

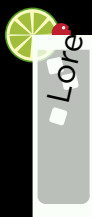
THE

FIVE

Begin mastering the essentials



NEGRONI



TOM
COLLINS



SIDECAR



OLD
FASHIONED



WHISKEY
SOUR

Learn to make the world's five most important classic cocktails better than anyone, and use their DNA to make your own creations.

Hey, we're Nimble Bar Co.

Bartending is a universal life skill that can help you in many areas of your life -- from making the perfect drink for your date, to travelling the world and making money.

We believe that bartenders have the incredible power to transform an establishment or venue from the inside-out.

That said, most bartenders are kind of like V4 engines, when they could become V12 engines and super-charge their careers and business.

So everything we do is in service of helping bartenders become more like V12 engines, so that the bars they work behind can thrive.

DNA Components

Spirits

Whiskey, Rum, Gin, Vodka, Tequila, Mezcal, Brandy,
Cachaca, Pisco, Calvados, etc.

Lengthener

Fortified wines: Vermouth, Sherry, Port, Quinquina,
Madeira, etc.

Liquor Modifier

Cointreau, St. Germain, Apricot Liqueur,
Domaine de Canton Ginger, etc.

Amaro Modifier

Aperol, Campari, Fernet Branca, Cynar,
Ramazzotti, Averna, etc.

Sweetener

Sugar, Honey, Agave Nectar, Maple Syrup,
Demerara, etc.

Acid

Lemon, Lime, Citric Acid, etc.

Modifying Acid

Grapefruit, Orange

Soda

Soda, Ginger Beer, Tonic Water, etc.

Bitters


Angostura Aromatic, Regan's no. 6 Orange,
Peychaud's, Scrappy's Cardamom, etc.

So, what are The Five and why are they so important?

The Five make up the fundamental DNA of just about every cocktail on every cocktail bar's menu in the world. If you can master balancing these recipes, you can make just about any cocktail deliciously.

What you'll need...

 Shaker Tin Set

 Barspoon

 Glassware


 Ice

 Spirits

 Sugar

 Citrus

 Egg White

 Soda

 Bitters



TOM COLLINS

DNA

- 2 oz Base Spirit
- 1 oz Acid
- ½ oz sweet
- 2 oz soda



SIDECAR

DNA

- 1 ½ oz Base Spirit
- ¾ oz Liqueur Modifier
- ¾ oz Acid
- ¼ oz Sweetener



OLD FASHIONED

DNA

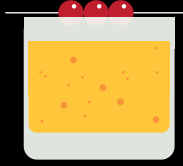
- 2 oz Spirit
- 6-8 Dashes Bitters
- $\frac{1}{3}$ oz Sweetener or Sugar Cube
- Citrus Oils



NEGRONI

DNA

- 1 oz Base Spirit
- 1 oz Lengthener
- 1 oz Amaro Modifier
- or -
- 1.5 oz Base Spirit
- $\frac{3}{4}$ oz Lengthener
- $\frac{3}{4}$ oz Amaro Modifier



WHISKEY SOUR

DNA

- 2 oz Base Spirit
- 1 oz Acid
- ½ oz Sweetener
- 1 oz Egg White
- Aromatics

