

SHRIMP BASKET

BAR GARNISH LIST

CELERY STICK

1. Cut bottom 3" of stalk off
2. Separate and wash all pieces
3. Cut into uniform 7" to 9" pieces.
4. Split celery stick in half from end to end.
5. Wash celery and store in crushed ice.

CHERRIES

1. Be sure all cherries are plump and have a stem attached.

LEMON TWIST

1. Remove both ends of lemon
2. Using a bar spoon, remove the whole lemon peel without cutting the peel off the lemon.
3. Cross cut lemon peel width-wise into 1/2 inch pieces.
4. Twist the lemon piece to release the oils and fragrance when adding to the glass.

LIME SQUEEZE

1. Cut lime in half from end to end.
2. Cut each remaining half into thirds from end to end.
3. Always use a full sixth of a lime as a squeeze.

LIME WHEEL

1. Remove the ends of the lime until fruit shows.
2. Slice half way through lime from top end to bottom end.
3. Make a small slit in the middle horizontally to allow wheel to hang on glass
4. Cross cut lime in 1/4 inch widths.

OLIVE GREEN

1. Use a "Jumbo" pimento stuffed olive speared

ORANGE WHEEL – ¼

1. Remove ends of orange until the fruit shows.
2. Cut orange in half from end to end.
3. Cut in half from end to end again so there are 4 pieces
4. Cross cut orange into slices of 1/4 inch widths

SALT AND SUGAR RIMMER

1. KOSHER SALT IS ALWAYS USED FOR BAR SALT