



Essential Cocktail Cart Guide

The Bar

This is the foundation, make sure you love it! Great creative and think outside the box, it doesn't have to be traditional, the options are endless.

- Cart
- Tray
- Small table
- Cabinet
- Rack

Tools

Using the right equipment makes it quick and easy to mix a great cocktail every time. Like many areas of life, choose quality and you will have these tools for years to come!

- Cocktail shaker
- Mixing glass
- Hawthorne strainer
- Mini Sieve (perfect for straining tiny pieces of ice)
- Jigger
- Stirrer
- Bar spoon
- Muddler
- Tongs
- Straws (pretty ones!)



- Bottle opener
- Bottle stopper
- Napkins
- Coasters
- Chopping board
- Knife
- Tea towel (things can get messy)
- Lemon squeezer – you must always use fresh!
- Ice bucket
- Whisky stones
- Recipe book

Glassware

Time to class it up with some timeless glassware. Get creative and have fun! There is no better feeling than drinking a well-crafted cocktail from a stunning glass.

- Tumbler (crystal if you can, trust me, it's worth it)
- Highball
- Coupe
- Wine
- Shoot
- Champagne flutes
- Optional: Tiki Mug, Moscow Mule Mug, Brandy Snifter

Supplies

Now, let's stock that bar! Let's make sure you have the staples on hand, to ensure you can create a wide variety of cocktails.

When you are at the bottle shop, explore and try something new!



Cocktail Ingredients

- Bitters
- Sweet Vermouth
- Dry Vermouth
- Aperol
- Campari
- Simple Syrup (50% water, 50% sugar mix)

Mixers

- Tonic Water
- Soda Water
- Ginger Ale
- Fruit Juice
- Cola

Spirits

- Vodka
- Gin
- Tequila
- Rum (white and dark)
- Scotch
- Whisky
- Bourbon

Wine

- Red
- White
- Champagne