

PRACTICE EXAM 4: CSS SIMULATION

(100 QUESTIONS)

1. A distillery is producing a heavy, characterful spirit and wants to ensure maximum congener retention. Which combination of production choices would best achieve this goal?
- A. High-proof column distillation followed by extensive charcoal filtration
 - B. Low-proof pot distillation with minimal post-distillation processing
 - C. Continuous column distillation at 95 percent ABV with multiple refining columns
 - D. Triple distillation in column stills followed by activated carbon polishing
2. The compound primarily responsible for the coconut and creamy aroma notes in spirits aged in American white oak is from which chemical family?
- A. Phenolic aldehydes derived from lignin
 - B. Tannins from the wood structure
 - C. Acetic acid from oxidative aging
 - D. Lactones, particularly cis and trans whisky lactone
3. A producer wants to comply with the Polska Wódka designation while sourcing ingredients. Which of the following actions would disqualify the product from carrying the designation?
- A. Importing wheat from a Ukrainian farm for fermentation
 - B. Using rye grown in southeastern Poland for the mash
 - C. Distilling the spirit in a facility located in Warsaw
 - D. Bottling the finished vodka in a Polish glass plant

4. A premium vodka brand markets itself as being filtered through gold and diamond dust media. From a spirits professional's perspective, this practice is best characterized as what?

- A. A technical process that meaningfully reduces ethanol harshness
- B. A regulatory requirement under EU ultra-premium classification
- C. Primarily a marketing differentiator with minimal measurable effect
- D. A traditional Russian method dating to the imperial court period

5. A bartender opens a bottle of flavored vodka labeled at 35 percent ABV in the United States. The bottling strength tells the bartender that this product is what?

- A. Within the legal range for U.S. flavored vodka, which permits a 30 percent ABV minimum
- B. Below the legal minimum for any vodka category sold in the United States
- C. Within the legal range only if it carries an organic certification mark
- D. Above the legal maximum for flavored vodka under TTB regulations

6. A customer asks why Hendrick's Gin tastes noticeably different from Tanqueray despite both being gins. The most accurate answer involves which production difference?

- A. Hendrick's uses pot distillation while Tanqueray uses column stills
- B. Hendrick's is produced in England while Tanqueray is produced in Scotland
- C. Hendrick's contains no juniper while Tanqueray uses traditional botanicals
- D. Hendrick's adds cucumber and rose essences after distillation, which is not permitted in London Dry production

7. A craft distillery wants to label its product as London Dry Gin. Which of the following practices would disqualify the gin from this designation?

- A. Using a Spanish-grown juniper variety alongside traditional botanicals

- B. Distilling the base spirit in copper pot stills smaller than 1,000 liters
- C. Adding orange flower water to the spirit after distillation for floral lift
- D. Using cardamom, cassia, and orris root in the botanical recipe

8. A bartender pours a Plymouth Gin and a London Dry Gin side by side. The most likely flavor difference the customer will perceive is what?

- A. The Plymouth will taste noticeably sweeter and more anise-forward
- B. The Plymouth will be slightly fuller-bodied with a softer, more earthy character
- C. The Plymouth will have an aggressive juniper character with very little citrus
- D. The Plymouth will display a smoky, peated quality from its base spirit

9. A consumer is told that a particular gin is bottled at 57 percent ABV. The strength tells the consumer that the gin qualifies as what?

- A. A European Premium Reserve Gin under EU regulation
- B. An overproof gin requiring federal excise classification
- C. A traditional London Dry that meets minimum strength rules only
- D. A Navy Strength gin meeting the historical Royal Navy standard

10. A bartender is asked to recommend a gin distinguished by featuring Mediterranean botanicals including arbequina olive, rosemary, thyme, and basil. The most likely recommendation is what?

- A. Gin Mare from Spain
- B. Hendrick's from Scotland
- C. Bombay Sapphire from England
- D. Sipsmith from London

11. A Scotch whisky labeled "single malt" must be produced at how many distilleries from what raw material?

- A. One distillery, from any malted or unmalted cereals
- B. Multiple distilleries, from malted barley only
- C. One distillery, from malted barley only
- D. Multiple distilleries, from any whole grains permitted under regulation

12. A consumer asks why a 21-year-old single malt cannot legally contain any whisky younger than 21 years. The accurate explanation is what?

- A. Because Scotch labeling requires the average age of all components
- B. Because Scotch labeling requires the oldest cask to dominate the blend
- C. Because the Scotch Whisky Regulations require age statements to reflect the youngest whisky
- D. Because EU labeling law forbids mentioning multiple ages on a single product

13. A whisky enthusiast tastes a spirit described as having strong notes of seaweed, brine, iodine, and medicinal smoke. The spirit is most likely from which region?

- A. Islay, with heavy peat character from a coastal distillery
- B. Speyside, from a sherry-cask-aged expression
- C. Highland, from a Northern Highlands distillery
- D. Lowland, from a triple-distilled malt

14. A distillery in Scotland wants to use commercial enzymes to convert starches more efficiently than traditional malting. Under the Scotch Whisky Regulations, this practice is what?

- A. Permitted only if the enzymes are sourced from Scotland

- B. Prohibited, since only endogenous malt enzymes may be used
- C. Permitted for grain whisky but not for malt whisky
- D. Required for all distilleries producing more than 10 million liters annually

15. A consumer notices that a Blended Scotch contains both malt and grain whiskies. The grain component is typically distilled in what type of still?

- A. Pot stills made of copper with curved necks
- B. Wooden Coffey stills from the 19th century
- C. Direct-fired pot stills with steam jackets
- D. Column stills, which produce lighter grain whisky efficiently

16. A bartender pours an Irish whiskey and tells a customer it is a Single Pot Still expression. Compared to a Scotch single malt, the customer should expect what character difference?

- A. A heavier peat character with iodine notes
- B. A creamier, spicier, fuller-bodied character from the unmalted barley component
- C. A drier, more grain-forward character with minimal fruit
- D. A floral, light character similar to Lowland Scotch

17. A craft distillery in Ireland produces a peated single malt whiskey. This product is what?

- A. Illegal under Irish whiskey regulations, which prohibit peating
- B. A unique product permitted only under a special certification
- C. Permitted, since peating is a production choice rather than a legal restriction
- D. Restricted to Northern Irish distilleries only under EU rules

18. A customer wants to know why Bourbon barrels can only be used once for Bourbon production. The accurate explanation is what?

- A. Federal law requires Bourbon to be aged in new charred oak containers
- B. The wood becomes structurally unsafe after one fill of high-proof spirit
- C. Used barrels develop microbial contamination that affects flavor
- D. The TTB charges a special tax on barrels reused for Bourbon production

19. A distillery produces a spirit from a mash bill of 70 percent corn, 20 percent rye, and 10 percent malted barley, distilled at 150 proof and entered into new charred oak at 120 proof. This spirit qualifies as what?

- A. Wheated Bourbon, since corn dominates the mash bill
- B. Corn whiskey, given the high corn percentage
- C. Tennessee Whiskey, due to the production method
- D. Bourbon, meeting all legal requirements for the category

20. A consumer is told that a particular American whiskey is "Bottled-in-Bond." The strength of the spirit in the bottle must be exactly what?

- A. 80 proof, the standard minimum for spirits
- B. 90 proof, the BiB historical compromise
- C. 100 proof, exactly as required by the 1897 act
- D. 110 proof, the BiB premium standard

21. A bartender notes that a particular Tennessee Whiskey label does not mention the Lincoln County Process. The most likely explanation is that this brand is what?

- A. Not actually classified as Tennessee Whiskey under state law

- B. Produced using a modern continuous filtration method
- C. Benjamin Prichard's, which was specifically exempted from the requirement
- D. Aged in a state other than Tennessee under a special permit

22. A consumer is told that a Canadian whisky brand is famous for using rye as more than 90 percent of its mash bill. The most likely brand reference is what?

- A. Lot 40, the 100 percent rye expression from Hiram Walker
- B. Crown Royal Deluxe, the standard expression
- C. Canadian Club Premium, the original blend
- D. Forty Creek Barrel Select, the small-batch release

23. A spirits professional is asked which Japanese whisky distillery is located in the Japanese Alps and is known for producing lighter, more delicate whiskies. The distillery is what?

- A. Yoichi, in Hokkaido
- B. Yamazaki, near Kyoto
- C. Miyagikyo, in northern Honshu
- D. Hakushu, in the Japanese Alps

24. A consumer asks why Japanese whisky labeling standards became controversial in the late 2010s. The reason is what?

- A. Japanese producers were using imported Scotch malt without disclosure
- B. Some products labeled "Japanese whisky" actually contained substantial imported spirit
- C. The Japanese government banned all references to Scottish production methods
- D. Japanese whisky was found to contain prohibited artificial coloring

25. A consumer tastes a whisky from a hot, humid country and notes that it shows remarkable maturity for a relatively young spirit. The most likely producing country is what?

- A. Sweden, with its cool maritime climate
- B. Taiwan, where Kavalan benefits from accelerated tropical maturation
- C. Iceland, where the cold climate slows aging dramatically
- D. Norway, where craft distilleries follow Scottish traditions

26. A consumer asks which French brandy region is divided into six concentric crus around a central town. The region is what?

- A. Cognac, with its six recognized growing zones
- B. Armagnac, with its three recognized zones
- C. Calvados, with its three appellation tiers
- D. Champagne, with its five vinicultural districts

27. A Cognac labeled "Napoleon" requires what minimum aging?

- A. Two years for the youngest brandy
- B. Four years for the youngest brandy
- C. Six years for the youngest brandy
- D. Ten years for the youngest brandy

28. A customer is told that an Armagnac is from Bas-Armagnac and is a vintage 1985 bottling. The vintage statement on Armagnac means what?

- A. The brandy was bottled in 1985
- B. The youngest brandy in the blend dates to 1985

- C. The brandy was first laid down in oak in 1985
- D. All the brandy in the bottle comes from the 1985 harvest

29. A spirits professional is asked which Spanish brandy category is aged exclusively in 500-liter American oak casks that previously held Sherry. The category is what?

- A. Brandy de Jerez
- B. Brandy del Penedès
- C. Brandy de Galicia
- D. Brandy de Rioja Alta

30. A Pisco labeled "Pisco Puro" from Peru is made from what?

- A. A blend of two or more aromatic grape varieties
- B. A blend of any number of permitted varieties
- C. A single non-aromatic grape variety such as Quebranta
- D. A single aromatic grape variety such as Italia

31. A spirits importer is told that a Calvados is made with a fruit base containing 35 percent pears. This Calvados qualifies for which appellation?

- A. Calvados AOC (general appellation)
- B. Calvados Domfrontais AOC
- C. Calvados Pays d'Auge AOC
- D. Calvados Reserve Speciale

32. A bartender explains that grappa was traditionally a rough peasant spirit but has been elevated to premium status in modern production. The defining raw material of grappa is what?

- A. Distilled grape wine reduced to high proof
- B. Fresh sugarcane juice from Italian fields
- C. Fermented apple cider from northern Italy
- D. Grape pomace left over after wine production

33. A consumer tastes a clear, unaged fruit spirit with intense pear character and learns it is called Poire Williams. This spirit is made from what fruit?

- A. Williams pears, also called Bartlett pears in North America
- B. Comice pears from southern France
- C. Conference pears from northern Europe
- D. Anjou pears from California orchards

34. A bartender is asked which historical event brought rum to the British Royal Navy as the official daily ration. The event was what?

- A. The defeat of the Spanish Armada in 1588
- B. The British capture of Jamaica in 1655
- C. The Treaty of Utrecht in 1713
- D. The Battle of Trafalgar in 1805

35. A consumer asks why Jamaican rum has such a distinctive funky character compared to other rums. The most accurate explanation is what?

- A. Jamaican producers add tropical fruit during fermentation

- B. Jamaican stills are made of stainless steel rather than copper
- C. Jamaican producers use long, wild fermentations often involving dunder
- D. Jamaican distillers age their rum in wood from local mahogany trees

36. A spirits importer wants to identify the only rum category in the world to enjoy full AOC protection. The category is what?

- A. Demerara Rum from Guyana under regional protection
- B. Jamaican Pot Still Rum under island designation
- C. Cuban Light Rum under Spanish Caribbean status
- D. Rhum Agricole de la Martinique under French AOC

37. A consumer asks why cachaça must be made from fresh sugarcane juice rather than molasses. The reason is what?

- A. The Brazilian legal definition of cachaça requires fresh sugarcane juice as the raw material
- B. Molasses is unavailable in Brazil due to sugar export restrictions
- C. The Brazilian climate prevents molasses from fermenting properly
- D. The Brazilian government banned molasses-based spirits in the 1970s

38. A bartender wants to identify which Haitian sugarcane spirit was largely unknown internationally until 2014, when an Italian importer began exporting it. The spirit is what?

- A. Rhum Barbancourt, the Haitian aged rum
- B. Clairin, the traditional artisanal cane spirit
- C. Aguardiente Haïtien, the colonial-era spirit
- D. Cocoa Rum, the Caribbean tradition

39. A spirits professional is asked what carbohydrate the agave plant stores in its piña that requires cooking before fermentation. The carbohydrate is what?

- A. Glucose stored as ready-to-ferment sugar
- B. Sucrose similar to that in sugarcane
- C. Inulin, a complex chain of fructose molecules
- D. Cellulose from the plant's fibrous structure

40. A consumer asks why the highest-quality tequila is labeled "100% Agave" while cheaper tequila may not be. The explanation is what?

- A. 100% Agave tequila is aged for at least three years in oak
- B. 100% Agave tequila must be produced in pot stills exclusively
- C. 100% Agave tequila is made in a single state of Mexico
- D. 100% Agave tequila contains only sugars from blue Weber agave with no other added sugars

41. A bartender is asked which tequila category is aged for one to three years in oak barrels of no more than 600 liters. The category is what?

- A. Tequila Blanco
- B. Tequila Reposado
- C. Tequila Cristalino
- D. Tequila Añejo

42. A craft mezcal producer cooks their agave in a steam autoclave instead of a pit oven. The most this product could be classified as is what?

- A. Mezcal Ancestral, the highest tier

- B. Standard "Mezcal" category, since modern methods are permitted
- C. Mezcal Artesanal, the middle tier
- D. Mezcal Industrial, a separate legal category

43. A bartender tells a customer that sotol is technically not made from agave at all but from a related desert plant. The plant is what?

- A. Dasylirion, commonly called the desert spoon
- B. Yucca elata, the soaptree yucca
- C. Hechtia montana, the false agave
- D. Nolina texana, the bear grass

44. A consumer is told that pulque is a traditional Mexican beverage that is fermented but not distilled. The typical alcohol strength of pulque is what?

- A. 12 to 15 percent ABV like a strong wine
- B. 8 to 10 percent ABV like a robust beer
- C. 4 to 6 percent ABV like an ordinary beer
- D. 1 to 3 percent ABV like a low-alcohol kombucha

45. A bartender wants to understand why Chartreuse is one of the few spirits known to continue developing in the bottle over years. The most likely reason is what?

- A. The complex botanical content allows continued chemical evolution after bottling
- B. The high ABV causes the spirit to denature wood compounds slowly
- C. The recipe contains active yeast that continues fermenting in the bottle
- D. The cork allows micro-oxidation that softens the spirit over time

46. A consumer tastes a bright red Italian aperitivo with prominent bitter character and is told it is the foundation of the Negroni. The product is what?

- A. Aperol, the lighter modern aperitivo
- B. Cynar, the artichoke-based amaro
- C. Averna, the Sicilian digestivo
- D. Campari, the iconic Milanese aperitivo

47. A bartender wants to identify which Italian amaro is uniquely bottled at 39 percent ABV and known for its aggressively medicinal, polarizing character. The amaro is what?

- A. Amaro Montenegro, the smoother Bolognese style
- B. Fernet-Branca, the Milanese intense style
- C. Ramazzotti, the original commercial amaro
- D. Amaro Lucano, the Basilicata regional style

48. A bartender is asked which premium French orange liqueur uses a Cognac base rather than a neutral grain spirit base. The brand is what?

- A. Cointreau, the standard French triple sec
- B. Combier, the original French triple sec
- C. Grand Marnier, the Cognac-based orange liqueur
- D. Curaçao Bols, the Dutch original orange spirit

49. A bartender tells a customer that traditional amaretto is not actually made from almonds despite its almond-like character. The actual primary ingredient in traditional amaretto is what?

- A. Apricot pits, which contain compounds with almond-like flavor

- B. Crushed hazelnuts from Italian Piedmont orchards
- C. Sweet almond meal from California almond growers
- D. Walnut kernels from southern Italian groves

50. A bar manager is asked which liqueur represents the foundational product that essentially created the modern dairy cream liqueur category in 1974. The product is what?

- A. Carolans Irish Cream, the alternative brand
- B. Amarula, the South African marula fruit cream
- C. Tequila Rose, the strawberry cream blend
- D. Bailey's Irish Cream, the founding product

51. A consumer is told that one of the four core Bottled-in-Bond requirements is that the spirit must be the product of one distiller at one distillery in one season. The other three core requirements are what?

- A. Aged 6 years, bottled at 90 proof, and produced in Kentucky
- B. Aged 2 years, bottled at 80 proof, and labeled with vintage
- C. Aged 4 years, bottled at 100 proof, and free of all additives
- D. Aged 8 years, bottled at 110 proof, and made from corn only

52. A spirits professional explains the difference between cocktail bitters and potable bitters. The defining distinction is what?

- A. Cocktail bitters use alcohol as a base while potable bitters use water
- B. Cocktail bitters are too concentrated to drink directly while potable bitters are designed for direct consumption
- C. Cocktail bitters are unregulated while potable bitters require federal certification
- D. Cocktail bitters cost less than potable bitters in commercial markets

53. A bartender is asked who created Angostura Aromatic Bitters and where it was first produced. The answer is what?

- A. Joseph Dubonnet, in Paris in the 1820s
- B. Antoine Peychaud, in New Orleans in the 1830s
- C. Aeneas Coffey, in Dublin in the 1830s
- D. Dr. Johann Siegert, in Venezuela in 1824

54. A consumer asks what the German word "Wermut" — the source of the word "vermouth" — actually refers to. The answer is what?

- A. A traditional German wine used as a fortified base
- B. A type of medieval distilling apparatus
- C. Wormwood, the bittering botanical (*Artemisia absinthium*)
- D. A herbal remedy from the Black Forest tradition

55. A bartender is asked what Italian style of vermouth is typically reddish-amber in color, sweet, and full-bodied. The style is what?

- A. Vermouth Rosso, the classic Italian sweet style
- B. Vermouth Bianco, the sweet white style
- C. Vermouth Dry, the French-influenced style
- D. Vermouth Ambrato, a less common amber style

56. A consumer is told that a particular fortified wine is from a Portuguese island known for very long aging potential and oxidative character. The wine is what?

- A. Madeira from the Atlantic island

- B. Madeira from the Atlantic island, known for unique heat-aging
- C. Tawny Port from the Douro Valley region
- D. White Port from the lower Douro region

57. A bartender wants to identify the four classic Madeira styles in order from driest to sweetest. The correct order is what?

- A. Malmsey, Bual, Verdelho, Sercial
- B. Verdelho, Sercial, Bual, Malmsey
- C. Bual, Malmsey, Sercial, Verdelho
- D. Sercial, Verdelho, Bual, Malmsey

58. A consumer asks why bottles of distilled spirits should be stored upright rather than on their sides. The most accurate reason is what?

- A. Upright storage prevents the label from fading due to liquid contact
- B. Upright storage maintains the proper distribution of natural sediment
- C. Upright storage prevents the high-alcohol spirit from damaging the cork
- D. Upright storage is required by federal labeling regulations

59. A bartender is told that opened cream liqueurs require refrigeration. The reason is what?

- A. The dairy cream content makes them perishable like other dairy products
- B. The lower alcohol content allows yeast to begin secondary fermentation
- C. The sugar content crystallizes at room temperature over time
- D. The honey base ferments at warm temperatures after opening

60. A bar manager is asked the standard pour size for a single shot of distilled spirits in U.S. professional bars. The standard pour is what?

- A. 1.0 fluid ounce
- B. 1.5 fluid ounces
- C. 2.0 fluid ounces
- D. 1.25 fluid ounces

61. A consumer tells a server they have had three glasses of wine over the past hour. The server should recognize that the consumer's alcohol load is approximately equivalent to what?

- A. One standard drink of any kind
- B. Three standard drinks consumed in that time
- C. Five standard drinks over the past hour
- D. Half a standard drink consumed slowly

62. A bartender asks why cooling a guest's drink with coffee will not reduce their blood alcohol concentration. The accurate explanation is what?

- A. Coffee dehydrates the body and concentrates alcohol in the bloodstream
- B. Coffee increases alcohol absorption from the stomach
- C. Coffee triggers liver enzymes that worsen intoxication
- D. The liver metabolizes alcohol at a fixed rate that cannot be accelerated

63. A bartender notes that a guest is becoming louder, slurring words, and dropping items. According to responsible service practice, the appropriate action is what?

- A. Refuse further alcohol service and offer water, food, or a ride home

- B. Offer one final drink as a courtesy to the longtime guest
- C. Slow service slightly while continuing to serve until the guest leaves
- D. Charge the guest a higher price to discourage further ordering

64. A consumer asks why dram shop liability matters to bar owners. The accurate explanation is what?

- A. It limits the federal excise tax on alcohol sales
- B. It requires bars to refrigerate all liqueurs after opening
- C. It holds establishments legally responsible for harm caused by intoxicated guests
- D. It mandates the use of jiggers for every pour in every state

65. A bartender wants to explain to a new employee why shaking is used for some cocktails and stirring for others. The classic rule is what?

- A. Stir cocktails containing citrus or eggs; shake spirit-only cocktails
- B. Shake cocktails containing citrus, dairy, or eggs; stir spirit-only cocktails
- C. Stir all whiskey-based cocktails regardless of other ingredients
- D. Shake any cocktail intended to be served up rather than on the rocks

66. A consumer is told that the technique of preparing a cocktail directly in the serving glass is called what?

- A. Building, often used for the Old Fashioned and Mojito
- B. Layering, used to separate ingredients by density
- C. Rolling, used for the Bloody Mary
- D. Throwing, used in classic Cuban bartending

67. A bartender prepares a Margarita and is asked which classic cocktail family this drink belongs to. The family is what?

- A. The Old Fashioned family of spirit, sugar, water, bitters
- B. The Manhattan family of spirit, vermouth, bitters
- C. The Highball family of spirit and non-alcoholic mixer
- D. The Sour family of spirit, citrus, sweetener

68. A bartender wants to identify the classic 2:1:1 ratio of the sour family. The correct interpretation is what?

- A. Two parts sweetener, one part spirit, one part citrus
- B. Two parts citrus, one part spirit, one part sweetener
- C. Two parts spirit, one part citrus, one part sweetener
- D. Two parts ice, one part spirit, one part fruit purée

69. A bartender is asked which classic cocktail combines gin, lemon juice, simple syrup, and Champagne in a flute. The cocktail is what?

- A. Aperol Spritz, with Prosecco base
- B. French 75, the Champagne and gin classic
- C. Bellini, with white peach purée
- D. Mimosa, with orange juice base

70. A consumer asks which iconic American cocktail is built directly on the original 1806 definition of "cocktail" — spirit, sugar, water, bitters. The cocktail is what?

- A. The Old Fashioned, which preserves the original four-ingredient formula

- B. The Martini, with gin and dry vermouth
- C. The Manhattan, with whiskey and sweet vermouth
- D. The Sazerac, with rye and Peychaud's bitters

71. A bartender is told that the Aperol Spritz uses Prosecco as its base. The other essential ingredient besides Aperol is what?

- A. Fresh squeezed orange juice
- B. Sweet vermouth and ice
- C. Crème de cassis liqueur
- D. Soda water served over ice

72. A bartender wants to identify which classic tiki cocktail combines aged Jamaican rum, agricole rum, orange curaçao, lime juice, orgeat, and simple syrup. The cocktail is what?

- A. Piña Colada, the Puerto Rican classic
- B. Painkiller, the Pusser's signature
- C. Mai Tai, created by Trader Vic in 1944
- D. Zombie, the Don the Beachcomber original

73. A bartender is asked which famous tiki cocktail was created by Donn Beach (Don the Beachcomber) and is famous for its strong combination of multiple rums. The cocktail is what?

- A. Zombie, the original strong tiki classic
- B. Mai Tai, the elegant 1944 creation
- C. Painkiller, the BVI specialty
- D. Singapore Sling, the Asian classic

74. A bartender wants to know which classic cocktail substitutes Bourbon or rye for the gin in a Negroni. The cocktail is what?

- A. Old Fashioned, a separate classic
- B. Vieux Carré, with Cognac and rye
- C. Black Manhattan, with amaro
- D. Boulevardier, the whiskey Negroni

75. A consumer is told that the Mojito requires a specific preparation step to release the oils from the mint. The step is what?

- A. Stirring the mint vigorously with ice
- B. Muddling the mint with a muddler tool
- C. Cutting the mint into fine ribbons before adding
- D. Steeping the mint in hot water before chilling

76. A bartender is asked to identify which classic cocktail combines gin, Cointreau, and fresh lemon juice in the sour family ratio. The cocktail is what?

- A. The White Lady
- B. The Aviation
- C. The Last Word
- D. The Bee's Knees

77. A bartender wants to explain why the original 1806 definition of "cocktail" required four specific ingredients. Those four ingredients are what?

- A. Spirits, vermouth, citrus, and bitters

- B. Wine, sugar, water, and herbs
- C. Spirits, sugar, water, and bitters
- D. Spirits, sugar, juice, and ice

78. A consumer asks why the Sazerac is considered the official cocktail of New Orleans. The most accurate explanation is what?

- A. It was named after the New Orleans neighborhood where it originated
- B. It was invented in the 1920s during American Prohibition
- C. It was created by a French naval officer stationed in New Orleans
- D. It was created by Antoine Peychaud in his New Orleans pharmacy

79. A bartender is asked which essential bar tool is used to portion ingredients accurately, with the standard American version having 1.5 oz and 0.75 oz sides. The tool is what?

- A. Hawthorne strainer, for cocktail straining
- B. Jigger, for measuring spirits and ingredients
- C. Mixing glass, for stirred cocktails
- D. Bar spoon, with twisted shaft for stirring

80. A consumer asks why tulip-shaped tasting glasses like the Glencairn are preferred for analytical spirits evaluation over wide brandy snifters. The reason is what?

- A. The narrow opening concentrates aromas without overwhelming the taster with ethanol
- B. The wide bowl prevents oxidation from contact with air
- C. The thicker glass insulates the spirit from the taster's body heat
- D. The shape is required by international tasting competition rules

81. A bartender wants to know what the term "neat" means when a customer orders a spirit. The correct interpretation is what?

- A. Served at room temperature in a small glass with no ice or other additions
- B. Served chilled in a stemmed cocktail glass without ice
- C. Served over ice in a rocks glass with a citrus twist
- D. Served with a small amount of water on the side

82. A bartender is told that a spirit served "up" means what?

- A. Served at room temperature with no ice
- B. Served over ice in a rocks glass
- C. Served chilled by stirring or shaking, then strained into a glass without ice
- D. Served with soda water in a tall highball glass

83. A consumer orders a "perfect Manhattan." This modification means the cocktail is made with what?

- A. Premium top-shelf Bourbon as the base spirit
- B. A double quantity of vermouth for added complexity
- C. Three different bitters in equal dashes
- D. Equal parts dry and sweet vermouth in place of just one type

84. A bartender wants to explain why "dirty" Martinis are called dirty. The explanation is what?

- A. They contain a small amount of sediment from the gin
- B. They are made with the addition of olive brine
- C. They use unfiltered, unaged base spirit

D. They are served in unrinsed glassware with lipstick marks acceptable

85. A consumer asks who is widely credited as the "father of American mixology" and published the first cocktail book in 1862. The answer is what?

- A. Harry Johnson, the German-American bartender
- B. William "Cocktail" Boothby, the San Francisco legend
- C. David Embury, the cocktail writer
- D. Jerry Thomas, who worked at the Metropolitan Hotel in New York

86. A bartender is told that during American Prohibition (1920–1933), cocktail culture changed in important ways. One significant effect was what?

- A. American bartenders relocated abroad, spreading mixology globally
- B. The U.S. government created federal cocktail recipe standards
- C. All commercial cocktail production ceased entirely until 1933
- D. Cocktails became weaker as bartenders used less alcohol per drink

87. A bartender explains to a customer that the modern cocktail renaissance began in the late 1990s. One of the most influential pioneers of this revival was what?

- A. Harry Craddock, with The Savoy Cocktail Book
- B. David Wondrich, the cocktail historian
- C. Sasha Petraske, who founded Milk & Honey in Manhattan
- D. Trader Vic, with his tiki tradition

88. A craft cocktail bar advertises its house-made "shrubs" as ingredients. Shrubs are best described as what?

- A. Sweetened fruit puree blended into cocktails for color
- B. Vinegar-based fruit syrups used in modern cocktails
- C. Botanical infusions with high-proof alcohol bases
- D. Aged simple syrups infused with bitter herbs

89. A consumer asks what "fat washing" means in modern craft bartending. The technique involves what?

- A. Filtering the spirit through animal fat to remove impurities
- B. Adding glycerin to spirits for additional mouthfeel
- C. Skimming the surface of fermenting wash with a special paddle
- D. Infusing spirits with fat (like bacon or butter), then freezing and removing the solidified fat

90. A bartender is told that orgeat is an essential syrup in many tiki cocktails. Orgeat is made from what primary ingredient?

- A. Almonds, with sugar and a touch of orange flower water
- B. Coconut, with sugar and pineapple essence
- C. Hazelnuts, with sugar and vanilla
- D. Macadamia nuts, with sugar and lime zest

91. A consumer is told that a particular cocktail bitters product is famous for being made by a Trinidadian company despite its Venezuelan origin. The product is what?

- A. Peychaud's Bitters from New Orleans
- B. Angostura Aromatic Bitters

- C. Fee Brothers Old Fashion Bitters
- D. The Bitter Truth Aromatic Bitters

92. A bartender wants to identify which historical figure introduced the practice of mixing the daily Royal Navy rum ration with water in 1740. The admiral is what?

- A. Admiral Horatio Nelson, after Trafalgar
- B. Admiral William Penn, the colonial commander
- C. Admiral Edward Vernon, nicknamed "Old Grog"
- D. Admiral John Jervis, the Spanish defeater

93. A spirits professional explains that the diluted rum ration introduced by Admiral Vernon was given a name based on the admiral's nickname. The drink was called what?

- A. Grog, after Vernon's "Old Grog" nickname
- B. Rumbullion, the original Caribbean term
- C. Dog's Nose, a sailor slang term
- D. Kill-Devil, the early colonial nickname

94. A bartender is asked which legal document established the Bottled-in-Bond designation in the United States. The document is what?

- A. The Pure Food and Drug Act of 1906
- B. The Sherman Antitrust Act of 1890
- C. The Federal Alcohol Administration Act of 1935
- D. The Bottled-in-Bond Act of 1897

95. A consumer is told that the U.S. legal blood alcohol concentration limit for driving is 0.08 percent for adults over 21. Some U.S. states have moved to a stricter standard of what?

- A. 0.10 percent BAC, raising the standard
- B. 0.05 percent BAC, lowering the standard
- C. 0.06 percent BAC for daytime driving only
- D. 0.04 percent BAC for licensed drivers under 25

96. A bartender wants to explain why vermouth must be refrigerated after opening but most distilled spirits do not. The reason is what?

- A. Vermouth contains live cultures that must remain cold
- B. Vermouth is required by EU law to be refrigerated post-opening
- C. Vermouth is wine and oxidizes after opening, while spirits are stable due to high alcohol content
- D. Vermouth contains added sugar that ferments at warm temperatures

97. A consumer asks why most distilled spirits do not improve with bottle aging the way fine wines do. The accurate explanation is what?

- A. Once removed from the barrel, spirits reach equilibrium and do not change significantly
- B. Distilled spirits actively oxidize and degrade over time in the bottle
- C. The closures used for spirits prevent any chemical evolution
- D. Bottle aging would void the manufacturer's warranty on most spirits

98. A bartender wants to know why the absinthe rinse in a Sazerac contributes essential character to the cocktail. The reason is what?

- A. The absinthe sterilizes the glass before the cocktail is poured

- B. The absinthe activates the bitters during the rinsing process
- C. The rinsing chills the glass dramatically before service
- D. The rinse leaves an aromatic film of anise that integrates with the finished drink

99. A bartender is told that a particular cocktail uses Bénédictine and Cognac in equal parts. The drink is what?

- A. The Vieux Carré, the New Orleans classic
- B. The B&B (Bénédictine and Brandy)
- C. The Bobby Burns, with Scotch
- D. The Singapore Sling, with gin

100. A consumer asks what the term "Solera" means on a Brandy de Jerez label. The correct explanation is what?

- A. A vintage statement indicating the year of distillation
- B. A geographic indication for the Jerez triangle
- C. An aging system in which younger and older brandies are progressively blended
- D. A premium quality designation for hand-crafted production

PRACTICE EXAM 4: ANSWER KEY AND EXPLANATIONS

1. B — Low-proof pot distillation retains the maximum amount of congeners because pot stills produce spirits at 60 to 80 percent ABV rather than stripping them to neutrality. Minimal post-distillation processing preserves the esters, aldehydes, and higher alcohols that give characterful spirits their flavor depth.
2. D — Oak lactones, specifically the cis and trans whisky lactones, are the compounds primarily responsible for the coconut and creamy aroma notes in spirits aged in American white oak. These compounds are present in much higher concentrations in American oak than in European oak, which is why Bourbon develops its distinctive coconut character.
3. A — Polska Wódka requires that vodka be made entirely from traditional Polish raw materials grown in Poland. Importing wheat from Ukraine would disqualify the product because the raw materials must originate within Poland itself, not just be processed there.
4. C — Filtration through gold and diamond dust is primarily a marketing differentiator with minimal measurable effect on the finished spirit. While charcoal filtration genuinely refines vodka, exotic filtration materials are largely used to justify premium pricing rather than to produce dramatic quality improvements.
5. A — The U.S. minimum bottling strength for flavored vodka is 30 percent ABV, lower than the 40 percent minimum for unflavored vodka. A 35 percent ABV flavored vodka therefore sits comfortably within the legal range for the category.
6. D — Hendrick's adds cucumber and rose essences to the spirit after distillation, which is not permitted under London Dry Gin regulations. This post-distillation flavoring is what gives Hendrick's its distinctive softer, more floral character compared to traditional London Dry styles like Tanqueray.
7. C — Adding orange flower water after distillation would disqualify a gin from the London Dry designation. London Dry rules specifically prohibit any flavoring added after distillation — all character must come from botanicals introduced during the distillation process itself.
8. B — Plymouth Gin is slightly fuller-bodied with a softer, more earthy character than London Dry, due to its higher proportion of root botanicals. The style is unique to the Black Friars Distillery in Plymouth, England, and occupies its own legal category distinct from London Dry.

9. D — Navy Strength Gin must be bottled at a minimum of 57 percent ABV (114 proof). The strength comes from the historical Royal Navy practice of testing whether gunpowder soaked in spilled gin would still ignite, which was important on ships where gin was stored alongside ammunition.
10. A — Gin Mare is the Spanish gin produced in Catalonia and built around Mediterranean botanicals including arbequina olive, rosemary, thyme, and basil. Its distinctly savory and herbal character makes it especially well-suited to Mediterranean-inspired cocktails and food pairings.
11. C — Single Malt Scotch Whisky must be produced at a single distillery from only water and malted barley. The word "single" refers to the single distillery of origin, not to a single cask or batch, and the malted barley requirement distinguishes single malt from single grain Scotch.
12. C — The Scotch Whisky Regulations require that any age statement reflect the youngest whisky in the bottle, regardless of how much older other components may be. A 21-year-old single malt may contain 25-year-old or 30-year-old whisky in the blend, but every drop must be at least 21 years old.
13. A — Heavy peat character with seaweed, brine, iodine, and medicinal smoke is the signature profile of Islay whiskies, particularly those from coastal distilleries like Laphroaig, Lagavulin, and Ardbeg. The maritime influence and pit-fired peated malt produce these distinctive aromas.
14. B — The Scotch Whisky Regulations require that all enzymatic conversion be accomplished through the natural enzymes (endogenous enzyme systems) found in malted barley itself. Commercial enzymes are explicitly prohibited, which is one of the foundational legal requirements for the category.
15. D — Grain whisky for Scotch blends is typically produced in column stills, which efficiently produce a lighter, cleaner spirit than pot-distilled malt whisky. The column-distilled grain component balances the heavier malt whiskies in blended Scotch and is the workhorse of brands like Johnnie Walker and Chivas Regal.
16. B — Single Pot Still Irish Whiskey is made from both malted and unmalted barley at a single distillery, and the unmalted barley contributes a distinctive creamy, spicy, full-bodied character. This style is unique to Ireland and is unlike anything produced in the Scotch category.
17. C — Peating in Ireland is permitted because it is a production choice rather than a legal restriction. While most Irish whiskey is unpeated due to traditional production methods, several craft distilleries have embraced peated styles, and historically peat was more common in Ireland than the modern industry reflects.
18. A — Federal law requires that Bourbon be aged in new charred oak containers, which means each barrel can only be used once for Bourbon production. After their single Bourbon use, the barrels are typically sold to Scotch, rum, or tequila producers who value them for the remaining flavor compounds.

19. D — A spirit made from at least 51 percent corn, distilled to no more than 160 proof, and entered into new charred oak at no more than 125 proof meets all the legal requirements for Bourbon. The 70/20/10 mash bill, 150 proof distillation, and 120 proof barrel entry all fall within the legal limits.
20. C — A Bottled-in-Bond spirit must be bottled at exactly 100 proof (50 percent ABV), as specified in the 1897 act. This precise bottling strength is one of the four core requirements alongside one-distiller/one-season, four years of aging, and no additives.
21. C — Benjamin Prichard's is the only Tennessee Whiskey brand specifically exempted from the Lincoln County Process requirement when the 2013 state law was passed. All other Tennessee Whiskey producers must follow the maple charcoal filtration step before barreling.
22. A — Lot 40 is the Hiram Walker expression made from a mash bill of 100 percent rye, distinguishing it from typical Canadian whisky blends that use only small percentages of rye. It represents one of the most rye-forward Canadian whiskies on the market.
23. D — Hakushu is the Suntory distillery located in the Japanese Alps and is known for producing lighter, more delicate whiskies with herbal and forest characteristics. The high-altitude location and pristine water sources contribute to its distinctive style within the Suntory portfolio.
24. B — Some products labeled "Japanese whisky" were found to contain substantial proportions of imported spirit, primarily from Scotland, prompting the 2021 voluntary standards from the Japan Spirits and Liqueurs Makers Association. The standards require that products labeled "Japanese whisky" actually be made and aged in Japan.
25. B — Kavalan, founded in 2005 in Yilan County, Taiwan, benefits from accelerated tropical maturation due to the hot, humid subtropical climate. This climate allows the distillery to produce remarkably mature-tasting whiskies in just a few years of aging, defying traditional expectations about whisky age.
26. A — Cognac is divided into six recognized growing zones (crus) arranged roughly in concentric rings around the town of Cognac itself. The crus are Grande Champagne, Petite Champagne, Borderies, Fins Bois, Bons Bois, and Bois Ordinaires, in descending order of prestige.
27. C — A Cognac labeled "Napoleon" requires that the youngest brandy in the blend be aged at least six years. This designation sits between VSOP (4 years) and XO (10 years since 2018) in the prestige hierarchy.
28. D — A vintage statement on Armagnac means that all the brandy in the bottle comes from a single year's harvest. Vintage Armagnac is a strong tradition in this region, with some houses offering bottlings from harvests stretching back fifty years or more — a tradition rare in Cognac.
29. A — Brandy de Jerez is uniquely characterized by aging in 500-liter American oak casks that previously held Sherry. The Sherry seasoning of the casks contributes notes of dried fruit, nuts, and oxidative complexity that distinguish Brandy de Jerez from French brandies.

30. C — Pisco Puro is made from a single non-aromatic grape variety, most commonly Quebranta. This is one of the four Peruvian Pisco styles, alongside Pisco Aromático (single aromatic variety), Pisco Acholado (blend), and Pisco Mosto Verde (partially fermented must).
31. B — Calvados Domfrontais AOC requires that pears constitute at least 30 percent of the fruit base, distinguishing it from the apple-only character of other Calvados appellations. The pear contribution gives Domfrontais a recognizable fruity, slightly floral profile.
32. D — Grappa is made from grape pomace — the skins, seeds, and stems left over after wine production. The pomace still contains residual juice and sugars that can be fermented and distilled, traditionally turning a winemaking byproduct into a salable spirit.
33. A — Poire Williams is made from Williams pears, which are also called Bartlett pears in North America. The eau-de-vie is famous for its intense, concentrated pear aroma and is one of the most prized clear fruit brandies of the Alsace and Swiss traditions.
34. B — The Royal Navy adopted rum as the daily sailor's ration in 1655 after the British capture of Jamaica. The capture brought Caribbean rum production under British control and made the spirit cheap and abundant enough to replace beer as the daily sailor's ration.
35. C — Jamaican rum's distinctive funky character comes from long, wild fermentations that often involve dunder, the residue from previous distillations. The dunder contributes wild bacterial activity and concentrated congeners that produce the high-ester, fruity, funky character known as the Jamaican style.
36. D — Rhum Agricole de la Martinique is the only rum category in the world to enjoy full AOC protection, governed by regulations modeled on French wine appellations. It must be made from fresh sugarcane juice and produced according to detailed terroir-based standards.
37. A — Brazilian law specifically requires that cachaça be made from fresh sugarcane juice rather than molasses, which is the defining legal distinction between cachaça and rum. The 2013 U.S.-Brazil agreement formally recognized cachaça as a distinctive Brazilian product distinct from the rum category.
38. B — Clairin is the traditional artisanal sugarcane spirit of Haiti, produced by hundreds of small distilleries using methods unchanged for centuries. It remained largely unknown internationally until 2014, when Italian importer Velier began bottling and exporting selected Haitian producers.
39. C — Agave stores its carbohydrates as inulin, a complex chain of fructose molecules that yeast cannot ferment directly. The plant must be cooked to break down the inulin into simple fermentable sugars before any distillation can occur.
40. D — 100% Agave Tequila contains only sugars derived from blue Weber agave, with no other added sugars permitted. Mixto Tequila, by contrast, requires only 51 percent agave sugars and may contain up to 49 percent other sugars such as cane sugar or corn syrup.

41. D — Tequila Añejo must be aged in oak barrels of no more than 600 liters in capacity for at least one year and up to three years. The longer aging produces deeper amber color, more pronounced oak character, and additional complexity from the wood influence.
42. B — A mezcal cooked in a steam autoclave rather than a pit oven could only be classified as standard "Mezcal," the broadest commercial category. The Artesanal and Ancestral categories require traditional pit oven cooking and other ancestral methods that autoclave production does not satisfy.
43. A — Sotol is made from Dasylirion, commonly called the desert spoon plant, which is botanically distinct from agave despite the visual resemblance. It has its own Denomination of Origin covering the Mexican states of Chihuahua, Coahuila, and Durango.
44. C — Pulque is consumed at 4 to 6 percent ABV, similar in alcohol content to ordinary beer. It is a fermented agave beverage made by fermenting the aguamiel (sweet sap) extracted from certain agave species and is the historical ancestor of distilled agave spirits.
45. A — Chartreuse is one of the few spirits known to continue developing in the bottle over time due to its complex botanical content (130 different herbs and plants). The complex chemical interactions among these botanicals continue to evolve after bottling, similar to how fine wine develops in storage.
46. D — Campari is the iconic bright red Milanese aperitivo created in 1860 by Gaspare Campari and is the foundational ingredient in the Negroni. Its complex bitter character built around quinine and herbs makes it essential to dozens of classic and modern cocktails.
47. B — Fernet-Branca is bottled at 39 percent ABV and is famous for its aggressively bitter, medicinal, polarizing character. Made from 27 herbs and botanicals from four continents, it has earned cult status among bartenders and is the traditional "bartender's handshake."
48. C — Grand Marnier uses Cognac as its base spirit rather than the neutral grain spirit used in standard triple secs like Cointreau. The Cognac base gives Grand Marnier a richer, more complex character that distinguishes it from the dry, citrus-forward profile of typical triple sec.
49. A — Traditional amaretto is most commonly made from apricot pits and kernels rather than from actual almonds. The bitter compounds in the apricot pits produce the characteristic almond-like flavor that defines the category.
50. D — Bailey's Irish Cream, launched in 1974, essentially created the modern dairy cream liqueur category by combining Irish whiskey with dairy cream, sugar, and flavoring in a stable homogenized formulation. It remains one of the best-selling liqueurs in the world.
51. C — The four core Bottled-in-Bond requirements are: produced by one distiller at one distillery in one season, aged at least four years in a federally bonded warehouse, bottled at exactly 100 proof, and unaltered by any additives. These four conditions are heavily tested on the CSS exam.

52. B — Cocktail bitters are too concentrated and bitter to drink directly and are used in dashes to season cocktails, while potable bitters are designed to be consumed as standalone beverages, typically as aperitifs or digestifs. Both share concentrated bittering botanicals but differ in their intended use.
53. D — Angostura Aromatic Bitters was created in 1824 by Dr. Johann Gottlieb Benjamin Siegert, a German physician serving in the Venezuelan military, who developed it as a medicinal tonic for soldiers. Production was relocated to Trinidad in 1875, where Angostura has been made ever since.
54. C — The German word "Wermut" refers to wormwood (*Artemisia absinthium*), the bittering botanical that is the traditional and legally required dominant flavoring ingredient in vermouth. The botanical's central role in the recipe is reflected in the spirit's name across European languages.
55. A — Vermouth Rosso is the classic Italian sweet style, typically reddish-amber in color from added caramel coloring, sweet, full-bodied, and richly aromatic. It is the standard choice for the Manhattan, the Negroni, and many other stirred cocktails.
56. B — Madeira is the Portuguese fortified wine famous for its long aging potential and oxidative character, produced on the Portuguese island of Madeira off the African coast. Its unique aging method involves intentional exposure to heat and oxidation, producing wines that can age for centuries.
57. D — The four classic Madeira styles in order from driest to sweetest are Sercial, Verdelho, Bual, and Malmsey. Each style corresponds to a traditional grape variety and produces a distinctive level of sweetness, with Sercial being the driest and Malmsey the sweetest.
58. C — Spirits should be stored upright because the high alcohol content can damage cork closures over time when in continuous contact. Wine, with its much lower alcohol content, is stored horizontally to keep the cork moist, but spirits require the opposite orientation.
59. A — Cream liqueurs contain actual dairy cream, which makes them perishable like other dairy products and requires refrigeration after opening. Their shelf life is measured in months rather than years, in contrast to standard high-proof distilled spirits which remain stable much longer.
60. B — The standard pour for a single shot of distilled spirits in U.S. professional bars is 1.5 fluid ounces (approximately 44 milliliters). Most cocktail recipes are built around this 1.5-ounce measure as the base spirit quantity.
61. D — The U.S. standard drink equivalents establish that one 5-ounce glass of wine at 12 percent ABV equals one standard drink, so three glasses of wine equal three standard drinks. Each standard drink contains approximately 14 grams of pure alcohol regardless of the beverage type.
62. D — The liver metabolizes alcohol at approximately one standard drink per hour for a typical adult, and this rate cannot be accelerated by food, coffee, water, or any other intervention. Coffee may make a person feel more alert, but it does not reduce blood alcohol concentration.

63. A — Recognizing the signs of intoxication (loud behavior, slurred speech, dropping items) and refusing further service is a core professional and legal responsibility. Offering water, food, or a safe ride home is the appropriate response, while continuing to serve creates liability and personal risk.
64. C — Dram shop liability holds establishments legally responsible for harm caused by intoxicated guests, including drunk driving accidents and other incidents. This legal framework gives bar owners powerful financial incentive to enforce responsible service practices among their staff.
65. B — The classic professional rule is to shake cocktails containing citrus, dairy, or eggs because shaking aerates and chills these ingredients properly. Spirit-only cocktails should be stirred to preserve clarity and silky mouthfeel without introducing unwanted air bubbles.
66. A — Building means constructing a cocktail directly in the serving glass, typically by adding ingredients in sequence over ice. Drinks like the Old Fashioned, the Mojito, and the Gin and Tonic are built rather than shaken or stirred.
67. D — The Margarita belongs to the sour family, which combines spirit, citrus, and sweetener in approximately 2:1:1 proportions. The classic Margarita recipe — tequila, lime juice, and orange liqueur — is the tequila-based example of this universal sour template.
68. C — The classic 2:1:1 ratio of the sour family is two parts spirit, one part citrus, and one part sweetener. This template applies to the Whiskey Sour, Margarita, Daiquiri, Sidecar, and many other sour family classics.
69. B — The French 75 combines gin, lemon juice, simple syrup, and Champagne in a flute. Created during World War I and named after the 75-millimeter French field gun, it has become one of the most popular Champagne-based cocktails in the world.
70. A — The Old Fashioned preserves the original 1806 four-ingredient formula of spirit, sugar, water, and bitters, making it the most direct surviving expression of the original definition of "cocktail." It is the oldest continuously made cocktail in the modern canon.
71. D — The Aperol Spritz combines Prosecco, Aperol, and soda water served over ice in a wine glass with an orange slice. The soda water provides additional dilution and effervescence beyond the Prosecco itself, making the drink especially refreshing for warm-weather aperitivo service.
72. C — The Mai Tai was created by Trader Vic in 1944 and combines aged Jamaican rum, agricole rum, orange curaçao, lime juice, orgeat, and simple syrup. It is one of the foundational tiki recipes and a benchmark for blending multiple rums in cocktail construction.
73. A — The Zombie was created by Donn Beach (Don the Beachcomber) in the 1930s and is famous for combining multiple rums in a single elaborate combination. The drink's notoriously high alcohol content gave rise to the warning that customers were limited to two per visit.

74. D — The Boulevardier substitutes Bourbon or rye for the gin in a Negroni while keeping the same equal parts Campari and sweet vermouth. The whiskey base produces a richer, fuller cocktail than the gin-based Negroni while preserving the bitter-sweet structure.
75. B — The Mojito requires muddling fresh mint with a muddler to release the essential oils that give the cocktail its distinctive character. The technique gently presses the mint without tearing it, releasing aromatic compounds while avoiding the bitter chlorophyll that excessive crushing would produce.
76. A — The White Lady combines gin, Cointreau, and fresh lemon juice in the classic 2:1:1 sour ratio. It is the gin-based example of the universal sour template and is often considered the gin counterpart to the Sidecar (which uses Cognac instead of gin).
77. C — The 1806 definition of "cocktail" published in *The Balance and Columbian Repository* required spirits, sugar, water, and bitters as the four essential ingredients. This four-ingredient template is preserved today in the modern Old Fashioned cocktail.
78. D — The Sazerac was created by Antoine Peychaud in his New Orleans pharmacy in the 1830s, where he served his bitters in a French brandy mixture that became the cocktail's foundation. Its New Orleans origin and continuing local importance make it the official cocktail of the city.
79. B — The jigger is the bar tool used to portion ingredients accurately, with the standard American version having 1.5-ounce and 0.75-ounce sides. Accurate measurement with a jigger is essential to consistency in professional cocktail preparation.
80. A — The narrow opening of the tulip-shaped tasting glass concentrates aromas without overwhelming the taster with ethanol vapor, while the wider bowl allows aromas to develop. The balance between aromatic intensity and ethanol burn makes the tulip shape the modern professional standard for spirits evaluation.
81. A — "Neat" means served at room temperature in a small glass with no ice or other additions. It is the most basic preparation for spirits and is the standard way to evaluate a spirit's pure character without dilution or temperature alteration.
82. C — "Up" means served chilled (typically by stirring or shaking with ice) but strained into a glass without ice. This is the standard preparation for cocktails like the Martini and Manhattan, which are chilled during preparation but served without ice in the glass.
83. D — A "perfect" Manhattan or Martini is made with equal parts dry and sweet vermouth in place of just one type. This creates a more balanced, complex profile than the standard versions and is a classic 19th-century technique that has been revived during the modern cocktail renaissance.
84. B — A "dirty" Martini is made with the addition of olive brine, which gives the drink a savory, slightly salty character and a slightly cloudy appearance. The brine complements the olive garnish and adds umami depth to the classic Martini formula.

85. D — Jerry Thomas is widely credited as the "father of American mixology" and published the first cocktail book ever printed in 1862, *How to Mix Drinks, or The Bon-Vivant's Companion*. He worked at the Metropolitan Hotel in New York and other prestigious bars during the Golden Age of Cocktails.
86. A — During American Prohibition, many of the best American bartenders relocated abroad to Cuba, London, Paris, and other cocktail-friendly cities, spreading American mixology globally. This international diaspora established cocktail traditions that survived long after Prohibition ended in 1933.
87. C — Sasha Petraske founded Milk & Honey in Manhattan in 1999 and is one of the most influential pioneers of the modern cocktail renaissance. His insistence on classic techniques, fresh ingredients, and historical recipes helped reset standards for craft bartending worldwide.
88. B — Shrubs are vinegar-based fruit syrups used in modern cocktails to add bright acidity and complex fruit character. The technique dates to colonial America but was largely forgotten until being revived during the modern cocktail renaissance.
89. D — Fat washing involves infusing spirits with the flavor of fats (like bacon or butter) by combining the spirit with melted fat, freezing the mixture, and removing the solidified fat. The technique borrows from modernist cuisine and produces flavors impossible to achieve through traditional infusion.
90. A — Orgeat is an almond syrup made with sugar and a touch of orange flower water. It is essential to many tiki cocktails, including the Mai Tai, and contributes a distinctive nutty sweetness and creamy mouthfeel to the finished drinks.
91. B — Angostura Aromatic Bitters is famous for being made by a Trinidadian company despite its Venezuelan origin. Created in 1824 by Dr. Siegert in Venezuela, production was relocated to Trinidad in 1875, where the bitters have been made ever since.
92. C — Admiral Edward Vernon, nicknamed "Old Grog" because of the grogram cloak he wore, introduced the practice of mixing the daily Royal Navy rum ration with water in 1740. The diluted drink was named "grog" after his nickname and became an essential element of British naval life.
93. A — The diluted rum ration introduced by Admiral Vernon was called "grog" after his nickname "Old Grog," which referenced the grogram cloak he typically wore. The term has since entered general English usage to refer to various spirits-based drinks.
94. D — The Bottled-in-Bond Act of 1897 established the Bottled-in-Bond designation as one of the oldest consumer protection laws in U.S. spirits regulation. It was passed at a time when American whiskey was widely adulterated and created a federal guarantee of authenticity.

95. B — Some U.S. states have moved to a stricter 0.05 percent BAC standard for driving, lowering the limit from the federal 0.08 percent threshold. Utah was the first state to adopt the 0.05 standard, and other states have considered following suit.
96. C — Vermouth is fundamentally a wine that has been fortified and aromatized, and like any wine it begins to oxidize after opening. Refrigeration slows the deterioration but cannot stop it entirely, while distilled spirits remain stable due to their much higher alcohol content.
97. A — Once a spirit is removed from the barrel, the chemical processes that produce maturation in oak come to an end, and the spirit reaches a kind of equilibrium that does not change significantly over time. A 12-year-old single malt bottled in 1990 will taste essentially the same when opened decades later, provided it was stored properly.
98. D — The absinthe rinse leaves an aromatic film on the inside of the glass that integrates with the finished Sazerac, contributing essential anise character that defines the cocktail. The aromatic contribution from this small amount of absinthe is far greater than its volume might suggest.
99. B — The B&B (Bénédictine and Brandy) is the classic 50/50 cocktail combining Bénédictine and Cognac. The combination softens Bénédictine's sweet herbal character with the dryness of brandy and became famous in the early 20th century.
100. C — The Solera designation on a Brandy de Jerez label refers to the traditional Spanish aging system in which younger and older brandies are progressively blended together as portions are drawn from the bottom of a stack of barrels and replaced with younger material from above. This produces a continuous blend containing tiny proportions of very old brandy alongside larger proportions of younger material.