

R E V I V A L

C A F É - B A R

*Behind the
Bar Series*

SPARKLING
COCKTAIL CLASS



VIRTUAL EDITION

PRE-PARTY: INGREDIENT LIST

Liquor

- Blanco tequila (any brand will work)
- Cognac or brandy
- Orange Curacao
- Gin
- Sparkling wine (Cava, Prosecco, Champagne, etc.)

Grocery

- Teapressa Luxe Sugar Cubes (from Paper Source)
- 1x grapefruit for garnish and juicing
- 1x lime
- 3x lemons for garnish and juicing
- 1x orange for garnish
- 1x 12oz sparkling water (glass bottle preferred)
- white sugar
- salt

Tools

- Knife
- Cocktail shaker or any 10oz+ leakproof container
- Bar spoon or comparable stirring utensil
- Jigger, tablespoon, or comparable measuring device
- Containers for infusing spirits and making syrups

PRE-PARTY: PREP GUIDE

Simple syrup

- Add 1/4 cup white sugar and 1/4 cup warm water to a small container and stir to dissolve. Refrigerate in airtight container. Keeps for 1 month.

Juicing

- 0.5oz lime juice
- 1oz grapefruit juice
- 1oz lemon juice

**SPARKLING COCKTAILS:
BUILT OR SHAKEN**
A DELICATE BALANCE
OF TEMPERATURE,
DILUTION, AND FLAVOR.

Goals for today's class:

- Discover the key components of a balanced cocktail
- Understand the differences between built, shaken, and stirred cocktails
- Learn the techniques to make cocktails using each method

BUILT EXAMPLE #1

Sparkling Paloma

1.5oz tequila
1oz grapefruit juice
0.5oz lime juice
0.5oz simple syrup
2oz sparkling water
Luxe grapefruit cube

Glass: Collins

Garnish: Grapefruit swath

Add cube and pour all ingredients except sparkling water directly into glass. Fill w/ cubed ice & top with sparkling water. Stir gently to integrate & garnish.

Sparkling Paloma (N/A)

2.5oz grapefruit juice
0.5oz lime juice
0.75oz simple syrup
3oz sparkling water
Luxe grapefruit cube

Glass: Collins

Garnish: Grapefruit swath

Add cube and pour all ingredients except sparkling water directly into glass. Fill w/ cubed ice & top with sparkling water. Stir gently to integrate & garnish.





***What makes a great
cocktail?***

SHAKEN EXAMPLE #1

French 75

1oz gin
0.5oz lemon juice
0.5oz simple syrup
3-4oz sparkling wine
1x Luxe lemon cube

Glass: flute or wine glass

Garnish: lemon twist

Add all ingredients except sparkling wine to a shaker tin and shake with cubed ice for 10 seconds. Add cube to glass, strain into glass, top with sparkling wine, and garnish.

French 75 (N/A)

1.5oz lemon juice
1.5oz simple syrup
4oz sparkling water
1x Luxe lemon cube

Glass: flute or wine glass

Garnish: lemon twist

Add all ingredients except sparkling water to a shaker tin and shake with cubed ice for 10 seconds. Add cube to glass, strain into glass, top with sparkling water, and garnish.



Components of a cocktail:

- BASE SPIRIT

- SUGAR

- ACID

- DILUTION

- TEMPERATURE

SHAKEN

VS.

STIRRED

The Occasion

Drinks with citrus
or cream
Lively atmosphere

The Method

Consistency is key!
Mind the shaker opening
Hands on both ends
Shake for 8–12 seconds

The Result

More aeration and dilution
Light and frothy texture
Base spirit is more integrated

The Build

Classic Daiquiri
2oz base spirit
0.75oz lemon or lime
0.75oz 1:1 syrup

The Occasion

Drinks without
citrus or cream
Intimate atmosphere

The Method

Consistency is key!
Spoon to glass
It's all in the fingers
Stir for 20–25 seconds

The Result

Less aeration and dilution
Smooth and silky texture
Base spirit is the star

The Build

Classic Old Fashioned
2oz base spirit
1 tsp 2:1 syrup
a few dashes bitters

SHAKEN EXAMPLE #2

Champagne Sidecar

1oz Cognac
0.25oz orange curacao
0.5oz lemon juice
0.25oz simple syrup
3-4oz sparkling wine
1x Luxe orange cube

Glass: flute or wine glass
Garnish: orange twist

Add all ingredients except sparkling wine to a shaker tin and shake with cubed ice for 10 seconds. Add cube to glass, strain into glass, top with sparkling wine, and garnish.

Champagne Sidecar (N/A)

1oz lemon juice
2oz orange juice
0.5oz simple syrup
3-4oz sparkling water
1x Luxe orange cube

Glass: flute or wine glass
Garnish: orange twist

Add all ingredients except sparkling water to a shaker tin and shake with cubed ice for 10 seconds. Add cube to glass, strain into glass, top with sparkling water, and garnish.



***THANK
YOU!***



—Email me with ANY questions!—

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