

# Level 1

## BUSINESS CLASS

### LIQUORS

- 1 bottle of **bourbon**
- 1 bottle of **gin**
- 1 bottle of **rum** (light)
- 1 bottle of **tequila** (100 percent agave)
- 1 bottle of **orange liqueur**, such as Cointreau or Grand Marnier
- 2 bottles of **vodka** —1 plain and 1 infused, such as Hangar One's Mandarin Blossom (keep 1 in the freezer at all times and 1 on the bar)
- Angostura Bitters
- Champagne or sparkling wine**
- 1 bottle of **dry vermouth**
- 1 bottle of **sweet vermouth**
- 1 bottle each of **white and red wine**

### TOOLS

- Boston cocktail shaker**
- Hawthorne strainer**
- Double jigger**
- Bar spoon**
- Basic cocktail glassware** such as rocks glasses, collins glasses, wineglasses, and champagne flutes
- Citrus squeezer**
- Muddler**
- Waiter's **corkscrew**
- Champagne stopper**
- Cutting boards**
- Paring knife**
- Bowl for ice**
- Ice tongs**
- Toothpicks**
- Paper cocktail napkins**

### MIXERS AND GARNISHES

- Big bottle of **cranberry juice**
- Big bottle of **orange juice**
- Soda water** (seltzer)
- Tonic water**
- Cola**
- Ginger ale** or ginger beer
- Lemon-lime soda**
- Brandied cherries** (we're not into maraschino cherries)
- Cocktail onions**
- Green olives** with pimientos
- Superfine **sugar**

### FRESH STUFF TO BUY LAST MINUTE

- Lemons
- Limes
- Mint
- Ice

### SNACKS

Just a few ideas for delicious bar snacks that don't require lifting a finger, except to open the package. Keep some extra supplies on hand for drop-in guests.

- Assorted charcuterie
- Assorted cheeses
- Beef jerky
- Cheese straws
- Kettle Chips (Cheddar Beer is our favorite.)
- Sesame sticks
- Wasabi peas or peanuts

# Level 2

## FIRST CLASS

### LIQUORS

A **fruit or nut cordial**, such as cassis, framboise, amaretto, Drambuie, or Frangelico A **premium sippin' version** of your favorite liquor(s)—for example, Scotch, tequila, vodka, cognac, rum, gin (think artisanal, drink it plain, and enjoy)

- 1 bottle **Brandy**
- 1 bottle **Campari**
- 1 bottle **dark rum**
- 1 bottle **dry sherry**

### TOOLS

A **citrus channel knife** for making perfect lemon or orange twists

Some nice **ice trays**—these silicone ones from Crate & Barrel make perfect cubes that are easy to remove.

**Ice bucket**

**Fancy ice tongs**

**Ice crusher**

**Wine bucket**

**Jug or pitcher**

**Speed pourers** to help prevent spills and heavy-handed pours

Fancy **decorative toothpicks** like these tulip picks

**Drink tags** to help keep straight who's drinking out of which glass

**Paper napkins** with a nice print or design

### MIXERS AND GARNISHES

Bottle or can of tomato juice  
Fancier **juices**, such as passion fruit, pomegranate, or guava

Unsweetened versions of common juice (so that you can control the sugar content), such as Knudsen's Just Cranberry, Just Concord Grape, or Just Cherry

Interesting purchased **pickled things**, such as green beans, okra, jalapenos, or asparagus

**Candied fruit**, such as ginger, pineapple, or kumquats

**Dried vegetables or fruit**, such as dried apple rings or dried chiles

**Horseradish**

**Hot sauce**, such as Tabasco

**Worcestershire sauce**

### FRESH STUFF TO BUY LAST MINUTE

Seasonal **fresh fruit, vegetables, or herbs** for muddling or for garnishes

# Level 3

## PRIVATE JET

### LIQUORS

**Amaro**, such as Averna, Amaro Nonino, or Ramazzotti

**Anise-flavored liqueur**, such as Herbsaint, pastis, or Pernod Ricard

**Apéritif**, such as Amer Picon, Dubonnet, Lillet, or Torani Amer

**Fortified dessert wines** like port, Madeira, muscat, or Sauternes

### Homemade infused alcohols

**Unusual bitters**, such as Fee Brothers, Peychaud's, or Regan's Orange Bitters

**Special ingredients and unusual alcohols:**  
Bénédictine for Artillery Punch, Cachaça for Caipirinha, Galliano for Harvey Wallbanger, Gosling's Black Seal rum for Dark 'n' Stormy, Luxardo maraschino liqueur for Aviation Cocktail, Milk vodka for the Quaker Shaker, orange flower water for Ramos Gin Fizz, Pimm's No.1 for Pimm's Cup, Velvet Falernum for Full Moon Punch, Licor Cuarenta y Tres, Mezcal, Nocino, Pisco, Unicum, Zubrowka

### TOOLS

**Decanters** for wine and liquors

**Food dehydrator** for making edible dried-fruit garnishes

High-end **cocktail shaker**, such as this Bauhaus reproduction

High-end **ice bucket** like this one from Moss

**Personalized napkins** or coasters from ForYourParty.com

**Soda siphon**

A **Wine Saver** for preserving open bottles

### FRESH STUFF TO BUY LAST MINUTE

Heavy cream

Whole milk

Fresh eggs

### MIXERS AND GARNISHES

Agave nectar

Sugar cubes