

LAS VEGAS DRINK BOOK BARTENDERS UNION LOCAL 165 PRACTICE TEST (SAMPLE) STUDY GUIDE



SAMPLE STUDY GUIDE WITH LIMITED QUESTIONS

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THE FULL VERSION STUDY GUIDE**

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Introduction

Preparing for a certification exam can feel overwhelming, but with the right tools, it becomes an opportunity to build confidence, sharpen your skills, and move one step closer to your goals. At Examzify, we believe that effective exam preparation isn't just about memorization, it's about understanding the material, identifying knowledge gaps, and building the test-taking strategies that lead to success.

This guide was designed to help you do exactly that.

Whether you're preparing for a licensing exam, professional certification, or entry-level qualification, this book offers structured practice to reinforce key concepts. You'll find a wide range of multiple-choice questions, each followed by clear explanations to help you understand not just the right answer, but why it's correct.

The content in this guide is based on real-world exam objectives and aligned with the types of questions and topics commonly found on official tests. It's ideal for learners who want to:

- Practice answering questions under realistic conditions,
- Improve accuracy and speed,
- Review explanations to strengthen weak areas, and
- Approach the exam with greater confidence.

We recommend using this book not as a stand-alone study tool, but alongside other resources like flashcards, textbooks, or hands-on training. For best results, we recommend working through each question, reflecting on the explanation provided, and revisiting the topics that challenge you most.

Remember: successful test preparation isn't about getting every question right the first time, it's about learning from your mistakes and improving over time. Stay focused, trust the process, and know that every page you turn brings you closer to success.

Let's begin.

How to Use This Guide

This guide is designed to help you study more effectively and approach your exam with confidence. Whether you're reviewing for the first time or doing a final refresh, here's how to get the most out of your Examzify study guide:

1. Start with a Diagnostic Review

Skim through the questions to get a sense of what you know and what you need to focus on. Your goal is to identify knowledge gaps early.

2. Study in Short, Focused Sessions

Break your study time into manageable blocks (e.g. 30 – 45 minutes). Review a handful of questions, reflect on the explanations.

3. Learn from the Explanations

After answering a question, always read the explanation, even if you got it right. It reinforces key points, corrects misunderstandings, and teaches subtle distinctions between similar answers.

4. Track Your Progress

Use bookmarks or notes (if reading digitally) to mark difficult questions. Revisit these regularly and track improvements over time.

5. Simulate the Real Exam

Once you're comfortable, try taking a full set of questions without pausing. Set a timer and simulate test-day conditions to build confidence and time management skills.

6. Repeat and Review

Don't just study once, repetition builds retention. Re-attempt questions after a few days and revisit explanations to reinforce learning. Pair this guide with other Examzify tools like flashcards, and digital practice tests to strengthen your preparation across formats.

There's no single right way to study, but consistent, thoughtful effort always wins. Use this guide flexibly, adapt the tips above to fit your pace and learning style. You've got this!

Questions

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- 1. What is a common garnish for a Pina Colada?**
 - A. Mint Leaves
 - B. Lemon Twist
 - C. Cherry
 - D. Orange Slice
- 2. What glass is used for serving a Separator cocktail?**
 - A. Hi-Ball
 - B. Collins
 - C. Rocks
 - D. Cocktail
- 3. Which of the following ingredients is NOT included in the Zombie cocktail?**
 - A. Pineapple
 - B. Orange Juice
 - C. Vermouth
 - D. Apricot Brandy
- 4. Which drink includes both Jäger and Malibu as ingredients?**
 - A. Tequila Sunrise
 - B. Surfer on Acid
 - C. Three Wisemen
 - D. Toasted Almond
- 5. What type of coffee is typically used in the preparation of Spanish Coffee?**
 - A. Espresso
 - B. Cold brew
 - C. Regular brewed coffee
 - D. Instant coffee
- 6. What is the glass type for a Wine Cooler?**
 - A. Champagne Glass
 - B. Highball Glass
 - C. Collins Glass
 - D. Sour Glass

7. What type of juice is used to fill a Bay Breeze cocktail?

- A. Grape Juice
- B. Cranberry Juice
- C. Pineapple Juice
- D. Orange Juice

8. In a Black Russian cocktail, which ingredient is used alongside vodka?

- A. Cream
- B. Kahlua
- C. Peach Nectar
- D. Triple Sec

9. What type of vermouth is used in a Perfect Rob Roy?

- A. Sweet Vermouth
- B. Dry Vermouth
- C. Bitter Vermouth
- D. Red Vermouth

10. What is the base alcohol in a Silver Fizz cocktail?

- A. Vodka
- B. Gin
- C. Brandy
- D. Rum

Answers

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

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Explanations

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1. What is a common garnish for a Pina Colada?

- A. Mint Leaves
- B. Lemon Twist
- C. Cherry**
- D. Orange Slice

A cherry is a common garnish for a Piña Colada because it adds a pop of color and a touch of sweetness that complements the tropical flavor profile of the drink. The Piña Colada is a blended cocktail made with rum, coconut cream, and pineapple juice, often served in a tall glass. The cherry not only enhances the visual appeal but also provides a flavorful bite, making it a traditional and recognizable garnish for this classic cocktail. While other garnishes can be used in various cocktails, the cherry has become synonymous with the Piña Colada, serving as a standard decorative and flavorful addition to this beloved drink.

2. 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.

3. Which of the following ingredients is NOT included in the Zombie cocktail?

- A. Pineapple
- B. Orange Juice
- C. Vermouth**
- D. Apricot Brandy

The Zombie cocktail is a well-known tropical drink that typically includes a combination of rum, fruit juices, and various other ingredients that contribute to its fruity and potent profile. Common ingredients are various types of rum, lime juice, pineapple juice, apricot brandy, and sometimes grenadine or bitters. Vermouth, which is included in many classic cocktails such as martinis and Manhattans, does not feature in the traditional recipe for a Zombie. The focus of the Zombie is mainly on rum and fruity flavors, which is why it typically omits vermouth entirely. This ingredient does not align with the cocktail's profile or flavor profile, making it the correct choice in identifying the ingredient that is not included in the Zombie cocktail.

4. Which drink includes both Jäger and Malibu as ingredients?

- A. Tequila Sunrise
- B. Surfer on Acid**
- C. Three Wisemen
- D. Toasted Almond

The drink that includes both Jäger and Malibu as ingredients is the Surfer on Acid. This cocktail is known for its unique flavor profile, combining the herbal and complex notes of Jägermeister with the sweet, coconut-infused taste of Malibu rum. The combination of these two spirits creates a tropical yet slightly herbal drink that is often enjoyed as a refreshing option, especially in beach or party settings. The other drinks listed do not contain these particular ingredients. For instance, a Tequila Sunrise is typically made with tequila, orange juice, and grenadine, while the Three Wisemen consists of a blend of three types of whiskey, and the Toasted Almond is primarily made from amaretto and coffee liqueur. Hence, the Surfer on Acid stands out as the correct answer due to its incorporation of both Jäger and Malibu.

5. What type of coffee is typically used in the preparation of Spanish Coffee?

- A. Espresso
- B. Cold brew
- C. Regular brewed coffee**
- D. Instant coffee

Spanish Coffee traditionally utilizes regular brewed coffee as its base. This method highlights the rich flavors that characterize the drink, often enhanced with ingredients such as liquor, sugar, and whipped cream. The regular brewed coffee contributes to the desired warm body and balanced taste that complements the other components. Espresso, while rich and concentrated, might overpower the additional flavors meant to shine in Spanish Coffee. Cold brew, known for its smooth taste, is not typically used in this preparation, as it lacks the traditional warmth and robust flavors desired in Spanish Coffee. Instant coffee, although convenient, does not offer the same depth and richness as freshly brewed coffee, making it less suitable for this specific drink's profile. Using regular brewed coffee ensures that the drink maintains its authentic taste and texture.

6. What is the glass type for a Wine Cooler?

- A. Champagne Glass
- B. Highball Glass
- C. Collins Glass**
- D. Sour Glass

The correct glass type for a Wine Cooler is a Collins glass. This type of glass is typically tall, with a narrow shape, which is ideal for serving cocktails that are mixed with wine and other ingredients. The design allows ample space for ice and garnishes, enhances the presentation of the drink, and maintains the beverage's temperature. A Collins glass also provides a suitable volume for the mixture, as Wine Coolers are often served as a refreshing, longer drink ideal for casual settings. Using this type of glass helps to enhance the experience by allowing the drinker to enjoy the aroma and flavors in a spacious glass, which complements the light and refreshing nature of a Wine Cooler. In contrast, a Champagne glass is specifically designed for serving sparkling wines and does not provide the same capacity or style for a Wine Cooler. Meanwhile, the Highball glass is typically used for spirits mixed with a large amount of mixer, while the Sour glass is more suited for cocktails that are primarily liquor and sour mix, rather than a wine-based cooler. Each of these other glass types serves a different purpose in the cocktail world, making the Collins glass the most appropriate choice for a Wine Cooler.

7. What type of juice is used to fill a Bay Breeze cocktail?

- A. Grape Juice
- B. Cranberry Juice**
- C. Pineapple Juice
- D. Orange Juice

The Bay Breeze cocktail is characterized by its refreshing and fruity flavor profile, which primarily comes from the combination of vodka, cranberry juice, and pineapple juice. Specifically, cranberry juice plays a crucial role in balancing the sweetness from the pineapple juice and providing a tartness that complements the vodka. This combination not only enhances the drink's taste but also gives it a visually appealing color. Cranberry juice is essential in classic cocktail recipes like the Bay Breeze. It provides the signature flavor and is integral to the identity of this drink, distinguishing it from others that might use different juices. The use of cranberry juice aligns with the traditional preparation of the Bay Breeze, making it the correct choice for filling this particular cocktail.

8. In a Black Russian cocktail, which ingredient is used alongside vodka?

- A. Cream
- B. Kahlua**
- C. Peach Nectar
- D. Triple Sec

In a Black Russian cocktail, Kahlua is the essential ingredient used alongside vodka. Kahlua is a coffee liqueur that provides the drink with its distinct flavor profile, combining the robustness of coffee with a hint of sweetness. This combination of vodka and Kahlua creates a simple yet elegant cocktail that highlights the rich notes of the coffee while allowing the purity of the vodka to shine through. The other ingredients listed do not align with the traditional composition of a Black Russian. Cream, peach nectar, and triple sec are not components of this cocktail and would significantly alter its intended flavor and character. Thus, the selection of Kahlua as the key ingredient reinforces the authenticity and classic taste of a Black Russian.

9. What type of vermouth is used in a Perfect Rob Roy?

- A. Sweet Vermouth
- B. Dry Vermouth**
- C. Bitter Vermouth
- D. Red Vermouth

In a Perfect Rob Roy, the correct type of vermouth to use is dry vermouth. This cocktail is a variation of the classic Rob Roy, which is essentially a Manhattan made with Scotch whisky instead of bourbon or rye. The term "perfect" in cocktail nomenclature typically indicates that both sweet and dry vermouth are used in equal proportions. In the case of the Perfect Rob Roy, the dry vermouth serves to balance the richness of the Scotch whisky and provides a more nuanced flavor profile. The combination of the dry vermouth with a splash of sweet vermouth contributes to a more complex and sophisticated drink, which is different from using solely sweet vermouth, which would give a much sweeter flavor. Regarding the other options, sweet vermouth is commonly used in traditional Rob Roys, but for a Perfect variation, the emphasis is placed on dry vermouth to achieve that perfect balance. Bitter vermouth is not a standard type of vermouth used in cocktails and does not typically complement the flavor profiles of whiskies effectively. Red vermouth usually refers to sweet vermouth and, while it can be used in other cocktails, it would not align with the definition of a Perfect Rob Roy. Thus, dry vermouth is the ideal choice to create the intended

10. What is the base alcohol in a Silver Fizz cocktail?

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

The Silver Fizz cocktail traditionally uses gin as its base alcohol. Gin is a spirit that is flavored primarily with juniper berries and various botanicals, giving it a distinct and complex flavor profile that complements the other ingredients typically found in a Silver Fizz. This cocktail often includes ingredients like fresh lemon juice, sugar, and egg white, which, when shaken together, create a frothy and refreshing drink. The use of gin is essential because its botanical notes enhance the citrus components of the cocktail, resulting in a balanced and flavorful experience. In contrast, other spirits like vodka, brandy, or rum do not share the same botanical qualities as gin, which is why they are not traditional choices for this particular cocktail. Using a different base spirit would significantly alter the cocktail's intended flavor profile and character.

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Next Steps

Congratulations on reaching the final section of this guide. You've taken a meaningful step toward passing your certification exam and advancing your career.

As you continue preparing, remember that consistent practice, review, and self-reflection are key to success. Make time to revisit difficult topics, simulate exam conditions, and track your progress along the way.

If you need help, have suggestions, or want to share feedback, we'd love to hear from you. Reach out to our team at hello@examzify.com.

Or visit your dedicated course page for more study tools and resources:

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We wish you the very best on your exam journey. You've got this!

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