



Final Test (part 1)

Match the following brands with the correct numbers.

- Jägermeister ____
- Crown Royal ____
- Captain Morgan's ____
- Pepe Lopez ____
- Bacardi ____
- Johnnie Walker ____
- Remy Martin ____
- Absolut ____
- Tanqueray ____
- Glenlivet ____
- Malibu ____
- Jose Cuervo ____
- Cutty Sark ____
- Old Granddad ____
- Myers ____
- Chivas Regal ____
- Captain Morgan's ____
- Stolichnaya ____
- Bombay ____
- C.C. ____
- Wild Turkey ____
- Grand Marnier ____
- Southern Comfort ____
- Vermouth ____
- Jack Daniels ____
- Drambuie ____
- Rose's Lime Juice ____
- Dewars ____
- Bitters ____
- Sambuca ____
- Domestic Beer ____
- Christian Brothers ____
- Bacardi 151 ____
- Smirnoff ____

CLASSIFICATIONS

1. GIN
2. VODKA
3. SCOTCH
4. TEQUILA
5. COGNAC
6. RUM
7. WHISKEY
8. BOURBON
9. CORDIAL
10. APERITIF
11. NONE of the ABOVE
12. BRANDY



FINAL TEST 2

NAME: _____ **DATE:** _____

1. _____ is a brandy based liqueur flavored with the distillation of dried peel of green oranges grown on the Island of Curacao. It is similar to Triple Sec, but not as highly refined. It is blue in color.
2. _____ is a French word meaning "Appetizer"- wine (examples: Dubonnet, Vermouth).
3. _____ is a colorless liquid made from any product, grain, vegetable, or fruit; the intoxicating ingredient in distilled and fermented beverages.
4. _____ BAR is the bar used by bartenders serving only alters and waitresses. (no customers)
5. Name three drinks that require Triple Sec _____

6. _____ are sweet, syrupy products, and are usually served after meals.
7. _____ is a French liqueur made from Cognac, West Indies orange peel, and other ingredients; This has a vague similarity to Curacao, but is quite distinctive and enjoys a very high reputation.
8. _____ are used in spearing olives, onions, and flags.
9. _____ is a system of measuring the alcoholic content of spirits. In the U.S., it is double the percent of alcohol. (Example: a whiskey marked 86 is 43% alcohol by volume).
10. _____ is a wine that is characterized by its "nutty" flavor.
11. _____ is a liqueur blended with Benedictine and Brandy; Less sweet than Benedictine.
12. _____ is operating cash - usually locked and counted by the establishment.
13. Cognac is served in what type of glass? _____
14. Name all of the six spirits: _____



FINAL TEST 3

15. A _____ is a non-alcoholic beverage made with ginger ale and grenadine. (With Coke, called a Roy Rogers)
16. Place a _____ in front of every customer. This signals the other bartenders that the customer is being served.
17. Champagne is served in a _____ glass.
18. _____ is made in only one region in France. There are many imitations, but they are truly only sparkling wines.
19. List 2 Cordials that are always poured into a brandy snifter;
1. _____ 2. _____
20. Name 3 coffee-flavored Cordials.
1. _____ 2. _____ 3. _____
21. Name three drinks that require lime juice.
1. _____ 2. _____ 3. _____
22. Drinks made with cranberry juice are often garnished with a _____
23. Drinks with soda-water & tonic-water usually are garnished with a _____ or a _____.
24. A Tom Collins is made with _____ and the garnish is a _____.
25. A toasted almond, a white Russian and a B-52 all have which alcohol in common?

26. A gimlet is served in either a _____ glass or straight-up in a _____ glass.
27. The correct garnish for a gimlet is a _____.
28. Drambuie falls under the classification of a _____.
29. Vermouth falls under the classification of an _____.
30. Sambuca is sometimes served with 3 _____.
31. Cognac is served in a _____ and it is a good idea to _____ the glass prior to serving.
32. Beer and wine are _____ to get their alcohol content.
33. Which drink contains both bar mix and gin? _____.
34. Bourbon is made from a minimum of 51% _____.
35. Jack Daniels is a Sour _____ whiskey.



FINAL TEST 4

True or False Section Please WRITE T or F

1. Sours & Collins should always be shaken_____
2. A Mimosa contains orange juice_____
3. An Old Fashioned requires a muddle to mash the garnishes_____
4. A dry Rob Roy contains Sweet Vermouth_____
5. Gibsons are garnished with an olive_____
6. Alabama Slammers contain bar (sour) mix_____
7. A liquor on the rocks measurement is 2 ounces_____
8. Salty Dogs & Greyhounds have the same ingredients_____
9. Pony glasses are used for layered drinks_____
10. Fortified wine is wine that has vermouth added_____
11. Rose' is a white wine_____
12. A Dry Manhattan contains Dry Vermouth_____
13. A Gold Margarita contains Grand Marnier_____
14. Vodka is poured last in a layered B-52_____
15. Red wine is served at room temperature_____
16. Grand Marnier is a cordial_____
17. Always shake rum & cokes_____
18. Dewars is a cordial_____
19. Martinis are garnished with an olive or a twist_____
20. A Long Island Iced Tea is made in a tall glass_____
21. A lemon twist has oil on the skin side_____
22. 1 1/4 ounces is equivalent to a 3,000 count_____
23. Guinness beer has less calories than skim milk_____
24. Red wine should usually be served at room temp_____
25. Rose is a blush wine_____
26. A Frozen drink recipe does not change from the original recipe_____
27. A Grand Gold Margarita contains Grand Marnier_____
28. Kahlua is poured first in a layered B-52_____
29. The correct garnish for a bloody Mary is a celery stalk_____
30. If requested, all coffee and frozen drinks get whip cream_____
31. Never scoop ice with the glassware_____
32. Only certain drinks are placed on a napkin or a coaster_____
33. Midori taste like Raspberry_____
34. Always shake Manhattans and Martinis_____
35. B & B is a Cordial and is poured in a Brandy Snifter_____
36. Collins drinks get a splash of Tonic Water_____



FINAL TEST 5

Garnish Section

- | | |
|---------------------------|------------------------|
| 1. Cape Cod _____ | 2. Seabreeze _____ |
| 3. Kamikaze _____ | 4. Gimlet _____ |
| 5. Woo Woo _____ | 6. Rum & Coke _____ |
| 7. Tonic/Soda water _____ | 8. Bottled Water _____ |
| 9. Cuba Libre _____ | 10. Tequila Shot _____ |
| 11. Bloody Mary _____ | 12. Margarita _____ |
| 13. Ice Tea _____ | 14. Rob Roy _____ |
| 15. Shirley Temple _____ | 16. Whiskey Sour _____ |
| 17. Ward Eight _____ | 18. Martini _____ |
| 19. Daiquiri _____ | 20. Gibson _____ |

Matching Section

Match the following products with their classifications by writing the number of your selection from the list in the box below.

BRANDS

- PEPPERMINT SCHNAPPS _____
 CAPTAIN MORGAN _____
 BACARDI _____
 MARTEL _____
 TANQUERAY _____
 MALIBU _____
 CUTTY SARK _____
 MYERS _____
 REMY MARTIN _____
 BOMBAY _____
 WILD TURKEY _____
 SOUTHERN COMFORT _____
 JACK DANIELS _____
 ROSES LIME JUICE _____
 BITTERS _____
 DOMESTIC BEER _____
 BACARDI 151 _____ SMIRNOFF _____

CLASSIFICATIONS

- CROWN ROYAL _____
 PEPE LOPEZ _____
 JOHNNIE WALKER RED _____
 ABSOLUT _____
 GLENLIVET _____
 JOSE CUERVO _____
 OLD GRANDAD _____
 CHIVAS REGAL _____
 STOLICHNAYA _____
 C.C _____
 GRAND MARNIER _____
 VERMOUTH _____
 DRAMBUIE _____
 DEWARS _____
 SAMBUCA _____
 CHRISTIAN BROTHERS _____.

- | | | |
|---------------|-----------------------|------------|
| 1. GIN | 2. VODKA | 3. SCOTCH |
| 4. TEQUILA | 5. COGNAC | 6. RUM |
| 7. WHISKEY | 8. BOURBON | 9. CORDIAL |
| 10. APERITIFS | 11. NONE of the ABOVE | 12. BRANDY |
| 13. SOUR MASH | | |

What is the recipe for Bloody Mary Mix? (2 pts.) _____

Each item is 1 point. # of wrong answers _____ GRADE _____ %