

13.3. BAR EQUIPMENT

- 1. Blender
- 2. Mixer
- 3. Shaker
- 4. Citrus squeezer
- 5. Juice extractor
- 6. Jigger
- 7. Bar spoon
- 8. Fruit clips
- 9. Champagne stopper
- 10. Can opener
- 11. Bottle opener
- 12. Bar strainer
- 13. Ice scoop
- 14. Pestle (muddler)
- 15. Glass rimmer
- 16. Fruit knife
- 17. Juice containers
- 18. Bottle pourers



13.4. ACCESSORIES AND DECORATION

1. Straws (wrapped)
2. Stirrers (short, middle and long)
3. Cocktail picks
4. Cocktail umbrellas
5. Martini skewers (long picks)
6. Fancy straws
7. Fruits for cocktail decoration
8. Coasters
9. Bar napkins
10. Cotton napkins for wine service



13.5. CONDIMENTS

11. Angostura bitter
12. Worcester sauce
13. Tabasco
14. Sugar in bags (white, brown, artificial)
15. Sugar in cubes
16. Salt
17. Pepper
18. Nutmeg powder
19. Cacao powder
20. Cinnamon powder
21. Coffee beans
22. Cream (keep it always in cold)
23. Whipped cream (keep it always in cold)
24. Chocolate shavings (Coffee Bar, Gelateria)
25. Dry snacks (peanuts, chips, salatini)
26. Extra decoration for thematic bars (hazelnuts, grated coconut, raisins ...)



STIRRERS: We have our personalized MSC stirrers in 3 dimensions.

MARTINI SKEWERS: We have wooden picks with coloured flower on the top which are longer than classic cocktail pick; they must be used for all martini cocktails and other drinks where the recipe prescribes olives or cherries as a sole decoration.

WHICH GLASS FOR WHICH DRINK?

65 BAR GLASSES AND THE ALCOHOLIC DRINKS THEY'RE MEANT FOR

WINE



BURGUNDY
Burgundies, pinot noirs, and delicate red wines



LARGE BORDEAUX
Bordeaux wines, syrahs, malbecs, and heavier red wines



CABERNET
Cabernet sauvignon wines and other very bold, heavy red wines



ZINFANDEL
Zinfandels and heavy red wines



PINOT NOIR
Pinot noirs and light red wines



VIognier
Fruity white wines



CHARDONNAY
Dry white wines



TULIP
Sparkling wines, like Champagne, prosecco, and Asti



FLUTE
Sparkling wines, like Champagne, prosecco, and Asti



FIZZIO GLASS
Sparkling wines, bubbly cocktails, and other cold cocktails



COUPE
Sparkling wines, bubbly cocktails, and other cold cocktails



SAUTERNES
Dessert wines, sweet wines, and wines affected by "noble rot" or botrytis



HOCK
German white hock wines



ROSE
Rosé wines and young white wines



PORT
Dessert wines, like ports



SHERRY
Dessert wines, like sherry and cordials



STEMLESS
Multiple shapes for multiple wine types

BEER



SPIRITS



COCKTAILS/ SPECIALTY



LOWBALL (aka Old Fashioned or Double Rocks Glass)

Spirits (like whiskey) on the rocks, white Russians, oldfashioneds, and Negronis



HIGHBALL

Cocktails with ice (often with garnish), like rum and Cokes, gin and tonics, and screwdrivers



COLLINS

Cocktails with ice (often with garnish), like a Tom Collins or John Collins



MARTINI

Martinis, vespers, and other cold cocktails shaken with ice



COSMOPOLITAN

Cosmopolitans and other cocktails shaken with ice



COUPE

Sparkling wines, bubbly cocktails, and other cold cocktails



FIZZIO GLASS

Sparkling wines, bubbly cocktails, and other cold cocktails



NICK AND NORA

Cold cocktails shaken with ice, serving a smaller portion than a coupe



ZOMBIE

Zombies, mojitos, Tom Collinses, and other cocktails



SOUR

Whiskey and amaretto sours, kamikazes, sidecars, and other smaller cocktails



SLING

Long Island iced teas and other large, cold cocktails with ice



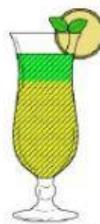
PUNCH CUP

Punches, grogs, and other cold, shared cocktails



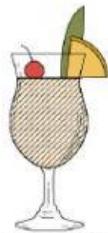
MARGARITA

Margaritas, frozen margaritas, and other frozen cocktails, like strawberry daiquiris



HURRICANE

Piña coladas, hurricanes, blue Hawaiis, and tropical cocktails



POCO GRANDE

Piña coladas, daiquiris, and frozen drinks



IRISH COFFEE MUG

Irish coffees, toddies, and other hot coffee and tea cocktails



MOSCOW MULE MUG

Moscow and Kentucky mules and other iced vodka cocktails



JULEP CUP

Mint juleps



TIKI

Fog cutters, grogs, and tropical cocktails



FOUNTAIN GLASS

Spiked milkshakes and floats



<https://www.winecellarinnovations.com/>