

# CHAPTER 11: PRACTICE QUESTIONS

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## Cocktails and Mixology - 100 Questions

1. The term "cocktail" was first defined in print in 1806 as a mixture of spirits, sugar, water, and:
  - A. Fruit juice
  - B. Bitters
  - C. Vermouth
  - D. Egg
  
2. The "Golden Age" of cocktails is generally considered to be:
  - A. The 1960s-1970s
  - B. The 1990s-2000s
  - C. Post-World War II
  - D. The late 1800s to Prohibition (roughly 1860s-1920)
  
3. Jerry Thomas is historically significant to cocktail culture because he:
  - A. Wrote the first known bartender's guide (1862) and popularized bartending as a profession
  - B. Invented vodka
  - C. Created Prohibition
  - D. Founded the first distillery

4. The Martini cocktail in its classic form contains gin and:

- A. Sweet vermouth
- B. Vodka
- C. Dry vermouth
- D. Orange juice

5. A "dry" Martini refers to:

- A. Serving without ice
- B. Using less vermouth (or very little)
- C. Using sweet vermouth
- D. Adding extra gin

6. The Manhattan cocktail traditionally contains whiskey, sweet vermouth, and:

- A. Bitters
- B. Soda water
- C. Lemon juice
- D. Triple sec

7. The Old Fashioned cocktail is built with whiskey, sugar, water, and:

- A. Vermouth
- B. Cream
- C. Grenadine
- D. Bitters

8. The Negroni is made with equal parts gin, Campari, and:

- A. Dry vermouth
- B. Vodka
- C. Sweet vermouth
- D. Aperol

9. The Daiquiri in its classic form contains rum, lime juice, and:

- A. Coconut cream
- B. Simple syrup (sugar)
- C. Orange juice
- D. Pineapple juice

10. The Margarita traditionally contains tequila, lime juice, and:

- A. Orange liqueur (triple sec/Cointreau)
- B. Grenadine
- C. Agave nectar only
- D. Grapefruit juice

11. The Whiskey Sour follows the "sour" template of spirit, citrus, and:

- A. Bitters
- B. Soda
- C. Egg white
- D. Sweetener

12. Egg white is optionally added to sours to provide:

- A. Flavor only
- B. Alcohol content
- C. Silky texture and foam
- D. Preservation

13. The "dry shake" technique involves:

- A. Using no ice
- B. Shaking without ice first (to emulsify egg), then shaking with ice
- C. Shaking with extra ice
- D. Not shaking at all

14. The Mojito contains white rum, lime, sugar, mint, and:

- A. Soda water
- B. Tonic water
- C. Ginger beer
- D. Cola

15. The Caipirinha is the national cocktail of Brazil, made with:

- A. Rum and lime
- B. Vodka and cranberry
- C. Tequila and lime
- D. Cachaça, lime, and sugar

16. A "highball" refers to a cocktail format combining spirit with:

- A. Multiple liqueurs
- B. Egg
- C. A larger proportion of non-alcoholic mixer (typically carbonated)
- D. No mixer

17. The Gin & Tonic became popular historically due to:

- A. Quinine in tonic water being used as an antimalarial in British colonies
- B. Its blue color
- C. Prohibition requirements
- D. French invention

18. The Moscow Mule is traditionally served in:

- A. A martini glass
- B. A copper mug
- C. A wine glass
- D. A ceramic cup

19. The Moscow Mule contains vodka, lime juice, and:

- A. Tonic water
- B. Soda water
- C. Cola
- D. Ginger beer

20. The Dark 'n' Stormy is a trademarked cocktail made with Gosling's Black Seal rum and:

- A. Cola
- B. Tonic water
- C. Ginger beer
- D. Lemon-lime soda

21. A "Collins" style cocktail (like Tom Collins) is essentially a:

- A. Stirred drink
- B. Shot
- C. Hot drink
- D. Sour lengthened with soda water

22. The French 75 combines gin, lemon juice, sugar, and:

- A. Champagne or sparkling wine
- B. Vodka
- C. Vermouth
- D. Absinthe

23. The Bellini originated in Venice and combines Prosecco with:

- A. Orange juice
- B. Strawberry puree
- C. White peach puree
- D. Lemon juice

24. The Mimosa is made with Champagne and:

- A. Grapefruit juice
- B. Orange juice
- C. Peach nectar
- D. Cranberry juice

25. The Aperol Spritz follows the formula of Aperol, soda, and:

- A. Vodka
- B. Gin
- C. Still white wine
- D. Prosecco

26. The espresso Martini was created in the 1980s by bartender:

- A. Jerry Thomas
- B. Harry Craddock
- C. Dick Bradsell
- D. Dale DeGroff

27. The espresso Martini typically contains vodka, coffee liqueur, espresso, and:

- A. Simple syrup or sugar
- B. Cream
- C. Chocolate
- D. Milk

28. The Cosmopolitan gained popularity in the 1990s and contains vodka, triple sec, lime, and:

- A. Orange juice
- B. Cranberry juice
- C. Grapefruit juice
- D. Pomegranate juice

29. The Sidecar is a classic cocktail containing Cognac, orange liqueur, and:

- A. Orange juice
- B. Simple syrup
- C. Egg white
- D. Lemon juice

30. The proper glassware for a Martini is:

- A. A highball glass
- B. A rocks glass
- C. A stemmed cocktail (martini) glass or coupe
- D. A shot glass

31. A "coupe" glass was originally designed for:

- A. Beer
- B. Champagne
- C. Whiskey
- D. Water

32. A "rocks" or "old fashioned" glass is also called a:

- A. Lowball glass
- B. Highball glass
- C. Flute
- D. Snifter

33. Cocktails served "up" means they are:

- A. Heated
- B. Served with extra ice
- C. Served at room temperature
- D. Shaken or stirred with ice, then strained and served without ice

34. Cocktails served "on the rocks" means they are:

- A. Blended with ice
- B. Served without any ice
- C. Served over ice
- D. Frozen

35. "Neat" service refers to spirits served:

- A. At room temperature without ice, water, or mixers
- B. With ice
- C. With water
- D. Chilled

36. The purpose of stirring a cocktail (versus shaking) is to:

- A. Add more air
- B. Gently chill and dilute without adding air bubbles (for spirit-forward drinks)
- C. Make it colder faster
- D. Combine cream ingredients

37. Cocktails containing citrus juice or egg should typically be:

- A. Stirred
- B. Served warm
- C. Built in glass
- D. Shaken

38. The recommended stirring time for a properly chilled cocktail is approximately:

- A. 20-30 seconds (or until properly chilled and diluted)
- B. 5 seconds
- C. 2 minutes
- D. No stirring needed

39. The "throwing" technique involves:

- A. Discarding the drink
- B. Shaking vigorously
- C. Pouring the drink back and forth between two vessels to aerate and chill
- D. Stirring with two spoons

40. A jigger is used to:

- A. Strain drinks
- B. Measure spirits and ingredients accurately
- C. Muddle ingredients
- D. Garnish drinks

41. The two most common jigger sizes are:

- A. 1 oz / 2 oz (or 0.75 oz / 1.5 oz)
- B. 0.25 oz / 0.5 oz
- C. 3 oz / 4 oz
- D. 5 oz / 6 oz

42. A Hawthorne strainer is characterized by its:

- A. Fine mesh
- B. Solid metal design
- C. Coiled spring edge that fits over a shaking tin
- D. Wooden handle

43. A julep strainer is traditionally used when straining from:

- A. A blender
- B. A mixing glass (stirred drinks)
- C. A coffee maker
- D. A teapot

44. A fine mesh strainer (tea strainer) is used for:

- A. Stirring
- B. Muddling
- C. Measuring
- D. Double-straining to remove small ice chips and pulp

45. Muddling is the technique of:

- A. Gently pressing ingredients to release oils and flavors
- B. Shaking vigorously
- C. Stirring quickly
- D. Blending with ice

46. When muddling mint, you should:

- A. Crush it completely
- B. Blend it
- C. Press gently to release oils without shredding (which releases bitter chlorophyll)
- D. Skip it entirely

47. Simple syrup is typically made with a ratio of:

- A. 3:1 water to sugar
- B. 1:1 sugar to water (by volume or weight)
- C. 1:4 sugar to water
- D. Pure sugar, no water

48. "Rich" simple syrup uses a ratio of:

- A. 1:1 sugar to water
- B. Less sugar than regular
- C. No sugar
- D. 2:1 sugar to water

49. Orgeat is an almond-flavored syrup commonly used in:

- A. Tiki cocktails like the Mai Tai
- B. Hot coffee only
- C. Beer
- D. Salad dressing

50. Grenadine is traditionally made from:

- A. Grapes
- B. Cherries
- C. Pomegranate
- D. Strawberries

51. Falernum is a Caribbean syrup/liqueur flavored with:

- A. Only vanilla
- B. Only chocolate
- C. Only coffee
- D. Lime, almond, ginger, cloves, and other spices

52. The Mai Tai was created by:

- A. Jerry Thomas
- B. Trader Vic (Victor Bergeron) in 1944
- C. Don the Beachcomber
- D. Harry Craddock

53. The Piña Colada contains rum, pineapple juice, and:

- A. Coconut cream
- B. Orange juice
- C. Lime juice
- D. Grapefruit juice

54. The Zombie cocktail is known for:

- A. Its blue color
- B. Containing only one spirit
- C. Its high alcohol content using multiple rums
- D. Being non-alcoholic

55. The Navy Grog is a tiki cocktail traditionally containing:

- A. Vodka only
- B. Three types of rum
- C. Gin only
- D. Whiskey only

56. "Tiki" cocktail culture was pioneered in the 1930s-1940s by:

- A. European bartenders
- B. Jerry Thomas
- C. Japanese bartenders
- D. Don the Beachcomber (Ernest Gantt) and Trader Vic

57. The purpose of using multiple rums in tiki drinks is to:

- A. Create complexity through different rum styles and flavors
- B. Reduce alcohol content
- C. Make drinks cheaper
- D. Follow legal requirements

58. A "swizzle" is a Caribbean drink style that is:

- A. Shaken
- B. Stirred with a spoon
- C. Mixed using a swizzle stick rotated rapidly between the palms
- D. Blended

59. Fresh juice versus bottled juice in cocktails:

- A. Makes no difference
- B. Significantly impacts quality—fresh is strongly preferred
- C. Bottled is always better
- D. Only matters for orange juice

60. Citrus juice for cocktails should ideally be:

- A. Weeks old
- B. From concentrate
- C. Canned
- D. Freshly squeezed (same day, within hours for optimal flavor)

61. "Expressing" a citrus peel over a drink means:

- A. Removing it entirely
- B. Squeezing the peel to release aromatic oils onto the drink's surface
- C. Eating the peel
- D. Blending the peel

62. A flamed orange peel adds what element to a cocktail?

- A. Sweetness
- B. Acidity
- C. Bitterness
- D. Caramelized citrus oil aromatics and visual flair

63. The "spent" shell of a citrus peel after expressing can be:

- A. Rubbed on the glass rim, dropped in, or discarded
- B. Only discarded
- C. Eaten by the bartender
- D. Reused for the next drink

64. Bitters function in cocktails similar to:

- A. Ice
- B. Garnish
- C. Salt and pepper in cooking—enhancing and balancing flavors
- D. The base spirit

65. Angostura bitters are essential to classic cocktails including:

- A. Margarita
- B. Old Fashioned and Manhattan
- C. Cosmopolitan
- D. Piña Colada

66. Orange bitters complement cocktails with:

- A. Chocolate flavors
- B. Coffee flavors
- C. Mint flavors
- D. Citrus-forward and spirit-forward profiles

67. The standard ice cube size for rocks drinks is:

- A. Large format (2 inches or bigger) for slower dilution
- B. Crushed only
- C. Small cubes only
- D. No ice

68. Crushed ice is used in cocktails like:

- A. Martinis
- B. Manhattans
- C. Juleps and swizzles where rapid chilling and dilution are desired
- D. Negronis

69. Clear ice is achieved by:

- A. Using hot water
- B. Directional freezing (freezing from one direction to push out air bubbles)
- C. Adding chemicals
- D. Using salt water

70. The dilution from ice during shaking or stirring:

- A. Should be avoided entirely
- B. Is a mistake
- C. Is only decorative
- D. Is essential to proper cocktail balance and texture

71. Over-dilution in a cocktail results in:

- A. A drink that tastes watery and loses flavor intensity
- B. Better flavor
- C. Stronger alcohol taste
- D. No change

72. The "shake" versus "stir" debate centers on:

- A. Color only
- B. Glassware only
- C. Texture, aeration, and appropriate dilution for different drink styles
- D. Temperature only

73. A "built" cocktail is one that is:

- A. Shaken
- B. Assembled directly in the serving glass
- C. Blended
- D. Stirred in a separate vessel

74. The Sazerac is a New Orleans classic containing rye whiskey, sugar, Peychaud's bitters, and:

- A. Vermouth
- B. Orange juice
- C. Cream
- D. An absinthe rinse

75. A "rinse" in cocktails (like absinthe rinse) means:

- A. Coating the glass interior with a small amount of spirit, then discarding the excess
- B. Washing the glass with water
- C. Adding a full measure
- D. Cleaning the bar

76. The proper technique for rimming a glass with salt or sugar involves:

- A. Dipping in spirit first
- B. Using water only
- C. Moistening the rim with citrus, then dipping in the dry ingredient
- D. Applying with a brush only

77. A "half rim" (rimming only part of the glass) allows the drinker to:

- A. See the drink better
- B. Choose whether to taste the rim with each sip
- C. Save on ingredients
- D. Meet health codes

78. The classic garnish for a Martini is:

- A. Cherry
- B. Mint sprig
- C. Cucumber
- D. Olive or lemon twist

79. The Gibson is a Martini variation garnished with:

- A. A cocktail onion
- B. An olive
- C. A cherry
- D. A lemon twist

80. Luxardo cherries differ from bright red "maraschino" cherries because they:

- A. Are artificially colored
- B. Are actual preserved Marasca cherries with natural flavor
- C. Are made from strawberries
- D. Contain no fruit

81. Bar spoons typically have a twisted handle to:

- A. Look decorative only
- B. Open bottles
- C. Allow the spoon to rotate smoothly while stirring and assist with layering
- D. Measure ingredients

82. The approximate volume of a standard bar spoon is:

- A. About 5ml (1 teaspoon)
- B. 1 ounce
- C. 2 ounces
- D. 0.5 ounces

83. "Mise en place" in bartending refers to:

- A. A type of cocktail
- B. A French aperitif
- C. Cleaning the bar
- D. Having all ingredients and tools prepared and organized before service

84. Speed and efficiency behind the bar are improved by:

- A. Skipping measurements
- B. Consistent setup, organization, and practiced movements
- C. Working alone
- D. Using fewer tools

85. The "spec" of a cocktail refers to:

- A. The glassware
- B. The garnish
- C. The ice type
- D. The exact recipe specification (measurements and ingredients)

86. A "riff" on a classic cocktail means:

- A. Copying it exactly
- B. Removing alcohol
- C. A variation that modifies one or more elements while honoring the original structure
- D. Making it non-alcoholic

87. The Penicillin cocktail (a modern classic) contains Scotch, lemon, honey-ginger syrup, and:

- A. Vodka
- B. A float of Islay Scotch
- C. Rum
- D. A float of peated Islay Scotch for smokiness

88. A cocktail "float" is:

- A. Ice cream
- B. A layer of spirit or liqueur gently poured on top of the finished drink
- C. Fruit floating in the drink
- D. A type of glass

89. The Last Word is a Prohibition-era cocktail with equal parts gin, green Chartreuse, maraschino, and:

- A. Fresh lime juice
- B. Vodka
- C. Whiskey
- D. Dry vermouth

90. The Paper Plane contains equal parts bourbon, Aperol, Amaro Nonino, and:

- A. Vodka
- B. Rum
- C. Fresh lemon juice
- D. Gin

91. The Boulevardier is essentially a Negroni with:

- A. Vodka instead of gin
- B. Rum instead of gin
- C. Tequila instead of gin
- D. Bourbon or rye instead of gin

92. The Toronto cocktail contains rye whiskey, Fernet-Branca, simple syrup, and:

- A. Vermouth
- B. Angostura bitters
- C. Campari
- D. Lime juice

93. Punch historically refers to:

- A. A large-format drink for sharing, typically with five elements (spirit, citrus, sugar, water, spice)
- B. A shot
- C. A hot drink only
- D. A beer cocktail

94. The "five elements" of traditional punch are spirit, citrus, sugar, water, and:

- A. More spirits
- B. Egg
- C. Spice (or tea)
- D. Salt

95. Batched cocktails for service require:

- A. No adjustments
- B. More ice in the batch
- C. Random proportions
- D. Adjusting dilution and accounting for lack of shaking/stirring

96. A "shot" typically refers to a small measure of straight spirit, usually:

- A. 4 ounces
- B. 1-1.5 ounces
- C. 0.25 ounces
- D. 6 ounces

97. A "shooter" differs from a shot in that it:

- A. Often contains multiple ingredients mixed together
- B. Is only vodka
- C. Is larger
- D. Is always warm

98. Temperature affects cocktail perception by:

- A. Having no effect
- B. Only affecting color
- C. Influencing how flavors are perceived (colder = less intense flavor perception)
- D. Only affecting garnish

99. The craft cocktail renaissance began approximately:

- A. In the 1950s
- B. In the 1970s
- C. In the 1980s
- D. In the late 1990s-early 2000s, led by bartenders like Dale DeGroff

100. Responsible bartending includes:

- A. Over-serving customers
- B. Recognizing intoxication, pacing service, and ensuring guest safety
- C. Ignoring customer behavior
- D. Serving anyone who asks

# CHAPTER 11: ANSWER KEY WITH EXPLANATIONS

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## Cocktails and Mixology

1. B. Bitters - The first known printed definition of "cocktail" appeared in 1806 in *The Balance and Columbian Repository*, describing it as a mixture of spirits, sugar, water, and bitters. This foundational definition established bitters as essential to what distinguishes a cocktail from other mixed drinks. The Old Fashioned cocktail most closely follows this original definition today.
2. D. The late 1800s to Prohibition (roughly 1860s-1920) - The "Golden Age" of cocktails spans approximately the late 1800s through Prohibition (1860s-1920). During this period, bartending emerged as a respected profession, cocktail culture flourished in American cities, and many classic recipes were created. Jerry Thomas, Harry Johnson, and other pioneering bartenders established techniques and drinks that define cocktail culture today.
3. A. Wrote the first known bartender's guide (1862) and popularized bartending as a profession - Jerry Thomas published *"The Bar-Tender's Guide"* (also called *"How to Mix Drinks"*) in 1862, the first known cocktail recipe book. His theatrical bartending style and extensive travels helped establish bartending as a legitimate, respected profession. Thomas created drinks like the Blue Blazer and documented countless recipes that preserved cocktail knowledge.
4. C. Dry vermouth - The classic Martini contains gin and dry vermouth, typically garnished with an olive or lemon twist. The ratio has evolved over time—early Martinis used equal parts, while modern versions often use very little vermouth. The Martini's simplicity showcases the quality of its ingredients, making it a benchmark for bartending skill and ingredient selection.
5. B. Using less vermouth (or very little) - A "dry" Martini refers to using less dry vermouth, not the type of vermouth. The trend toward drier Martinis accelerated through the 20th century, with some preferring just a rinse or even just the thought of vermouth. This terminology can confuse beginners who might think "dry" refers to the vermouth style rather than the quantity.
6. A. Bitters - The Manhattan traditionally contains whiskey (rye or bourbon), sweet vermouth, and bitters (typically Angostura). Created in the 1870s-1880s, likely in New York, the Manhattan established the template for spirit-vermouth-bitters cocktails. The bitters add complexity and balance, integrating the whiskey and vermouth flavors into a cohesive whole.
7. D. Bitters - The Old Fashioned is built with whiskey, sugar, water (from ice dilution), and bitters—closely following the original 1806 cocktail definition. This simple formula represents cocktail-

making at its most fundamental. The name "Old Fashioned" emerged when drinkers requested cocktails made "the old-fashioned way" as more elaborate drinks became popular.

8. C. Sweet vermouth - The Negroni contains equal parts gin, Campari, and sweet vermouth. Created in Florence around 1919 when Count Camillo Negroni requested gin instead of soda in his Americano, the drink achieves perfect balance between botanical gin, bitter Campari, and herbal-sweet vermouth. The equal-parts formula makes it memorable and easy to scale.
9. B. Simple syrup (sugar) - The classic Daiquiri contains white rum, fresh lime juice, and simple syrup (or sugar). This Cuban creation represents the "sour" template at its purest—spirit, citrus, and sweetener. The frozen, fruity versions popular at resorts differ significantly from this elegant original. A proper Daiquiri showcases rum quality through refreshing simplicity.
10. A. Orange liqueur (triple sec/Cointreau) - The Margarita traditionally contains tequila, fresh lime juice, and orange liqueur (triple sec, Cointreau, or Grand Marnier). This Mexican classic follows the sour template with orange liqueur providing both sweetness and flavor complexity. Debates continue about origins, but the drink emerged in the 1930s-1940s and became globally popular.
11. D. Sweetener - The Whiskey Sour follows the "sour" template: spirit (whiskey), citrus (lemon), and sweetener (simple syrup). This formula—approximately 2:1:1 or 2:0.75:0.75—creates balanced drinks across countless variations. Understanding the sour template enables bartenders to create and modify drinks systematically. The sweetener balances citrus acidity.
12. C. Silky texture and foam - Egg white is optionally added to sours to provide silky texture and a frothy foam cap. The protein creates a luxurious mouthfeel and visual appeal without adding significant flavor. The foam also carries aromatics from bitters dashed on top. Proper technique (dry shake, then wet shake) ensures full emulsification.
13. B. Shaking without ice first (to emulsify egg), then shaking with ice - The dry shake technique involves shaking without ice first to emulsify egg white (breaking down proteins to create stable foam), then adding ice and shaking again to chill and dilute. This two-stage process produces superior foam compared to single-shake methods. Some bartenders reverse the order (reverse dry shake) for different textures.
14. A. Soda water - The Mojito contains white rum, fresh lime juice, sugar, muddled mint, and soda water. This Cuban highball balances rum's sweetness with lime acidity, mint freshness, and effervescence. Proper muddling releases mint oils without shredding leaves (which creates bitter chlorophyll). The Mojito demonstrates how simple ingredients create refreshing complexity.
15. D. Cachaça, lime, and sugar - The Caipirinha is Brazil's national cocktail, made with cachaça (Brazilian sugarcane spirit), lime (muddled with sugar), and sugar. Unlike the Daiquiri, the entire lime (including peel) is muddled, contributing oils and slight bitterness. Cachaça's funky, grassy character distinguishes this drink from rum-based alternatives.

16. C. A larger proportion of non-alcoholic mixer (typically carbonated) - A highball combines spirit with a larger proportion of non-alcoholic mixer, typically carbonated—like Gin & Tonic, Whiskey & Soda, or Rum & Coke. The format emphasizes refreshment and lower alcohol concentration per sip. Highball culture is particularly refined in Japan, where precise technique elevates simple combinations.
17. A. Quinine in tonic water being used as an antimalarial in British colonies - The Gin & Tonic became popular because quinine in tonic water served as an antimalarial medication in British colonies, particularly India. Adding gin made the bitter medicine more palatable. This medicinal origin explains the drink's association with British colonial history. Modern tonic contains less quinine but maintains the bitter-sweet profile.
18. B. A copper mug - The Moscow Mule is traditionally served in a copper mug, which became the drink's signature presentation. The copper was reportedly a marketing strategy by the drink's creators in the 1940s to distinguish it and use excess copper mug inventory. Whether copper actually improves the drinking experience is debated, but the vessel remains iconic and helps keep drinks cold.
19. D. Ginger beer - The Moscow Mule contains vodka, fresh lime juice, and ginger beer—not ginger ale, which is milder. Created in the 1940s to popularize vodka in America, the drink's spicy ginger kick and copper mug presentation made it memorable. Quality ginger beer (with real ginger heat) significantly improves the cocktail compared to sweeter alternatives.
20. C. Ginger beer - The Dark 'n' Stormy is a trademarked cocktail requiring Gosling's Black Seal rum from Bermuda mixed with ginger beer. The trademark makes it unusual among cocktails—technically, using other dark rum means you're making a different drink. The combination of rich, molasses-forward rum with spicy ginger beer creates a satisfying, easy-to-make highball.
21. D. Sour lengthened with soda water - A Collins (like Tom Collins) is essentially a sour—spirit, citrus, sweetener—lengthened with soda water and served over ice in a tall glass. The carbonation adds refreshment and lighter character than a standard sour. The Tom Collins uses gin; John Collins traditionally used genever. The format extends to countless spirit variations.
22. A. Champagne or sparkling wine - The French 75 combines gin, fresh lemon juice, sugar, and Champagne or sparkling wine. Named after a powerful French artillery gun, this elegant cocktail delivers effervescent sophistication. The lemon sour base gains complexity and celebration from sparkling wine. Cognac versions also exist and may predate the gin version.
23. C. White peach puree - The Bellini originated at Harry's Bar in Venice and combines Prosecco with white peach puree. Created by Giuseppe Cipriani in the 1940s, the drink's pink color reminded him of a painting by Giovanni Bellini. Seasonal white peaches make the best Bellinis; commercial versions often disappoint compared to those made with fresh fruit.

24. B. Orange juice - The Mimosa combines Champagne (or sparkling wine) with orange juice, typically in equal parts. This brunch staple's simplicity makes ingredient quality crucial—fresh-squeezed orange juice and decent sparkling wine create a vastly superior drink to cheap versions. The Buck's Fizz is a similar drink with different proportions.
25. D. Prosecco - The Aperol Spritz follows the formula: Aperol, Prosecco, and a splash of soda water (typically 3:2:1 ratio). This Venetian aperitivo has become a global phenomenon, particularly popular in warm weather. The low-alcohol, bitter-sweet, effervescent format represents Italian aperitivo culture's social, leisurely drinking tradition.
26. C. Dick Bradsell - The Espresso Martini was created in the 1980s by London bartender Dick Bradsell at the Soho Brasserie, allegedly when a model requested something to "wake me up, then fuck me up." Originally called the Vodka Espresso, the drink combines vodka, coffee liqueur, espresso, and sugar. Bradsell's creation has become one of the most popular modern classics.
27. A. Simple syrup or sugar - The Espresso Martini typically contains vodka, coffee liqueur (like Kahlúa), fresh espresso, and simple syrup or sugar for balance. The sugar helps create the signature foam when shaken vigorously. Some versions omit additional sweetener, relying on coffee liqueur's sugar content. Fresh espresso is essential for proper foam and flavor.
28. B. Cranberry juice - The Cosmopolitan contains citrus vodka (or plain vodka), triple sec, fresh lime juice, and cranberry juice. Popularized in the 1990s and associated with "Sex and the City," the Cosmo made vodka cocktails fashionable. Debate continues about who created it, with Toby Cecchini's version at The Odeon often credited for the modern recipe.
29. D. Lemon juice - The Sidecar contains Cognac, orange liqueur (typically Cointreau), and fresh lemon juice. This Prohibition-era classic follows the sour template with Cognac's richness complemented by citrus and orange. Debates about origin place it in Paris or London. The sugared rim, while traditional, is optional and divides bartenders.
30. C. A stemmed cocktail (martini) glass or coupe - The Martini is properly served in a stemmed cocktail glass (the iconic "martini glass" with angled sides) or a coupe. The stem prevents hand warmth from heating the drink, keeping it cold longer. The wide opening showcases the drink's clarity and allows aromatics to reach the nose.
31. B. Champagne - The coupe glass was originally designed for Champagne, predating the modern flute. Legend (likely false) claims it was molded from Marie Antoinette's breast. While coupes allow Champagne bubbles to dissipate faster than flutes, they've found new life as cocktail glasses—their shape works well for stirred and shaken drinks served "up."
32. A. Lowball glass - A rocks glass or old fashioned glass is also called a lowball glass, distinguishing it from the taller highball glass. The wide, sturdy design accommodates ice cubes and allows muddling. Capacity typically ranges from 6-10 ounces. The glass is essential for Old Fashioneds, Negronis, and other spirit-forward drinks served over ice.

33. D. Shaken or stirred with ice, then strained and served without ice - Serving a drink "up" means it's prepared with ice (shaken or stirred) to chill and dilute, then strained into a glass without ice. This contrasts with "on the rocks" (over ice) or "neat" (no ice at all). "Up" service keeps drinks cold initially but allows gradual warming as consumed.
34. C. Served over ice - "On the rocks" means served over ice in the glass. The ice provides ongoing chilling and progressive dilution as it melts. Large format ice melts slower, reducing dilution rate. Rocks service suits spirit-forward drinks that benefit from slight dilution opening up flavors, and drinks intended for slower sipping.
35. A. At room temperature without ice, water, or mixers - "Neat" service means spirits served at room temperature without ice, water, or any additions. This presentation showcases the spirit's pure character but may emphasize alcohol heat. Some spirits (particularly high-quality aged spirits) benefit from neat service, while others may need dilution to reveal subtleties.
36. B. Gently chill and dilute without adding air bubbles (for spirit-forward drinks) - Stirring gently chills and dilutes cocktails without incorporating air, maintaining a silky, dense texture appropriate for spirit-forward drinks like Martinis and Manhattans. Shaking would cloud these drinks and create a different texture. The gentle technique preserves clarity and creates elegant mouthfeel.
37. D. Shaken - Cocktails containing citrus juice or egg should typically be shaken. Shaking emulsifies these ingredients, integrating them fully and creating appropriate texture. The vigorous action also provides necessary aeration for foam (in egg drinks) and properly chills the drink. Stirring cannot adequately combine these ingredients.
38. A. 20-30 seconds (or until properly chilled and diluted) - Proper stirring takes approximately 20-30 seconds, or until the drink reaches appropriate temperature and dilution. Under-stirring produces warm, concentrated drinks; over-stirring creates excessive dilution. Experienced bartenders judge by feel—the mixing glass's temperature and the sound of ice. Roughly 30-40 revolutions typically suffice.
39. C. Pouring the drink back and forth between two vessels to aerate and chill - "Throwing" involves pouring the drink between two vessels (typically tins) in a long arc, aerating and chilling without the vigorous incorporation of shaking. This technique, associated with Spanish vermouth service and some Mediterranean cocktail traditions, creates texture between stirred and shaken. It's experiencing renewed interest among craft bartenders.
40. B. Measure spirits and ingredients accurately - A jigger is a measuring tool for accurately portioning spirits and ingredients. Consistent measurement ensures reproducible drinks and proper balance. Despite speed-pouring's appeal, jiggers provide precision essential for quality cocktails. Professional bartenders increasingly embrace jiggers as craft cocktail culture emphasizes accuracy over flair.

41. A. 1 oz / 2 oz (or 0.75 oz / 1.5 oz) - The two most common jigger sizes are 1 oz / 2 oz (double-sided) and 0.75 oz / 1.5 oz. These sizes accommodate most recipe measurements. Japanese-style jiggers often feature interior lines for intermediate measurements. The 1.5 oz measure corresponds to a standard "shot," while smaller measurements allow precise portioning of modifiers.
42. C. Coiled spring edge that fits over a shaking tin - The Hawthorne strainer features a coiled spring edge that fits snugly over a shaking tin's rim, filtering ice while allowing liquid through. The spring flexes to accommodate different tin sizes and catches ice of various sizes. It's the most common strainer for shaken drinks, named after the Hawthorne Café in Boston.
43. B. A mixing glass (stirred drinks) - The julep strainer is traditionally used when straining from a mixing glass (stirred drinks). Its perforated bowl shape fits inside the mixing glass, holding back ice while pouring. Though the Hawthorne strainer can serve this purpose, the julep strainer remains traditional for elegant stirred drinks and offers precise control.
44. D. Double-straining to remove small ice chips and pulp - A fine mesh strainer (tea strainer) is used for double-straining—holding it between the primary strainer and glass to catch small ice chips, fruit pulp, and herb fragments. This produces cleaner drinks with smoother texture. Double-straining is standard practice for cocktails served "up" where any debris would be visible and texturally intrusive.
45. A. Gently pressing ingredients to release oils and flavors - Muddling is the technique of gently pressing ingredients in a glass or shaker to release oils, juices, and flavors. Used for fruit, herbs, and sugar, muddling extracts flavor while maintaining textural integrity. The pressure should be firm but controlled—excessive force can create bitterness (from citrus pith or shredded herbs).
46. C. Press gently to release oils without shredding (which releases bitter chlorophyll) - When muddling mint, gentle pressing releases aromatic oils without shredding leaves. Aggressive muddling breaks down cell walls, releasing bitter chlorophyll that mars the drink. The goal is expressing oils from the leaf surface, not destroying the leaf. This principle applies to most herb muddling.
47. B. 1:1 sugar to water (by volume or weight) - Simple syrup is typically made with equal parts sugar and water (1:1 by volume or weight). Heating the water helps dissolve sugar completely; the syrup is cooled before use. This concentration balances sweetness with pourability. Refrigerated simple syrup lasts 2-4 weeks; adding a small amount of vodka extends shelf life.
48. D. 2:1 sugar to water - Rich simple syrup uses a 2:1 ratio of sugar to water, creating a thicker, sweeter syrup. This higher concentration adds sweetness with less dilution—useful when drinks shouldn't be watered down. Rich syrup also has longer shelf life due to higher sugar concentration inhibiting microbial growth. Some recipes specifically call for rich syrup.
49. A. Tiki cocktails like the Mai Tai - Orgeat is an almond-flavored syrup (traditionally made from almonds, sugar, and rose or orange flower water) commonly used in tiki cocktails, most famously

the Mai Tai. Its nutty sweetness provides essential flavor in numerous tropical drinks. Commercial orgeat varies widely in quality; artisanal versions offer superior flavor.

50. C. Pomegranate - Grenadine is traditionally made from pomegranate (the name derives from "grenade," French for pomegranate). Authentic grenadine offers tart-sweet pomegranate flavor, while commercial versions are often artificially flavored red syrup. Quality grenadine significantly improves drinks like the Jack Rose and Tequila Sunrise. Making grenadine from pomegranate juice is straightforward.
51. D. Lime, almond, ginger, cloves, and other spices - Falernum is a Caribbean syrup (or liqueur, in alcoholic versions) flavored with lime, almond, ginger, cloves, and other spices. Essential in tiki drinks like the Corn 'n' Oil and Zombie, falernum adds complex spiced sweetness. John D. Taylor's Velvet Falernum is the most common commercial version; craft producers offer artisanal alternatives.
52. B. Trader Vic (Victor Bergeron) in 1944 - The Mai Tai was created by Trader Vic (Victor Bergeron) in 1944 at his Oakland restaurant. The name supposedly came from a Tahitian guest exclaiming "Mai Tai—Roa Aé!" (Out of this world—the best!). Don the Beachcomber disputed this claim, and the controversy continues. Trader Vic's original recipe used aged Jamaican rum, lime, orange curaçao, orgeat, and rock candy syrup.
53. A. Coconut cream - The Piña Colada contains rum (typically white), pineapple juice, and coconut cream. Puerto Rico's official national drink, it was created in San Juan in the 1950s-1960s (several bartenders claim credit). The frozen version became popular, though a shaken version over ice exists. Quality coconut cream (Coco López or similar) is essential; coconut milk is too thin.
54. C. Its high alcohol content using multiple rums - The Zombie cocktail, created by Don the Beachcomber in the late 1930s, is known for its high alcohol content using multiple rums (typically three or more). Don famously limited customers to two per visit. The exact original recipe was secret, with coded ingredients; modern versions vary. The drink exemplifies tiki's more-is-more philosophy.
55. B. Three types of rum - The Navy Grog traditionally contains three types of rum (typically light, dark, and Demerara or another style), along with lime, grapefruit, honey, and other ingredients. Created by Don the Beachcomber, this tiki classic demonstrates how multiple rums create complexity exceeding any single rum. The "grog" name references British naval rum rations.
56. D. Don the Beachcomber (Ernest Gantt) and Trader Vic - Tiki cocktail culture was pioneered in the 1930s-1940s by Don the Beachcomber (Ernest Gantt) and Trader Vic (Victor Bergeron). Don opened the first tiki bar in Hollywood (1934); Trader Vic followed in Oakland. Their Polynesian-fantasy bars, elaborate drinks, and exotic presentations created an escapist culture that flourished mid-century and has been revived since the 1990s.

57. A. Create complexity through different rum styles and flavors - Using multiple rums in tiki drinks creates complexity through combining different styles—light rums provide crispness, aged rums add depth, Jamaican rums contribute funk, Demerara rums offer richness. This blending philosophy mirrors how great bartenders treat rum like a winemaker blending grapes. The whole exceeds the sum of parts.
58. C. Mixed using a swizzle stick rotated rapidly between the palms - A swizzle is a Caribbean drink style mixed using a swizzle stick (traditionally from the *Quararibea turbinata* tree) rotated rapidly between the palms. This creates a characteristic frost on the glass exterior as crushed ice and liquid emulsify. The Queens Park Swizzle and Chartreuse Swizzle exemplify this refreshing, chilled format.
59. B. Significantly impacts quality—fresh is strongly preferred - Fresh juice versus bottled significantly impacts cocktail quality—fresh juice is strongly preferred by quality-focused bars. Fresh citrus offers brightness, complexity, and vibrancy that bottled juice (often oxidized, with added preservatives) cannot match. The difference is immediately apparent in direct comparison. Fresh juice is non-negotiable for craft cocktails.
60. D. Freshly squeezed (same day, within hours for optimal flavor) - Citrus juice for cocktails should ideally be freshly squeezed, used the same day and preferably within hours for optimal flavor. Lime juice degrades fastest (4-8 hours), lemon slightly longer, while grapefruit and orange have more stability. Pre-batching juice for service is common, but freshness remains paramount.
61. B. Squeezing the peel to release aromatic oils onto the drink's surface - "Expressing" a citrus peel means holding it over the drink and squeezing to release aromatic oils from the skin onto the drink's surface. These oils land on top, contributing immediate aroma and flavor. The technique adds fragrance without the bitterness of pith. The peel may then garnish the drink or be discarded.
62. D. Caramelized citrus oil aromatics and visual flair - A flamed orange peel adds caramelized citrus oil aromatics and visual flair to cocktails. Holding a lit match between the peel and drink while expressing ignites the citrus oils, creating a brief flame and transforming the oils' character through caramelization. This technique suits spirit-forward drinks and adds theatrical presentation.
63. A. Rubbed on the glass rim, dropped in, or discarded - After expressing, the spent citrus peel can be rubbed on the glass rim (adding oils where lips touch), dropped into the drink (contributing ongoing aroma and flavor), or discarded. The choice depends on drink style and preference. Rubbing the rim extends the aromatic experience; dropping it in continues extraction.
64. C. Salt and pepper in cooking—enhancing and balancing flavors - Bitters function in cocktails similar to salt and pepper in cooking—small amounts enhance and balance flavors without dominating. Bitters add complexity, integrate other ingredients, and create depth. Like seasoning food, their absence is more noticeable than their presence when used correctly. They complete a cocktail's flavor profile.

65. B. Old Fashioned and Manhattan - Angostura bitters are essential to classic cocktails including the Old Fashioned and Manhattan. These aromatic bitters (with notes of clove, cinnamon, and gentian) provide the balancing element that integrates spirit and sweet components. Created in Venezuela in 1824 as a medicinal tonic, Angostura became fundamental to cocktail culture.
66. D. Citrus-forward and spirit-forward profiles - Orange bitters complement cocktails with citrus-forward and spirit-forward profiles. Their bright, zesty bitterness enhances Martinis, gin drinks, and whiskey cocktails. Historically, orange bitters appeared in early Martini recipes before falling out of use; the craft cocktail revival restored their place. Brands like Regans', Angostura Orange, and Fee Brothers offer options.
67. A. Large format (2 inches or bigger) for slower dilution - Standard ice for rocks drinks is large format—2 inches or bigger—for slower dilution and longer-lasting chill. Large ice has less surface area relative to volume, melting slower than smaller cubes. This allows extended enjoyment without excessive dilution. Clear ice spheres and large cubes have become signatures of quality bars.
68. C. Juleps and swizzles where rapid chilling and dilution are desired - Crushed ice is used in cocktails like juleps and swizzles where rapid chilling, quick dilution, and frosty presentation are desired. The high surface area chills drinks quickly and creates characteristic frost on the glass exterior. Crushed ice suits drinks designed for quick consumption before excessive dilution occurs.
69. B. Directional freezing (freezing from one direction to push out air bubbles) - Clear ice is achieved through directional freezing—freezing water from one direction (typically top-down in an insulated cooler) pushes air bubbles and impurities to the unfrozen portion, which is discarded. This produces crystal-clear ice without specialized equipment. Commercial clear ice machines use similar principles.
70. D. Is essential to proper cocktail balance and texture - Dilution from ice during shaking or stirring is essential to proper cocktail balance and texture—not a mistake to minimize. Cocktails are formulated assuming specific dilution (typically 20-30% of the drink's volume). Under-diluted drinks taste harsh and alcoholic; proper dilution opens flavors and creates appropriate texture.
71. A. A drink that tastes watery and loses flavor intensity - Over-dilution results in a drink that tastes watery, loses flavor intensity, and falls out of balance. This can happen from shaking/stirring too long, using too much ice in service, or ice melting while a drink waits. Proper technique and timing prevent over-dilution. Served drinks should be consumed before excessive ice melt.
72. C. Texture, aeration, and appropriate dilution for different drink styles - The shake versus stir debate centers on texture, aeration, and appropriate dilution for different drink styles. Shaking aerates and creates lighter, frothier texture suited to citrus and egg drinks; stirring maintains density and silkiness suited to spirit-forward drinks. Neither is universally better—context determines correct technique.

73. B. Assembled directly in the serving glass - A "built" cocktail is assembled directly in the serving glass—ingredients are added sequentially without separate mixing. Highballs (like Gin & Tonic) are typically built: ice goes in the glass, spirit is poured over, mixer is added, and brief stirring integrates. Building is efficient for simple drinks but limits integration compared to shaking or stirring.
74. D. An absinthe rinse - The Sazerac, New Orleans' official cocktail, contains rye whiskey (or Cognac originally), sugar, Peychaud's bitters, and an absinthe rinse. The rinse coats the glass with anise flavor without overwhelming the drink. This pre-Prohibition classic showcases how small touches (the rinse, expressed lemon peel, Peychaud's specifically) create signature character.
75. A. Coating the glass interior with a small amount of spirit, then discarding the excess - A "rinse" means coating the glass interior with a small amount of spirit (often absinthe, Chartreuse, or other aromatic liqueur), then discarding the excess. This adds subtle flavor and aroma without significantly increasing the ingredient's presence. The technique allows potent ingredients to contribute delicately.
76. C. Moistening the rim with citrus, then dipping in the dry ingredient - Proper glass rimming involves moistening the rim with citrus juice (or water, syrup), then dipping the outside edge in salt, sugar, or other dry ingredient. Only the outside should be coated—interior coating mixes ingredient into the drink. The citrus adhesive adds complementary flavor while securing the rim.
77. B. Choose whether to taste the rim with each sip - A half rim (coating only part of the glass edge) allows drinkers to choose whether to taste the rim with each sip by rotating the glass. This accommodates preferences—some enjoy salt/sugar with every sip, others want occasional contrast. The technique shows hospitality sophistication and respects individual preferences.
78. D. Olive or lemon twist - The classic Martini garnish is either an olive or a lemon twist—drinker's preference. The olive adds savory, briny notes; the lemon twist contributes bright citrus aromatics. Both are traditional and correct. A "dirty" Martini adds olive brine. The garnish choice subtly changes the drinking experience while both honor tradition.
79. A. A cocktail onion - The Gibson is a Martini variation distinguished solely by its garnish: a cocktail onion instead of olive or twist. Otherwise identical to a standard Martini, the Gibson offers different aromatic and flavor accents from the pickled onion. The drink's origin is disputed, with several claimants. The onion garnish makes it instantly recognizable.
80. B. Are actual preserved Marasca cherries with natural flavor - Luxardo cherries are actual preserved Marasca cherries with natural flavor, unlike bright red "maraschino" cherries that are bleached, artificially colored, and flavored. Luxardo cherries have complex flavor, chewy texture, and rich syrup. They significantly improve cocktails like Manhattans and Old Fashioneds compared to artificial alternatives.

81. C. Allow the spoon to rotate smoothly while stirring and assist with layering - Bar spoons feature twisted handles that allow the spoon to rotate smoothly between fingers while stirring, creating efficient, elegant motion. The spiral also assists with layering—pouring liquids slowly down the twisted handle creates gentle introduction onto the drink below. The design is functional, not merely decorative.
82. A. About 5ml (1 teaspoon) - The approximate volume of a standard bar spoon bowl is about 5ml or one teaspoon. Some recipes specify "bar spoon" as a measurement, roughly equivalent to a teaspoon. This small volume suits adding measured dashes of ingredients like absinthe or syrup. Different bar spoon styles vary slightly, but this approximation is generally accepted.
83. D. Having all ingredients and tools prepared and organized before service - "Mise en place" (French for "everything in its place") in bartending refers to having all ingredients, tools, garnishes, and glassware prepared and organized before service begins. This preparation enables efficient workflow during busy periods. Professional bartenders spend significant time on mise en place, understanding it's essential to smooth service.
84. B. Consistent setup, organization, and practiced movements - Speed and efficiency behind the bar are improved by consistent setup, organization, and practiced movements—not by shortcuts like skipping measurements. When everything is in its place and movements are practiced, bartenders work quickly without sacrificing quality. Efficiency comes from preparation and repetition, not rushing.
85. A. The exact recipe specification (measurements and ingredients) - The "spec" (specification) of a cocktail refers to its exact recipe—precise measurements and specific ingredients. Following the spec ensures consistency; modifying it creates variations. Professional bartenders discuss specs when perfecting recipes or recreating classics. Understanding a drink's spec helps bartenders reproduce it accurately.
86. C. A variation that modifies one or more elements while honoring the original structure - A "riff" on a classic cocktail is a variation that modifies one or more elements while honoring the original structure and balance. Changing the spirit (Boulevardier riffs on Negroni), modifier, or other component creates new drinks rooted in proven formulas. The term acknowledges creative debt to the original.
87. D. A float of peated Islay Scotch for smokiness - The Penicillin (created by Sam Ross at Milk & Honey in 2005) contains blended Scotch, fresh lemon juice, honey-ginger syrup, and a float of peated Islay Scotch for smokiness. This modern classic demonstrates thoughtful riffing—the Islay float adds aromatic smoke without overwhelming the drink. It's become a contemporary benchmark.
88. B. A layer of spirit or liqueur gently poured on top of the finished drink - A cocktail "float" is a layer of spirit or liqueur gently poured on top of the finished drink, resting on the surface rather

than mixing in. Floats add aromatic intensity (experienced immediately on sipping), visual interest, and flavor contrast. Pouring over a bar spoon's back creates gentle introduction without mixing.

89. A. Fresh lime juice - The Last Word is a Prohibition-era cocktail with equal parts gin, green Chartreuse, maraschino liqueur, and fresh lime juice. Rediscovered at Seattle's Zig Zag Café in 2004, it became a modern classic and spawned many riffs (like the Final Ward with rye). The equal-parts formula makes it memorable; the herbal-sweet-citrus balance is sophisticated.
90. C. Fresh lemon juice - The Paper Plane contains equal parts bourbon, Aperol, Amaro Nonino, and fresh lemon juice. Created by Sam Ross in 2008, this modern classic follows the Last Word's equal-parts template with completely different ingredients. The name references M.I.A.'s song "Paper Planes." The drink demonstrates how templates enable endless creative variation.
91. D. Bourbon or rye instead of gin - The Boulevardier is essentially a Negroni with bourbon or rye whiskey instead of gin—same equal-parts formula with sweet vermouth and Campari. Created in 1920s Paris by American writer Erskine Gwynne, it predates widespread awareness of the Negroni in America. The whiskey's richness creates a different but equally balanced experience.
92. B. Angostura bitters - The Toronto cocktail contains rye whiskey, Fernet-Branca, simple syrup, and Angostura bitters. This Canadian classic showcases Fernet as a cocktail ingredient rather than a digestif. The combination of whiskey and Fernet, balanced by sugar and bitters, creates a complex, spirit-forward drink. It's gained renewed attention in the craft cocktail era.
93. A. A large-format drink for sharing, typically with five elements (spirit, citrus, sugar, water, spice) - Punch historically refers to a large-format drink for sharing, predating individual cocktails. Traditional punch includes five elements: spirit (or multiple spirits), citrus, sugar, water (often as tea or ice dilution), and spice. The communal, social nature of punch contrasts with individual cocktail service and has inspired modern revival.
94. C. Spice (or tea) - The traditional five elements of punch are spirit, citrus, sugar, water, and spice (or tea, which provides both water and flavor complexity). These five components create balanced, complex, session-friendly drinks. Tea was common in early punches, providing tannins and flavor; spices like nutmeg are traditional garnishes. Understanding this formula enables authentic punch creation.
95. D. Adjusting dilution and accounting for lack of shaking/stirring - Batched cocktails for service require adjusting dilution and accounting for the lack of shaking or stirring at service time. Since batched drinks are pre-mixed, water must be added to simulate dilution that would occur during individual preparation. Typically 15-25% water is added. Without this adjustment, batched drinks taste overly strong and harsh.
96. B. 1-1.5 ounces - A "shot" typically refers to a small measure of straight spirit, usually 1-1.5 ounces depending on establishment and location. In the U.S., 1.5 oz is standard; in some countries, shots

are smaller. Shots are consumed quickly, often without mixing. The term sometimes loosely applies to any small drink, but properly indicates neat spirit service.

97. A. Often contains multiple ingredients mixed together - A "shooter" differs from a shot by often containing multiple ingredients mixed together—like the B-52 (Kahlúa, Baileys, Grand Marnier) or Kamikaze (vodka, triple sec, lime). Shooters are designed for quick consumption like shots but involve recipes and preparation. The category peaked in the 1980s-1990s but remains in bar culture.
98. C. Influencing how flavors are perceived (colder = less intense flavor perception) - Temperature affects cocktail perception by influencing how flavors are perceived. Colder temperatures reduce intensity of both flavor and alcohol perception, which is why proper chilling matters. As drinks warm, flavors intensify and alcohol becomes more apparent. Understanding temperature's role helps bartenders craft appropriate service.
99. D. In the late 1990s-early 2000s, led by bartenders like Dale DeGroff - The craft cocktail renaissance began in the late 1990s-early 2000s, led by bartenders like Dale DeGroff at Rainbow Room, Sasha Petraske at Milk & Honey, and others who rediscovered pre-Prohibition techniques, emphasized fresh ingredients, and elevated bartending as a craft. This movement transformed bar culture globally and continues evolving.
100. B. Recognizing intoxication, pacing service, and ensuring guest safety - Responsible bartending includes recognizing signs of intoxication, pacing service appropriately, and ensuring guest safety—including arranging transportation when needed. Beyond legal requirements (which vary by jurisdiction), ethical bartenders balance hospitality with care. Refusing service requires tact but protects guests, other customers, and the establishment.