

Stocking your bar

A well stocked bar should have the following, but you should consider the number and type of guests you expect before buying.

- Coffee
- Gin (dry)
- Vodka
- Rye (or Canadian whiskey)
- Bourbon
- Scotch whiskey
- Rum (light)
- Vermouth (dry and sweet)
- Tequila
- White and red wine (dry)
- Beer (lager)
- Cognac (or other brandy)
- Different liqueurs:
 - Absenta
 - Amaretto (almond)
 - Benedictine (herbs)
 - Baileys (Irish Cream)
 - Chambord (black-raspberry)
 - Contreau/Triple sec (oranges)
 - Crème de Cacao (cacao)
 - Crème de Cassis (blackcurrant)
 - Crème de Menthe (mint)
 - Curaçao (oranges)
 - Galliano (herbs and spices)
 - Grand Marnier (oranges)
 - Irish Cream (whiskey and cream)
 - Kahlúa (coffee)
 - Malibu (pineapple)
 - Midori (melon)
 - Sloe Gin
 - Southern Comfort
 - Stroh
 - Tia Maria

In addition to the liquors, you will need different mixers, flavorings and garnishes.

- Club soda
- Tonic water
- Ginger ale
- 7-Up or Sprite
- Cola
- Juices:

- Tomato juice
- Orange juice
- Pineapple juice
- Cranberry juice
- Grapefruit juice
- Bitters
- Grenadine
- Worcestershire sauce
- Tabasco sauce
- Milk
- Coffee
- Heavy cream
- Cherries (maraschino)
- Green olives (small)
- Cocktail onions
- Lemons, limes and oranges
- Sugar, salt and pepper.