

COMPLETE BARTENDER'S GUIDE

THE BARTENDER'S FIELD MANUAL

Become a Professional Bartender, Make
Great Money, Craft Delicious Cocktails,
Travel the World



TOM BLAKE

Creator of craftybartending.com



The Bartender's Field Manual

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By Tom Blake
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About the Author

Tom Blake is the creator of the Crafty Bartending website and has been a professional bartender, bar manager, and travelling bartender for over 6 years. Throughout his career, he's worked in all sorts of venues & positions, the bar manager at an exclusive nightclub in the French Alps, to washing dishes at a pub in Melbourne, Australia.

He's travelled and bartended his way through Europe, the UK, South-East Asia and Australia. Some of the highlights were learning how to do a backflip on his snowboard in the alps, getting into the ring for a pro Muay Thai fight in Thailand, and marrying the woman of his dreams - a colleague he worked with in France.

In Tom's words, "*Becoming a bartender literally changed my life. It saved me from a boring career in accounting and encouraged me to pursue the life of my dreams. I couldn't be happier for it and I can only hope this book will help others do the same.*"

The Website:

<https://craftybartending.com/>

Social Media:

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twitter.com/iamtomblake1

Dedication

For my parents, brothers and loving wife,
Wendy, Kelvin, Lewis, James & Talia Blake.

This book wouldn't have been possible without your help & support. Thanks for putting up with up me. I love you all and am forever grateful.

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First and Foremost

“There are few professions whose primary objective is to advance the cause of humanity rather than simply to make money or accrue power. Among this limited group of humanitarians I would number teachers, nurses, bookstore owners, and bartenders.”

Jack McDevitt

I. FAQs

Is bartending for you? If you've picked up this book, chances are good that it is. Here are some of the most common questions people have who are new to the bartending world.

Should I go to Bartending School?

It's optional. But since you've picked up this book, you won't need to. Bartending school can be helpful in the beginning of your journey to quickly learn the basics. But reading this manual, practicing what you learn and getting on-the-job experience will teach you far more than bartending school ever could.

So this book can replace bartending school?

Yes! That's one of the many reasons why you should continue reading :-).

How do I Become a Bartender When I Don't Have any Experience?

Good question and don't worry, we'll get to this. In fact, part 1 of this book is dedicated to answering this question. Throughout part 1, you'll learn exactly what you need to do to land your first job & become a professional bartender, regardless of your experience.

Do I Need to be a Bartender Full-Time?

Of course not. One of the best things about tending the bar is its flexibility. You can work another job, study, or work towards your dreams (like being an actor, artist, etc) while you're earning decent money. You could be a bartender for the rest of your life or use it as a temporary solution to compliment your lifestyle.

Do I Need to Be a Drinker?

Absolutely not. While going out & drinking after work can be a big part of a bar's culture, there are always bartenders who prefer not to get involved. There's nothing wrong with that. I've worked with these bartenders, I've been one of those bartenders and when I wasn't going out drinking, I learnt & got far more done than I ever could as a drinking bartender.

Do I need to travel?

YES! Only kidding. No, you don't HAVE to travel. Throughout this book, you'll hear about my obsession with bartending & travel, but what's important is the underlying

theme of freedom that a career in bartending gives you. How you choose to use that freedom is completely up to you.

How Much do Bartenders make?

This is highly dependant on the country, state, and venue you work for. A bartender's salary is usually made up tips & wages. Wages are predictable but tips can vary widely so how much a bartender makes varies widely. See Part 2 '*Quicks Wins and More FAQs*' for more details.

2. My Story and Why you Need this Book!

“I have no special talents. I am only passionately curious.”

Albert Einstein

It was 9:55pm and my hands were sweating...

It was hard to believe, 4 years into my bartending career and I was here, managing a team of bartenders at one of the most prestigious night clubs in the French Alps, Dick's Tea Bar. If someone had told me 5 years ago that this is where I'd be, I would have laughed at them and said, *“I can't even get a job at a fast-food joint, how am I supposed to manage a bar in the French Alps?”*

And yet, here I was...

“Are you ready for this?” Jon (the venue manager) asked.

“Hell yeah mate. This is going to be epic!” I replied with some obvious fake confidence.

Jon must have picked up on it. I've never been good at acting. But it didn't matter because he was just as nervous as I was.

It was the team's first real test together. After a month and a half of training, preparation and practice, one of the biggest nights of the season was upon us.

New Year's Eve.

Dick's Tea Bar was the venue where everyone would be for the count-down. That meant there was only one thing coming for us...

CHAOS!

The doors opened at 10pm and the guests flooded in. Within an hour, the night club was full and the bar was 3 rows deep. And I don't know how, but the DJ was already hammered!

We were bombarded with cocktails orders, champagne showers, and Jager Bombs, and despite how crazy everything was, the team was holding up well. I was impressed. For most of them, this was their first bartending job. And with only a month and a half of experience, they were bartending like superstars and were absolutely loving it!

5...

4...

3...

2...

1.....

HAPPY NEW YEAR!

I don't remember much of what happened after that. I know we briefly stopped serving after the count down for a *'team jager bomb'* (why should we miss out on all the fun?) and celebrate the New Year together. I also vaguely remember our Swedish bartenders dancing on the bar-top on and off throughout the night.

They definitely earned some solid tips out of that.

But there's one thing I remember for certain... Throughout it all, I couldn't help but think to myself...

"How the hell did I end up here?? How the hell did life turn out so damn good?!"

From the outside looking in, the life of a stereotypical bartender looks glamorous, exciting and somewhat similar to that of the rich & famous.

They travel the world, socialise for a living, they're the life of the party, and they always seem to be holding something alcoholic in all of their Instagram photos.

At night, they're either working or partying. Usually both.

During the day, who knows... They could be sleeping in until 3pm, jumping off cliffs, snowboarding, or drinking in preparation for another night of shenanigans.

There's a reason why these stereotypes exist... They're true!

Bartenders often live crazy lifestyles fuelled by alcohol, sex, and adventure. I lived that life for years and it was awesome.

But just as most stereotypes turn out to be true, they're almost always blown out of proportion.

Those crazy situations people expect to find bartenders in don't happen as often as you would think. And the nights out on town working & partying are often followed by crippling hangovers that limit your options the next day.

Also, every bartender is different & they're all at different stages in their careers & life. Some have no interest in going cliff jumping, some have no interest in drinking, some really love sleeping in, some are in it for the long haul and others are just doing temporarily while they work towards something else.

Whatever the case is, it doesn't matter because what's great about being a bartender, is the freedom it gives you to live a life mostly of your own making.

You could move overseas & learn another language. You could take full advantage of being constantly in 'the party' & go out every night. Or you could pay off your mortgage, spend your days outdoors, study, build a business, etc, etc.

This is one of the main reasons why bartending is such an amazing job.

But there's more to it than that. What you learn as a bartender is also extremely useful in the real world. It teaches you practical skills that you can use in almost every aspect of your life. And once you've tended bar for a while, you'll carry these skills with you forever.

That's how it's been for me anyway.

Sure, it doesn't happen overnight. It takes time, practice, disciplined effort, and the will to want to improve & change.

But if you stick with it, you'll have the opportunity to live the kind of life most people only ever dream about.

There's more to being a bartender than meets the eye. And throughout this book, you're going to learn everything you need to know & do to live your '*bartending dream.*'

3. What Going Through this Process will Teach You

“I think everyone should go to college and get a degree and then spend six months as a bartender and six months as a cabdriver. Then they would be really educated.”

Al McGuire

This book will teach you the exact principles, skills, strategies & mindset I used to do the following:

- Overcome my crippling social anxiety, make a ton of life-long international friends and go on a lot of ‘dates’.
- Never have to worry about getting a pay check again - Bartending is recession proof job and once you’re good at it, employment is virtually guaranteed.
- Earn enough cash to pay off all my debt & travel as a bartender for over 6 years. Bartending is almost the same everywhere you go. Once you learn how to tend the bar, you learn a set of skills that can take you around the world.
- Learn how to speak French.
- Memorise over 100 cocktail recipes with quick recall.
- PARTAYYYYYY!
- Become the head bartender at a nightclub in the French alps 1.5 years into my career.
- Become a bar manager 2 years into my career.
- Start a blog that has helped thousands of bartenders (aspiring or otherwise) improve & get better at their jobs.
- Learn how to snowboard & subsequently do my first backflip 1 year later.
- Learn a ton about beer, wine, whiskey and cocktails - tasting (read drinking) A LOT of alcohol along the way.
- Meet the woman of my dreams, get married, and sit down to write this book.

All of this sounds more impressive on paper. But keep in mind that it’s taken me 6 years to get to this point. That’s 6 years of my life distilled into 12 dot points...

Kind of depressing really.

When you take into account that I spent more than 5 years fantasising about being a bartender first, it’s not impressive at all.

Here's a brief overview of my long relationship with bartending to date.

(2006) - Turn 16 & realise I want to become a bartender

Out at a restaurant with my parents having 'the talk' (yes, I know... I was a late bloomer). As I sat there embarrassed trying not to listen to my parents awkwardly explain where babies came from, I notice the bartender at the end the restaurant working behind a beautiful mahogany bar, shaking a cocktail, and chatting up one of the attractive waitresses. He looked... cool. I wanted to be cool and I wanted to chat up attractive women. Becoming a bartender was THE way to do it.

(2008) - Turn 18 & try to become a bartender

Get my responsible service of alcohol certification (sometimes called a bartender's license) and apply for every bartending job I can find online. Then sit back & relax while I wait for the job offers to roll in... Needless to say they didn't. The rejections hurt, so I gave up on the job hunt completely. When you're new to this, breaking into the industry can be tough...

(Jan 2012 - June 2012) - It's time to BECOME A BARTENDER!

After 3 and a half years of uni, working in a factory, and feeling lonely & depressed, I decide it's time to do something about it. So I print off my resume & hand it out to every single bar, restaurant, cafe, and pub I can find. 1 week later, I get my first hospitality job. Throughout that job, anxiety plagues me and I feel judged by everyone. But I love what I'm learning & I love that I'm finally working in hospitality. Those first 6 months were essential.

(July 2012) - Move to France

6 months later, I move to France with more confidence & better social skills than I'd ever had in my life (it still wasn't much). Even so, when I arrived in France I was scared shitless! But I pushed through, started a French language course, and tried to make some friends. 2 weeks later, I had friends, I had a girlfriend and I was having the time of my life. I've never stopped wanting to travel since.

(September 2012) - Time to get a job

After 2 months of relaxing & partying, my money was running out so it was time to get a job. I use the exact same approach I used in Australia, and manage to land a server position at one of the most popular bars in the South of France - Wayne's Bar. After 2 months of working there & almost getting fired at least twice, I realise I love it. So I

reject a corporate job waiting for me back home & decide I'll see where this life takes me. It was a great decision.

(July 2013 to Nov 2013) - The next adventure

10 months of working in this crazy part of the world had taught me a lot. I was a good server now & I had learned enough about the bar that the boss hooked me up with my first real bartending position at one of the most popular night clubs in the French alps. With loads of cash in the bank & my visa running out, it was time to move on. So I backpack around Europe for 3 months, go to Thailand, and started preparing for my first ski season.

(Dec 2013) - 1st ski season

I arrive at the ski resort and realise I'm 1 of only 3 guys in the bartending team. The other 10 are female bartenders from Sweden. Need I say more? 2 months into the ski season, I get promoted to head bartender. I fall in love with the alps, snowboarding, and the Seasonaire lifestyle. Being a bartender was finally a dream come true. Ski seasons should be mandatory for traveling bartenders.

(May 2014) - Back to Australia

After 5 months of drinking, partying & snowboarding, my liver needs a break. So I head back to Australia, land a job at a fancy restaurant bar, and meet my cocktail mentor. He attempts to teach me everything he's learned over his 10 year career in a month. Some of it stuck, a lot of it didn't, but that experience was priceless. One month later, he moves on and I become the new bar manager.

(Dec 2014) - 2nd Ski Season

With 5 months of experience managing a bar & training a team, I move to London for 2 months to sort out my visa. During that time, I get a job at a crazy nightclub and I get the call that I'll be the bar manager at Dick's Tea Bar for my second ski season in Val D'isere. This was going to be interesting.

(May 2015) - This time my liver REALLY needs a break!

Second season is crazier than the first... I learn how to train inexperienced bartenders from the ground up and I almost have a nervous breakdown because of the stress. Alcohol seemed to help. But now, my liver really needs a break! So I vow to quit drinking & move to the UK with my future wife (Talia). I end up landing a job at a

plush 4 star hotel that specialises in French wine and Scotch. With the vow long forgotten, I proceed to learn as much as I can.

(Nov 2015 - Feb 2017) - Summer in Australia

I move back to Australia and bring my future wife with me. With management experience behind me, getting a job is far easier than I could have ever imagined. Bars are literally asking me to work for them. For the next year & a half, life was much more quiet than it used to be. I continue to learn about beer & wine and I start the Crafty Bartending blog.

(March 2017) - Married life in a Campervan

Married, happy, and with plenty of cash saved up, I'm ready for the next adventure. Talia and I buy a campervan and spend the next four months driving around Australia living off oats & cold water. Along with seeing plenty of crocs, vicious snakes, and deadly spiders, we saw dolphins, seals, Koalas and Kangaroos. We swam in some of the most beautiful beaches in the world, camped in isolated outback towns, and got caught in a raging bushfire (turned out to be a controlled burning). We also discover the pleasures of \$5 pick-up pizzas at dominoes.

(July 2017 - Now) - More Travel Planning

After 4 months of living in a van, it's nice having enough room to get changed standing up. Happy to move on, we move back to an apartment in Melbourne, start planning our next adventure through Asia and I decide to write this book.

Looking back on it, there were a lot of challenging moments... There were times when I thought I was going to get fired & couldn't eat or sleep for days because of it. At one point, I thought I'd have to fly back home.

During these moments, all I wanted to do was run home and hide under my blanket. But it's in these challenging moments that you grow and become a better person for it.

Keep that in mind while you're reading this book. There WILL be times when it's tough. When you're handing out 10 resumes a day, dealing with the rejection that comes with that, moving on and trying again - you're becoming a more resilient & well-rounded human being for it.

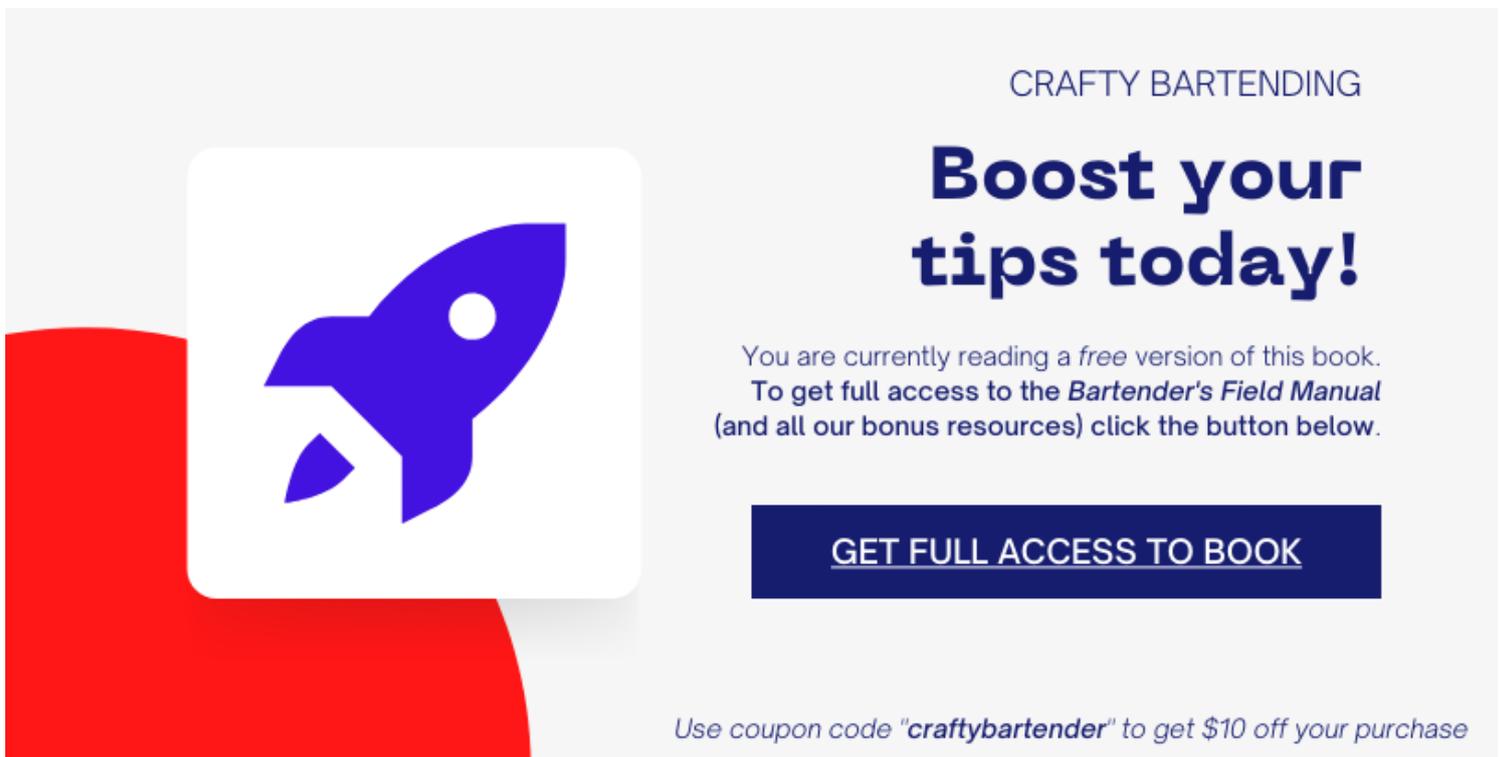
Embrace it and don't give up.

Even though there will be times when things are hard, that temporary pain is worth it. Rest assured, there will be far more times when becoming a bartender was the best thing that ever happened to you.

You spend most of your time socialising for a living & making new friends, you learn & grow, you challenge yourself, and you get to do whatever you want with your days.

For me, the challenges I went through were important. They gave me what I needed to take my life & bartending career to the next level.

Hopefully, this book will help you do the same.



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4. How to Get the Most out of this Book

“The secret of getting ahead is getting started.”

Mark Twain

This book isn't intended to be a read once, put down to never pick up again. It's intended to be a reference manual that you can constantly re-visit throughout your bartending career to learn & master the fundamentals, as well as open up your mind to the possibilities this life can give you.

There's a lot of information throughout this book. From landing your first job to the theory of alcohol & history of the cocktail, this book will teach you everything you need to know to become a successful bartender.

A successful bartender being one that can confidently work in the majority of bars around the world.

You'll find bartending career road-maps, job-hunting strategies, bartending principles, the theory of alcohol, beer, wine & liquor, a complete cocktail-making masterclass, recipes, tools of the trade, and much more.

To get the most out of this book, I recommend reading it through once from cover to cover and then going back to revisit the sections you want to brush up on or that are directly relevant to you today.

To help with that, I've broken the book up into 6 key sections.

- Part 1: Becoming a Bartender
- Part 2: Being the Bartender
- Part 3: The Theory of Alcohol
- Part 4: The Craft of the Cocktail
- Part 5: The Recipes
- Part 6: Last but Not Least

Part I - Becoming a Bartender

Part 1 is all about becoming a bartender. As much as I'd love to tell you that just by reading this book or attending a bartending school, you'll become an amazing bartender without any extra work, it just doesn't work like that.

Bartending is a profession that requires on-the-job experience to improve in any meaningful way. You need to develop the mental fortitude and discipline that only comes with real-world experience.

That's why I place a strong emphasis on getting the job first **BEFORE** you start learning about cocktails, beer, liquor, wine, etc.

Throughout this section, you'll learn how to write your resume, how to look for work, the best job hunting strategies, the interview process, performing at your trial shift, and more, including some practical advice on how to become a great barback or server (often a necessary stepping stone into the bartender's role).

If you're already working as a bartender, feel free to gloss over this section. But keep in mind that it will still be useful whenever you're looking for a new job or traveling overseas in the future.

Just because you have a job now, doesn't mean you won't need to look for one in the future and the job hunting system detailed throughout this section is extremely effective. It will work anywhere in the world, regardless of your experience.

Part 2 - Being the Bartender

Part 2 is all about the role of the bartender & fundamental principles. This is where you'll learn what it means to be a bartender, common pitfalls to avoid, and how to become the bartender everyone loves.

This is also where we'll discuss how to make more tips, the responsible service of alcohol, what to do when things go wrong, and some general advice & quick lessons.

Some of you will be tempted to skip this section and get straight into the practical side of bartending - cocktails, beer, liquor, wine, etc.

This would be a mistake. The people and the customer service side of things are arguably the most important aspects of being a bartender. Being friendly, hospitable, and learning how to give your customers a memorable experience is what being a bartender is all about.

Also, it's these skills that are directly transferable into most other areas of your life. Needless to say, they're important.

Part 3 - The Theory of Alcohol

Part 3 is all about the theory & service of alcohol. Here, you'll learn everything you need to know about alcohol (beer, cider, wine, liquor & liqueurs), how to serve it, and how to recommend products like a pro.

I've intended for this section to be far more detailed than necessary for most bartending jobs. The truth is, it's unlikely you'll need to be able to recommend appropriate food & wine pairings for your first hospitality job. But if you do have this deeper knowledge & skill-set, you'll have an advantage over other job seekers and you'll be able to work in a wider variety of venues because of it.

Remember, the goal of this book is to teach you the knowledge & skills so you can confidently work in the **majority of bars** around the world. That means learning more than most casual bartenders.

You don't need to learn all of it in the beginning, but it's a good idea to re-visit this section whenever you have a new question about alcohol, or you decide it's time to level up your skills.

Part 4 - The Craft of the Cocktail

In part 4, we get to what most of you have been waiting for - **The Craft of the Cocktail!** Throughout this section, you'll get a complete masterclass on how to make cocktails, regardless of your experience.

For many of us, making cocktails is why bartending becomes so fun. It transforms our job from a seemingly simple profession into a craft that can be endlessly improved upon.

Here, you'll learn the principles of mixology, how to balance a cocktail & what that even means, the tools of the trade, the glassware, important bartending techniques, the ingredients, how to memorise recipes, how to follow recipes, how to prep the bar, achieving mastery & advice on speeding things up.

If you've got the tools and ingredients to practice along at home, even better. You can use the recipes you find in Part 5. But that's not entirely necessary. If you follow the steps in part 1 of this book, you'll be able to practice at work, which will be far more beneficial in the long run.

Part 5 - The Recipes

After learning the craft of the cocktail, **part 5 will take you through the most important cocktail recipes** that are being made around the world today. There are over 150 recipes in this section and they consist of the classics, recent stars that have hit the scene, shooters (shots), mocktails, and some more advanced recipes that I've picked up along the way, and that other great bartenders have kindly contributed.

These recipes are good... Really good. And whether you're at the bar or making cocktails at home, you'll be able to use these recipes for the rest of your career.

Part 6 - Last but Not Least

Finally, the book will finish with some of my personal recommendations on how to make the most of your time as a bartender. One of the topics we'll cover here is travel. For me and many others, travelling is a big part of bartending.

But we'll also look at how you can to take better advantage of your time at work and focus on improving the skills that will most positively affect other areas of your life.

If inspiration and motivation is your necessary ingredient of the day, start here. Not only will this pump you up to get out there and start looking for bartending work, it will open up your mind to the possibilities a career in bartending can give you.

At the back of the book you'll find useful appendices that detail things such as common bartending terminology, measurements, glassware and further readings.

Reference these whenever you need them.

Some More Practical Advice

Unless you're an innate genius, reading through this book once won't be enough. There's a lot to learn and as I mentioned earlier, this book is a reference manual that you should constantly re-visit throughout your career.

Whether that be to look up a cocktail recipe, brush up on your wine knowledge or learn how to make better tips.

The idea is that at whatever stage you're at in your bartending career, you can open this book, flick to the section you need, learn what you need to know, and then apply what you've learned in the real world.

For example, when you're starting out, you'll need to get a job. So you'll flick to part 1 and follow the exact process detailed on how to break into the industry. All you need to do is apply what you've learned (the hard part) to get that job!

Another example would be, say you're already working in a bar and a customer asks you for an IPA beer. The only problem is, you have no idea what an IPA is.

So what do you do?

You simply navigate to the beer section of this book and read up on the IPA beer style so that the next time a customer orders one, you'll be able to respond with "*no problem, how hoppy would you like it?*"

That's the beauty of this book. It's been written to directly complement your on-the-job experience that's so necessary to becoming a great bartender.

I can't emphasise that last point enough. Bartending is a hands-on job and the only way to truly learn it, is by working in a bar. Reading books and taking courses can only take you so far.

This book will help you become a better bartender faster but you still need to do the work.

Here are a few more things to keep in mind:

Have a Goal

Having a goal to shoot towards will help keep you focused so it's a good idea to have something specific in mind as you read this book.

Here are some examples of what those goals could be:

- Land your first hospitality job
- Progress from barback (or server) to a bartending position
- Move overseas & learn a language (or just have fun!) while working as a bartender
- Land that job at your favourite cocktail/wine/whiskey/craft beer/etc bar
- Learn the fundamentals of mixology so you can consistently craft delicious cocktails for your guests
- Become a bar manager

It doesn't matter what your goals are and everyone's will be different. Just make sure you have one and preferably one that excites you.

I know that goal-setting sounds cheesy & annoying, but they really do help you get what you want out of life.

Invest in the Necessary Equipment

There are a few items that every bartender (aspiring or otherwise) should own. **These are the essentials:**

- Bar Blade (for opening beer bottles & various other uses)
- Wine Knife/Waiters Friend (Opening bottles of wine, beer bottles, handy knife)
- 2 pens (one to use, the other to lose)
- A Lighter

These 4 items should be on you at all times whenever you're at work. So I recommend picking them up as soon as possible.

There are also some optional tools that you can invest in to practice bartending at home.

These are **non-essential but helpful items:**

- Empty liquor bottles to practice pouring (you can pick these up from any bar in your area)
- Pour spouts/Speed pourers to put in those bottles for pouring
- A paring knife for cutting fruit, garnishes, etc - these are awesome
- Cocktail making equipment - See "*Part 4 - The Tools of the Trade*".

These are non-essentials because you should find most of these items at the bar you're working for. The best kind of practice you can do is behind a real bar anyway. So if you don't want to invest in these items now, you don't need to.

That being said, practicing at home will definitely help (plus, you'll be able to make awesome cocktails whenever you have friends or a date come over!), but it's up to you whether or not you want to.

Every Bar is Different

Different venues have different policies, different ways of doing things, different uniforms, different recipes, and different ways of handling difficult situations. This book isn't intended to override your boss' way of doing things.

What I detail throughout this book are general best practices that I found worked well throughout my career. However, don't try and tell your boss that you know better because you've read this book!

That's a great way to piss people off, lose shifts, and potentially lose your job. Politics behind the bar exist and I recommend staying out of them, but you should be aware of them.

The moral of the story here is, do it their way, even if it's wrong. If you like, you can mention that there might be a better way of doing things and gauge their reaction (if they're a good boss, they'll listen to you), but let them decide whether or not to implement it.

It's also important for a bar to be consistent in how they make drinks and serve guests. For example, when a guest orders a cocktail, they're expecting what they ordered last time. If they always get something different, they won't be able to trust their orders - people like consistency.

Even if it's the "*wrong*" way, every bartender should be doing the same thing. If you really don't like the way your bar does it, I recommend looking for another job because you can't win here.

Sometimes that's the best move anyway due to a toxic environment, a narcissistic boss, and bad (or sometimes illegal) practices.

What this Book Is Not

This book will not teach you how to become a famous bartender, expert mixologist (cocktail specialist), sommelier (wine specialist), or a master cicerone (beer specialist). It takes years of study, training, tasting, and practice to reach the higher echelons of the hospitality industry.

Instead, this book will give you an incredibly solid understanding of the fundamentals. It will teach you everything you need to know to become the kind of bartender that can get a job & confidently work in the majority of bars around the world.

Depending on your career goals, that's likely to be more than enough.

Start Today!

Start putting into practice what you learn throughout this book today! Don't wait until tomorrow (tomorrow will never come) and don't put it off until you *'feel'* like doing it.

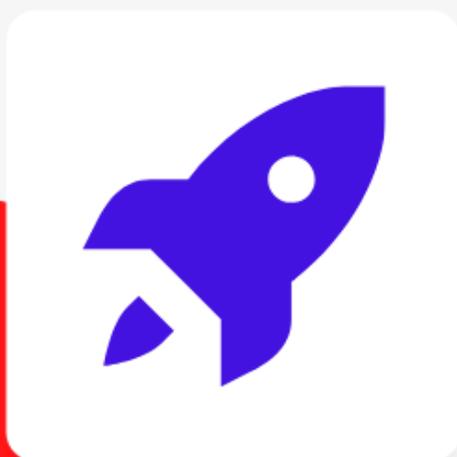
Because, **YOU'RE NEVER GOING TO FEEL LIKE DOING IT!**

As soon as you come across something that you can take action on, like writing your resume, or making cocktail recipe flashcards, **DO IT!**

You'll learn a lot quicker this way and that will ultimately help you reach your goals faster.

This is the bartending manual I wish I had when I was starting out. If you read through everything, practice and apply, you'll become a much better bartender than I ever was because of it.

With that out of the way, let's get to the good stuff.



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Part I - Becoming a Bartender

“I don’t know who first said this, but someone once pointed out to me that if you find a job you love, you’ll never work another day in your life. I had a very early retirement.”

Gaz Regan - The Joy of Mixology