

# *Mixology 101*

*Drafted for CHOW DOWN & STREET PARTY*



**Mountaineering  
Club**

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## *First, a bit about me, & The Mountaineering Club*

I have been involved in bars and restaurants for over 17 years. For the last 10 years I worked mostly in cocktail focused bars and restaurants, worked for a liquor brand as an ambassador and educator, and owned my own bar.

The Mountaineering Club is a nationally recognized and award nominated cocktail focused hotel bar at the top of the Graduate Hotel. The stunning views and accented by a talented staff of mostly youngsters and a few veterans, and helmed by cocktail industry leaders originally from Los Angeles.

# *What is Mixology?*

To put it pretentiously, Mixology is the art of blending the flavors, textures, and even smells of spirits, juices, tinctures, syrups, and other elements to create unique beverages with depth and complexity.

To put it simply, mixology is combining liquids into vessels with style and balance. It is playing with flavors and amounts of ingredients until you find what works best for you. There is no good or bad, only what you like!

*Can you give me the  
recipe?*

Probably. But much like any recipe, even if I try to detail every little thing done, that does not guarantee it can or will be recreated in the proper way.

My favorite approach is to give you the Knowledge of a few fundamental cocktails, the Theory of how to tweak them, & then inspire the Passion to try playing with cocktails

# *Knowledge*

## *The Sour*

*2 part Strong*

*1 part Sweet*

*1 part Sour*

*The Sour is the most popular fundamental base cocktail*

Sugar or Liqueur to take the edge off & A bit of Citrus juice to balance it out

## *Foundation Cocktails*

American Whiskey : Sugar : Lemon

Tequila : Agave : Lime

Gin : Honey : Lemon

Rum : Sugar : Lime

Vodka : Sugar : Lemon

Coffee : Demerara : Lemon

## *Theory* *Ways to Modify*

**Split Sour**

½ Rum & ½ Tequila

**Sweet Sour**

1 oz sweet + ¾ oz sour

**Dry Sour**

¾ oz sweet + 1 oz sour

**Can it Highball?**

Make a sour a long drink by adding a sparkling beverage of some sort, like Soda Water, Hard Cider, Coke/Sprite/Ginger Beer, or Bubbles like Champagne

# *Knowledge*

## *The Old*

### What is *Fashioned*

Old Fashioned is a style, not a drink

A bit of sweet to take the edge off & A bit of bitters to bind it all together

*2 part Strong*

*1/2 part Sweet*

*2 Dash Bitter*

## *Foundation Cocktails*

American Whiskey : Sugar : Aromatic Bitters

Tequila : Agave : Orange Bitters

Gin : Honey : Lemon Bitters

Coffee : Demerara : Barrel Aged Bitters

Rum : Sugar : Aromatic Bitters

## *Theory*

*Make an NA "Old fashioned"*

NA Spirit + Coffee or Tea Concentrate

+

Sweet of Choice

Rec: Honey, Maple, Simple, Demerara

+

Bitters of Choice

Rec: Orange, Lemon, Orleans or Aromatic

# *Some basic Recipes for your home*

## *Simple Syrup*

1 part white sugar : 1 part hot water

Mix until all sugar is dissolved

## *Tea Syrup*

Make Tea of Choice using less hot water than you normally would (make it strong!)

1 part white sugar : 1 part hot tea

## *Coffee Syrup*

Make Coffee of choice (make it strong!)

1 part white sugar : 1 part hot coffee

## *Honey or Agave Syrup*

2 part honey or agave syrup : 1 part hot water

Mix until all honey/agave is dissolved into water