THE DOUBLE STRAINER

THE DOUBLE STRAINER / FREE MASTERCLASS SAMPLE

From Recipe to Guest



A practical first look at the course

Read selected pages from the real masterclass, then use the starter worksheet to apply the idea to your own bar or drinks.

The next step

The complete course develops the method, practical decisions and supporting materials in detail. This free selection gives you a taste of the teaching, not the full customer pack.

Explore the complete masterclass

Selected original course pages follow. Original page numbers are retained.

1. Why This Masterclass Matters

Creating a cocktail in a real bar is not the same as inventing a tasty drink at home. A home drink can survive improvisation, loose measuring, and a bit of charm. A bar drink cannot. It has to work repeatedly, under pressure, with cold glassware, correct dilution, clean station logic, controlled garnish timing, and a guest standing in front of the bar expecting a professional result. That is where many otherwise good drinks quietly fail. The recipe may be fine, but the system around it is weak. This masterclass is built to fix that. The point is not only to explain how to mix ingredients. The point is to show how a cocktail moves from idea to service standard. That means understanding the brief, building the recipe, pressure-testing it for live service, staging the bar correctly, choosing the right method, protecting consistency, serving at the right moment, and resetting for the next order. By the end, the reader should not only know how to create a cocktail. The reader should know how to create a cocktail that deserves to stay on a menu.

2. Beginner Quick Guide

- Start with the guest, not the ego. A drink is only successful if it works for the person drinking it and the bar serving it.
- Write the recipe before grabbing bottles. A clear spec saves product, time, and confusion.
- Build around a cocktail family or structure. Reinventing the wheel from zero is usually slower and worse.
- Test balance, dilution, temperature, garnish, and speed as separate variables, not one messy guess.
- Set the station so the drink can be made with minimal movement and zero searching.
- Prepare structural garnish before the drink is poured, and top garnish as late as possible.
- Never call a drink finished until the final QC check is done and the station is reset.

3. Who This Masterclass Is For

This masterclass is for bartenders, barbacks moving into bartending, new bar owners, trainers, and operators who want a cleaner system for turning ideas into service-ready drinks. It is also useful for experienced bartenders who already know how to mix but want to tighten standards, reduce waste, and teach others more clearly.

4. Who This Masterclass Is Not For

This is not for someone looking only for a list of random cocktail recipes. It is also not for someone who wants pure cocktail history without operational application. The focus here is practical bar performance.

5. What You Will Be Able to Do Better After This

- Write a recipe spec that is clear enough to be repeated by someone else.
- Choose the right cocktail structure and build logic faster.

- Set up a station that supports speed without chaos.
- Make smarter decisions about garnish timing, pouring order, and method.
- Quality-check a finished cocktail before it reaches the guest.
- Train staff using a shared service standard instead of vague memory.
- Judge whether a drink is truly menu-ready.

6. What Cocktail Creation Actually Means in a Bar

In a serious bar, cocktail creation has five layers.

6.1 The idea

What is the drink supposed to do? Refresh? Impress? Pair with food? Move fast in a high-volume setting? Sell a specific ingredient? Bridge a season change?

6.2 The structure

Is this a sour, a highball, a stirred aromatic cocktail, a Collins, a spritz, a flip, a swizzle, a built aperitivo, or a frozen drink? Structure gives the drink its mechanical skeleton.

6.3 The recipe

Spirit, modifier, acid, sweetener, dilution path, carbonation, garnish, and serving temperature.

6.4 The execution

Can the bar actually make it well, repeatedly, during live service?

6.5 The guest delivery

Does the finished drink arrive looking right, tasting right, and feeling intentional? A common mistake is to think cocktail creation ends at layer three. It does not. In a bar, layers four and five decide whether the drink survives.

7. The Double Strainer Recipe-to-Guest Framework

The fastest way to build better drinks is to stop treating cocktail creation like a burst of inspiration and start treating it like a repeatable framework.

7.1 Define the brief

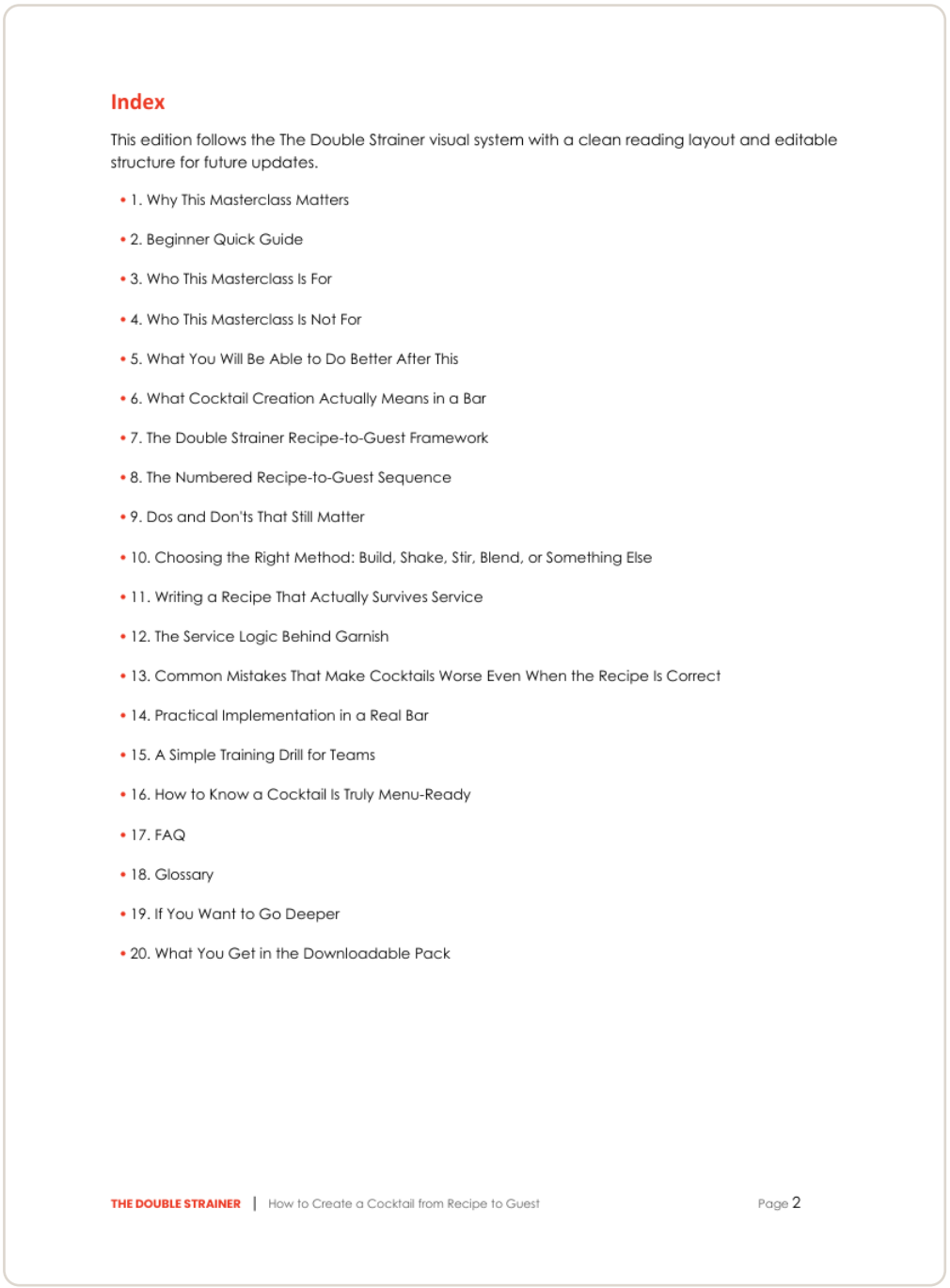
Before touching a bottle, answer six questions:

- Who is the drink for?
- When will it be ordered?
- How long can the bar afford to spend on it?
- What should the first sip feel like?
- What should the finish feel like?
- What part of the drink is meant to be memorable? A brief like "make something cool with mezcal" is not a brief. It is a vague preference.

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Inside the full masterclass

A screenshot from the actual course PDF - not a simulated layout.



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See the full course and included files

THE DOUBLE STRAINER

Your first working notes

Use the excerpt to make one practical decision. Keep your notes and return to the complete course when you want the full method.

01 **What does the recipe need to survive real service?**

02 **Which step needs a written standard?**

03 **How will another bartender reproduce the same result?**

Ready to develop this further?

Open the full product page for the complete course contents and included files.

Explore the complete masterclass