

Home Bar Essentials Checklist

A nine-bottle bar should meet all your cocktail needs, giving you the ingredients to make hundreds of recipes. Here's the only liquor you need, along with mixers, gadgets, garnishes, and glasses.



Liquor

- Bourbon
- Cointreau or triple sec (some people swear Cointreau is worth the money even if you mix it)
- Gin
- Rum (light)
- Scotch (blended)
- Tequila (white)
- Vermouth (dry)
- Vermouth (sweet)
- Vodka

Wine

- Red
- White

Beer

Light

Dark

Mixers

Cola

Ginger ale

Club soda

Sparkling water

Tonic water

Cranberry juice

Orange juice

Angostura bitters

Garnishes

Green olives (pitted)

Lemons

Limes

Kosher salt

Maraschino cherries

Accessories

Long cocktail spoon

Paring knife

Peeler

Cutting board

Corkscrew

Bottle opener

Juice squeezer

Standard shaker: The shaker should have a metal bottom and a metal lid with a strainer.

Jigger: Choose one with a 1-ounce measure on one side and 1 1/2 ounces on the other. Most recipes call for 1 1/2 ounces of alcohol (a jigger, or a shot), but some call for 1 ounce (a pony). If you don't have a jigger, 3 tablespoons are about equal to 1 1/2 ounces.

Bartending handbook. (Ultimate Bartender's Guide by Ray Foley, inventor of the Fuzzy Navel drink recipe!)

- Cocktail napkins
- Cocktail toothpicks
- Swizzle sticks

Glasses

- Martini glasses
- Highball glasses
- All-purpose wineglasses

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