

Las Vegas Drink Book Bartenders Union Local 165 Practice Test (Sample)

Study Guide



Everything you need from our exam experts!

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SAMPLE

Questions

- 1. What type of soda is used in a London Pickup?**
 - A. Sprite**
 - B. 7-Up**
 - C. Soda Water**
 - D. Club Soda**
- 2. What is the primary spirit used in a Banana Cow cocktail?**
 - A. Vodka**
 - B. Rum**
 - C. Tequila**
 - D. Brandy**
- 3. What is the primary alcoholic ingredient in a Lynchburg Lemonade?**
 - A. Rum**
 - B. Jack Daniels**
 - C. Vodka**
 - D. Gin**
- 4. What is the main purpose of using a mug to serve Spanish Coffee?**
 - A. Keeps the drink cool**
 - B. Enhances presentation**
 - C. Insulates the heat**
 - D. Facilitates stirring**
- 5. What is the method of preparation for a Bellini?**
 - A. Shake/Strain**
 - B. Pour**
 - C. Blend**
 - D. Stir**
- 6. What is the main ingredient in a Mimosa?**
 - A. Champagne**
 - B. Vodka**
 - C. Light Rum**
 - D. Amaretto**

- 7. How is a Jack Rose cocktail primarily mixed?**
- A. Shaken and strained**
 - B. Stirred and poured**
 - C. Poured and layered**
 - D. Shaken and layered**
- 8. What glass is used for serving a Separator cocktail?**
- A. Hi-Ball**
 - B. Collins**
 - C. Rocks**
 - D. Cocktail**
- 9. Which glass is used for serving the Golden Dream cocktail?**
- A. Highball**
 - B. Champagne**
 - C. Rocks**
 - D. Collins**
- 10. What is the appropriate preparation method of a Manhattan served "over" ice?**
- A. Shake/Strain**
 - B. Stir/Strain**
 - C. Poor**
 - D. Mix**

Answers

SAMPLE

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

SAMPLE

Explanations

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1. What type of soda is used in a London Pickup?

- A. Sprite
- B. 7-Up
- C. Soda Water**
- D. Club Soda

In a London Pickup, soda water is the correct choice because it serves as a neutral mixer that enhances the drink's overall flavor without overpowering it. Soda water adds a slight effervescence and dryness that helps maintain the balance of flavors in cocktails, making it particularly suitable for drinks that rely on the taste of the primary alcohol and other ingredients. While Sprite and 7-Up are lemon-lime sodas that contain added sweetness and flavoring, they would alter the intended profile of the London Pickup. Club soda, while also carbonated like soda water, typically has added minerals that can create a slightly different taste experience; however, soda water is often the preferred choice in classic cocktail recipes to highlight the original ingredients.

2. What is the primary spirit used in a Banana Cow cocktail?

- A. Vodka
- B. Rum**
- C. Tequila
- D. Brandy

In a Banana Cow cocktail, the primary spirit used is rum. This choice aligns with the traditional recipes where rum serves as a base, complemented by other ingredients that create the cocktail's distinct flavor profile, often highlighting tropical notes associated with the banana and other components. Rum's inherent sweetness and character make it an ideal match for the fruity elements of the drink, enriching the overall experience. The use of rum often reflects the cocktail's tropical origins, where rum is a popular choice due to its prevalence in many island-style drinks. The combination of rum with banana and possibly cream or other mixers creates a balanced and flavorful beverage that captures the essence of refreshing cocktails enjoyed in a relaxed, warm setting. Understanding this foundation allows bartenders to craft the cocktail correctly and suggests to patrons the delightful flavors they can expect.

3. What is the primary alcoholic ingredient in a Lynchburg Lemonade?

- A. Rum
- B. Jack Daniels**
- C. Vodka
- D. Gin

The primary alcoholic ingredient in a Lynchburg Lemonade is Jack Daniel's, which is a brand of Tennessee whiskey. This cocktail typically features Jack Daniel's as the base spirit, giving it its distinctive flavor profile. The drink is also composed of other ingredients such as triple sec, sour mix, and lemon-lime soda, which combine to create a refreshing beverage. The use of Jack Daniel's not only provides the drink with its characteristic whiskey flavor but also aligns with the cocktail's origins, as it is named after Lynchburg, Tennessee, where the distillery is located. Understanding the key ingredients in popular cocktails like the Lynchburg Lemonade helps bartenders craft these drinks accurately and maintain consistency in flavor and presentation.

4. What is the main purpose of using a mug to serve Spanish Coffee?

- A. Keeps the drink cool**
- B. Enhances presentation**
- C. Insulates the heat**
- D. Facilitates stirring**

Using a mug to serve Spanish Coffee primarily serves to insulate the heat of the drink. Spanish Coffee is typically made with hot coffee, and serving it in a mug helps maintain the temperature, allowing the drinker to savor the warmth of the beverage longer. Mugs are designed to retain heat effectively, ensuring that the coffee remains enjoyable without cooling down quickly. The other options, while they may have their merits in different contexts, do not accurately reflect the primary function of a mug in this scenario. For example, while presentation is important in serving any drink, the main purpose of a mug goes beyond aesthetics to provide functional heat insulation. Similarly, though stirring is part of the process of preparing this coffee, the design of a mug isn't inherently aimed at facilitating stirring, as traditional utensils would serve this purpose better. Overall, the insulating properties of the mug make it the ideal choice for serving hot beverages like Spanish Coffee.

5. What is the method of preparation for a Bellini?

- A. Shake/Strain**
- B. Pour**
- C. Blend**
- D. Stir**

The Bellini is traditionally made by pouring peach puree into a glass and then topping it with sparkling wine, typically Prosecco. This method allows the ingredients to gently combine without altering either component's texture or flavor. Pouring directly helps maintain the effervescence of the sparkling wine, which is essential for the drink's light and refreshing profile. Choosing the pouring method ensures that the drink is made in a way that preserves the delicate balance of flavors while providing a visually appealing layer of sparkling wine on top of the peach puree. This technique is key to achieving the Bellini's signature presentation and taste, setting it apart from other cocktails that may require different preparation methods.

6. What is the main ingredient in a Mimosa?

- A. Champagne**
- B. Vodka**
- C. Light Rum**
- D. Amaretto**

In a Mimosa, the main ingredient is Champagne. This classic cocktail is traditionally made by mixing equal parts of Champagne and citrus juice, most commonly orange juice. The sparkling quality of Champagne adds a celebratory feel to the drink, making it popular for brunches and various festivities. The inclusion of vodka, light rum, or amaretto would alter the fundamental character of the Mimosa and steer it away from the classic recipe that most people expect. Other ingredients may be used in various cocktails, but for a Mimosa, the distinct effervescence and flavor profile of Champagne are essential, establishing it as the primary ingredient.

7. How is a Jack Rose cocktail primarily mixed?

- A. Shaken and strained**
- B. Stirred and poured**
- C. Poured and layered**
- D. Shaken and layered**

The Jack Rose cocktail is primarily mixed by shaking and straining, which is essential for achieving the right consistency and flavor infusion. Shaking the ingredients with ice helps to chill and dilute the drink appropriately while also fully integrating the flavors of the applejack (or other brandy), lemon juice, and grenadine. Once shaken, the mixture is strained into a cocktail glass, allowing for a smooth, well-mixed presentation without any ice chunks in the final pour. This method enhances the overall drinking experience, allowing the drinker to enjoy the balance of sweet and sour notes that characterize the Jack Rose.

8. What glass is used for serving a Separator cocktail?

- A. Hi-Ball**
- B. Collins**
- C. Rocks**
- D. Cocktail**

The Separator cocktail is traditionally served in a cocktail glass, which is specifically designed for cocktails that are meant to be served chilled and without any ice. This type of glass, also known as a martini glass, has a wide bowl and a narrow stem. The shape allows for the drink to be enjoyed without the distraction of ice, enhancing the experience of the cocktail's flavors and aromas. The other glass types mentioned do not align with the typical serving style of the Separator cocktail. Hi-ball glasses are taller and often used for mixed drinks that include a significant amount of mixer, Collins glasses are similarly tall but more narrow, usually for drinks served with ice, and rocks glasses are short and wide, primarily used for spirits served over ice or cocktails that should be served on the rocks. Each of these glasses serves different purposes based on the type of drink and its intended presentation, making the cocktail glass the appropriate choice for the Separator.

9. Which glass is used for serving the Golden Dream cocktail?

- A. Highball**
- B. Champagne**
- C. Rocks**
- D. Collins**

The Golden Dream cocktail is typically served in a Champagne glass, which is designed to showcase the drink's visual appeal and to enhance the overall experience of enjoying a sparkling beverage. The shape of the Champagne glass allows for the release of aromatic compounds, which can elevate the flavor profile of the cocktail. Moreover, the elegant presentation that a Champagne glass offers aligns with the Golden Dream's luxurious and festive nature, making it an appropriate choice for serving this particular cocktail.

10. What is the appropriate preparation method of a Manhattan served "over" ice?

A. Shake/Strain

B. Stir/Strain

C. Poor

D. Mix

The preparation method for a Manhattan served "over" ice is to stir and strain. This technique is appropriate because it ensures the cocktail is well-chilled and incorporates the ingredients seamlessly while also maintaining the clarity and texture of the drink. Stirring the ingredients, typically bourbon or rye whiskey along with sweet vermouth and a dash of bitters, allows for a gentle mixing that preserves the drink's integrity, as shaking can introduce air and create unwanted froth or dilution. The straining process, which occurs after stirring, ensures that the finished drink is free from any ice shards or other particulates, resulting in a smooth and refined presentation. This method aligns with traditional cocktail crafting practices, particularly for spirit-forward drinks like a Manhattan, where smoothness and clarity are essential. Other methods, such as shaking or simply pouring, could compromise the drink's quality and aesthetic, making stirring and straining the best choice in this situation.