

FULL-LENGTH PRACTICE TESTS

PRACTICE TEST 9 - 80 QUESTIONS

1. The term "distillate" refers to:
 - A. The raw ingredients before fermentation
 - B. Water added after distillation
 - C. The fermented wash
 - D. The liquid collected after distillation, which becomes the spirit

2. "Pot ale" (or "burnt ale") in whisky production is:
 - A. A type of finished whisky
 - B. The liquid remaining in the wash still after the first distillation, often used as animal feed or fertilizer
 - C. A barrel type
 - D. A fermentation byproduct

3. The "swan neck" of a pot still:
 - A. Is the curved top portion that directs vapors toward the lyne arm, affecting spirit character
 - B. Is used only for decoration
 - C. Is a fermentation vessel
 - D. Is found only in column stills

4. "Feints" in distillation are:

- A. The heart of the distillation
- B. Added flavorings
- C. The tails portion, containing heavier compounds that emerge late in distillation
- D. The heads portion

5. A spirit's "finish" refers to:

- A. The lingering flavors and sensations that remain after swallowing
- B. The first taste
- C. The color
- D. The bottle design

6. The term "neat" when ordering a spirit means:

- A. In a mixed drink
- B. With ice
- C. With water
- D. Served at room temperature, without ice, water, or mixers

7. A "flight" of spirits refers to:

- A. Shipping method
- B. A selection of multiple spirits served together for comparison tasting
- C. A type of glass
- D. The alcohol content

8. The "palate" in tasting refers to:

- A. The color
- B. The bottle
- C. The flavors experienced in the mouth when tasting
- D. The aroma only

9. Tito's Handmade Vodka, from Texas, is made from:

- A. Corn, and was the first legal distillery in Texas
- B. Wheat
- C. Potatoes
- D. Grapes

10. The term "rectified spirit" means:

- A. Unfiltered spirit
- B. Aged spirit
- C. Flavored spirit
- D. Spirit that has been redistilled or purified for greater neutrality

11. "Chill haze" in spirits occurs when:

- A. The spirit is too warm
- B. Fatty acids and proteins precipitate at cold temperatures, causing cloudiness
- C. The spirit is expired
- D. Too much water is added

12. The charcoal filtration process commonly associated with vodka is called:

- A. Pot still filtering
- B. Barrel aging
- C. The "Lincoln County Process" (though this term specifically refers to Tennessee whiskey)
- D. Reverse osmosis

13. The "Aviation" cocktail contains gin, maraschino liqueur, crème de violette, and:

- A. Fresh lemon juice
- B. Orange juice
- C. Lime juice
- D. Grapefruit juice

14. "Compound gin" differs from "distilled gin" in that:

- A. It uses more juniper
- B. It is aged
- C. It contains no botanicals
- D. Botanicals are added to neutral spirit without redistillation

15. The "Vesper" Martini, from Casino Royale, contains gin, vodka, and:

- A. Sweet vermouth
- B. Kina Lillet (now Lillet Blanc)
- C. Dry vermouth
- D. Orange juice

16. "Genever" (jenever) originated in which country?

- A. England
- B. France
- C. The Netherlands/Belgium
- D. Germany

17. Four Roses bourbon is distinctive for using:

- A. Ten different bourbon recipes from two mash bills and five yeast strains
- B. Only one yeast strain
- C. No corn
- D. Scottish methods

18. The term "mingling" in bourbon production refers to:

- A. Fermentation
- B. Distillation
- C. Combining whiskeys from different barrels before bottling for consistency
- D. Aging

19. "White dog" is a term for:

- A. Aged bourbon
- B. A type of yeast
- C. A barrel designation
- D. Unaged bourbon straight from the still

20. Angel's Envy bourbon is finished in:

- A. Rum casks
- B. Port wine barrels
- C. Sherry casks
- D. New oak only

21. The "Campbeltown" region of Scotland is known for:

- A. Unpeated whisky only
- B. The lightest whiskies
- C. A distinctive briny, oily character with slight peat, from a once-thriving whisky region
- D. Only grain whisky

22. "Dunnage" warehouses in Scotland are:

- A. Traditional stone buildings with earth floors where barrels age in cool, humid conditions
- B. Outdoor storage
- C. Refrigerated units
- D. Modern steel buildings

23. The "Macallan" distillery emphasizes the importance of:

- A. Column stills only
- B. No wood aging
- C. Using only bourbon casks
- D. Sherry oak casks and small stills for rich, sherried character

24. A "blended Scotch whisky" contains:

- A. Only single malts
- B. Single malt whisky blended with grain whisky from multiple distilleries
- C. Only grain whisky
- D. Bourbon and Scotch mixed

25. Jameson Irish whiskey uses:

- A. A blend of pot still and grain whiskey, triple distilled for smoothness
- B. Only malted barley
- C. Heavy peat
- D. Single distillation

26. The "charentais" still is:

- A. Used only for rum
- B. A modern invention
- C. The traditional copper pot still used for Cognac production
- D. A column still

27. "Napoléon" Cognac represents an age grade:

- A. Younger than VS
- B. The same as VS
- C. Equal to VSOP
- D. Between VSOP (4 years) and XO (10 years)

28. The term "rancio" in aged Cognac refers to:

- A. Spoiled brandy
- B. A complex, sought-after flavor of aged nuts, mushrooms, and leather that develops with extended aging
- C. Young brandy flavors
- D. A defect

29. American brandy (like those from California) differs from Cognac in that:

- A. It can be made from any grape variety and isn't bound by Cognac's strict production rules
- B. It uses different grapes
- C. It's never aged
- D. It must follow Cognac regulations

30. The "alambic" is:

- A. A barrel type
- B. A grape variety
- C. The traditional pot still used in brandy production, particularly Cognac and Armagnac
- D. A fermentation vessel

31. Appleton Estate rum is produced in:

- A. Barbados
- B. Puerto Rico
- C. Cuba
- D. Jamaica

32. The term "navy rum" traditionally refers to:

- A. Unaged white rum
- B. Rum associated with British Royal Navy rations, typically dark, strong, and full-bodied
- C. Light rum from Puerto Rico
- D. Flavored rum

33. "Demerara" rum takes its name from:

- A. A distillery
- B. A brand
- C. A region and river in Guyana known for distinctive, rich rums
- D. A type of still

34. "Clairin" is a traditional rum from:

- A. Cuba
- B. Haiti, made from fresh sugarcane in artisanal conditions
- C. Jamaica
- D. Puerto Rico

35. Don Q rum is a major brand from:

- A. Puerto Rico
- B. Dominican Republic
- C. Cuba
- D. Jamaica

36. The term "diffuser" in tequila production is controversial because:

- A. It creates better tequila
- B. It's traditional
- C. It improves flavor
- D. It extracts sugars from raw agave without traditional cooking, producing more industrial tequila

37. "Cristalino" tequila is:

- A. White rum mixed with tequila
- B. Aged tequila (añejo or extra añejo) that has been filtered to remove color while retaining aged characteristics
- C. Unaged blanco
- D. A mezcal variety

38. Don Julio tequila was founded by:

- A. José Cuervo
- B. The Sauza family
- C. Don Julio González, who pioneered premium sipping tequila
- D. A corporation

39. The "worm" sometimes found in mezcal bottles is:

- A. Required by law
- B. An indicator of quality
- C. Found in tequila bottles
- D. A marketing gimmick, not a traditional or quality indicator

40. Código 1530 tequila is notable for aging some expressions in:

- A. Sherry casks
- B. Rum barrels
- C. New oak only
- D. French oak Cabernet wine barrels

41. Disaronno is an Italian liqueur with a primary flavor of:

- A. Coffee
- B. Hazelnut
- C. Amaretto (almond-like flavor from apricot pits, not actual almonds)
- D. Orange

42. Bailey's Irish Cream combines Irish whiskey with:

- A. Vodka
- B. Fresh cream and cocoa
- C. Only chocolate
- D. No alcohol

43. The term "amaro" (plural: "amari") translates from Italian as:

- A. Bitter
- B. Sweet
- C. Herbal
- D. Strong

44. Aperol differs from Campari primarily in that it:

- A. Contains no botanicals
- B. Is the same product
- C. Is not Italian
- D. Is lower in alcohol (11% vs 24%) and has a sweeter, less bitter orange flavor

45. Sambuca is an Italian liqueur primarily flavored with:

- A. Coffee
- B. Anise (licorice flavor)
- C. Orange
- D. Hazelnut

46. Cocchi Americano is an Italian aromatized wine similar to:

- A. Campari
- B. Fernet
- C. Lillet Blanc, often used as a substitute in Vesper Martinis
- D. Grappa

47. The term "aromatized wine" means wine that has been:

- A. Fortified and flavored with botanicals, herbs, or spices
- B. Only sweetened
- C. Distilled
- D. Unaltered

48. Madeira is a fortified wine from:

- A. Spain
- B. France
- C. Italy
- D. The Portuguese island of Madeira, heated during aging for distinctive character

49. The Paper Plane cocktail, a modern classic, contains equal parts bourbon, Aperol, Amaro Nonino, and:

- A. Orange juice
- B. Fresh lemon juice
- C. Lime juice
- D. Grapefruit juice

50. The "Improved Whiskey Cocktail" differs from an Old Fashioned by adding:

- A. Soda water
- B. Cream
- C. More whiskey
- D. Maraschino liqueur and absinthe

51. A "rickey" cocktail is characterized by:

- A. Spirit, fresh lime juice, and soda water, with no added sugar
- B. Cream
- C. Egg white
- D. Hot temperature

52. The Ward Eight cocktail originated in:

- A. Paris
- B. London
- C. Boston, combining rye, lemon juice, orange juice, and grenadine
- D. New York

53. A "pousse-café" is:

- A. A hot drink
- B. A layered drink where ingredients of different densities are carefully stacked
- C. A type of glass
- D. A coffee cocktail

54. The "Vieux Carré" cocktail was created in:

- A. Paris
- B. London
- C. Miami
- D. New Orleans, at the Hotel Monteleone

55. A "fizz" cocktail contains:

- A. Spirit, citrus, sugar, and soda water, shaken and topped (sometimes with egg)
- B. Only spirit and ice
- C. No carbonation
- D. Hot water

56. The "Japanese Cocktail," despite its name, was:

- A. Created in Japan
- B. Made with sake
- C. Created by Jerry Thomas in the US, containing Cognac, orgeat, and bitters
- D. A modern invention

57. "Clarified milk punch" is a technique that:

- A. Adds milk to drinks
- B. Uses curdled milk to clarify and mellow a punch, removing particles and creating a clear, shelf-stable drink
- C. Makes drinks cloudy
- D. Heats the punch

58. A "cobbler shaker" consists of:

- A. Two pieces
- B. Only glass
- C. Four pieces
- D. Three pieces: a tin, a built-in strainer, and a cap

59. "Stirring" a cocktail (vs. shaking) is preferred when:

- A. The drink consists only of spirits and you want a silky, clear texture without aeration
- B. You want a frothy drink
- C. Using egg white
- D. Using fruit juices

60. A "jigger" is:

- A. A type of glass
- B. A garnish
- C. A measuring tool used to ensure accurate pours, typically with two different volume ends
- D. A shaking technique

61. The "prefrontal cortex," affected early by alcohol, controls:

- A. Only vision
- B. Judgment, decision-making, and impulse control
- C. Only motor function
- D. Only memory

62. "Cross-tolerance" means that:

- A. Being tolerant of diversity
- B. No interaction between substances
- C. Allergic reactions
- D. Tolerance to one substance (like alcohol) can create partial tolerance to similar substances (like sedatives)

63. The liver can become "fatty" from alcohol because:

- A. Alcohol causes the liver to accumulate fat, the first stage of alcoholic liver disease
- B. Too much food
- C. Exercise
- D. Dehydration

64. "Blackouts" from alcohol occur when:

- A. The person falls asleep
- B. The lights go out
- C. Memory formation is impaired, and the person cannot recall events despite being conscious at the time
- D. The person passes out

65. Alcohol poisoning is a medical emergency that can cause:

- A. Respiratory failure, seizures, hypothermia, and death
- B. Only headache
- C. Only nausea
- D. Minor discomfort

66. Under "common law" liability, establishments may be held responsible if:

- A. Any alcohol is served
- B. A customer gets a headache
- C. They negligently served someone who then caused foreseeable harm
- D. They sell food

67. A "civil" lawsuit differs from a "criminal" case in that:

- A. They are the same
- B. Civil cases only involve government
- C. Criminal cases are about money
- D. Civil cases seek monetary damages between private parties; criminal cases are prosecuted by the government

68. "Proximate cause" in liability means:

- A. Being nearby
- B. The server's action (like over-serving) was a direct contributing factor in causing the harm
- C. No connection to harm
- D. Physical distance

69. The "reasonable person" standard asks whether:

- A. A prudent person with similar training would have acted the same way in the circumstances
- B. Everyone would agree
- C. The customer was reasonable
- D. The owner was present

70. "Negligence per se" occurs when:

- A. No law was broken
- B. Someone was very careful
- C. A law was violated (like serving a minor), automatically establishing negligence
- D. Criminal charges are filed

71. The "discovery" phase of a lawsuit involves:

- A. Finding new customers
- B. Opening a new bar
- C. Settling the case
- D. Both sides exchanging evidence and information before trial

72. An establishment's "incident report" should include:

- A. Only the customer's opinion
- B. Date, time, description of events, names of those involved, witnesses, and actions taken
- C. Nothing specific
- D. Only financial information

73. "Safe harbor" provisions in some states protect servers who:

- A. Follow proper responsible service procedures, limiting their liability
- B. Serve everyone
- C. Never check IDs
- D. Over-serve customers

74. Training documentation should be kept:

- A. For only one week
- B. Never
- C. For several years, as it may be needed as evidence if a lawsuit arises
- D. Only during employment

75. The term "actual damages" in liability cases refers to:

- A. Emotional harm only
- B. Legal fees only
- C. No compensation
- D. Real, measurable losses (medical bills, lost wages, property damage) suffered by the plaintiff

76. "Punitive damages" are awarded to:

- A. Cover medical bills
- B. Punish the defendant for particularly reckless or malicious behavior, beyond compensating the victim
- C. Pay legal fees
- D. Compensate for lost wages

77. An establishment's "liquor license" can be revoked for:

- A. Repeated violations of alcohol laws, including serving minors or intoxicated persons
- B. Having too many customers
- C. Being too profitable
- D. Serving food

78. "Affirmative defenses" that may help establishments include:

- A. Ignoring the problem
- B. Blaming customers only
- C. Proof of proper training, policies, and that staff followed procedures
- D. Having no insurance

79. The primary purpose of responsible beverage service laws is to:

- A. Increase prices
- B. Reduce business
- C. Ban alcohol
- D. Protect public health and safety while allowing legal alcohol sales

80. When testifying about an incident, servers should:

- A. Exaggerate details
- B. Tell the truth, stick to facts they personally observed, and refer to documented records
- C. Guess at details
- D. Blame others

PRACTICE TEST 9 - ANSWER KEY

WITH EXPLANATIONS

1. D. The liquid collected after distillation, which becomes the spirit - The distillate is the liquid that has been vaporized and condensed during distillation. It contains concentrated alcohol and flavor compounds from the original wash. The distillate may undergo multiple distillations and aging before becoming the final spirit.
2. B. The liquid remaining in the wash still after the first distillation, often used as animal feed or fertilizer - Pot ale (burnt ale) is the residue left in the wash still after the low wines have been collected. Rather than being wasted, it's commonly processed into animal feed or fertilizer, making distilleries more sustainable and economical.
3. A. Is the curved top portion that directs vapors toward the lyne arm, affecting spirit character - The swan neck is the curved section at the top of a pot still that channels vapors toward the lyne arm. Its shape affects reflux—a taller, more curved swan neck increases copper contact and produces lighter spirit; a shorter one produces heavier character.
4. C. The tails portion, containing heavier compounds that emerge late in distillation - Feints (tails) contain heavier alcohols, fusel oils, and compounds that vaporize late in distillation. While too much creates unpleasant flavors, controlled amounts add complexity. Feints are typically recycled into subsequent distillation runs to recover usable alcohol.
5. A. The lingering flavors and sensations that remain after swallowing - The finish (or aftertaste) is what remains after swallowing—how long flavors persist and what notes linger. A "long finish" is generally desirable, indicating complexity. Finishes may be described as warm, spicy, sweet, dry, or by specific flavor notes.
6. D. Served at room temperature, without ice, water, or mixers - "Neat" means the spirit is served alone at room temperature with nothing added. This allows tasting the spirit's full character without dilution or temperature changes. It differs from "straight up" (chilled but served without ice) and "on the rocks" (over ice).
7. B. A selection of multiple spirits served together for comparison tasting - A flight is a curated selection of spirits (typically 3-6) served together for comparative tasting. Flights might compare different expressions from one distillery, different brands of the same spirit type, or spirits from different regions. They're educational and enjoyable.
8. C. The flavors experienced in the mouth when tasting - The palate refers to taste sensations experienced in the mouth—sweetness, bitterness, spice, fruit, oak, and other flavors. Professional

tasting notes typically address appearance (color), nose (aroma), palate (taste), and finish (aftertaste) as separate evaluation categories.

9. A. Corn, and was the first legal distillery in Texas - Tito's Handmade Vodka is made from corn and was established in 1997 as the first legal distillery in Texas. Founder Tito Beveridge started with pot stills in Austin. The brand has grown to become one of America's best-selling vodkas.
10. D. Spirit that has been redistilled or purified for greater neutrality - Rectified spirit has been redistilled or otherwise purified to increase purity and neutrality. Rectification removes flavor compounds, producing a cleaner base for vodka or gin. The term historically also referred to spirits adjusted with water or other additions.
11. B. Fatty acids and proteins precipitate at cold temperatures, causing cloudiness - Chill haze occurs when fatty acids, proteins, and esters precipitate out of solution at cold temperatures, causing cloudiness. While harmless, it's considered unattractive. Chill filtration removes these compounds but may also strip some flavor and mouthfeel.
12. C. The "Lincoln County Process" (though this term specifically refers to Tennessee whiskey) - The Lincoln County Process is charcoal filtration through sugar maple charcoal before aging. While associated with Tennessee whiskey (Jack Daniel's, George Dickel), charcoal filtration is used in vodka production too. The process mellows and smooths the spirit.
13. A. Fresh lemon juice - The Aviation cocktail contains gin, maraschino liqueur, crème de violette (giving its signature purple-blue color), and fresh lemon juice. Created around 1916, it fell into obscurity when crème de violette became unavailable, but was revived during the craft cocktail renaissance.
14. D. Botanicals are added to neutral spirit without redistillation - Compound gin has botanicals added directly to neutral spirit through maceration or essence addition, without redistillation. This produces lower-quality gin compared to distilled gin, where botanicals are redistilled with the spirit, integrating flavors more fully.
15. B. Kina Lillet (now Lillet Blanc) - The Vesper Martini, created by Ian Fleming for James Bond in Casino Royale (1953), contains gin, vodka, and Kina Lillet. Since Lillet reformulated (removing quinine and becoming sweeter), Cocchi Americano is often substituted to approximate the original bitter character.
16. C. The Netherlands/Belgium - Genever (jenever) originated in the Low Countries (Netherlands and Belgium) in the 16th-17th centuries as a medicinal spirit. It's the ancestor of London Dry gin—English soldiers discovered it during the Thirty Years' War and brought the taste home, leading to gin's development.
17. A. Ten different bourbon recipes from two mash bills and five yeast strains - Four Roses uses two mash bills combined with five proprietary yeast strains to create ten distinct bourbon recipes. Each

recipe is aged separately, then blended (or bottled as single barrel). This approach creates complexity and consistency.

18. C. Combining whiskeys from different barrels before bottling for consistency - Mingling (or marrying) combines whiskeys from multiple barrels before bottling to achieve consistent flavor across batches. After mingling, the combined whiskey may rest in tanks or barrels to allow flavors to integrate before bottling.
19. D. Unaged bourbon straight from the still - "White dog" (also "white lightning" or "new make") is unaged bourbon directly from the still. It shows the distillery's raw spirit character before barrel influence. Some distilleries sell white dog commercially, allowing consumers to taste bourbon's starting point.
20. B. Port wine barrels - Angel's Envy bourbon is finished in port wine barrels after initial bourbon aging, adding notes of dried fruit, wine, and subtle sweetness. Founded by Lincoln Henderson (former Woodford Reserve master distiller), it helped popularize the cask-finishing trend in bourbon.
21. C. A distinctive briny, oily character with slight peat, from a once-thriving whisky region - Campbeltown, on Scotland's Kintyre peninsula, once had over 30 distilleries but now has only three (Springbank, Glen Scotia, Glengyle). Its whiskies have distinctive briny, oily, slightly smoky character. Despite its small size, Campbeltown remains a recognized Scotch region.
22. A. Traditional stone buildings with earth floors where barrels age in cool, humid conditions - Dunnage warehouses are traditional Scottish aging facilities—low stone buildings with packed earth floors that maintain cool, humid conditions ideal for slow maturation. Modern racked warehouses hold more barrels but may age whisky differently.
23. D. Sherry oak casks and small stills for rich, sherried character - Macallan is famous for emphasizing sherry cask maturation, using Spanish oak seasoned with sherry. Their small stills (smallest on Speyside) produce rich, oily spirit that pairs well with sherry wood. They've heavily promoted wood influence as their defining characteristic.
24. B. Single malt whisky blended with grain whisky from multiple distilleries - Blended Scotch whisky combines single malt whisky (for flavor and complexity) with grain whisky (for smoothness and volume) from multiple distilleries. Master blenders create consistent flavor profiles across batches. Blends represent about 90% of Scotch sales.
25. A. A blend of pot still and grain whiskey, triple distilled for smoothness - Jameson is a blend of single pot still whiskey and grain whiskey, triple distilled for smoothness. It's the world's best-selling Irish whiskey. While smooth and accessible, Jameson has expanded into premium expressions showcasing different cask finishes.
26. C. The traditional copper pot still used for Cognac production - The alembic charentais is the traditional copper pot still legally required for Cognac production. Its distinctive onion shape, swan

neck, and specific capacity are regulated by the AOC. Cognac must be double-distilled in these traditional stills.

27. D. Between VSOP (4 years) and XO (10 years) - Napoléon Cognac represents an age grade between VSOP (minimum 4 years) and XO (minimum 10 years), typically indicating 6+ years of aging. While not an official BNIC designation, Napoléon is widely used and recognized as indicating superior quality.
28. B. A complex, sought-after flavor of aged nuts, mushrooms, and leather that develops with extended aging - Rancio is a highly prized characteristic of well-aged Cognac (and other aged spirits)—complex flavors of aged cheese, nuts, mushrooms, leather, and earth that develop over decades of oxidative aging. It indicates significant age and quality.
29. A. It can be made from any grape variety and isn't bound by Cognac's strict production rules - American brandy (particularly California brandy) can use any grape varieties and production methods, unlike Cognac's strict AOC regulations. This allows more experimentation but less guaranteed consistency. Quality ranges widely.
30. C. The traditional pot still used in brandy production, particularly Cognac and Armagnac - "Alambic" (from Arabic "al-ambiq") is the traditional pot still used for brandy production. The Cognac alembic charentais and Armagnac alembic armagnacais have distinct designs suited to their respective production methods.
31. D. Jamaica - Appleton Estate is Jamaica's oldest sugar estate and rum producer, operating since 1749. Their rums showcase the distinctive Jamaican pot still character—fruity, funky, and complex. Master Blender Joy Spence, the first female master blender in the spirits industry, leads production.
32. B. Rum associated with British Royal Navy rations, typically dark, strong, and full-bodied - Navy rum refers to the strong, dark rums traditionally issued to British Royal Navy sailors as daily rations until 1970. Blended from Caribbean sources (often Guyana, Jamaica, Trinidad), navy-style rums are bold, full-bodied, and typically high-proof.
33. C. A region and river in Guyana known for distinctive, rich rums - Demerara rum comes from Guyana, named after the Demerara River and region. El Dorado is the primary producer, operating the only distillery (Diamond) which houses historic stills including the famous wooden Enmore and Port Mourant pot stills.
34. B. Haiti, made from fresh sugarcane in artisanal conditions - Clairin is traditional Haitian rum made from fresh sugarcane juice (like rhum agricole) in small, artisanal distilleries using indigenous yeast and often primitive equipment. It's unaged, showcasing terroir and production variation. Clairin has gained international recognition recently.

35. A. Puerto Rico - Don Q is a major Puerto Rican rum brand produced by Destilería Serrallés, the oldest family-owned rum distillery in Puerto Rico (since 1865). It's the best-selling rum in Puerto Rico itself, offering a range from white to aged expressions.
36. D. It extracts sugars from raw agave without traditional cooking, producing more industrial tequila - Diffusers extract sugars from raw, uncooked agave using water and sometimes acid or enzymes. Critics argue this produces less flavorful, more industrial tequila than traditional brick oven or autoclave cooking. Many premium brands avoid diffusers.
37. B. Aged tequila (añejo or extra añejo) that has been filtered to remove color while retaining aged characteristics - Cristalino tequila starts as aged tequila (añejo or extra añejo) that's charcoal-filtered to remove color while theoretically retaining smooth, aged characteristics. The style, pioneered by Don Julio 70, has become popular though debated for authenticity.
38. C. Don Julio González, who pioneered premium sipping tequila - Don Julio González founded his distillery in 1942, pioneering the concept of premium sipping tequila. He focused on quality over quantity, eventually releasing Don Julio 1942 in honor of his distillery's founding year. The brand helped establish tequila as a luxury spirit.
39. A. Required by law - The worm (actually a moth larva called gusano) is NOT required by law, NOT an indicator of quality, and NOT found in tequila (only some mezcals). It's a marketing gimmick started in the 1950s. Quality mezcals never contain worms.
40. D. French oak Cabernet wine barrels - Código 1530 tequila ages some expressions in French oak barrels that previously held Napa Valley Cabernet Sauvignon wine. This unusual finishing adds unique wine-influenced notes. The brand was developed with input from country music star George Strait.
41. C. Amaretto (almond-like flavor from apricot pits, not actual almonds) - Disaronno is an amaretto liqueur with almond-like flavor derived from apricot pits (not almonds, making it nut-allergy safe). The distinctive square bottle and amber color are iconic. While "amaretto" means "a little bitter" in Italian, Disaronno is sweet.
42. B. Fresh cream and cocoa - Bailey's Irish Cream combines Irish whiskey with fresh dairy cream, cocoa, and vanilla flavoring. Launched in 1974, it created the cream liqueur category. The cream is sourced from Irish dairy farms, and the product has a 2-year shelf life.
43. A. Bitter - "Amaro" translates from Italian as "bitter." Amari are Italian bitter herbal liqueurs traditionally served as digestifs. While bitter, they vary widely in sweetness, alcohol content, and flavor profile—from gentle Averna to intensely bitter Fernet-Branca.
44. D. Is lower in alcohol (11% vs 24%) and has a sweeter, less bitter orange flavor - Aperol is lower in alcohol (11%) compared to Campari (24%) and has a sweeter, less aggressively bitter orange-rhubarb flavor. This makes Aperol more accessible, driving the massive popularity of the Aperol Spritz.

45. B. Anise (licorice flavor) - Sambuca is an Italian anise-flavored liqueur with intense licorice taste. Traditionally served "con mosca" (with flies)—three coffee beans representing health, wealth, and happiness, then flamed. It's clear (white Sambuca) or dark (black Sambuca).
46. C. Lillet Blanc, often used as a substitute in Vesper Martinis - Cocchi Americano is an Italian aromatized wine with quinine bitterness, similar to the original Kina Lillet formula. Because Lillet removed most quinine in 1986, Cocchi Americano better replicates the original Vesper Martini flavor.
47. A. Fortified and flavored with botanicals, herbs, or spices - Aromatized wines are wines fortified with additional alcohol and flavored with botanical ingredients—herbs, spices, roots, barks, and flowers. Vermouth, quinquina, and Americano-style aperitif wines are all aromatized wines.
48. D. The Portuguese island of Madeira, heated during aging for distinctive character - Madeira wine comes from the Portuguese island of Madeira. It's unique for being deliberately heated during aging (estufagem), which creates its characteristic caramelized, nutty flavors. This heating originated accidentally during long ship voyages.
49. B. Fresh lemon juice - The Paper Plane, created by Sam Ross in 2008, contains equal parts ($\frac{3}{4}$ oz each) bourbon, Aperol, Amaro Nonino, and fresh lemon juice. It's become one of the most influential modern classics—simple, balanced, and endlessly riffable.
50. D. Maraschino liqueur and absinthe - The Improved Whiskey Cocktail builds on the Old Fashioned template (whiskey, sugar, bitters) by adding maraschino liqueur and an absinthe rinse. Dating to the 1870s, it represents the evolution from simple cocktails to more complex preparations.
51. A. Spirit, fresh lime juice, and soda water, with no added sugar - A rickey is a cocktail of spirit, fresh lime juice, and soda water with NO sugar—distinguishing it from similar drinks. The Gin Rickey is most famous. Named after Colonel Joe Rickey, who supposedly invented it in Washington D.C. in the 1880s.
52. C. Boston, combining rye, lemon juice, orange juice, and grenadine - The Ward Eight originated in Boston, allegedly at the Locke-Ober restaurant, named after a voting ward. It combines rye whiskey, lemon juice, orange juice, and grenadine. It's essentially a whiskey sour with citrus and pomegranate additions.
53. B. A layered drink where ingredients of different densities are carefully stacked - A pousse-café ("push coffee") is a layered drink where liqueurs and spirits of different densities are carefully poured to create distinct visual layers. Popular in the late 1800s, they showcase bartender skill and ingredient density knowledge.
54. D. New Orleans, at the Hotel Monteleone - The Vieux Carré was created at the Hotel Monteleone's Carousel Bar in New Orleans, named after the French Quarter ("old square"). It contains rye, Cognac, sweet vermouth, Bénédictine, and Peychaud's bitters—a complex, boozy classic.

55. A. Spirit, citrus, sugar, and soda water, shaken and topped (sometimes with egg) - A fizz is a shaken cocktail of spirit, citrus juice, and sugar, topped with soda water. The Gin Fizz is most famous. Variations include Ramos Gin Fizz (cream and egg white), Silver Fizz (egg white), and Golden Fizz (egg yolk).
56. C. Created by Jerry Thomas in the US, containing Cognac, orgeat, and bitters - The Japanese Cocktail was created by Jerry Thomas in 1860 to honor the first Japanese diplomatic delegation to the US. Despite its name, it contains no Japanese ingredients—just Cognac, orgeat (almond syrup), and bitters.
57. B. Uses curdled milk to clarify and mellow a punch, removing particles and creating a clear, shelf-stable drink - Clarified milk punch uses the proteins in curdled milk to capture tannins, color, and particles, creating a crystal-clear, shelf-stable punch with mellowed flavors. The technique dates to the 1700s and has experienced revival.
58. D. Three pieces: a tin, a built-in strainer, and a cap - The cobbler shaker has three pieces: the main tin, a built-in perforated strainer that fits on top, and a cap. It's easier for home bartenders but less preferred by professionals (harder to open when cold, strainer clogs easily).
59. A. The drink consists only of spirits and you want a silky, clear texture without aeration - Stirring is preferred for spirit-only cocktails (Martini, Manhattan, Negroni) where you want silky texture, clarity, and proper dilution without the aeration and cloudiness that shaking creates. Stir for 30-45 seconds for proper chilling.
60. C. A measuring tool used to ensure accurate pours, typically with two different volume ends - A jigger is the essential bar measuring tool, typically double-sided with different volumes (often 1 oz and 2 oz, or $\frac{3}{4}$ oz and $1\frac{1}{2}$ oz). Accurate measurement is fundamental to balanced cocktails. Japanese-style jiggers offer precise interior markings.
61. B. Judgment, decision-making, and impulse control - The prefrontal cortex, located behind the forehead, controls executive functions: judgment, decision-making, planning, and impulse control. It's particularly sensitive to alcohol, which is why intoxication impairs judgment before motor function.
62. D. Tolerance to one substance (like alcohol) can create partial tolerance to similar substances (like sedatives) - Cross-tolerance means tolerance developed to one substance extends partially to pharmacologically similar substances. Someone tolerant to alcohol may also have increased tolerance to benzodiazepines or barbiturates, which affect similar brain receptors.
63. A. Alcohol causes the liver to accumulate fat, the first stage of alcoholic liver disease - Fatty liver (steatosis) is the earliest stage of alcoholic liver disease. Alcohol metabolism produces fatty acids that accumulate in liver cells. While reversible with abstinence, continued drinking can progress to hepatitis and cirrhosis.

64. C. Memory formation is impaired, and the person cannot recall events despite being conscious at the time - Blackouts are amnesia episodes where the brain fails to create new memories despite the person being awake and functioning. The hippocampus (memory center) is particularly sensitive to alcohol. Blackouts are warning signs of dangerous intoxication.
65. A. Respiratory failure, seizures, hypothermia, and death - Alcohol poisoning is a life-threatening emergency. High BAC can suppress the brain's automatic functions, causing respiratory failure (stopped breathing), seizures, severe hypothermia, and death. Anyone unconscious and unresponsive needs emergency medical attention.
66. C. They negligently served someone who then caused foreseeable harm - Common law liability (judge-made law from court decisions) can hold establishments responsible if they negligently served someone who then caused foreseeable harm. This differs from statutory dram shop laws (written legislation) but can create similar liability.
67. D. Civil cases seek monetary damages between private parties; criminal cases are prosecuted by the government - Civil lawsuits are disputes between private parties (victim sues establishment for damages). Criminal cases are prosecuted by the government (state charges establishment with law violations). An incident can result in both civil and criminal proceedings.
68. B. The server's action (like over-serving) was a direct contributing factor in causing the harm - Proximate cause means the defendant's action was a direct, foreseeable contributing factor in causing the harm. For dram shop liability, the plaintiff must show that over-serving was a proximate cause of the damages—not just that it happened.
69. A. A prudent person with similar training would have acted the same way in the circumstances - The "reasonable person" (or "reasonable server") standard asks whether a prudent person with similar training and experience would have acted similarly in the same circumstances. It doesn't require perfection—just reasonable judgment and care.
70. C. A law was violated (like serving a minor), automatically establishing negligence - Negligence per se means that violating a statute (like serving a minor) automatically establishes negligence—no need to prove the server should have known better. The law violation itself proves the failure to meet the required standard of care.
71. D. Both sides exchanging evidence and information before trial - Discovery is the pre-trial phase where both sides exchange evidence, documents, witness lists, and other information. This includes depositions (sworn testimony), document requests, and interrogatories (written questions). Discovery reveals the strength of each side's case.
72. B. Date, time, description of events, names of those involved, witnesses, and actions taken - Incident reports should document: date and time; objective description of events; names and contact information of those involved; witness names; actions taken by staff; and any other relevant details. Write reports immediately while memory is fresh.

73. A. Follow proper responsible service procedures, limiting their liability - Safe harbor provisions in some states protect servers and establishments who follow proper responsible service procedures from liability. If staff were properly trained and followed protocol, they may be shielded from lawsuits even if harm occurred.
74. C. For several years, as it may be needed as evidence if a lawsuit arises - Training records should be kept for several years (often matching statute of limitations periods). If a lawsuit arises years later, training documentation proves staff were properly educated. Records should include training dates, content covered, and employee acknowledgment.
75. D. Real, measurable losses (medical bills, lost wages, property damage) suffered by the plaintiff - Actual damages (compensatory damages) are real, quantifiable losses: medical expenses, lost wages, property damage, rehabilitation costs. They're calculated from documented evidence of actual harm suffered by the plaintiff.
76. B. Punish the defendant for particularly reckless or malicious behavior, beyond compensating the victim - Punitive damages go beyond compensation—they punish defendants for especially reckless, wanton, or malicious behavior and deter similar conduct. They're awarded in addition to actual damages when the defendant's conduct was particularly egregious.
77. A. Repeated violations of alcohol laws, including serving minors or intoxicated persons - Liquor licenses can be suspended or revoked for violations including: serving minors, serving visibly intoxicated persons, after-hours sales, and other alcohol law violations. License revocation can force a business to close, making compliance essential.
78. C. Proof of proper training, policies, and that staff followed procedures - Affirmative defenses demonstrate the establishment acted responsibly: documented training programs, written policies, proof that staff followed procedures, and evidence of responsible service culture. These can reduce or eliminate liability even when harm occurred.
79. D. Protect public health and safety while allowing legal alcohol sales - Responsible beverage service laws aim to balance two goals: allowing legal alcohol sales (supporting businesses and consumer choice) while protecting public health and safety (reducing drunk driving, violence, and harm to intoxicated persons).
80. B. Tell the truth, stick to facts they personally observed, and refer to documented records - When testifying, servers should: tell the truth; stick to facts they personally witnessed; say "I don't know" if unsure; refer to written documentation; and remain calm and professional. Never exaggerate, guess, or contradict documented records.