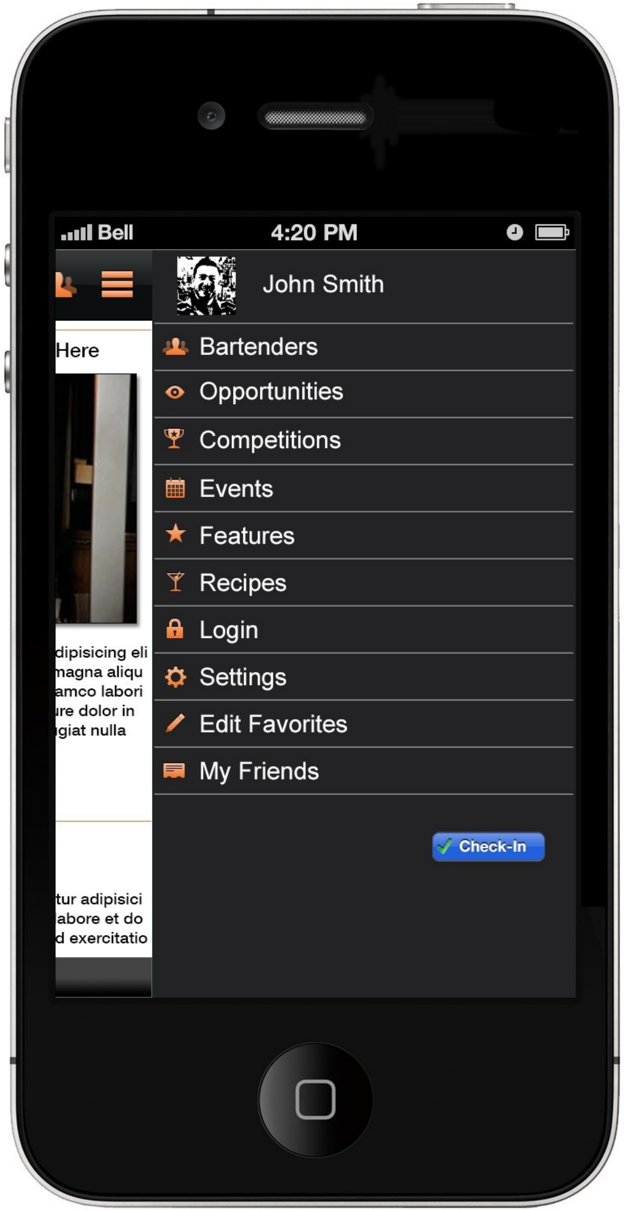
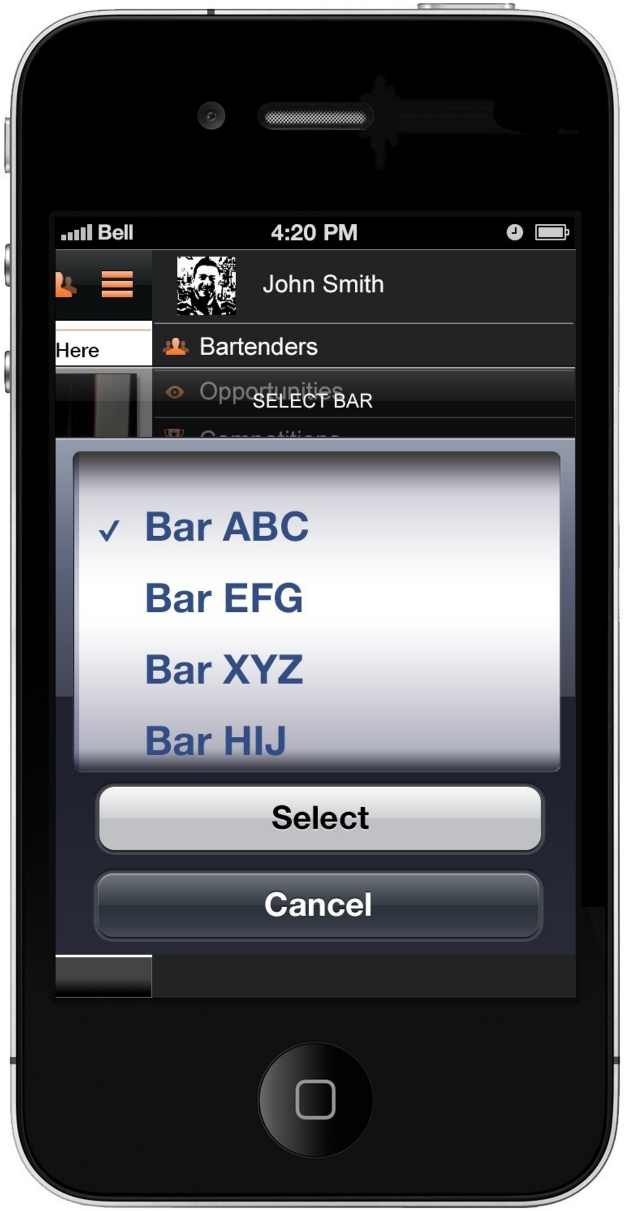
Designs V9

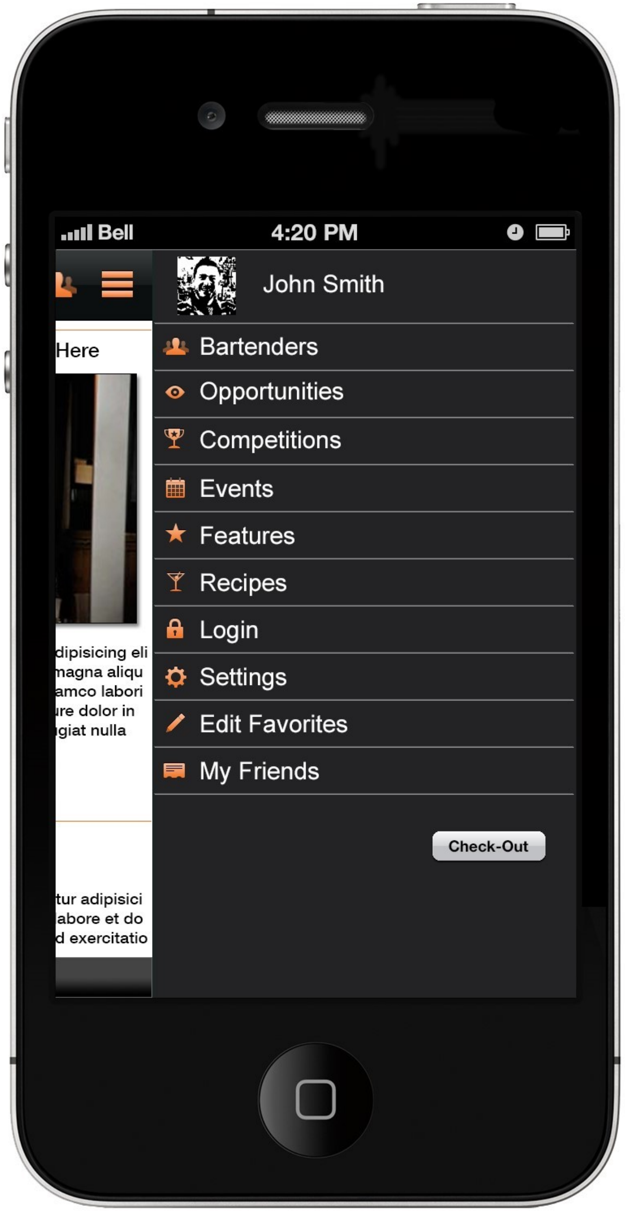
Objective

Create an intuitive Simple Design

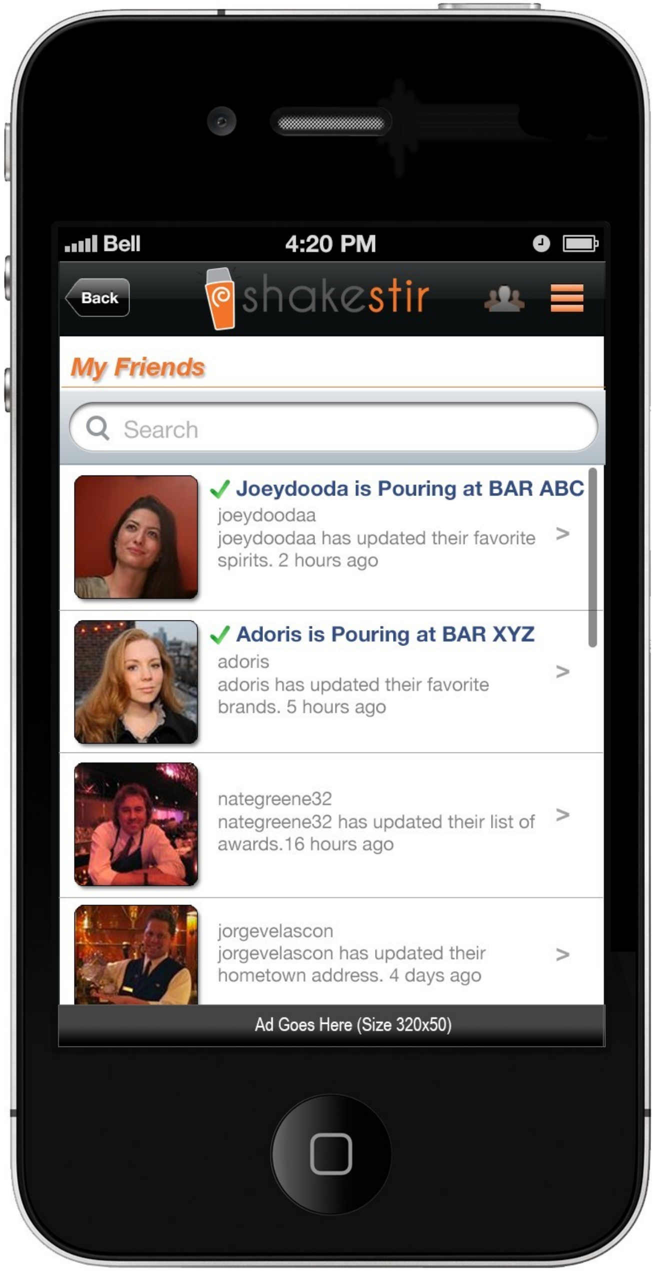
Bartender Checks In Bartender Chooses Bar That They Bartender Can Check Out When Want To Check-In They are
Done


Bell
4:20 PM
John Smith
Here
Bartenders
Opportunities
Competitions
Events
Features
Recipes
Login
Settings
Edit Favorites
My Friends
✓ Check-In


Bell
4:20 PM
John Smith
Here
Bartenders
Opportunities
SELECT BAR
✓ Bar ABC
Bar EFG
Bar XYZ
Bar HIJ
Select
Cancel


Bell
4:20 PM
John Smith
Here
Bartenders
Opportunities
Competitions
Events
Features
Recipes
Login
Settings
Edit Favorites
My Friends
Check-Out

Bartenders Friends That are Pouring



Bell
4:20 PM
Back
shakestir

My Friends

Search

✓ **Joeydooda is Pouring at BAR ABC**
joeydoodaa
joeydoodaa has updated their favorite spirits. 2 hours ago >

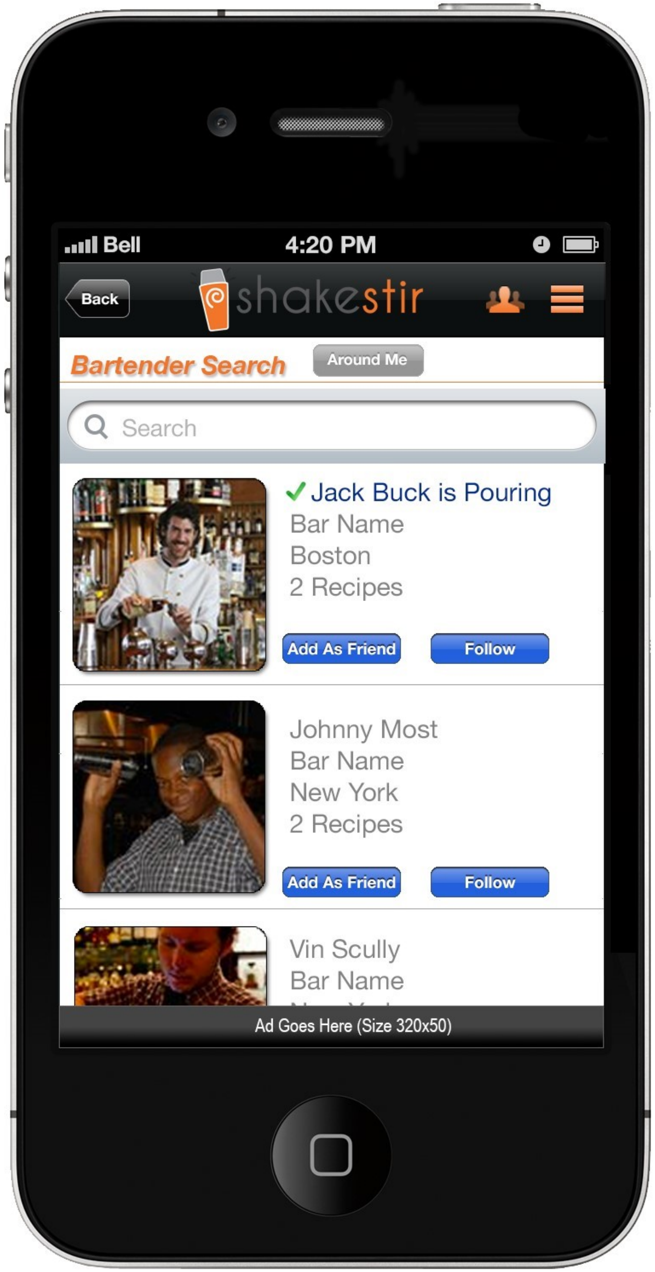
✓ **Adoris is Pouring at BAR XYZ**
adoris
adoris has updated their favorite brands. 5 hours ago >

nategreene32
nategreene32 has updated their list of awards.16 hours ago >

jorgevelascon
jorgevelascon has updated their hometown address. 4 days ago >

Ad Goes Here (Size 320x50)

Bartenders Home Page



Bell
4:20 PM
Back
shakestir
Around Me
Search
Add As Friend
Follow
Add As Friend
Follow

Bartender Search

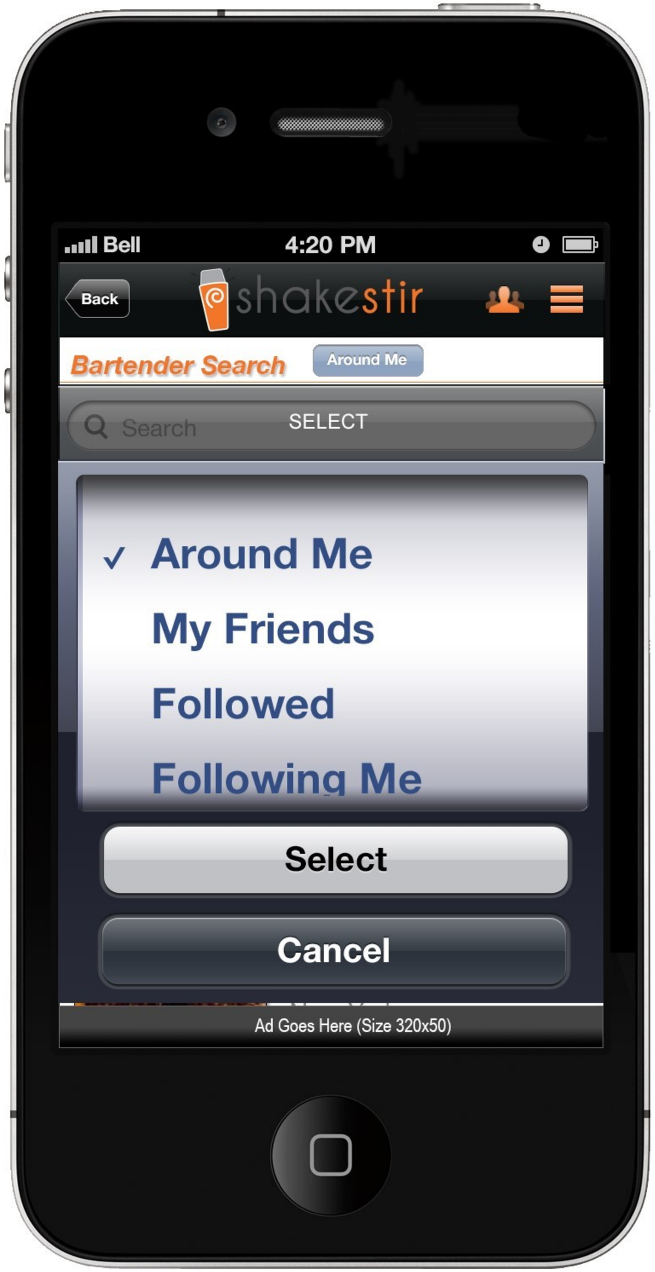
✓ Jack Buck is Pouring
Bar Name
Boston
2 Recipes

Johnny Most
Bar Name
New York
2 Recipes

Vin Scully
Bar Name

Ad Goes Here (Size 320x50)

Bartenders Home Page Filter

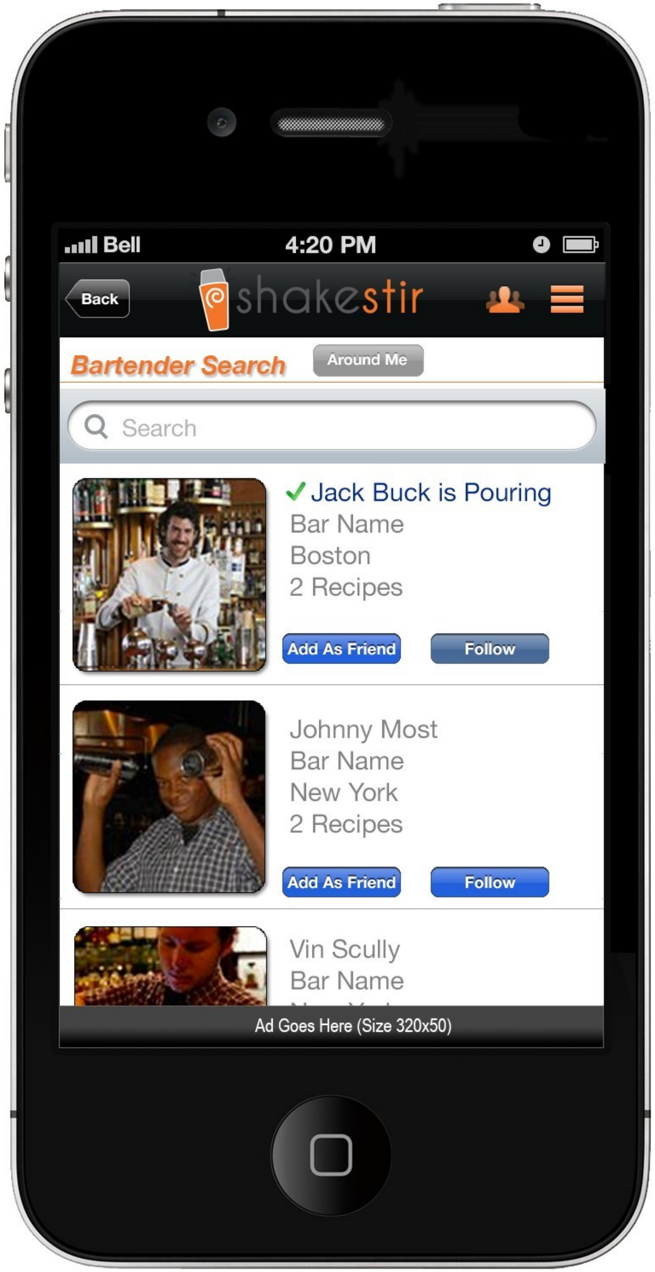


Bell
4:20 PM
Back
shakestir
Around Me
Search
SELECT
Select
Cancel

Bartender Search

✓ Around Me
My Friends
Followed
Following Me

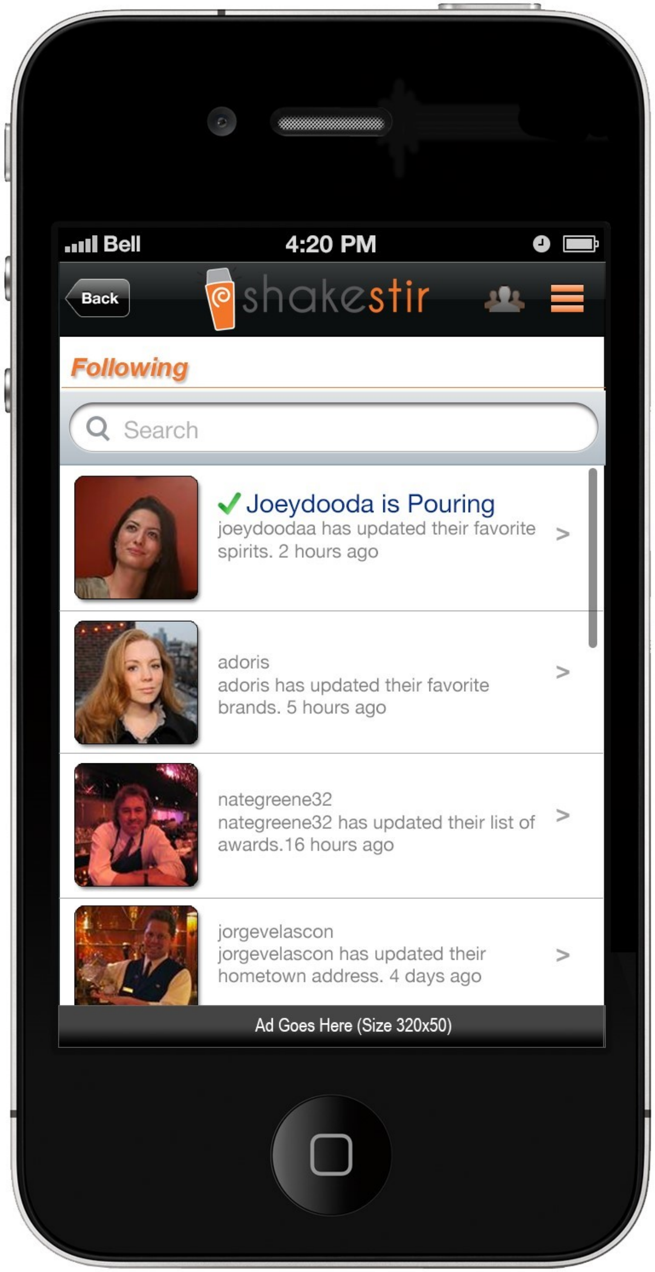
Ad Goes Here (Size 320x50)


Bell
4:20 PM
Back
shakestir
Bartender Search
Around Me
Search
Add As Friend
Follow
Add As Friend
Follow
Ad Goes Here (Size 320x50)

✓ Jack Buck is Pouring
Bar Name
Boston
2 Recipes

Johnny Most
Bar Name
New York
2 Recipes

Vin Scully
Bar Name


Bell
4:20 PM
Back
shakestir
Following
Search
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Ad Goes Here (Size 320x50)

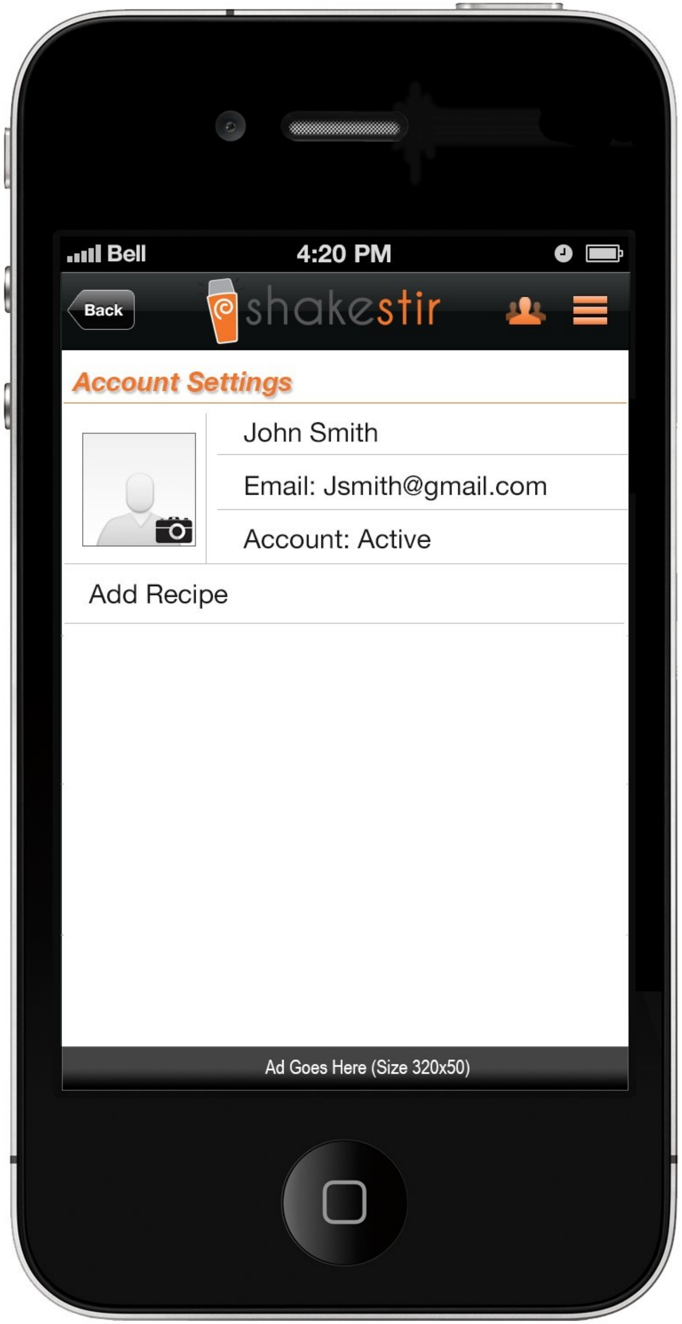
✓ Joeydooda is Pouring
joeydoodaa has updated their favorite spirits. 2 hours ago

adoris
adoris has updated their favorite brands. 5 hours ago

nategreene32
nategreene32 has updated their list of awards.16 hours ago

jorgevelascon
jorgevelascon has updated their hometown address. 4 days ago

Issue: As a bartender I would like to be able to add a photo to my profile - Either by using camera app on phone or by selecting photo from library


Bell
4:20 PM
Back
shakestir

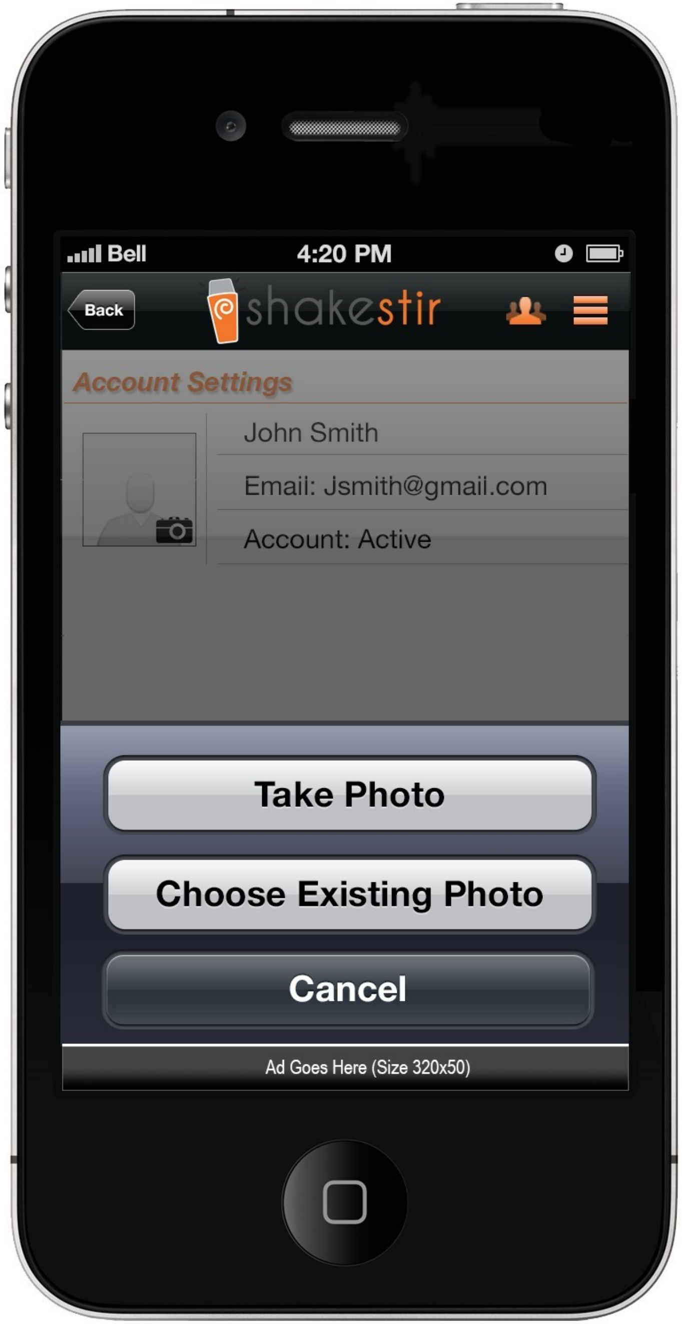
Account Settings

John Smith

Email: Jsmith@gmail.com

Account: Active

Add Recipe
Ad Goes Here (Size 320x50)


Bell
4:20 PM
Back
shakestir

Account Settings

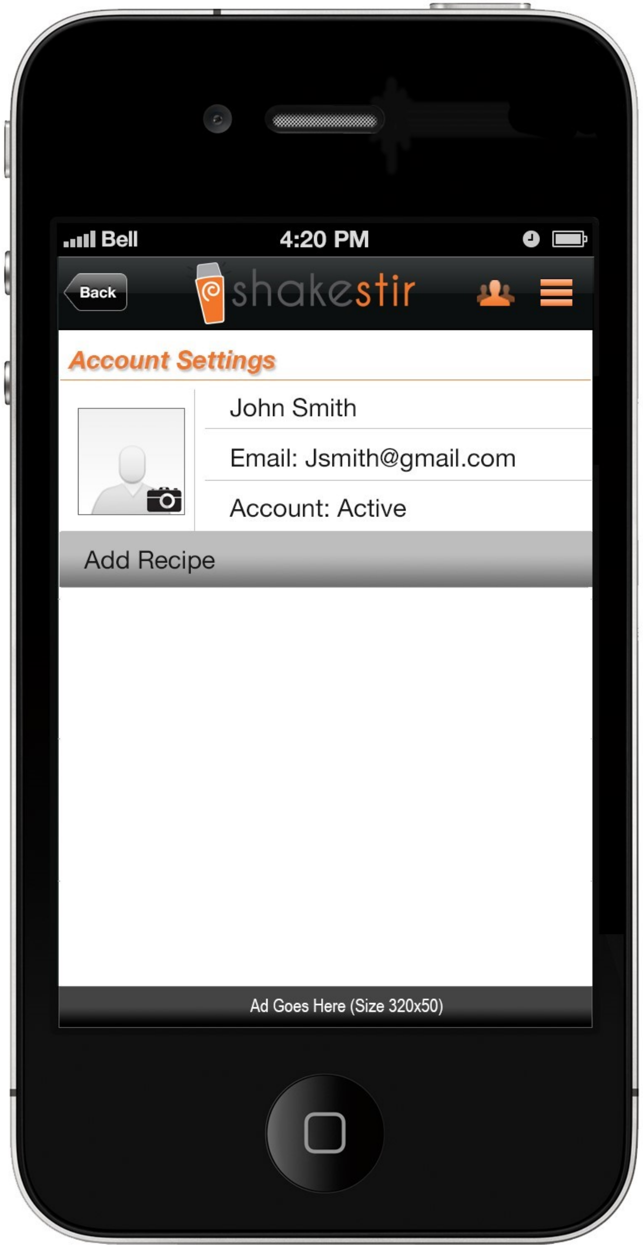
John Smith

Email: Jsmith@gmail.com

Account: Active

Take Photo
Choose Existing Photo
Cancel
Ad Goes Here (Size 320x50)

Issue: As a bartender I would like to be able to add a photo to a recipe - Either by using camera app on phone or by selecting photo from library



Bell
4:20 PM
Back
shakestir

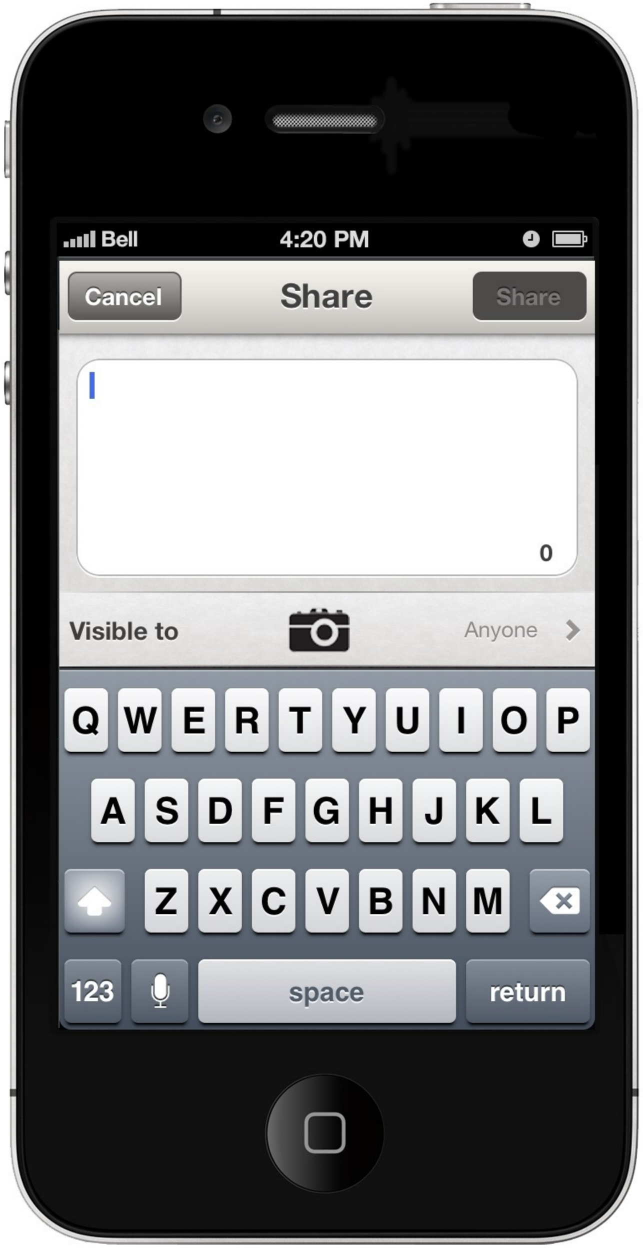
Account Settings

John Smith

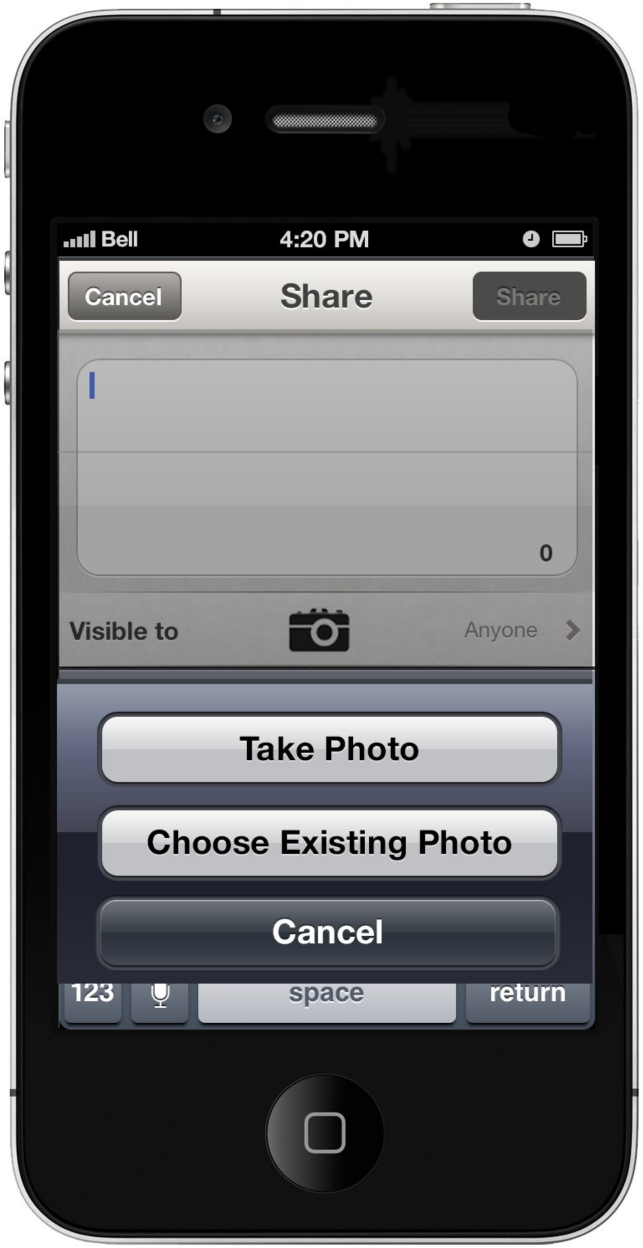
Email: Jsmith@gmail.com

Account: Active

Add Recipe
Ad Goes Here (Size 320x50)



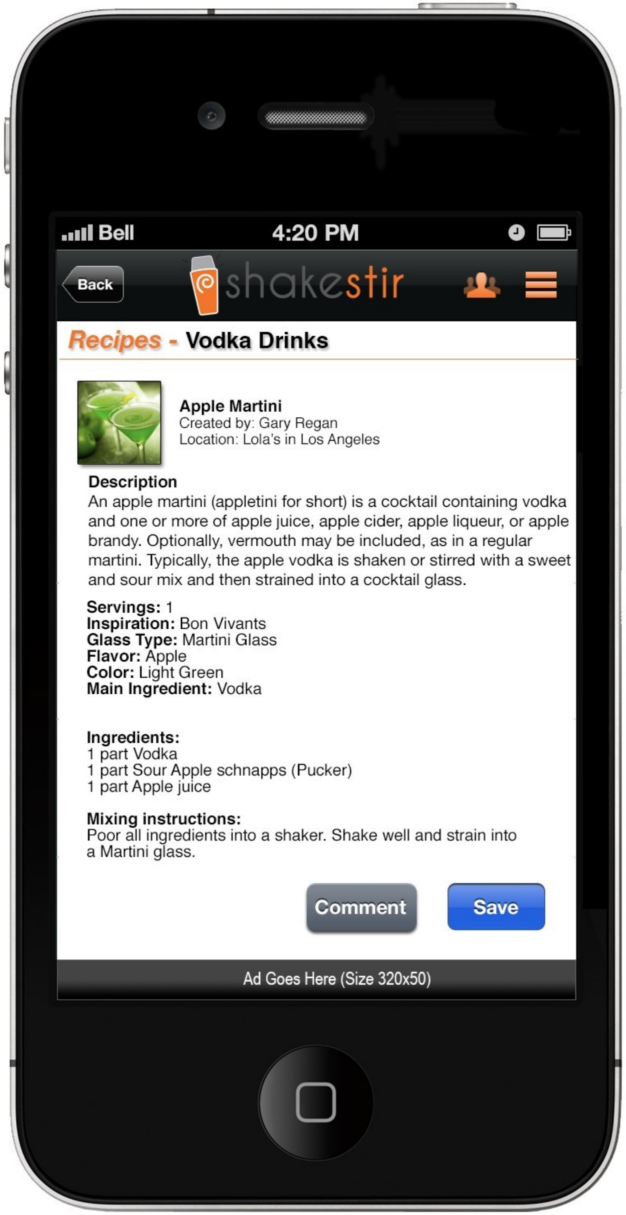
Bell
4:20 PM
Cancel
Share
Share
0
Visible to
Anyone
Q W E R T Y U I O P
A S D F G H J K L
Z X C V B N M
123
space
return



Bell
4:20 PM
Cancel
Share
Share
0
Visible to
Anyone
Take Photo
Choose Existing Photo
Cancel
123
space
return

As a bartender I would like to be able to comment on a recipe

As a user I want to be able to rate a recipe


Bell
4:20 PM
Back
shakestir

Recipes - **Vodka Drinks**

Apple Martini
Created by: Gary Regan
Location: Lola's in Los Angeles

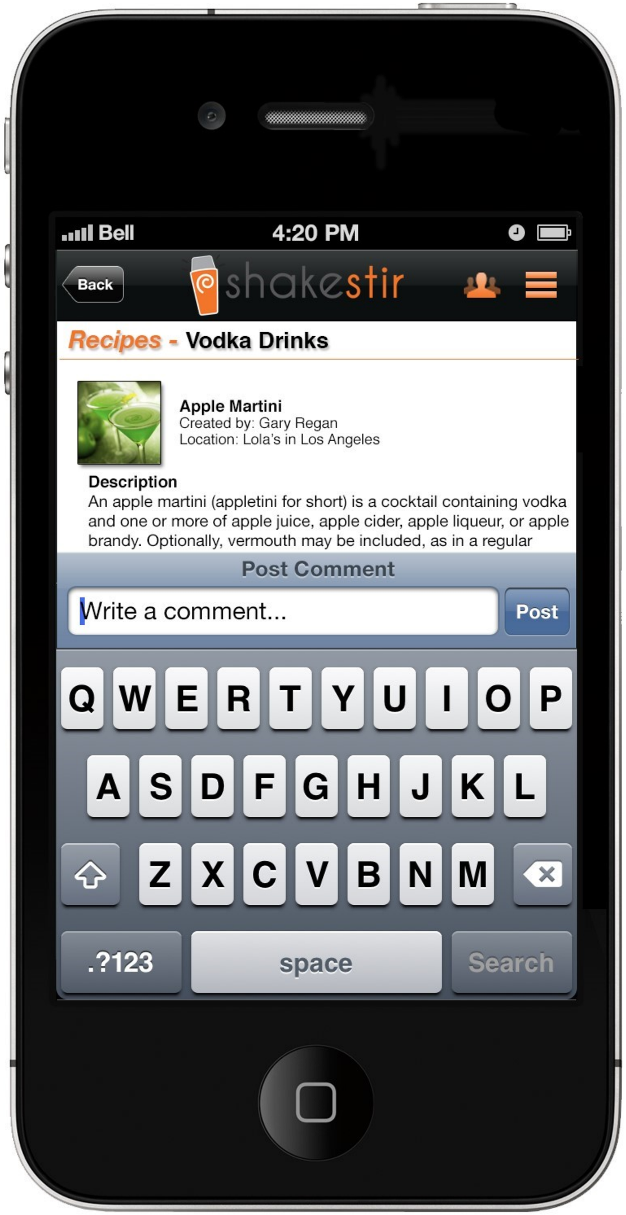
Description
An apple martini (appletini for short) is a cocktail containing vodka and one or more of apple juice, apple cider, apple liqueur, or apple brandy. Optionally, vermouth may be included, as in a regular martini. Typically, the apple vodka is shaken or stirred with a sweet and sour mix and then strained into a cocktail glass.

Servings: 1
Inspiration: Bon Vivants
Glass Type: Martini Glass
Flavor: Apple
Color: Light Green
Main Ingredient: Vodka

Ingredients:
1 part Vodka
1 part Sour Apple schnapps (Pucker)
1 part Apple juice

Mixing instructions:
Poor all ingredients into a shaker. Shake well and strain into a Martini glass.

Comment
Save
Ad Goes Here (Size 320x50)


Bell
4:20 PM
Back
shakestir

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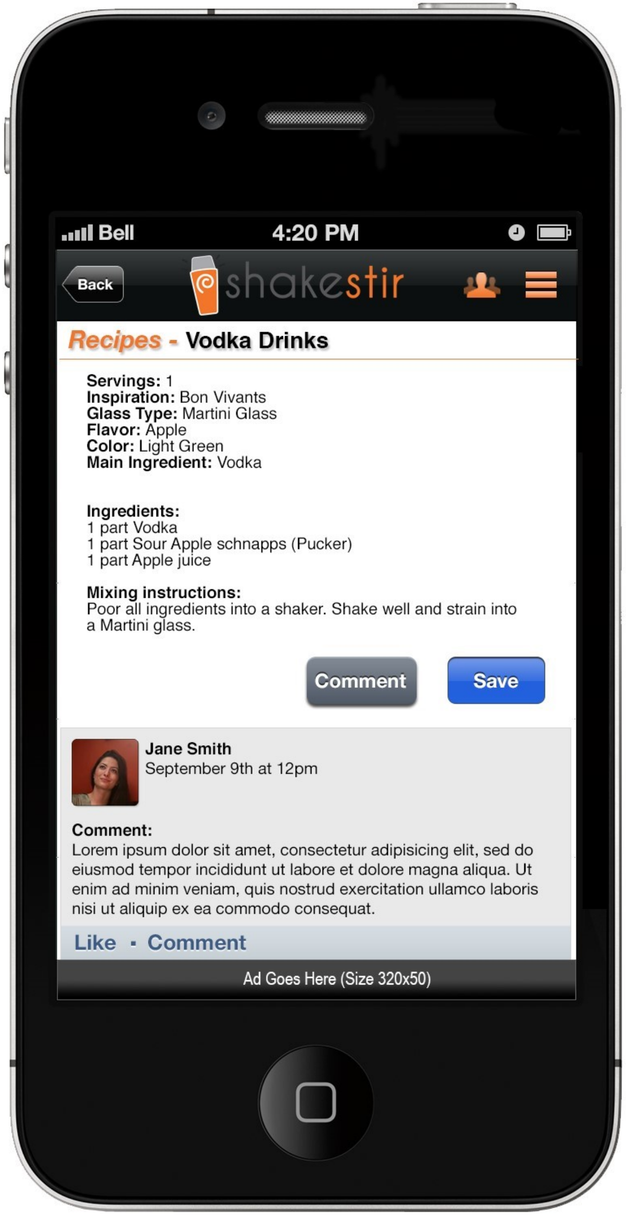
Post Comment

Write a comment...

Post
Q W E R T Y U I O P
A S D F G H J K L
Z X C V B N M
.?123
space
Search


Bell
4:20 PM
Back
shakestir

Recipes - **Vodka Drinks**

Servings: 1
Inspiration: Bon Vivants
Glass Type: Martini Glass
Flavor: Apple
Color: Light Green
Main Ingredient: Vodka

Ingredients:
1 part Vodka
1 part Sour Apple schnapps (Pucker)
1 part Apple juice

Mixing instructions:
Poor all ingredients into a shaker. Shake well and strain into a Martini glass.

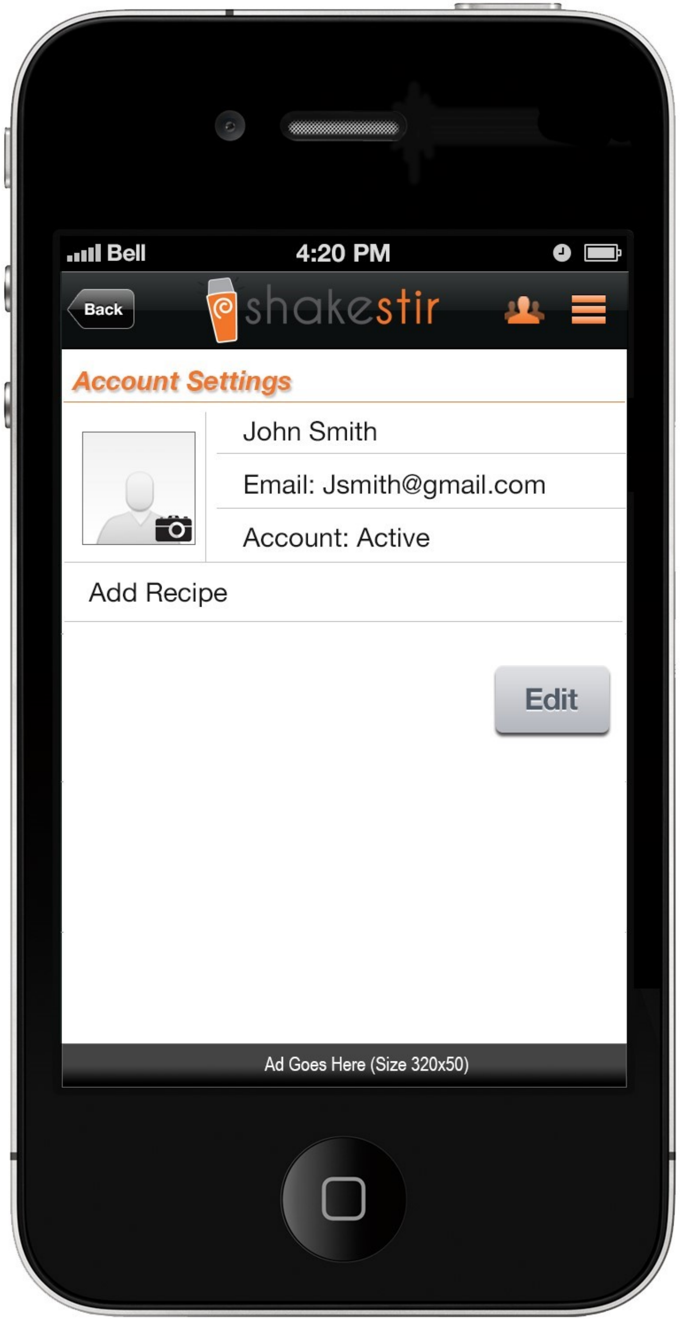
Comment
Save

Jane Smith
September 9th at 12pm

Comment:
Lorem ipsum dolor sit amet, consectetur adipisicing elit, sed do eiusmod tempor incididunt ut labore et dolore magna aliqua. Ut enim ad minim veniam, quis nostrud exercitation ullamco laboris nisi ut aliquip ex ea commodo consequat.

Like · Comment
Ad Goes Here (Size 320x50)

As a bartender I would like to be able to update my profile


Bell
4:20 PM
Back
shakestir

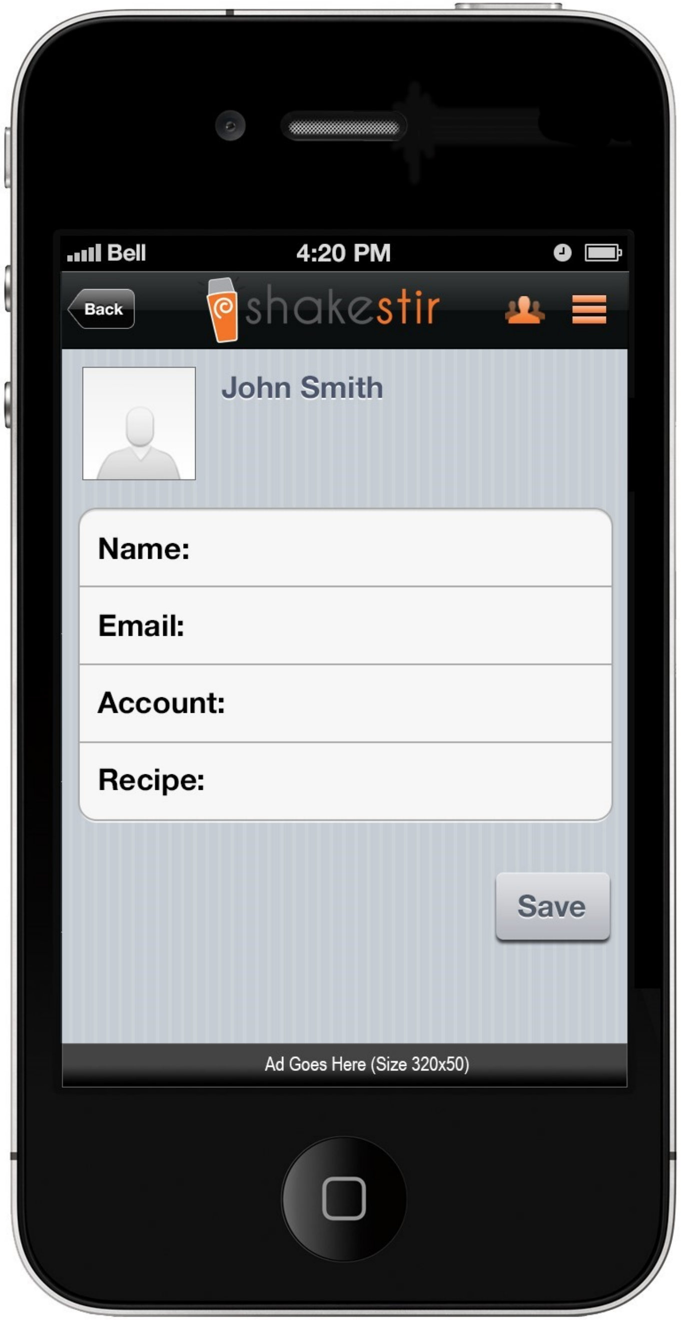
Account Settings

John Smith

Email: Jsmith@gmail.com

Account: Active

Add Recipe
Edit
Ad Goes Here (Size 320x50)


Bell
4:20 PM
Back
shakestir

John Smith

Name:

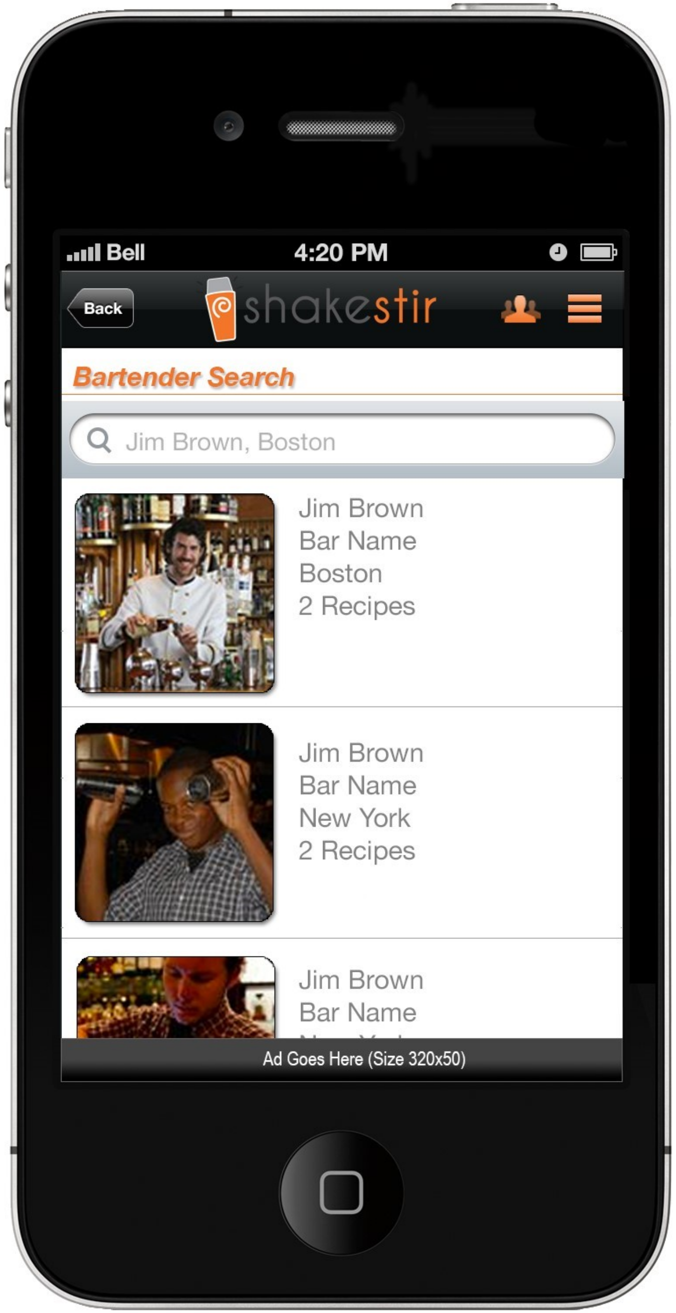
Email:

Account:

Recipe:

Save
Ad Goes Here (Size 320x50)

As a mobile app user, I want to view an individual bartender's profile.


Bell
4:20 PM
Back
shakestir
Ad Goes Here (Size 320x50)

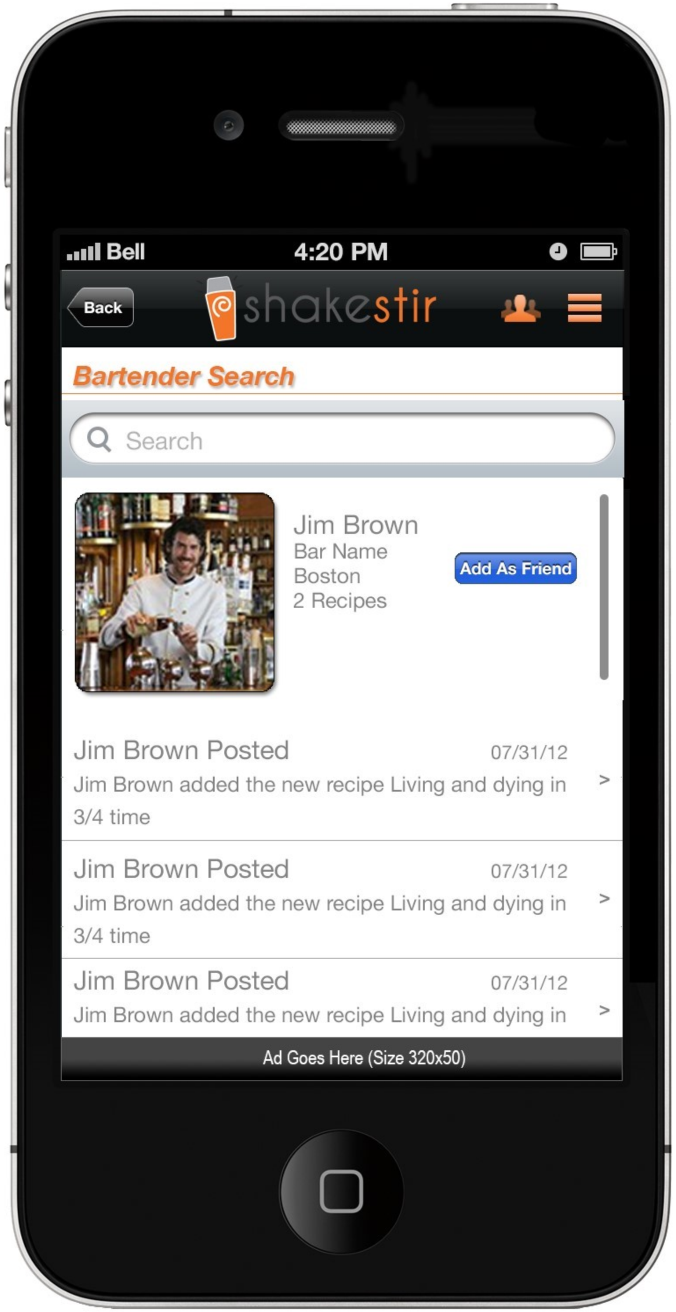
Bartender Search

Jim Brown, Boston

Jim Brown
Bar Name
Boston
2 Recipes

Jim Brown
Bar Name
New York
2 Recipes

Jim Brown
Bar Name


Bell
4:20 PM
Back
shakestir
Search
Add As Friend
Ad Goes Here (Size 320x50)

Bartender Search

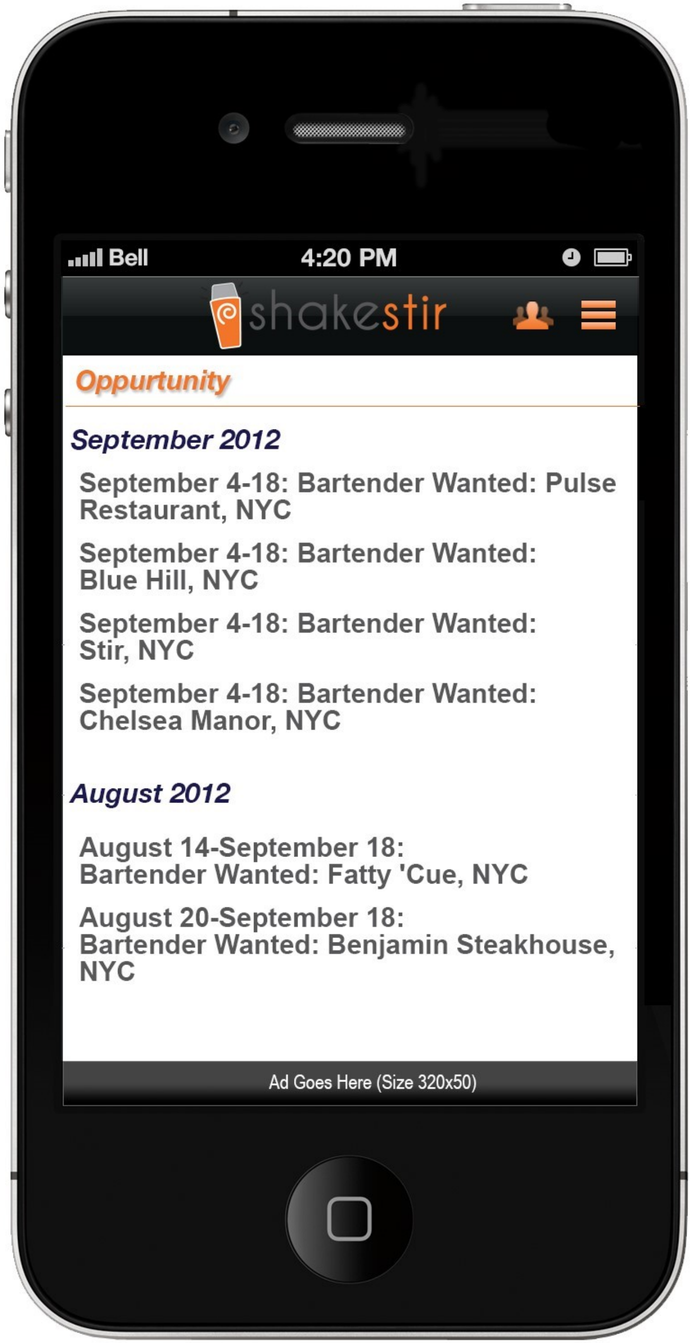
Jim Brown
Bar Name
Boston
2 Recipes

Jim Brown Posted 07/31/12
Jim Brown added the new recipe Living and dying in 3/4 time

Jim Brown Posted 07/31/12
Jim Brown added the new recipe Living and dying in 3/4 time

Jim Brown Posted 07/31/12
Jim Brown added the new recipe Living and dying in

As a bartender I would like to see a screen that lists Opportunities and able to search and sort them


Bell
4:20 PM
shakestir
Ad Goes Here (Size 320x50)

Oppurtunity

September 2012

September 4-18: Bartender Wanted: Pulse Restaurant, NYC

September 4-18: Bartender Wanted: Blue Hill, NYC

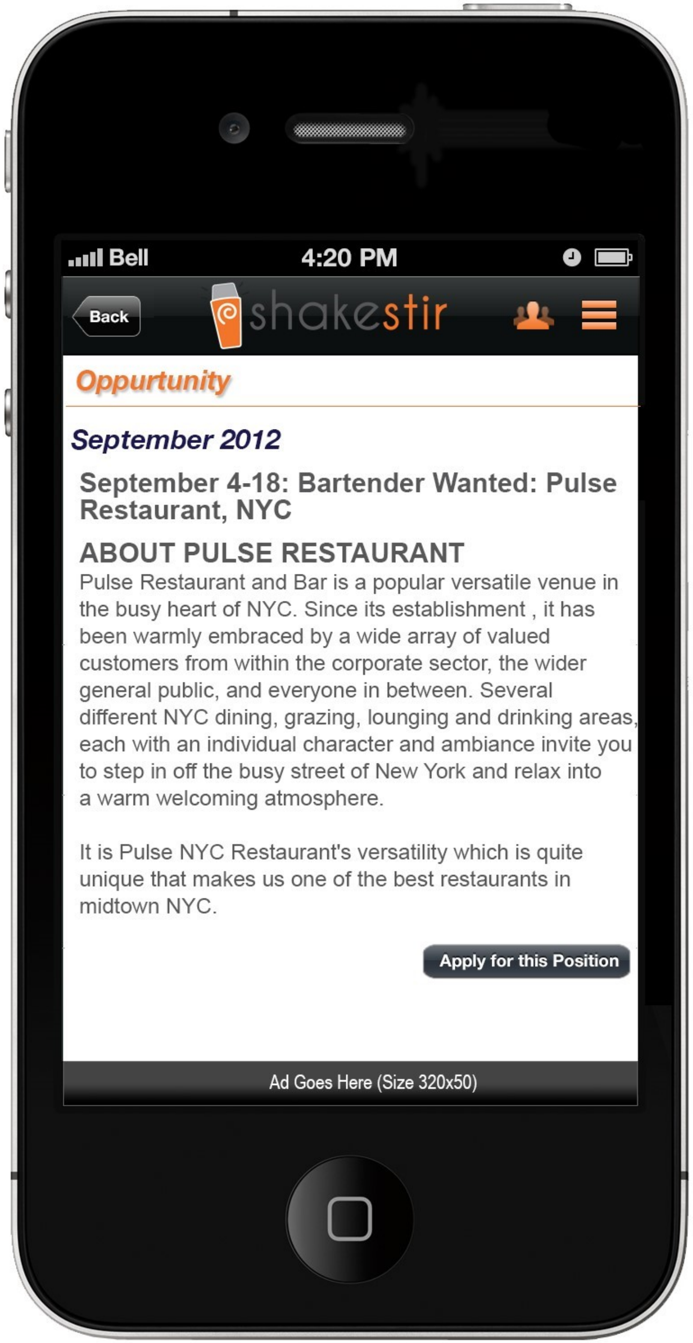
September 4-18: Bartender Wanted: Stir, NYC

September 4-18: Bartender Wanted: Chelsea Manor, NYC

August 2012

August 14-September 18: Bartender Wanted: Fatty 'Cue, NYC

August 20-September 18: Bartender Wanted: Benjamin Steakhouse, NYC


Bell
4:20 PM
Back
shakestir
Apply for this Position
Ad Goes Here (Size 320x50)

Oppurtunity

September 2012

September 4-18: Bartender Wanted: Pulse Restaurant, NYC

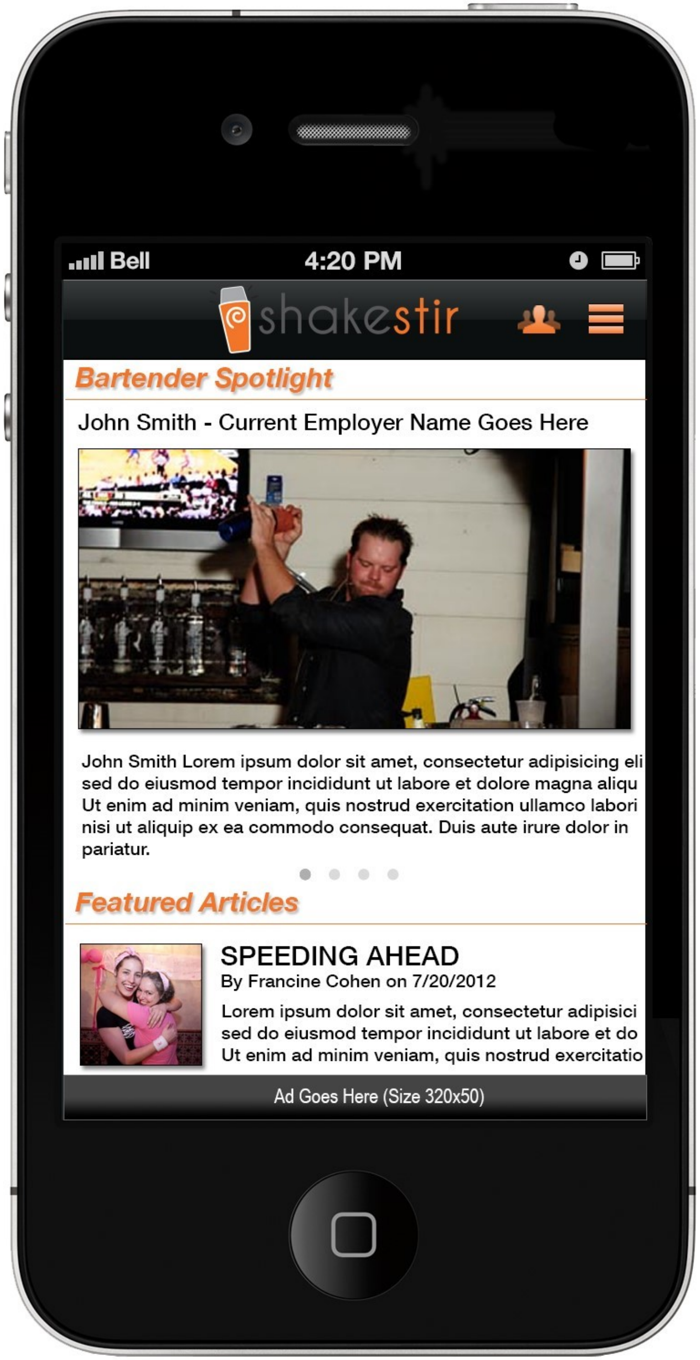
ABOUT PULSE RESTAURANT

Pulse Restaurant and Bar is a popular versatile venue in the busy heart of NYC. Since its establishment , it has been warmly embraced by a wide array of valued customers from within the corporate sector, the wider general public, and everyone in between. Several different NYC dining, grazing, lounging and drinking areas, each with an individual character and ambiance invite you to step in off the busy street of New York and relax into a warm welcoming atmosphere.

It is Pulse NYC Restaurant's versatility which is quite unique that makes us one of the best restaurants in midtown NYC.

ShakeStir

shakestir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Bartender Spotlight

John Smith - Current Employer Name Goes Here

John Smith Lorem ipsum dolor sit amet, consectetur adipisicing eli sed do eiusmod tempor incididunt ut labore et dolore magna aliqu Ut enim ad minim veniam, quis nostrud exercitation ullamco labori nisi ut aliquip ex ea commodo consequat. Duis aute irure dolor in pariatur.

Featured Articles

SPEEDING AHEAD

By Francine Cohen on 7/20/2012

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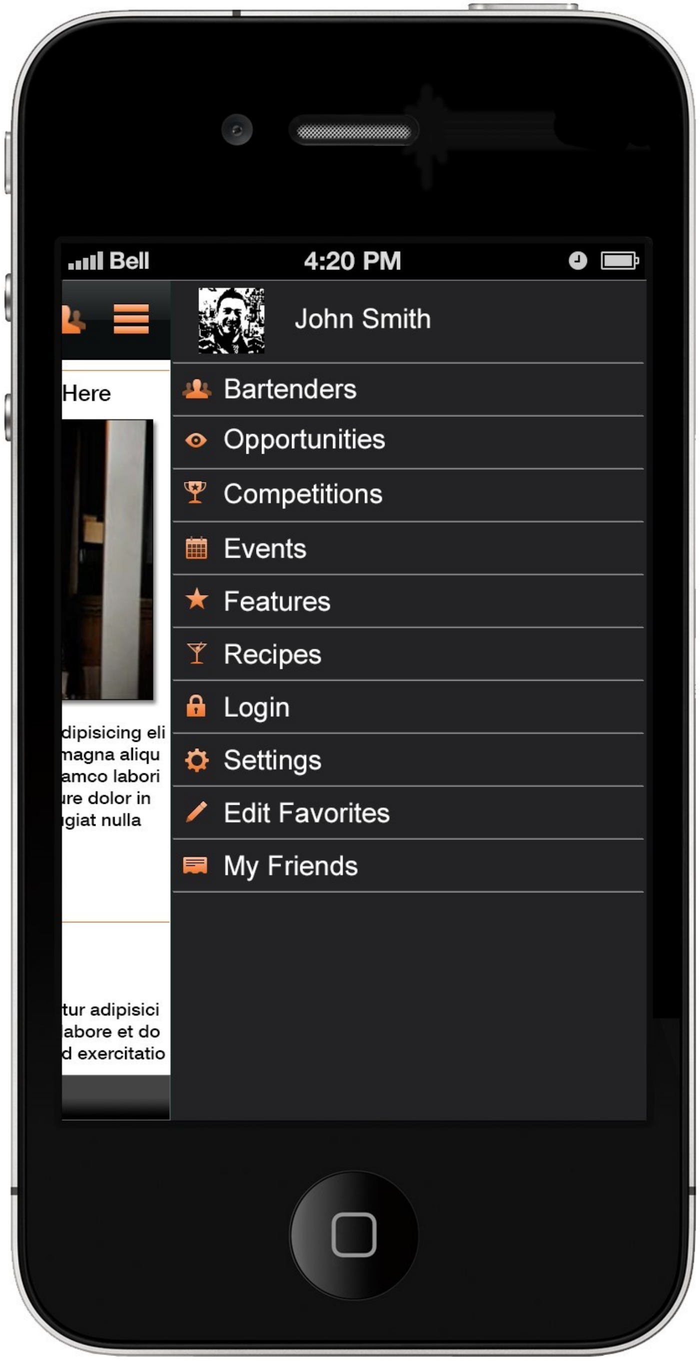
Bell
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John Smith
Bartenders
Opportunities
Competitions
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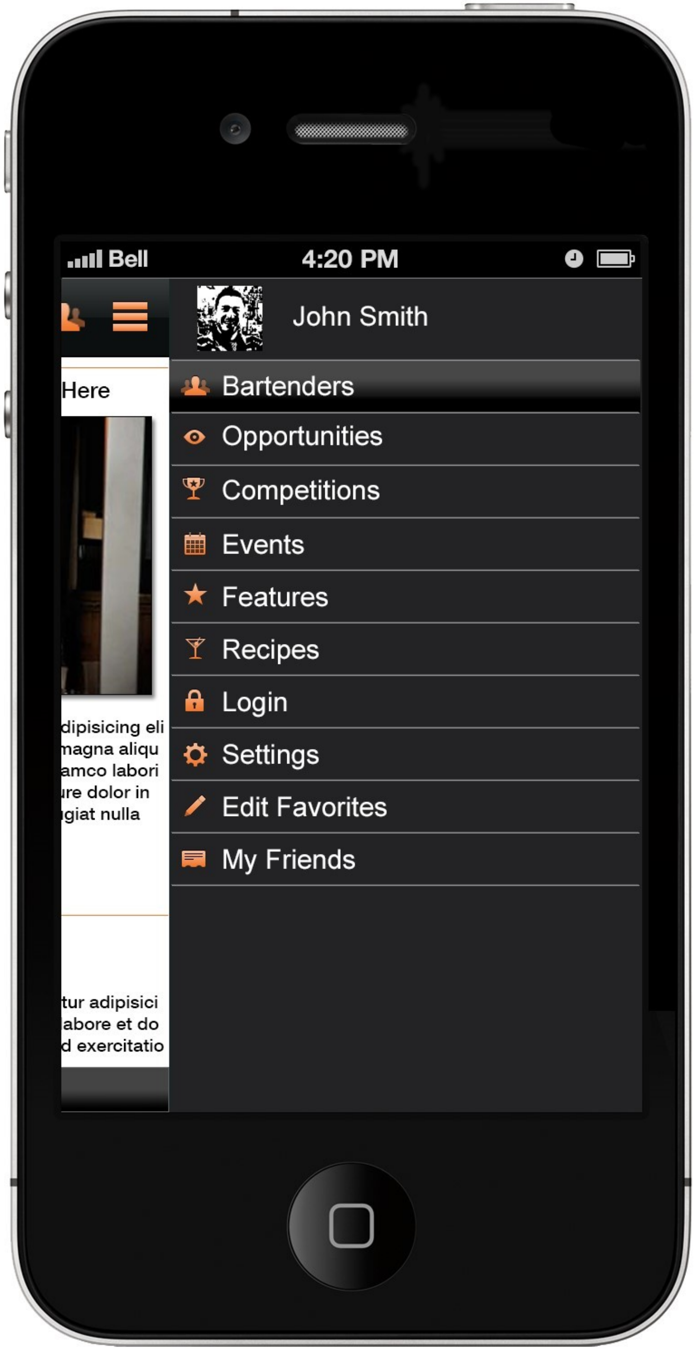
Bell
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John Smith
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Recipes
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My Friends

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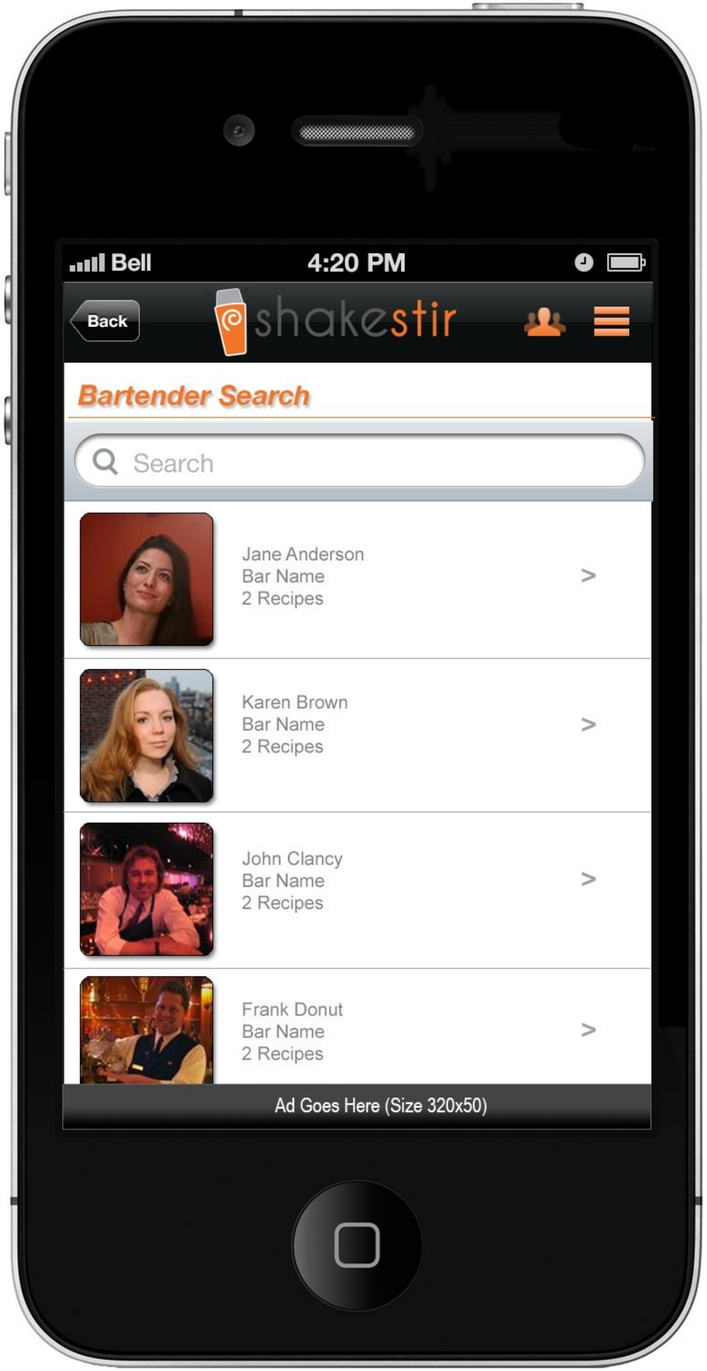

Bell
4:20 PM
Back
shakestir
Bartender Search
Search

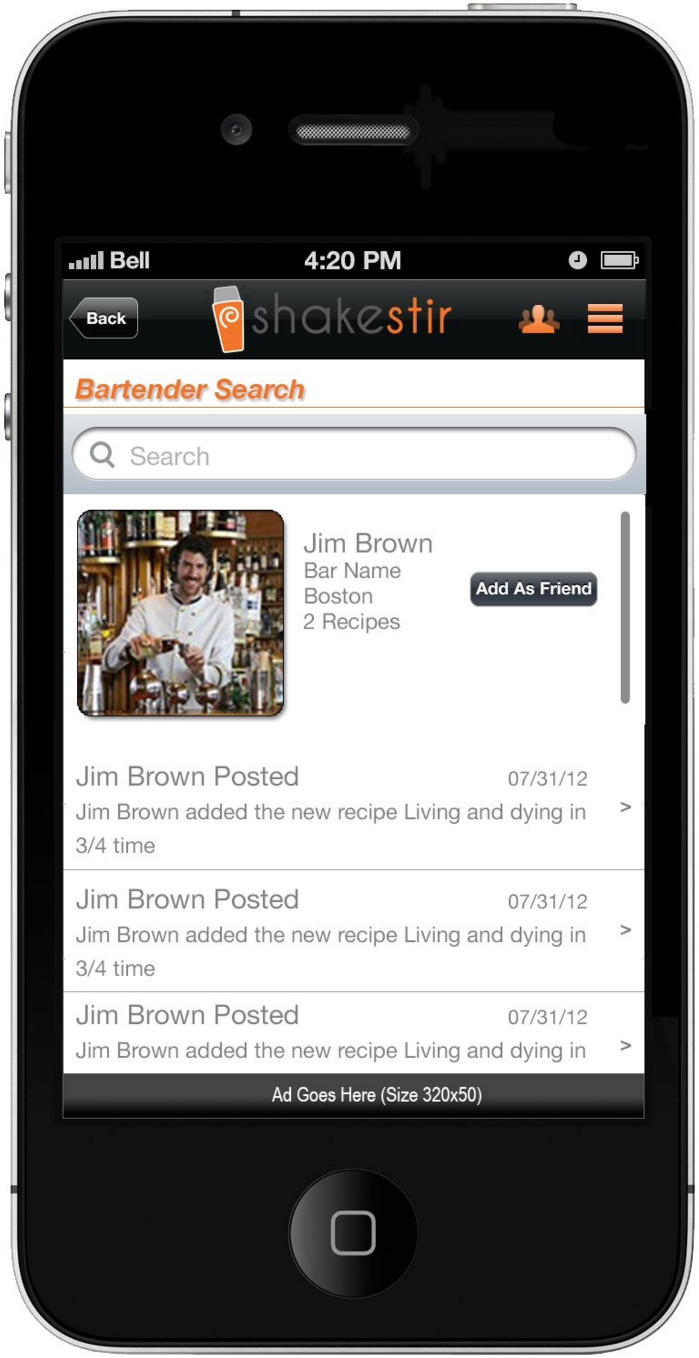
Jane Anderson
Bar Name
2 Recipes

Karen Brown
Bar Name
2 Recipes

John Clancy
Bar Name
2 Recipes

Frank Donut
Bar Name
2 Recipes

Ad Goes Here (Size 320x50)


Bell
4:20 PM
Back
shakestir
Add As Friend
Search
Ad Goes Here (Size 320x50)

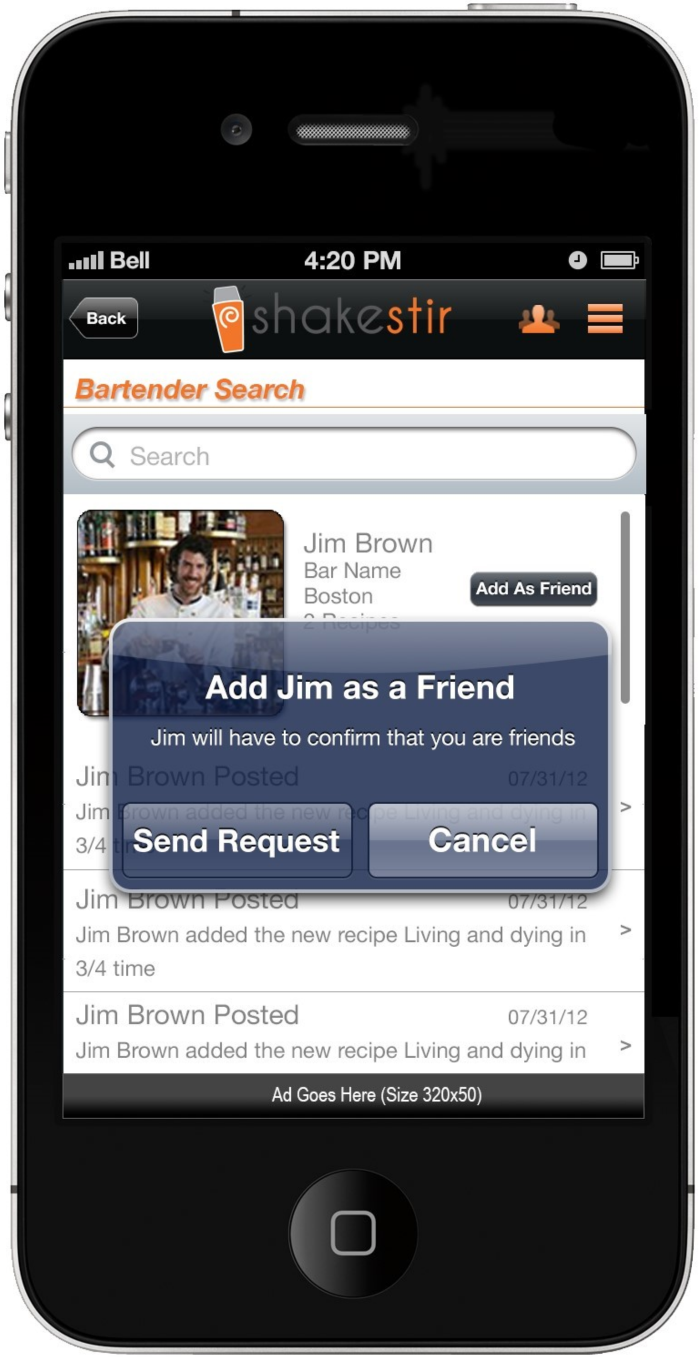
Bartender Search

Jim Brown
Bar Name
Boston
2 Recipes

Jim Brown Posted 07/31/12
Jim Brown added the new recipe Living and dying in 3/4 time >

Jim Brown Posted 07/31/12
Jim Brown added the new recipe Living and dying in 3/4 time >

Jim Brown Posted 07/31/12
Jim Brown added the new recipe Living and dying in >


Bell
4:20 PM
Back
shakestir
Add As Friend
Search
Send Request
Cancel
Ad Goes Here (Size 320x50)

Bartender Search

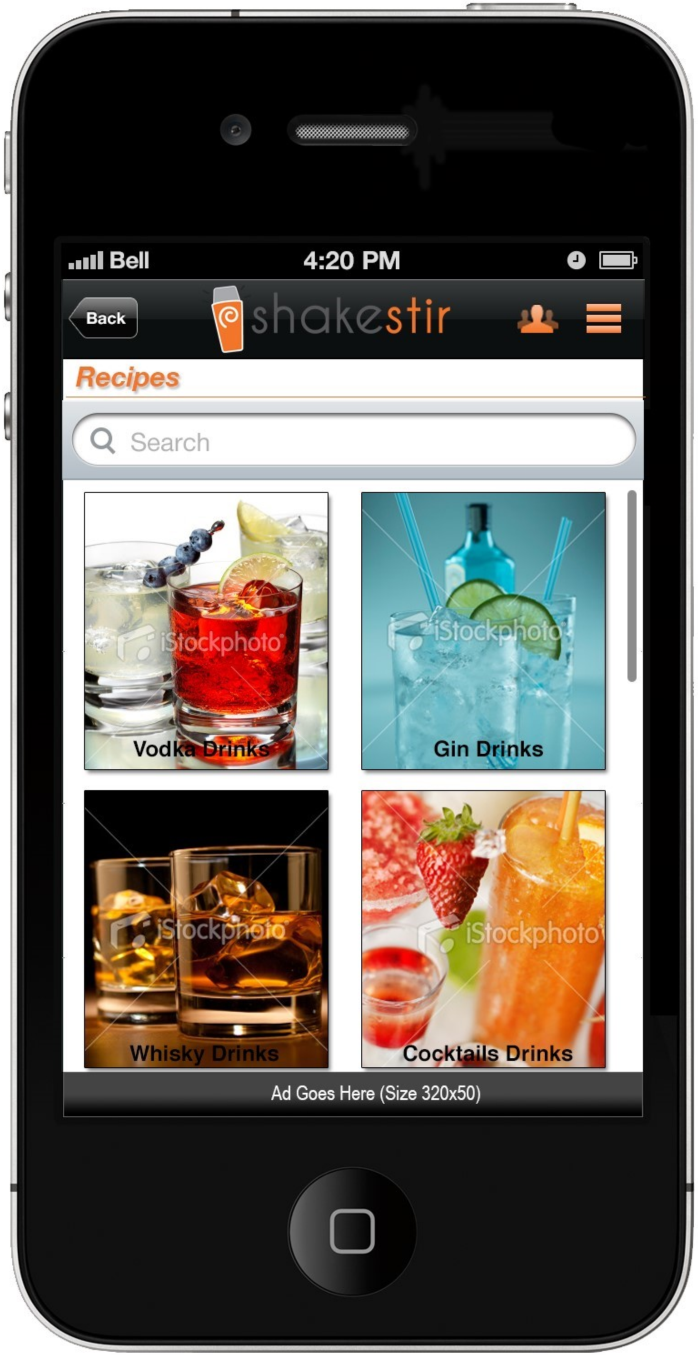
Jim Brown
Bar Name
Boston

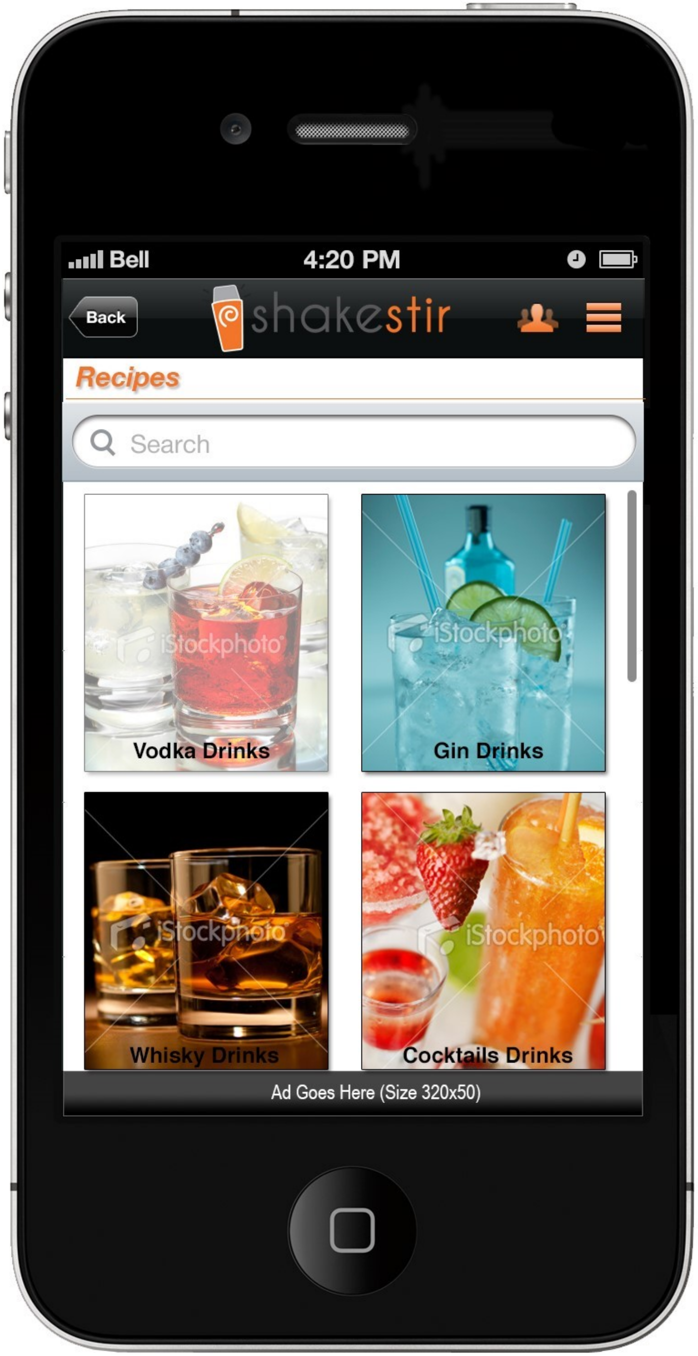
Add Jim as a Friend

Jim will have to confirm that you are friends

Jim Brown Posted 07/31/12
Jim Brown added the new recipe Living and dying in 3/4 time >

Jim Brown Posted 07/31/12
Jim Brown added the new recipe Living and dying in >


Bell
4:20 PM
Back
shakestir
Recipes
Search
Vodka Drinks
Gin Drinks
Whisky Drinks
Cocktails Drinks
Ad Goes Here (Size 320x50)


Bell
4:20 PM
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shakestir
Recipes
Search
Vodka Drinks
Gin Drinks
Whisky Drinks
Cocktails Drinks
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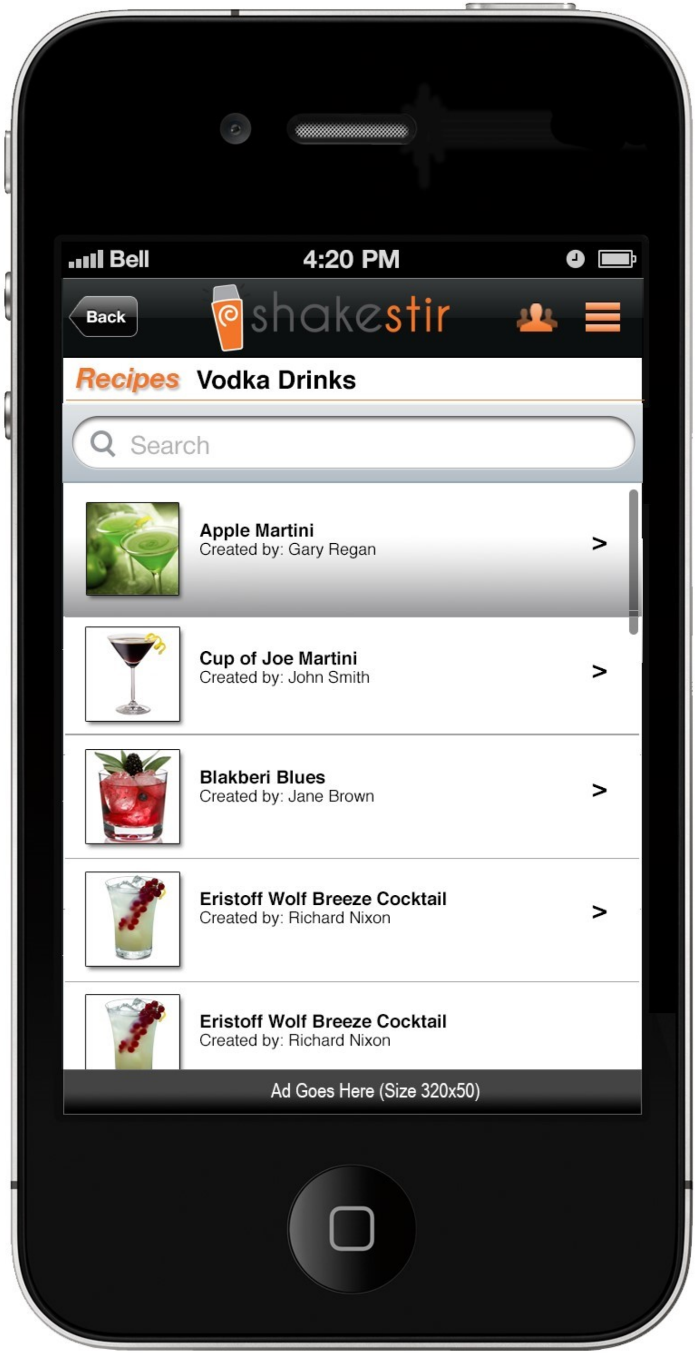

Bell
4:20 PM
Back
shakestir
Search
>

Recipes **Vodka Drinks**

Apple Martini
Created by: Gary Regan

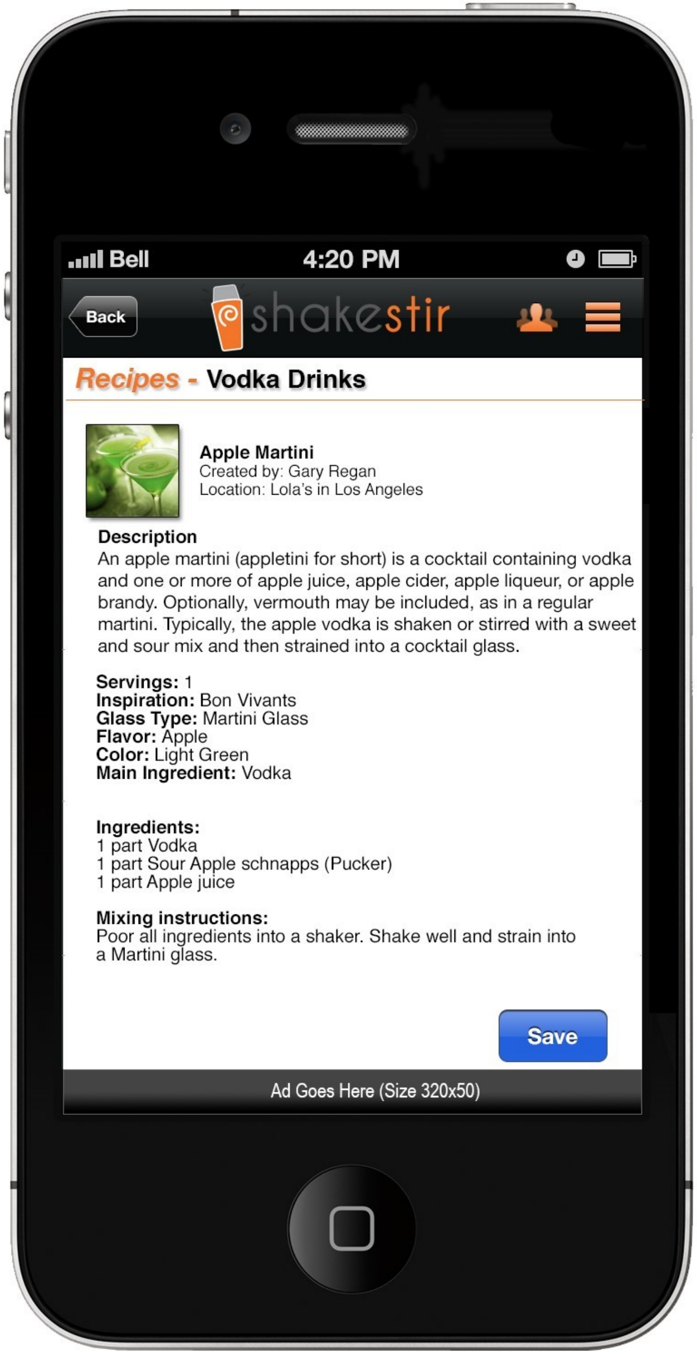
Cup of Joe Martini
Created by: John Smith

Blakberi Blues
Created by: Jane Brown

Eristoff Wolf Breeze Cocktail
Created by: Richard Nixon

Eristoff Wolf Breeze Cocktail
Created by: Richard Nixon

Ad Goes Here (Size 320x50)


Bell
4:20 PM
Back
shakestir

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Created by: Gary Regan
Location: Lola's in Los Angeles

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Inspiration: Bon Vivants
Glass Type: Martini Glass
Flavor: Apple
Color: Light Green
Main Ingredient: Vodka

Ingredients:
1 part Vodka
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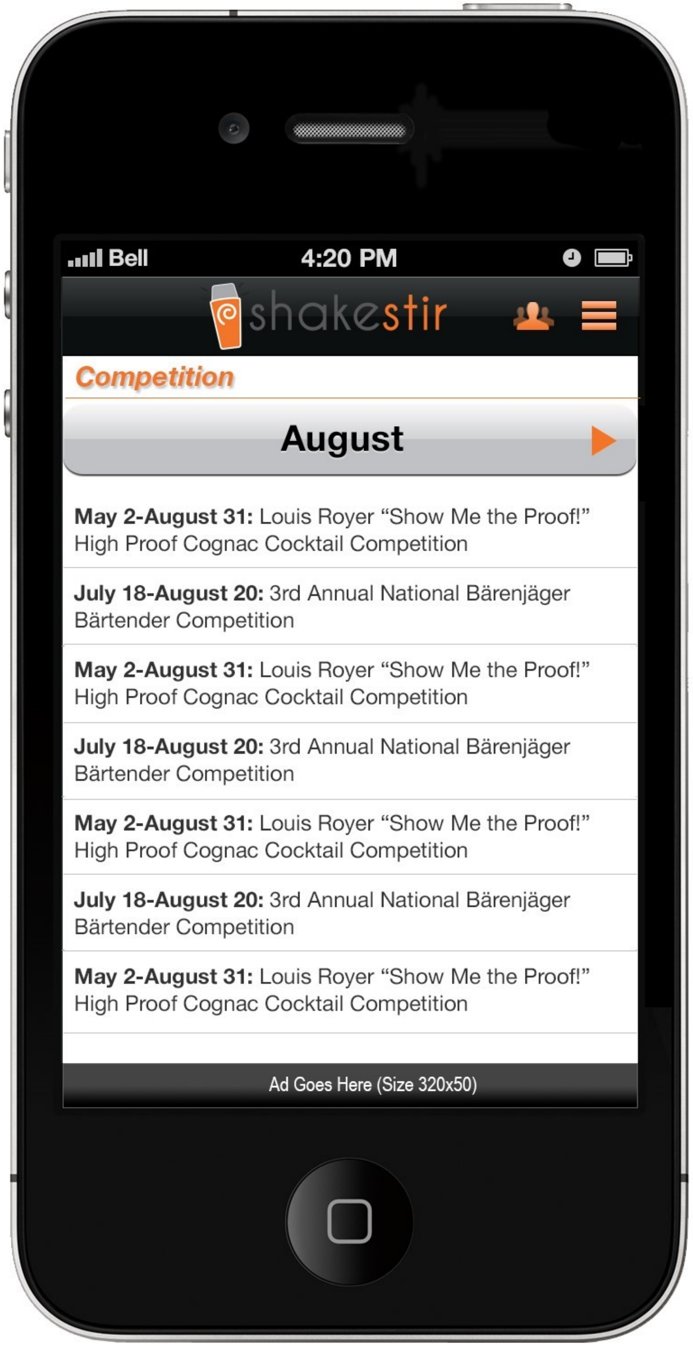
1 part Apple juice

Mixing instructions:
Poor all ingredients into a shaker. Shake well and strain into a Martini glass.

Save
Ad Goes Here (Size 320x50)



Competition

August

May 2-August 31: Louis Royer “Show Me the Proof!” High Proof Cognac Cocktail Competition

July 18-August 20: 3rd Annual National Bärenjäger Bärtender Competition

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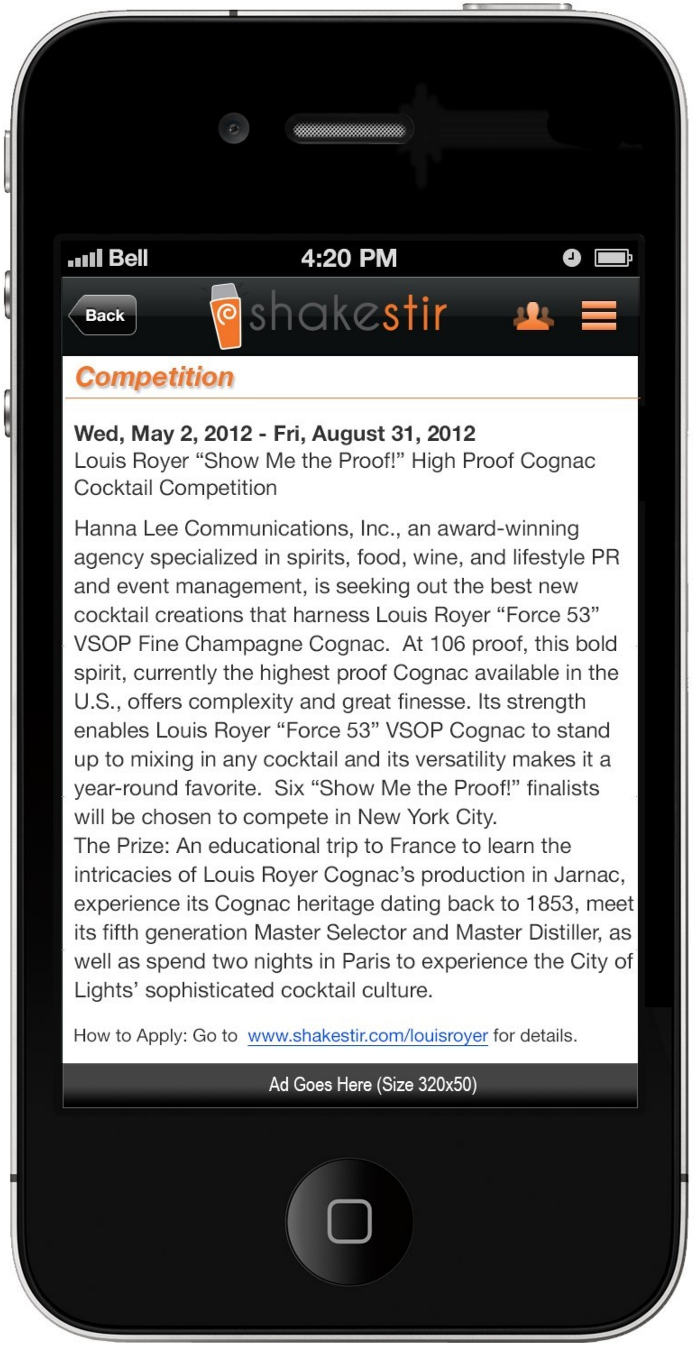
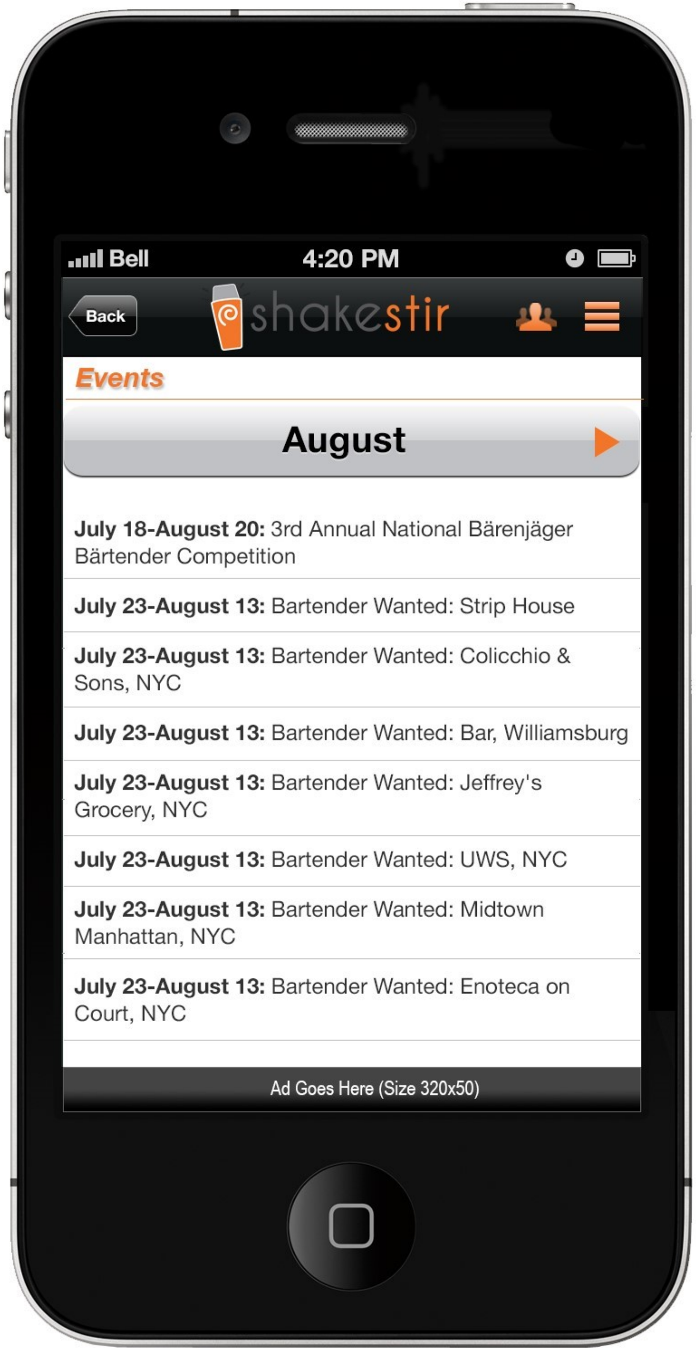


Competition

Wed, May 2, 2012 - Fri, August 31, 2012
Louis Royer “Show Me the Proof!” High Proof Cognac Cocktail Competition

Hanna Lee Communications, Inc., an award-winning agency specialized in spirits, food, wine, and lifestyle PR and event management, is seeking out the best new cocktail creations that harness Louis Royer “Force 53” VSOP Fine Champagne Cognac. At 106 proof, this bold spirit, currently the highest proof Cognac available in the U.S., offers complexity and great finesse. Its strength enables Louis Royer “Force 53” VSOP Cognac to stand up to mixing in any cocktail and its versatility makes it a year-round favorite. Six “Show Me the Proof!” finalists will be chosen to compete in New York City.
The Prize: An educational trip to France to learn the intricacies of Louis Royer Cognac’s production in Jarnac, experience its Cognac heritage dating back to 1853, meet its fifth generation Master Selector and Master Distiller, as well as spend two nights in Paris to experience the City of Lights’ sophisticated cocktail culture.

How to Apply: Go to www.shakestir.com/louisroyer for details.


Bell
4:20 PM
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shakestir
Events
August
Ad Goes Here (Size 320x50)

July 18-August 20: 3rd Annual National Bärenjäger Bärtender Competition

July 23-August 13: Bartender Wanted: Strip House

July 23-August 13: Bartender Wanted: Colicchio & Sons, NYC

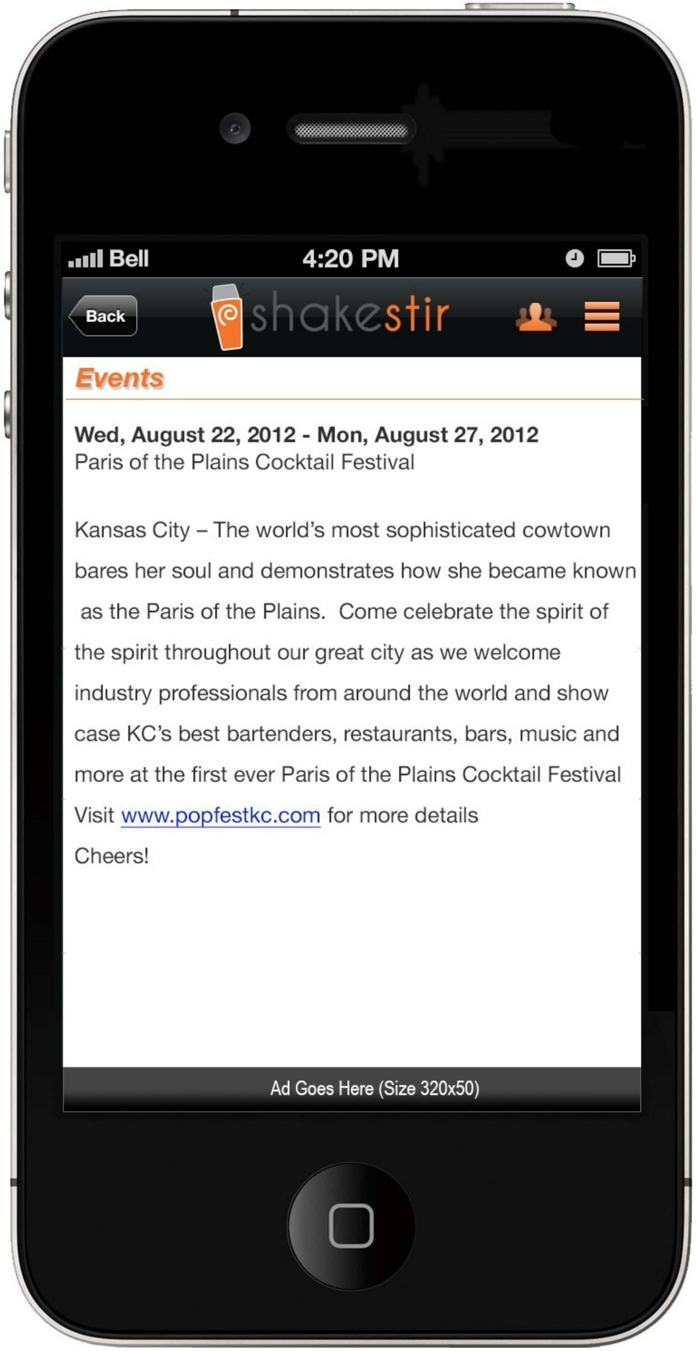
July 23-August 13: Bartender Wanted: Bar, Williamsburg

July 23-August 13: Bartender Wanted: Jeffrey's Grocery, NYC

July 23-August 13: Bartender Wanted: UWS, NYC

July 23-August 13: Bartender Wanted: Midtown Manhattan, NYC

July 23-August 13: Bartender Wanted: Enoteca on Court, NYC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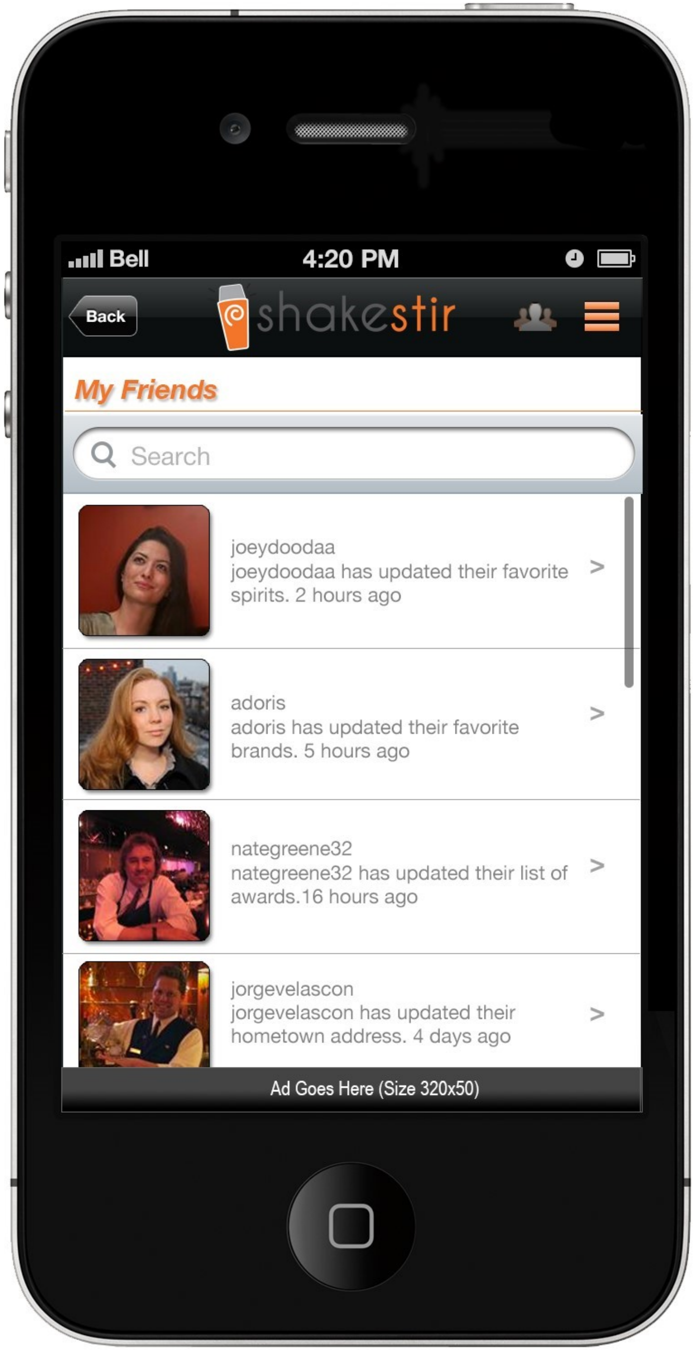
Wed, August 22, 2012 - Mon, August 27, 2012
Paris of the Plains Cocktail Festival

Kansas City – The world's most sophisticated cowtown bares her soul and demonstrates how she became known as the Paris of the Plains. Come celebrate the spirit of the spirit throughout our great city as we welcome industry professionals from around the world and show case KC's best bartenders, restaurants, bars, music and more at the first ever Paris of the Plains Cocktail Festival

Visit www.popfestkc.com for more details

Cheers!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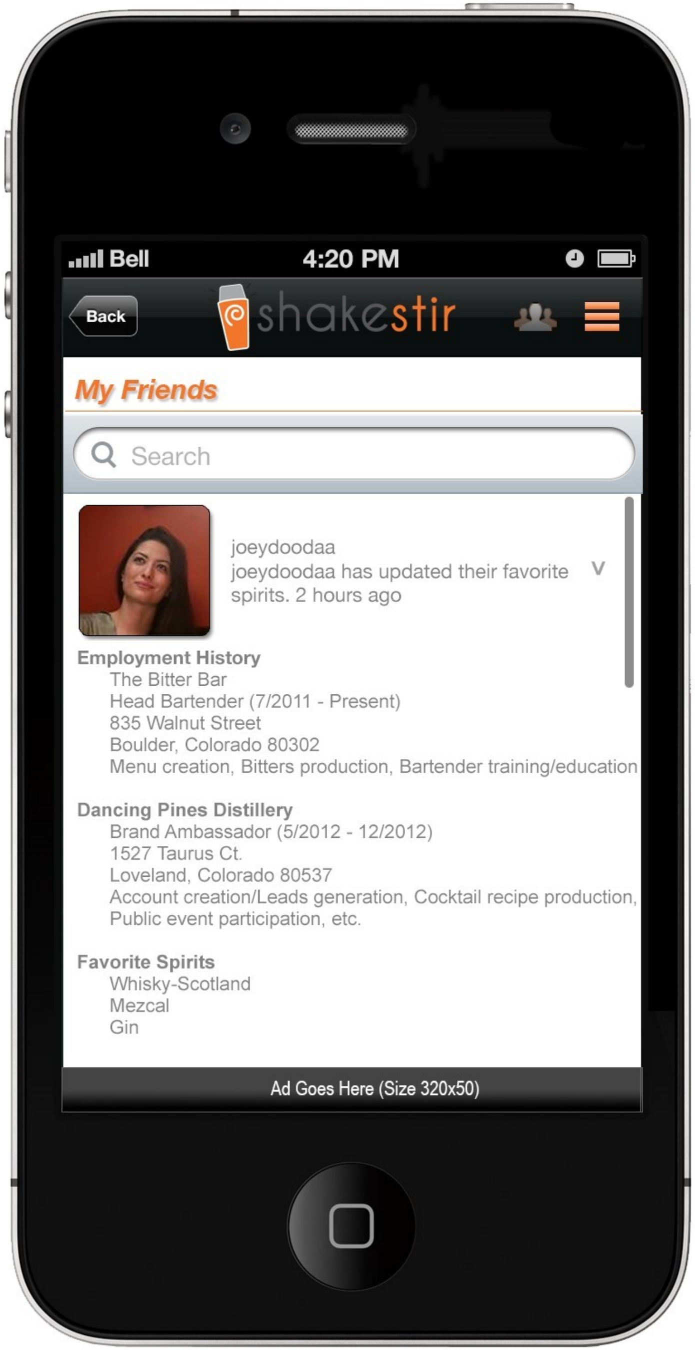
adoris
adoris has updated their favorite brands. 5 hours ago >

nategreene32
nategreene32 has updated their list of awards.16 hours ago >

jorgevelascon
jorgevelascon has updated their hometown address. 4 days ago >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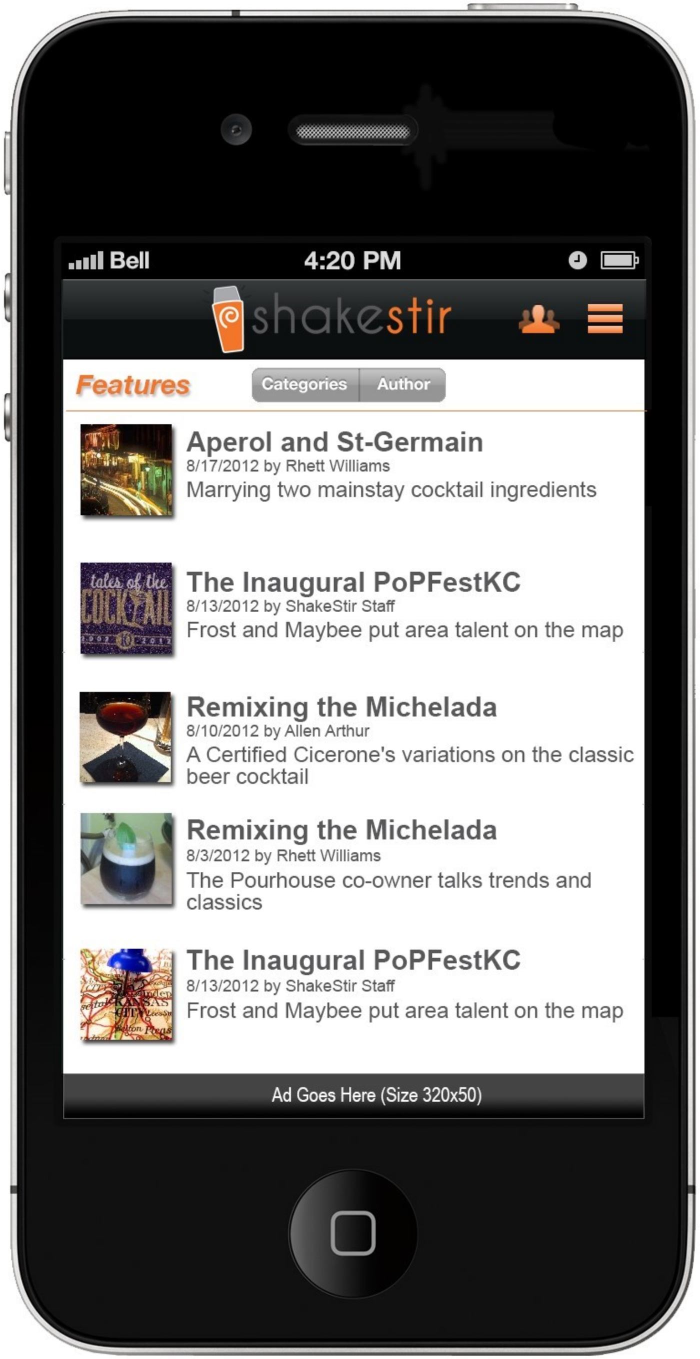
Employment History
The Bitter Bar
Head Bartender (7/2011 - Present)
835 Walnut Street
Boulder, Colorado 80302
Menu creation, Bitters production, Bartender training/education

Dancing Pines Distillery
Brand Ambassador (5/2012 - 12/2012)
1527 Taurus Ct.
Loveland, Colorado 80537
Account creation/Leads generation, Cocktail recipe production, Public event participation, etc.

Favorite Spirits
Whisky-Scotland
Mezcal
Gin



Aperol and St-Germain
8/17/2012 by Rhett Williams
Marrying two mainstay cocktail ingredients

The Inaugural PoPFestKC
8/13/2012 by ShakeStir Staff
Frost and Maybee put area talent on the map

Remixing the Michelada
8/10/2012 by Allen Arthur
A Certified Cicerone's variations on the classic beer cocktail

Remixing the Michelada
8/3/2012 by Rhett Williams
The Pourhouse co-owner talks trends and classics

The Inaugural PoPFestKC
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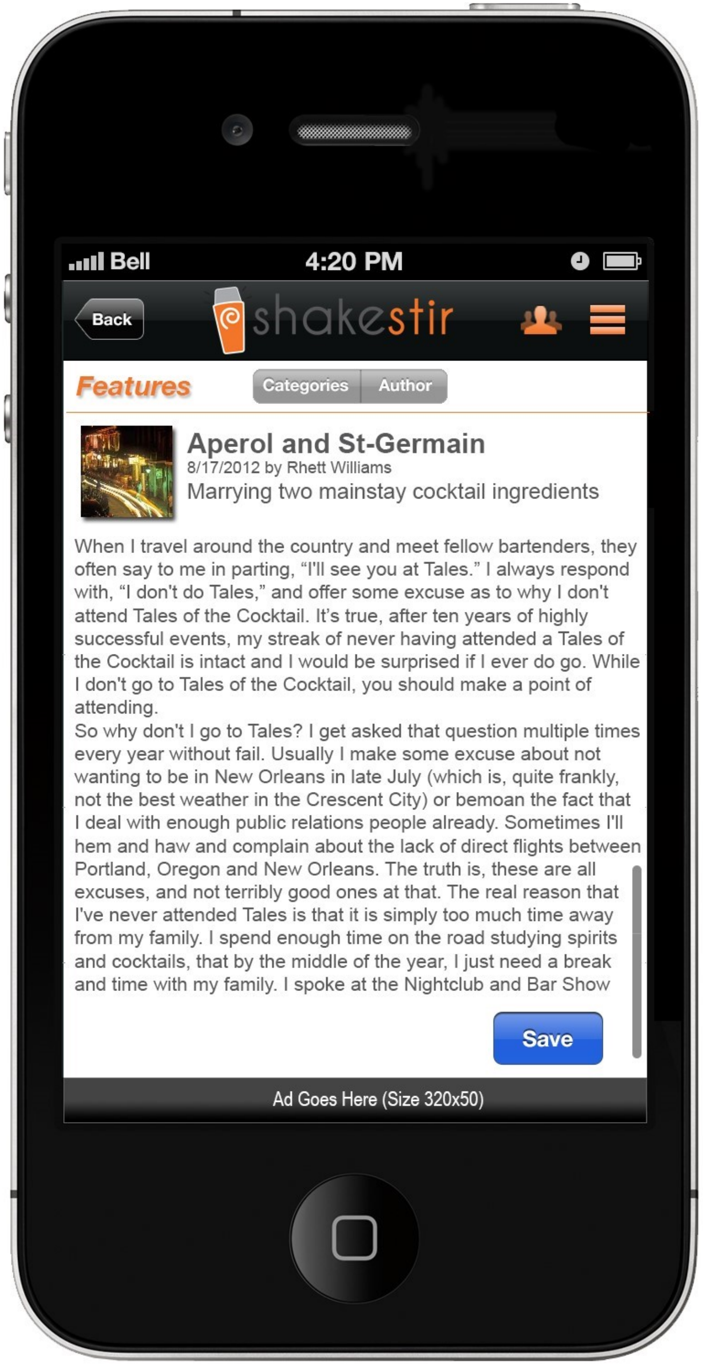
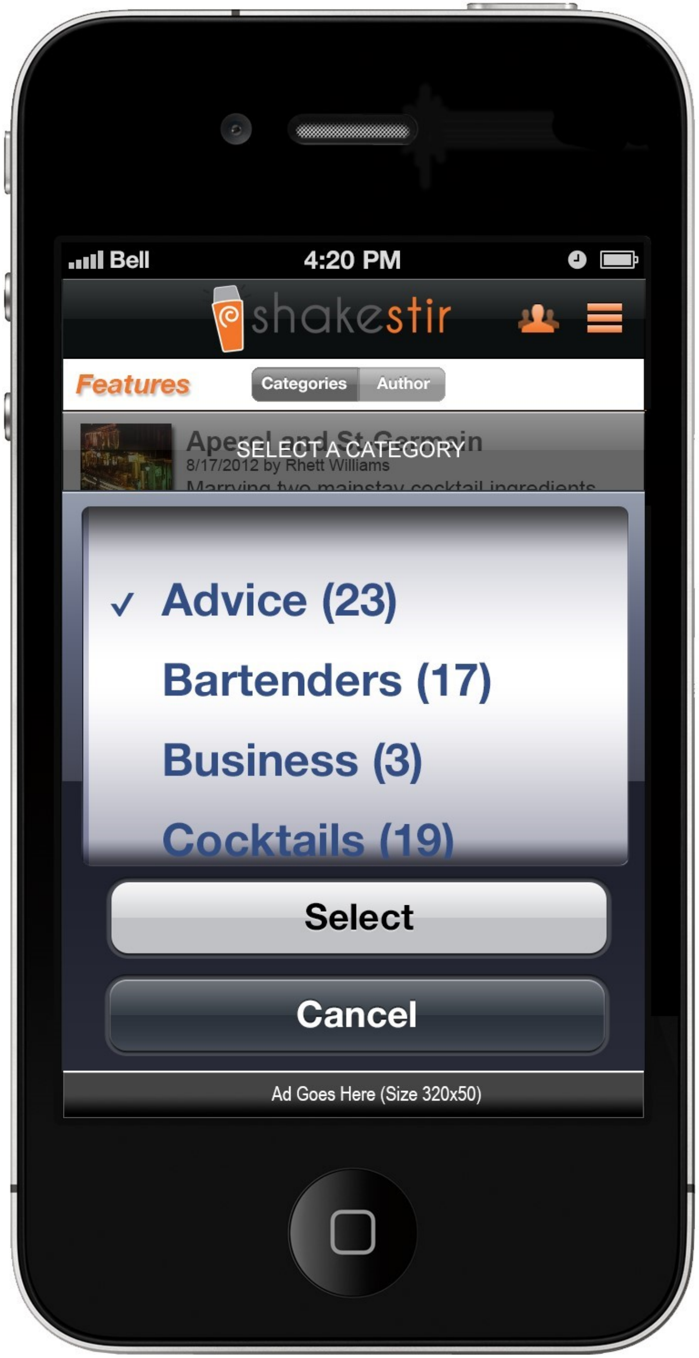


Aperol and St-Germain
8/17/2012 by Rhett Williams
Marrying two mainstay cocktail ingredients

When I travel around the country and meet fellow bartenders, they often say to me in parting, “I'll see you at Tales.” I always respond with, “I don't do Tales,” and offer some excuse as to why I don't attend Tales of the Cocktail. It's true, after ten years of highly successful events, my streak of never having attended a Tales of the Cocktail is intact and I would be surprised if I ever do go. While I don't go to Tales of the Cocktail, you should make a point of attending.

So why don't I go to Tales? I get asked that question multiple times every year without fail. Usually I make some excuse about not wanting to be in New Orleans in late July (which is, quite frankly, not the best weather in the Crescent City) or bemoan the fact that I deal with enough public relations people already. Sometimes I'll hem and haw and complain about the lack of direct flights between Portland, Oregon and New Orleans. The truth is, these are all excuses, and not terribly good ones at that. The real reason that I've never attended Tales is that it is simply too much time away from my family. I spend enough time on the road studying spirits and cocktails, that by the middle of the year, I just need a break and time with my family. I spoke at the Nightclub and Bar Show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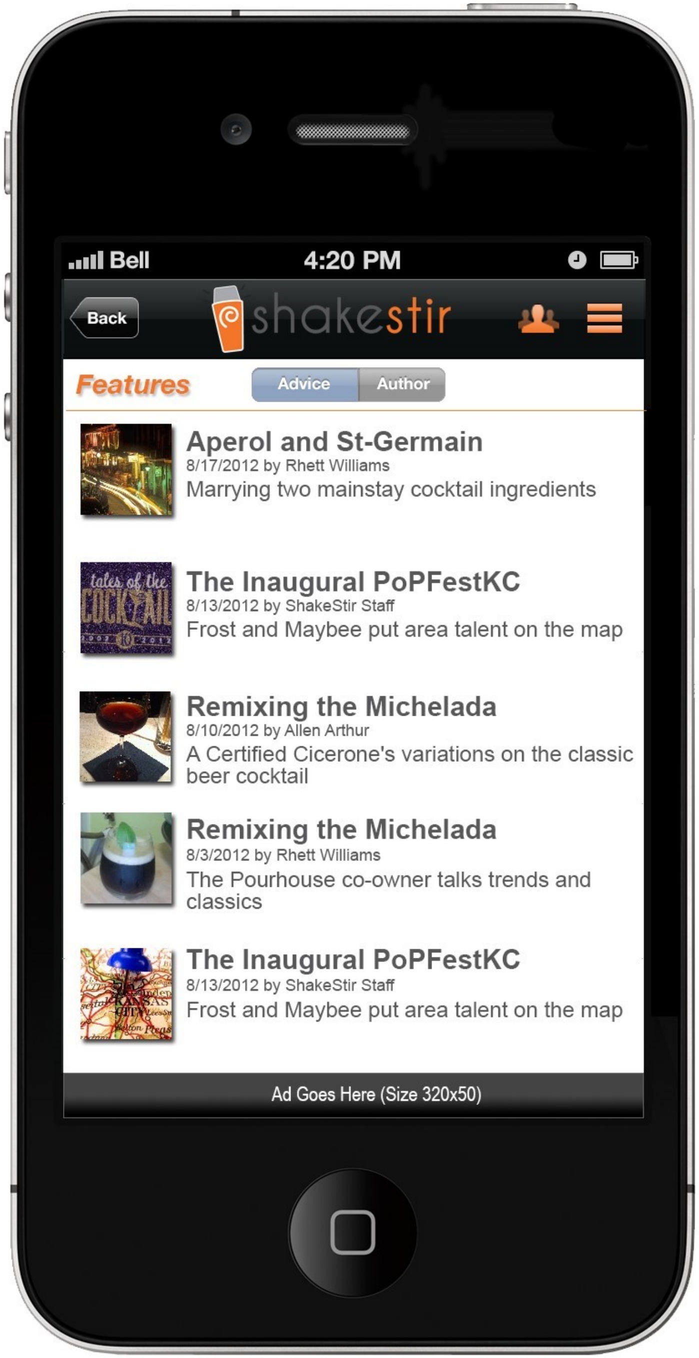
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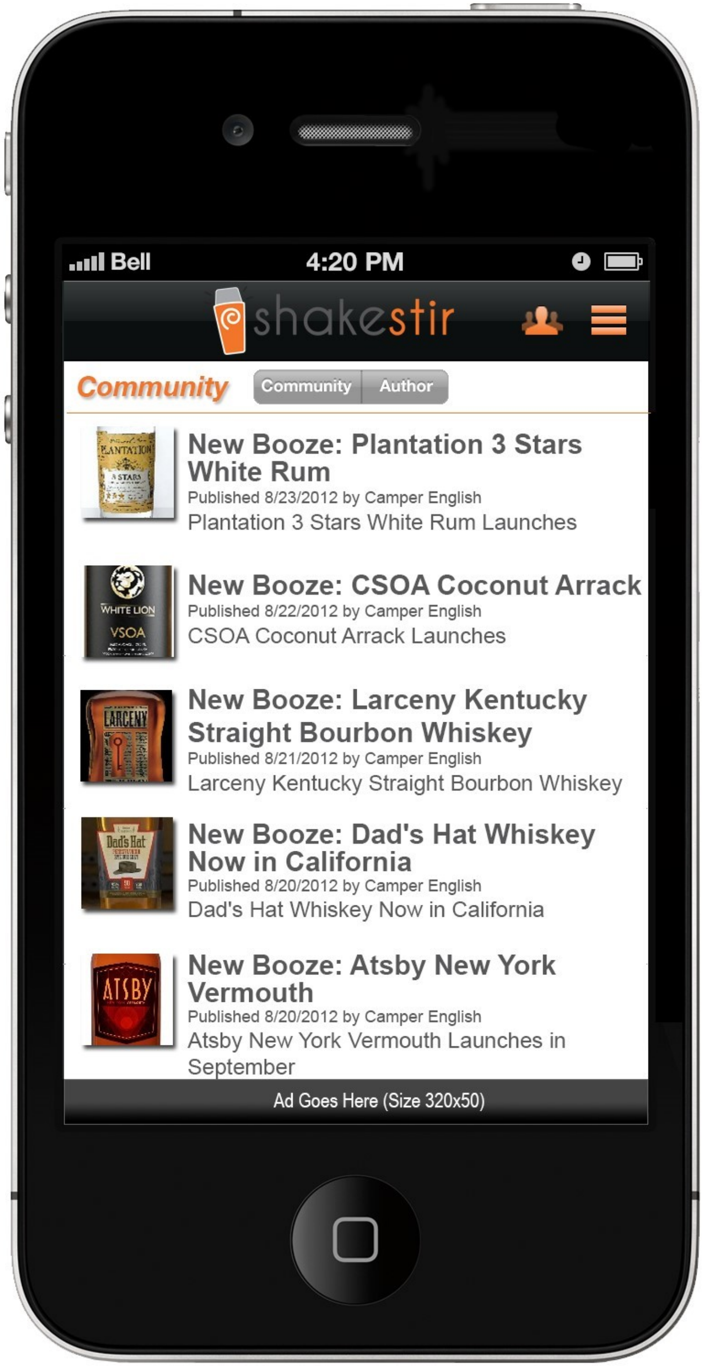

New Booze: Plantation 3 Stars White Rum
Published 8/23/2012 by Camper English
Plantation 3 Stars White Rum Launches

New Booze: CSOA Coconut Arrack
Published 8/22/2012 by Camper English
CSOA Coconut Arrack Launches

New Booze: Larceny Kentucky Straight Bourbon Whiskey
Published 8/21/2012 by Camper English
Larceny Kentucky Straight Bourbon Whiskey

New Booze: Dad's Hat Whiskey Now in California
Published 8/20/2012 by Camper English
Dad's Hat Whiskey Now in California

New Booze: Atsby New York Vermouth
Published 8/20/2012 by Camper English
Atsby New York Vermouth Launches in September

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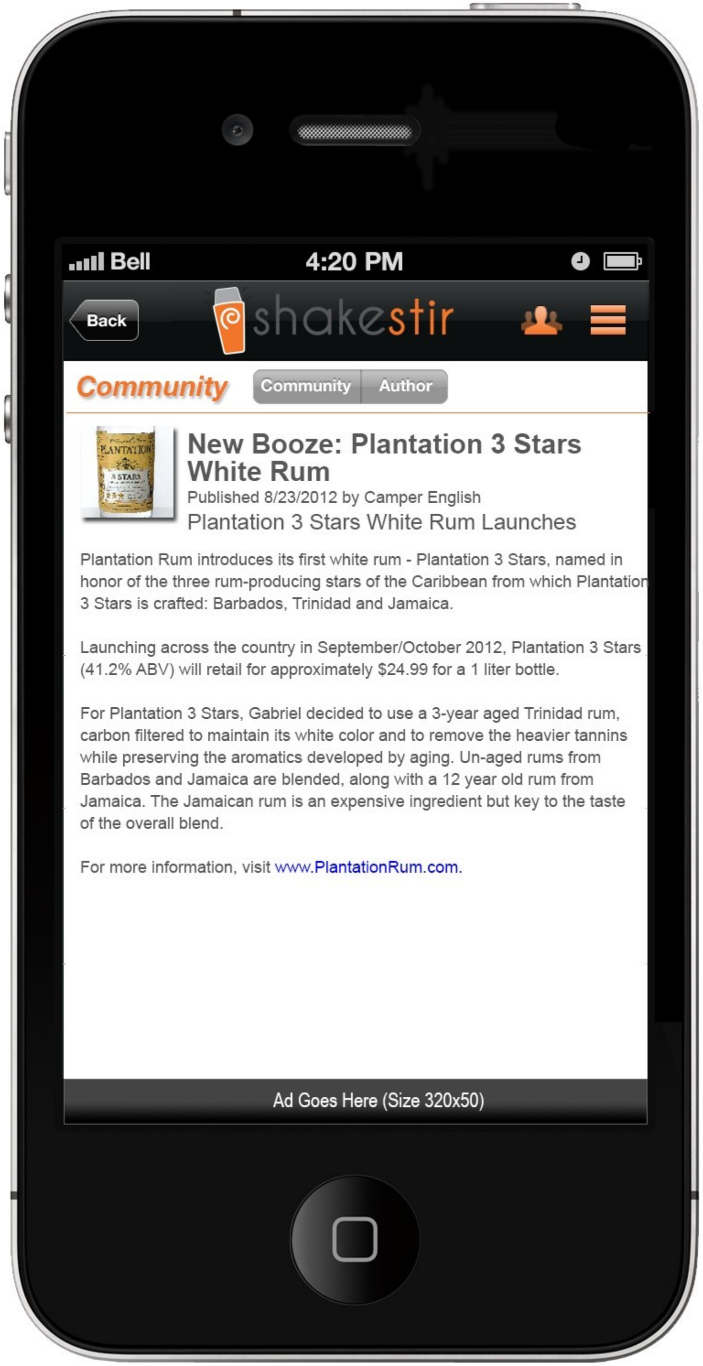

New Booze: Plantation 3 Stars White Rum
Published 8/23/2012 by Camper English
Plantation 3 Stars White Rum Launches

Plantation Rum introduces its first white rum - Plantation 3 Stars, named in honor of the three rum-producing stars of the Caribbean from which Plantation 3 Stars is crafted: Barbados, Trinidad and Jamaica.

Launching across the country in September/October 2012, Plantation 3 Stars (41.2% ABV) will retail for approximately $24.99 for a 1 liter bottle.

For Plantation 3 Stars, Gabriel decided to use a 3-year aged Trinidad rum, carbon filtered to maintain its white color and to remove the heavier tannins while preserving the aromatics developed by aging. Un-aged rums from Barbados and Jamaica are blended, along with a 12 year old rum from Jamaica. The Jamaican rum is an expensive ingredient but key to the taste of the overall blend.

For more information, visit www.PlantationRum.com.

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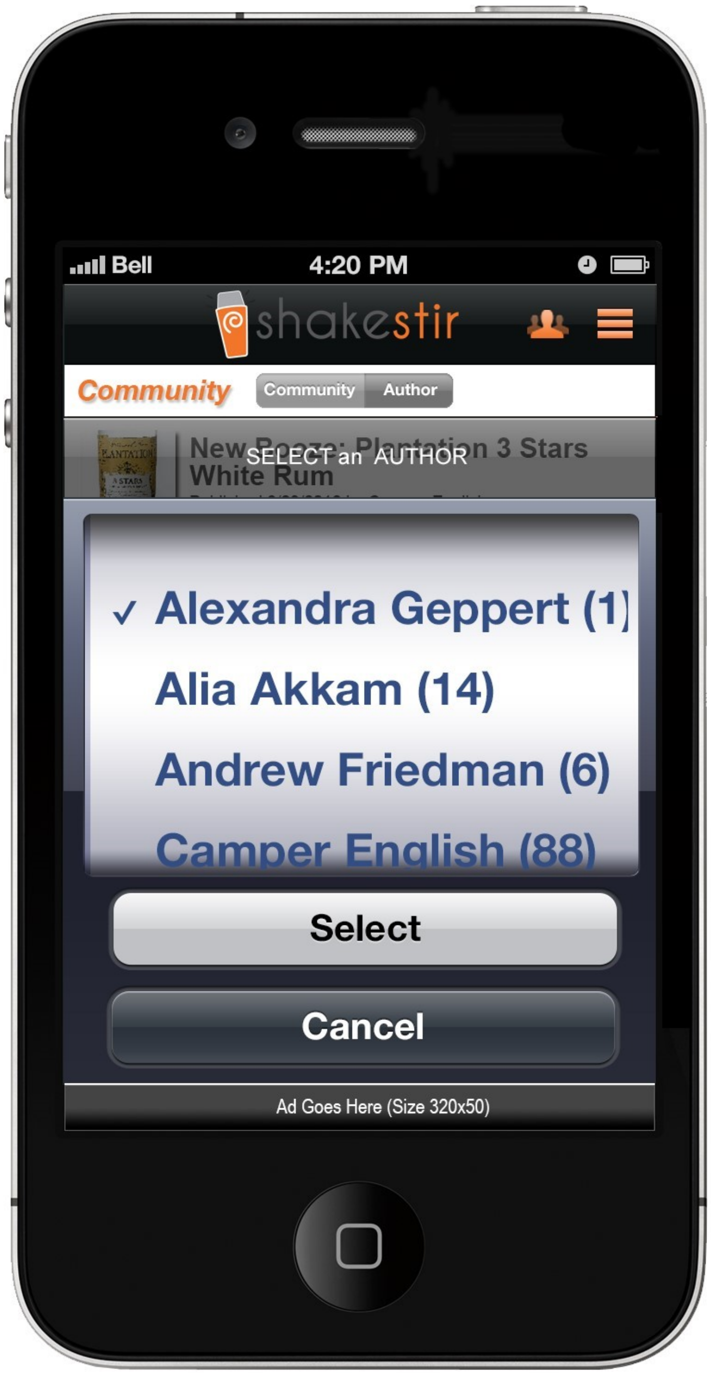
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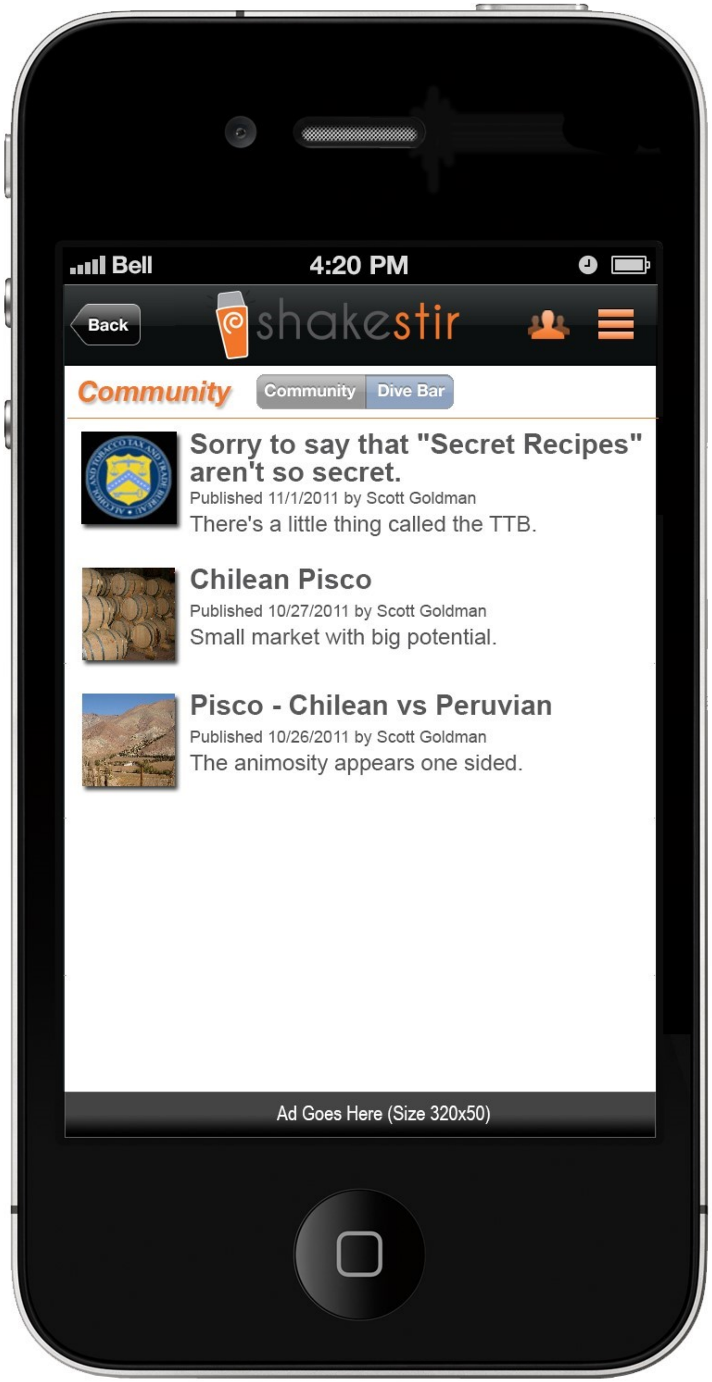
New Booze: Plantation 3 Stars White Rum

✓ Alexandra Geppert (1)

Alia Akkam (14)

Andrew Friedman (6)

Camper English (88)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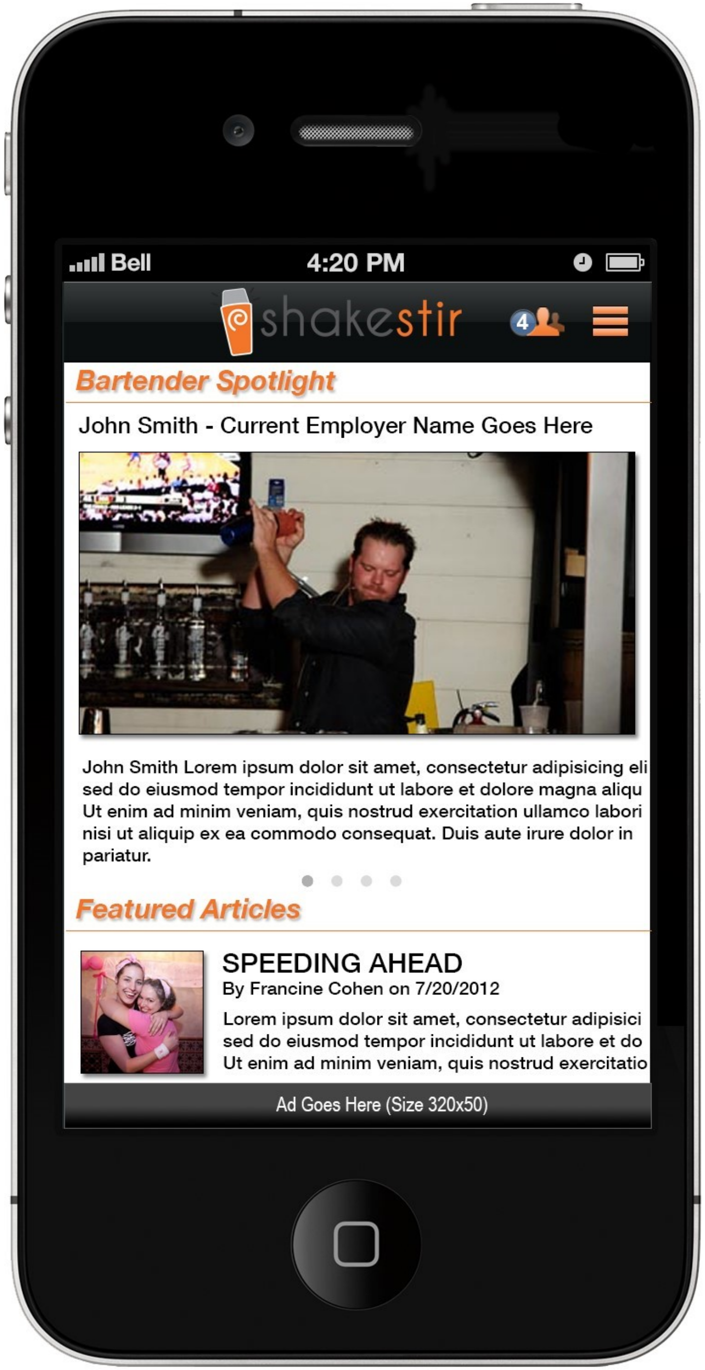
Sorry to say that "Secret Recipes" aren't so secret.
Published 11/1/2011 by Scott Goldman
There's a little thing called the TTB.

Chilean Pisco
Published 10/27/2011 by Scott Goldman
Small market with big potential.

Pisco - Chilean vs Peruvian
Published 10/26/2011 by Scott Goldman
The animosity appears one sided.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Bartender Spotlight

John Smith - Current Employer Name Goes Here

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Featured Articles

SPEEDING AHEAD

By Francine Cohen on 7/20/2012

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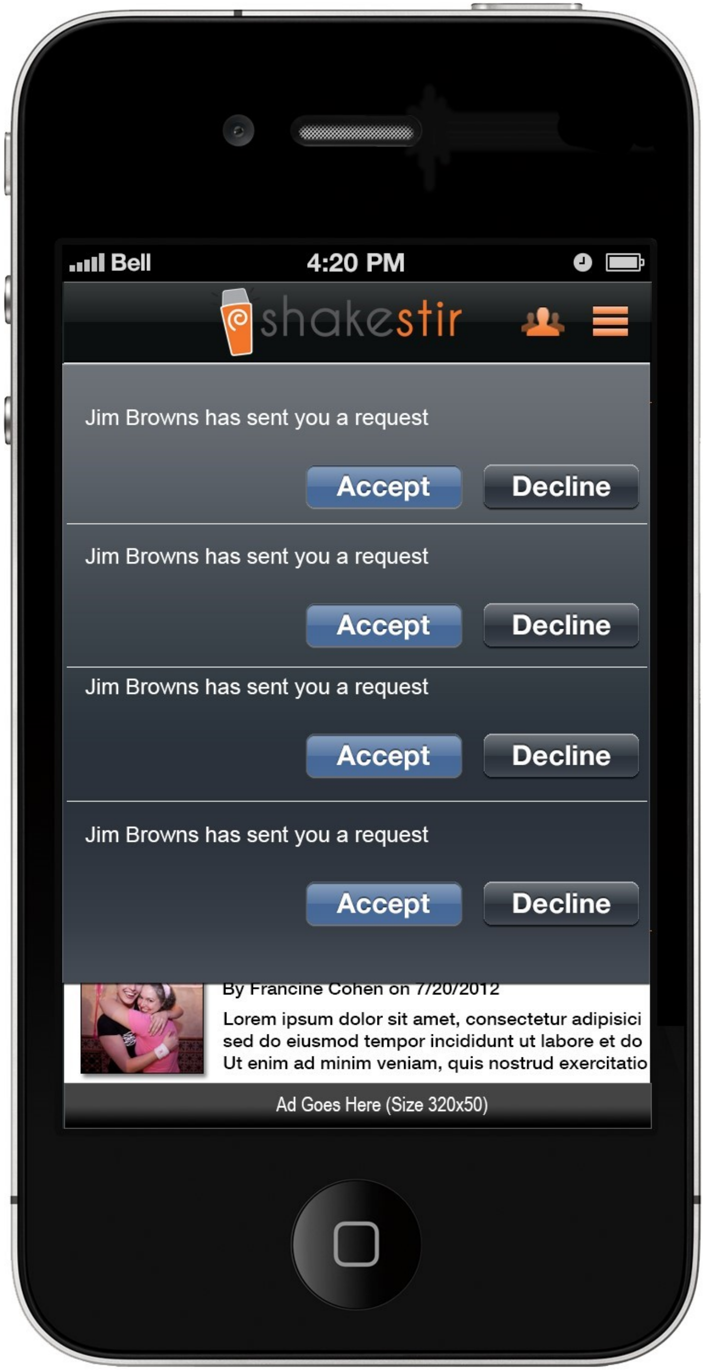
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By Francine Cohen on 7/20/2012

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