

Dave and Busters Drinking Menu Practice Test (Sample)

Study Guide



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SAMPLE

Questions

- 1. How much sour is included in the Titos Strawberry Mega Mule recipe?**
 - A. 1 oz**
 - B. 1.5 oz**
 - C. 2 oz**
 - D. 2.5 oz**
- 2. How do you prepare the ingredients for a frozen Perfect Patron Margarita?**
 - A. Mix in a shaker**
 - B. Blend them in a blender**
 - C. Stir them in a glass**
 - D. Shake them in a cocktail shaker**
- 3. Which ingredient is used in the Dangerous Waters drink?**
 - A. Pineapple juice**
 - B. Mango Re'al**
 - C. Blueberry Re'al**
 - D. Strawberry Moonshine**
- 4. How much orange juice is used in a Mimosa?**
 - A. 1 oz**
 - B. 2 oz**
 - C. 3 oz**
 - D. 4 oz**
- 5. How much Bacardi Rum is in the Strawberry Mango Snow Cone recipe?**
 - A. 0.75 oz**
 - B. 1 oz**
 - C. 1.25 oz**
 - D. 1.5 oz**

- 6. What must be done to the glass before adding the drink in the Long Island Tea Jameson recipe?**
- A. Rim with sugar**
 - B. Fill with ice**
 - C. Chill the glass**
 - D. Wash the glass**
- 7. What type of rum is used in the Hurricane recipe?**
- A. White rum**
 - B. Dark rum**
 - C. Spiced rum**
 - D. Myers dark rum**
- 8. What is the total drink count for the Dangerous Waters cocktail?**
- A. 1**
 - B. 0.75**
 - C. 1.5**
 - D. 2**
- 9. What does the blender setting need to be set to for mixing a strawberry daiquiri?**
- A. 14 oz size and 1 drink setting**
 - B. 12 oz size and 2 drink setting**
 - C. 16 oz size and 1 drink setting**
 - D. 10 oz size and 3 drink setting**
- 10. What is the drink count for the Frose?**
- A. 1**
 - B. 1.25**
 - C. 1.5**
 - D. 2**

Answers

SAMPLE

1. A
2. B
3. A
4. C
5. C
6. B
7. D
8. B
9. A
10. B

SAMPLE

Explanations

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1. How much sour is included in the Titos Strawberry Mega Mule recipe?

- A. 1 oz**
- B. 1.5 oz**
- C. 2 oz**
- D. 2.5 oz**

In the Titos Strawberry Mega Mule recipe, the amount of sour included is 1 oz. This choice is based on the typical balance of flavors in a classic mule cocktail, where the sour component often consists of lime juice or a similar acidic ingredient that adds brightness to the drink. The specific measurement of 1 oz is designed to harmonize with the vodka and strawberry flavors, creating a well-rounded taste. This is important to keep the drink refreshing without overpowering the sweetness of the strawberries or the spiciness of the ginger beer. A more concentrated amount of sour could shift the drink's profile significantly, emphasizing tartness over the desired balance.

2. How do you prepare the ingredients for a frozen Perfect Patron Margarita?

- A. Mix in a shaker**
- B. Blend them in a blender**
- C. Stir them in a glass**
- D. Shake them in a cocktail shaker**

To prepare a frozen Perfect Patron Margarita, the ingredients are blended together in a blender. This method is essential for creating the drink's signature frozen texture, as it combines ice with the other components, such as tequila, lime juice, and orange liqueur, into a smooth and slushy consistency. Blending allows the ice to integrate completely with the liquids, producing a refreshing and well-mixed beverage that embodies the characteristics of a frozen margarita. Other methods of preparation, such as shaking or stirring, do not achieve the same icy consistency required for a frozen drink. Shaking is typically reserved for cocktails served straight or on the rocks, while stirring is used for certain cocktails that need to remain clear and undiluted. Thus, the choice of blending is crucial in ensuring the perfect texture and presentation of the frozen Perfect Patron Margarita.

3. Which ingredient is used in the Dangerous Waters drink?

- A. Pineapple juice**
- B. Mango Re'al**
- C. Blueberry Re'al**
- D. Strawberry Moonshine**

The Dangerous Waters drink is characterized by its refreshing and tropical flavor profile, which is enhanced by the inclusion of pineapple juice as a key ingredient. Pineapple juice contributes a sweet, tangy flavor that balances well with other components, creating a vibrant and enjoyable cocktail experience. This ingredient is commonly used in many tropical and fruity cocktails due to its ability to pair harmoniously with other flavors, making it an ideal choice for a drink like Dangerous Waters. While options such as Mango Re'al, Blueberry Re'al, and Strawberry Moonshine may sound enticing and could be used in various cocktails, they do not specifically belong to the recipe for Dangerous Waters. Each of those options would contribute different flavors and characteristics that do not align with the intended taste profile of this particular drink. Hence, the correct ingredient reflects the essence of the cocktail's design and flavor.

4. How much orange juice is used in a Mimosa?

- A. 1 oz**
- B. 2 oz**
- C. 3 oz**
- D. 4 oz**

The typical preparation for a Mimosa involves a balance of two primary ingredients: champagne (or sparkling wine) and orange juice. While variations can exist, the standard ratio often leans toward a 1:1 or sometimes a 2:1 ratio of champagne to orange juice. In many recipes, particularly those served in restaurants and bars, 3 ounces of orange juice is a common measurement that helps achieve a refreshing drink without overwhelming the champagne's flavor. This amount also complements the overall taste profile and maintains the light, bubbly nature of the Mimosa, making it suitable for brunch or celebratory occasions. When considering other potential measurements, like 1 oz, 2 oz, or 4 oz, these either create a drink that is too weak in flavor or overly rich in sweetness, thus straying from the classic taste that a Mimosa is known for.

5. How much Bacardi Rum is in the Strawberry Mango Snow Cone recipe?

- A. 0.75 oz**
- B. 1 oz**
- C. 1.25 oz**
- D. 1.5 oz**

In the Strawberry Mango Snow Cone recipe, the amount of Bacardi Rum specified is 1.25 oz. This amount provides the right balance of flavor and alcoholic strength to complement the sweetness of the strawberries and mangoes while still maintaining a refreshing quality. Bacardi Rum is known for its smooth and light profile, making it an ideal choice for fruity cocktails. Using the correct measurement ensures that the drink is well-balanced; too little rum might result in a lack of depth in flavor, while too much could overwhelm the other ingredients. Hence, 1.25 oz is the perfect amount for achieving the intended taste of this tropical beverage.

6. What must be done to the glass before adding the drink in the Long Island Tea Jameson recipe?

- A. Rim with sugar**
- B. Fill with ice**
- C. Chill the glass**
- D. Wash the glass**

To make a Long Island Tea with Jameson, filling the glass with ice is essential before adding the drink. This step is crucial because it helps to chill the beverage, maintain the right temperature, and dilute the drink slightly as the ice melts, which can enhance the flavors and balance the strong spirits typically found in a Long Island Tea. Using ice not only improves the overall drinking experience by keeping the cocktail refreshing but also allows for better mixing of the ingredients as they are poured over the ice. While other options, such as chilling the glass or washing it, may have their own merits in different contexts, they do not directly impact the immediate preparation and enjoyment of this specific cocktail as effectively as filling the glass with ice does.

7. What type of rum is used in the Hurricane recipe?

- A. White rum**
- B. Dark rum**
- C. Spiced rum**
- D. Myers dark rum**

The Hurricane cocktail is a classic New Orleans drink known for its vibrant flavor and distinctive color. The use of Myers's Dark Rum in the recipe is particularly significant due to its rich, complex flavor profile. This type of rum, being dark and characterized by heavier molasses notes and aged qualities, contributes depth and warmth to the cocktail, enhancing the overall taste experience. Myers's Dark Rum is specifically formulated to stand up well against the other ingredients in a Hurricane, including fruit juices and sweeteners, allowing it to shine through without being overpowered. Furthermore, dark rum adds a certain sweetness and a touch of bitterness that balances the sweetness of the juice, resulting in a harmonious flavor blend that defines the Hurricane. While other types of rum such as white rum, dark rum in general, or spiced rum can be found in various recipes, they do not provide the same depth and authenticity that Myers's Dark Rum does in this particular cocktail. The choice of Myers's is part of what makes the Hurricane a quintessential drink of New Orleans, where the recipe originated.

8. What is the total drink count for the Dangerous Waters cocktail?

- A. 1
- B. 0.75**
- C. 1.5
- D. 2

The total drink count for the Dangerous Waters cocktail is accurately noted as 0.75. In many cocktail recipes, particularly those found in establishments like Dave and Buster's, the standard drink count refers to the actual amount of alcohol present in the drink. A drink count of 0.75 typically indicates the presence of three-quarters of a standard drink, allowing patrons to enjoy the flavor and theme of the cocktail while being mindful of their alcohol intake. Understanding drink counts is essential for responsible alcohol consumption, especially in environments where patrons may be enjoying a variety of beverages. This specific measurement can be crucial in helping individuals gauge their level of consumption throughout their time at an establishment.

9. What does the blender setting need to be set to for mixing a strawberry daiquiri?

- A. 14 oz size and 1 drink setting**
- B. 12 oz size and 2 drink setting
- C. 16 oz size and 1 drink setting
- D. 10 oz size and 3 drink setting

The correct choice indicates that the blender setting should be adjusted to a 14 oz size and the 1 drink setting for mixing a strawberry daiquiri. This is appropriate because a strawberry daiquiri typically requires a moderate volume for the ingredients, which includes strawberries, rum, lime juice, and ice. The 14 oz size is optimal for allowing the right balance of ingredients without overflowing, ensuring a smooth blend. Additionally, using the 1 drink setting is designed for single servings, which aligns well with the preparation of a daiquiri. This setting ensures that the blender will correctly process the ingredients to achieve the desired consistency and flavor, providing a well-blended beverage rather than an overly blended one. A different size or setting might lead to an incorrect blending process, resulting in either under-mixing or over-mixing, both of which could adversely affect the taste and texture of the daiquiri.

10. What is the drink count for the Frose?

- A. 1
- B. 1.25**
- C. 1.5
- D. 2

The drink count for the Frose being 1.25 reflects the specific alcohol content and serving size of this popular frosty beverage. Typically, cocktails are measured in terms of standard drinks, which often consider factors such as the type of alcohol used and its volume. In the case of the Frose, it is important to note that it is a blended cocktail that combines wine, fruit, and possibly some form of liquor. The drink count being 1.25 indicates that it contains a little more than one standard drink, suggesting a slightly elevated alcohol content without going overboard, making it a refreshing yet manageable option for patrons. Understanding the drink count can help guests make informed choices about their consumption, especially in a lively environment like Dave and Busters, where keeping track of intake is essential for enjoying the experience safely.