Gin</li> <li>• ¾ shots cream</li> <li>• ½ shot freshly squeezed lemon juice</li> <li>• ½ shot freshly squeezed lime juice</li> <li>• ½ shot rich sugar syrup (2:1)</li> <li>• Egg white of one egg</li> <li>• 1/8 shot orange flower water</li> <li>• Top up with soda water</li> </ul>	<ul style="list-style-type: none"> <li>• Shake all ingredients except soda water with ice until your arms get tired, strain into a pre-chilled (empty) Collins glass, top up with soda water</li> </ul>	<ul style="list-style-type: none"> <li>• Tall straw</li> </ul>

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Shot

Shortdrink

Small cocktail glass

Classic Cocktail Glass

Wine/hurricane glass

Sling glass

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<b>Tom &amp; Jerry</b> * Sometimes vanilla extract is added	Toddy glass	<ul style="list-style-type: none"> <li>• 1¼ shots Remy Martin VS Grand Crue cognac</li> <li>• 1¼ shots Mount Gay Eclipse gold rum</li> <li>• Egg white and yolk of one egg</li> <li>• ¼ shot rich sugar syrup (2:1)</li> <li>• 1-2 grinds of cloves</li> <li>• 1-2 grinds of cinnamon</li> <li>• Top up with boiling water</li> </ul>	<ul style="list-style-type: none"> <li>• Beat the egg white and egg yolk separately in bowls until they are as thick as water, mix than egg white and egg yolk together in the toddy, add cognac, rum and spices and stir, top up with boiling water, stir and serve</li> </ul>	<ul style="list-style-type: none"> <li>• Grated nutmeg</li> </ul>
<b>Mimosa</b>	Champagne flute	<ul style="list-style-type: none"> <li>• ½ shot Bols Triple Sec</li> <li>• 1¾ shots freshly squeezed orange juice</li> <li>• Top up with brut champagne</li> </ul>	<ul style="list-style-type: none"> <li>• Shake all ingredients with ice, fine-strain into a pre-chilled cocktail glass</li> </ul>	
<b>B52</b> B53= substitute Bols Triple Sec for Bols Vodka		<ul style="list-style-type: none"> <li>• 1 part Bols Coffee</li> <li>• 1 part Irish cream</li> <li>• 1 part Bols Triple sec</li> </ul>	<ul style="list-style-type: none"> <li>• Layer in order starting with Bols Coffee</li> </ul>	
<b>Mojito</b>	Catalina	<ul style="list-style-type: none"> <li>• 2 shots Mount Gay Eclipse gold rum</li> <li>• 1 shot freshly squeezed lime juice</li> <li>• ½ rich sugar syrup (2:1)</li> <li>• 6 fresh (large) mint leaves</li> <li>• Top up with soda water</li> </ul>	<ul style="list-style-type: none"> <li>• Spank the mint leaves and add them in your glass together with the rum, limes and sugar, ad crushed ice and churn</li> </ul>	<ul style="list-style-type: none"> <li>• Spanked mint spring</li> <li>• Tall straw</li> </ul>

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