



GenWare

COCKTAIL GUIDE 2022

GLASSWARE & BARWARE



COCKTAIL GUIDE

The cocktails in this guide encompass both classic recipes and those with a contemporary twist, offering an exciting range for any establishment. These have been carefully chosen to demonstrate a wide range of skills, styles and techniques behind the bar, without being too advanced for smaller operators.

The following drinks would sit equally well on a high-end cocktail bar menu, as they would in a pub looking to branch out into new revenue streams. Each drink is easily replicable with the right equipment, with no unusual or hard-to-find ingredients, and are all recognisable and accessible to consumers, as it should be with great cocktails.

CONTENTS

2

Sparkling
Blood Orange

6

Berry Bellini

10

Pornstar
Martini

14

Espresso
Martini

18

Old Fashioned

22

Margarita

26

Mojito

30

Aperol Spritz

34

Cosmopolitan

38

Negroni

42

Caipirinha

46

Bramble

50

Fizzy Passionfruit
Mocktail

54

Mint Julep

58

Gin Fizz

62

Cocktail
Bar Kits

SPARKLING GIN BLOOD ORANGE COCKTAIL

*150ml Freshly Squeezed
Blood Orange Juice
25ml Gin
15ml Cointreau
80ml Soda Water
Sliced Blood Orange
Ice*

Pour freshly squeezed blood orange juice into a shaker, add gin, Cointreau add ice and shake. Pour the mixture over a glass filled with ice and top up with soda water, garnish with slices of blood orange.







Fruity and tart,
this Gin cocktail makes
for a refreshing drink.

SUGGESTED GLASSES



FT Havana
V0095



Magnum
V4132



Bartender
BRS596



Ibiza
V1375

[VIEW FULL RANGE HERE](#) ►

BAR EQUIPMENT



Vintage Cocktail Shaker

6782-50V



Bar Knife

218365-W-11



25/50ml Jigger

JIG2550



Mexican Elbow

MEX3



Chopping Board

BB3226BK



Ice Scoop

202-6

[VIEW FULL RANGE HERE ►](#)



V4132

V0095

V1375

BRS596



BERRY BELLINI

25ml Vodka

10 Berries

180ml Champagne or Prosecco

Add one shot of vodka and a few berries to a champagne glass. Muddle to crush berries. Add chilled prosecco or champagne.







SUGGESTED GLASSES



Falco
1S116-180



Monastrel
V4081



Astor
AST230



Mykonos
V4402



Branta Flute
1SC33-175



Corvus Flute
1SC69-160



Alca Martini Glass
1S112-235



Sylvia Champagne Flute
4S415-220

[VIEW FULL RANGE HERE ►](#)

BAR EQUIPMENT



Bar Spoon
BS-T40



S/Steel Muddler
MUD2



25/50ml Jigger
JIG2550

[VIEW FULL RANGE HERE ►](#)



PORNSTAR MARTINI

50ml Vanilla Vodka

15ml Passion Fruit Liqueur

15ml Vanilla Syrup

15ml Freshly Squeezed Lime Juice

2 Fresh Passion Fruits

40ml Prosecco

Cut two fresh passion fruits in half, keeping one half for the garnish. Scoop out the flesh in to your shaker along with all other ingredients (except the Prosecco). Shake with ice and strain into a chilled glass. Pour the Prosecco into a chilled shot glass and serve on the side. Both drinks are perfect for being sipped alongside each other!







SUGGESTED DRINKWARE



Martini Glass

MIS586



Astor

AST230



Alca Martini Glass

1S112-235



Coupe Glass

V4081



Copper Martini Glass

MRC240



Sylvia Martini Glass

V4081



Copper Cocktail Coupe Glass

CPC300



S/St Martini Glass

MRS240



S/St Cocktail Coupe Glass

CPS300



Cheerio

56088



Gina

56109

[VIEW FULL RANGE HERE](#) ►

BAR EQUIPMENT



Cocktail Shaker

6782-50



Fine Strainer

FMCS



25/50ml Jigger

JIG2550

[VIEW FULL RANGE HERE](#) ▶



ESPRESSO MARTINI

45ml Vodka

30ml Freshly Made Coffee

20ml Coffee Liqueur

Shake all the ingredients together with ice and fine strain into a chilled glass. Float 3 coffee beans on the top if desired.

Created in the 80s, the Espresso Martini is rich and indulgent. Caffeine and vodka combined, the perfect combination!







SUGGESTED DRINKWARE



Martini Glass

MIS586



Coupe Glass

V4081



Alca Martini Glass

1SI12-235



S/St Coupe Glass

CPS300



Copper Coupe Glass

CPC300



Astor

AST230

BAR SNACKS



Alinda Glass Bowl

ALN240



Mini Casserole Dish

SCD8V



Porcelain Grey Dip Pot

DP-PG5

[VIEW THE FULL RANGE ►](#)

[VIEW THE FULL RANGE ►](#)

BAR EQUIPMENT



Boston Tin
BSC18



Fine Strainer
FMCS



Boston Tin
BSC28



Hawthorne Strainer
HAW3



25/50ml Jigger
JIG2550

[VIEW THE FULL RANGE](#) ▶



OLD FASHIONED

50ml Bourbon

3 Dashes Angostura Bitters

5ml Sugar Syrup

Orange Twist

Add all ingredients to the mixing glass with cubed ice, and stir until preferred dilution. Strain into a rocks glass filled with cubed ice, and squeeze the oils from an orange zest over the drink, before garnishing.







SUGGESTED GLASSES



Cora
COR360



Astor
AST340



Merlot
V1042



Stanford
STA320



Odin
ODN430



Kalita
53520

BAR EQUIPMENT



Mixing Glass
MXG500



Julep Strainer
JUL2



25/50ml Jigger
JIG2550



Bar Knife
218365-W-11



Chopping Board
BB3226BK



Bar Spoon
BS-T40

[VIEW THE FULL RANGE ►](#)

[VIEW THE FULL RANGE ►](#)



CLASSIC MARGARITA

40ml Blanco Tequila

20ml Triple Sec

20ml Freshly Squeezed Lime Juice

1 Spoon Agave Syrup

Sea Salt

Firstly fill your glass with ice to chill. Add the tequila and triple sec to the smaller boston tin along with ice. Add the fresh lime juice and seal with the larger boston tin. Shake hard until the tins are frosted. Remove the ice from the glass, run a lime wedge around the outside rim of the glass and roll in a little fine sea salt. Pour the liquid in to the glass with a fine strainer.







SUGGESTED DRINKWARE



Margarita Glass
V1099



St/S Margarita Glass
MGS300



Margarita Glass
MIS581



Copper Margarita Glass
MGC300



FT Sidra
V0191

[VIEW FULL RANGE HERE ►](#)



V1099

MIS581

MGC300

MGS300

BAR EQUIPMENT



Mexican Elbow
MEX3



20/40ml Jigger
JIG2040



Boston Tin
BSC18



Hawthorne Strainer
HAW3



Bar Knife
218365-W-11



Chopping Board
BB3226BK



Boston Tin
BSC28



Fine Strainer
FMCS

[VIEW THE FULL RANGE](#) ▶



MOJITO

50ml White Rum

20ml Freshly Squeezed Lime Juice

15ml Sugar Syrup


Dash of Soda Water

12 Fresh Mint Leaves

Lightly muddle the mint in the base of the glass. Add the rum, sugar and lime juice. Add some crushed ice and stir, add more crushed ice and stir again. Top with soda, add some fresh mint as garnish and serve.





A close-up photograph of a bar setup. In the foreground, a clear glass with an embossed circular logo contains a light-colored liquid, ice cubes, and several fresh green mint leaves. A clear plastic straw is inserted into the drink. To the right of the glass is a stainless steel jigger. The background is a blurred bar with various bottles and equipment.

One of the most famous
rum-based highballs.
A refreshing and tangy
long drink with a real
mint flavour!

SUGGESTED DRINKWARE



Vintage Barrel Mug
BVM400P



Stanford
STA370



Cora
COR440



St/S Beer Tankard
SBT450

BAR EQUIPMENT



Mexican Elbow
MEX3



St/S Muddler
MUD2



20/40ml Jigger
JIG2040



25/50ml Jigger
JIG2550



Bar Spoon
BS-T40



Bar Knife
218365-W-11



Chopping Board
BB3226BK



[VIEW FULL RANGE HERE](#) ▶

[VIEW FULL RANGE HERE](#) ▶

APEROL SPRITZ

50ml Prosecco

25ml Aperol

Splash of Soda Water

1 Fresh Orange

Pour the ingredients into an ice-filled glass and lightly stir. Garnish with slices of orange.





Get a taste
of SUMMER
with this classic
italian cocktail.



SUGGESTED GLASSES



FT Dunkel
V0882



Platine
V1083



Magnum
V4132



Edel
V4404

[VIEW FULL RANGE HERE](#) ►



BAR EQUIPMENT



Bar Spoon
BS-T40



Bar Knife
218365-W-11



Chopping Board
BB3226BK



25/50ml Jigger
JIG2550

[VIEW FULL RANGE HERE](#) ▶

BAR SNACKS



St/S Square Tub
SSQ8



Popcorn Cup
PPC040



WECK Mini Jar
TJ-M

[VIEW FULL RANGE HERE](#) ▶



COSMO POLITAN

*45ml Lemon Vodka
15ml Triple Sec
30ml Cranberry Juice
10ml Freshly Squeezed Lime Juice
Orange Zest*

Add all the ingredients into a cocktail shaker filled with ice. Shake well and strain into a chilled cocktail glass. Garnish with orange zest (flamed).

A hot pink creation with a sharp twist, the Cosmopolitan defined the 90s and is just as popular today!







SUGGESTED GLASSES



Martini Glass
MIS586



Coupe Glass
V4081



Astor
AST230



FT Martini Glass
V4199



Misket Saucer
MIS550



Copper Martini Glass
MRC240



S/St Martini Glass
MRS240



Martini Glass
V4391

BAR EQUIPMENT



Cocktail Shaker
6782-50



Fine Strainer
FMCS



25/50ml Jigger
JIG2550

[VIEW FULL RANGE HERE](#) ►

[VIEW FULL RANGE HERE](#) ►



NEGRONI

25ml Gin

25ml Sweet Vermouth

25ml Campari

Orange Slice

Pour the gin, vermouth and Campari into a mixing glass with ice. Stir and strain into a tumbler. Add ice, and garnish with an orange slice.





Glowing red in hue,
a sophisticated yet simple
cocktail for a grown up palate.



SUGGESTED GLASSES



Cora
COR360



Astor
AST340



Merlot
V1042



FT Seira Rocks
V4180



Ardea Rocks
2SE45-300



Bodega
BDG386

BAR EQUIPMENT



Mixing Glass
MXG500



Julep Strainer
JUL1C



Classic Bar Spoon
BS-C27C



25/50ml Jigger
JIG2550C

[VIEW FULL RANGE HERE ►](#)

[VIEW FULL RANGE HERE ►](#)



THE ORIGINAL CAIPIRINHA

50ml Cachaca
20ml Sugar syrup
1/2 Lime

Cut half a lime into quarters, add to a rocks glass and muddle. Add the rest of the ingredients with crushed ice and churn lightly. Top up with a little more crushed ice and add a short straw.







SUGGESTED GLASSES



Stephanie Optic
STE280



Ada Rocks
ADA382



FT Seira Rocks
V4180



Bodega
BDG386

[VIEW FULL RANGE HERE](#) ►

BAR EQUIPMENT



Muddler
MUD2



25/50ml Jigger
JIG2550



20/40ml Jigger
JIG2040



Bar Knife
28365-W-11



Chopping Board
BB3226BK



Bar Spoon
BS-T40

BAR SNACKS



St/S Serving Bucket
GSB10



WECK Jar
WECK569



[VIEW FULL RANGE HERE ►](#)

[VIEW FULL RANGE HERE ►](#)

BRAMBLE

45ml Gin

30ml Freshly Squeezed Lemon Juice

10ml Sugar Syrup

10ml Creme de Mure

1 Lemon

2 Blackberries

Shake the gin, lemon juice and sugar syrup in a cocktail shaker with ice and strain into a rocks glass full of crushed ice. Drizzle the crème de mure over the top. Garnish with lemon and blackberries.







SUGGESTED DRINKWARE



Cora
COR360



Astor
AST340



Ada
ADA382



FT Jerte Tumbler
V4624

[VIEW FULL RANGE HERE](#) ►

BAR EQUIPMENT



Cocktail Shaker

6782-50



Fine Strainer

FMCS



20/40ml Jigger

JIG2040



Classic Bar Spoon

BS-C27

[VIEW FULL RANGE HERE](#) ▶



Fizzy

PASSION FRUIT MOCKTAIL

90ml Passion Fruit Juice
90ml Non Alcoholic Vodka
1-2 tbsp Sugar
30ml Fresh Lime Juice
Soda Water
Half a Passion Fruit

Combine lime juice and sugar, mix together in a glass and then add ice. Add the passion fruit juice and then the vodka and top with soda water. Add one half of a passion fruit for garnish.







SUGGESTED DRINKWARE



Tokyo Hiball
TOK352



Astor
AST380



Kastalia Hiball
91701



Fiesta Hurricane
FST593



FT Syrah Rocks
V0244



Cora
COR440



Ardea Rocks
2SE45-320



Pineapple Tiki Mug
V0093

BAR EQUIPMENT



Mexican Elbow
MEX1



Bar Knife
218365-W-11



Chopping Board
BB3226BK



Bar Spoon
BS-T40



Ice Scoop
202-6



25/50ml Jigger
JIG2550

[VIEW FULL RANGE HERE](#) ►

[VIEW FULL RANGE HERE](#) ►



MINT JULEP

*75ml Bourbon Whiskey
22.5ml Sugar Syrup
12 Fresh Mint Leaves
3 Dashes Angostura Bitters
Mint Sprig*

Shake all ingredients with ice and strain into a julep cup filled with crushed ice. Gently churn the drink with a bar spoon before topping up with more crushed ice. Garnish with a mint sprig and serve.







A signature drink of the Kentucky Derby, strong and full flavoured.

SUGGESTED DRINKWARE



Astor Tiki Mug
TKA440CT



Vintage Barrel Mug
BVM400P



Green Tiki Mug
TKM360GR



Copper Julep Cup
JUL385C

[VIEW FULL RANGE HERE ►](#)

BAR EQUIPMENT



Cocktail Shaker
6782-50C



Hawthorne Strainer
HAW3C



20/40ml Jigger
JIG2040C



Classic Bar Spoon
BS-C27C

[VIEW FULL RANGE HERE ►](#)

BAR SNACKS



St/S Serving Bucket
SSB16W



Enamel Mug
50018BLUE



WECK Mini Jar
TJ-M

[VIEW FULL RANGE HERE ►](#)



GIN FIZZ

*50ml Gin
20ml Lemon
20ml Sugar syrup
15ml Egg white
Top with soda*

Add all ingredients except soda to the small tin, fill with cubed ice, seal, and shake very hard until the tins are frosted. Strain into a hiball glass filled with cubed ice, and top up with soda to the rim. Squeeze lemon zest over the drink, and discard.

The best known cocktail in the fizz family. This refreshing, long drink is becoming increasingly popular.







SUGGESTED GLASSES



Aiala
V0136



Tuvo
V0034



Viv Hiball
91550



Stephanie Hiball
STP360

[VIEW FULL RANGE HERE](#) ►

BAR EQUIPMENT



Boston Tin
BSC28



Mexican Elbow
MEX1



Chopping Board
BB3226BK



Boston Tin
BSC18



Hawthorn Strainer
HAW3



Bar Blade
227-01



20/40ml Jigger
JIG2040



25/50ml Jigger
JIG2550



Bar Knife
218365-W-11

[VIEW FULL RANGE HERE](#) ▶





BARWARE PACKAGES

Cocktail Bar Kit - CBK4

17 Piece package is designed for venues where cocktails are not the priority, but still want to make them quickly and professionally. Operators working on a budget will appreciate the range, as all items are functional as well as being inexpensive. The Boston glass shaker can also double up as a mixing glass, saving more on the bottom line.

Cocktail Bar Kit - CBK5

18 Piece package is a great mid-level kit for venues where cocktails will be making up a large proportion of their revenue. This collection is firmly aimed at fulfilling a range of needs, and while not being as specialised as the 24 piece package, is still more than suitable for venues looking to put on a great cocktail list to supplement their business.

Cocktail Bar Kit - CBK6

22 Piece package is our highest quality offering, and is a must for venues that want to be known as a cocktail destination. The equipment is great to look at, and is going to last an age. Everything has been carefully chosen to be suitable for any high-end cocktail bar and will allow your bartenders to reach their potential.

[VIEW PACKAGES HERE](#) ▶



17 PIECE COCKTAIL BAR KIT CBK4

| | | |
|----|----------------------|-------------|
| 2x | Boston Glass Shaker | BSG16 |
| 2x | Boston Tin | BSC28 |
| 1x | Thimble Measure 25ml | UST25 |
| 1x | Thimble Measure 50ml | UST50 |
| 1x | Plastic Muddler | PM8 |
| 1x | Mexican Elbow | MEX1 |
| 2x | Hawthorne Strainer | HAW4 |
| 1x | Julep Strainer | JUL1 |
| 1x | Fine Strainer | FMCS |
| 1x | Bar Spoon | BS-C27 |
| 1x | Bar Knife | 218365-W-11 |
| 1x | Chopping Board | 156 |
| 1x | Cap Opener | C0107 |
| 1x | Ice Scoop | 202-5 |

[VIEW KIT HERE](#) ►





18 PIECE COCKTAIL BAR KIT CBK5

| | | |
|----|-------------------------|-------------|
| 2x | Boston Tin | BSC18 |
| 2x | Boston Tin | BSC28 |
| 1x | Mixing Glass | MXG500 |
| 1x | Jigger 20/40ml | JIG2040 |
| 1x | Jigger 25/50ml | JIG2550 |
| 1x | Stainless Steel Muddler | MUD1 |
| 1x | Mexican Elbow | MEX3 |
| 2x | Sprung Julep Strainer | HAW5 |
| 1x | Julep Strainer | JUL2 |
| 1x | Fine Strainer | FMCS |
| 1x | Bar Spoon | BS-T30 |
| 1x | Bar Knife | 218365-W-11 |
| 1x | Chopping Board | BB3226BK |
| 1x | Bar Blade | 227-01 |
| 1x | Ice Scoop | 202-6 |

[VIEW KIT HERE](#) ►





22 PIECE COCKTAIL BAR KIT CBK6

| | | |
|----|-------------------------|-------------|
| 3x | Boston Tin | BSC18 |
| 3x | Boston Tin | BSC28 |
| 1x | Mixing Glass | MXG500 |
| 1x | Jigger 10/40ml | JIG2040 |
| 1x | Jigger 25/50ml | JIG2550 |
| 1x | Stainless Steel Muddler | MUD2 |
| 1x | Mexican Elbow | MEX3 |
| 2x | Hawthorne Strainer | HAW3 |
| 1x | Julep Strainer | JUL2 |
| 1x | Fine Strainer | FMCS |
| 1x | Bar Spoon | BS-T30 |
| 1x | Bar Knife | 218365-W-11 |
| 1x | Garnish Dispenser | 014-4 |
| 1x | Chopping Board | BB3226BK |
| 1x | Bar Blade | PHBB |
| 1x | Large Ice Scoop | 202-8 |
| 1x | Ice Scoop | 202-6 |

[VIEW KIT HERE](#) ►





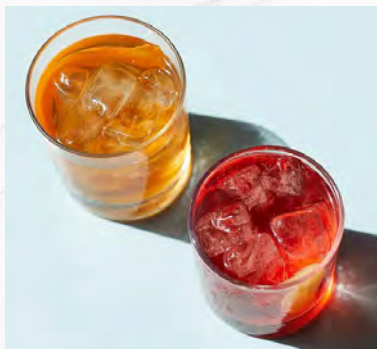
GenWare

in action

Need some inspiration? Check out our Pinterest page to see how GenWare is being used.

[CLICK HERE](#)







London Showroom
Unit 124
The Business Design Centre
52 Upper Street
London
N1 0QH
UK
(Book Your Appointment)

Head Office
Viking Way,
Erith,
Kent
DA8 1EW
UK

Manchester Showroom
Suite 3, Ground Floor
Building 2, Universal Square
Devonshire Street North
Manchester
M12 6JH
UK
(By appointment only)

www.nevilleuk.com | customersupport@nevilleuk.com | +44 (0)1322 443143



/NevillesNews



/NevilleUK



/genware1



/genware

