



GenWare
COCKTAIL GUIDE

GLASSWARE & BARWARE



COCKTAIL GUIDE

The cocktails in this guide encompass both classic recipes and those with a contemporary twist, offering an exciting range for any establishment. These have been carefully chosen to demonstrate a wide range of skills, styles and techniques behind the bar without being too advanced for smaller operators.

The following drinks would sit equally well on a high-end cocktail bar menu as they would in a pub looking to branch out into new revenue streams. Each drink is easily replicable with the right equipment, has no unusual or hard-to-find ingredients, and is all recognisable and accessible to consumers, as it should be with great cocktails.

CONTENTS

2

Sparkling
Blood Orange

6

Berry Bellini

10

Pornstar
Martini

14

Espresso
Martini

18

Old Fashioned

22

Margarita

26

Mojito

30

Aperol Spritz

34

Cosmopolitan

38

Negroni

42

Caipirinha

46

Bramble

50

Fizzy Passionfruit
Mocktail

54

Mint Julep

58

Gin Fizz

62

Cocktail
Bar Kits

SPARKLING GIN BLOOD ORANGE COCKTAIL

150ml Freshly Squeezed

Blood Orange Juice

25ml Gin

15ml Cointreau

80ml Soda Water

Sliced Blood Orange

Ice

Pour freshly squeezed blood orange juice into a shaker, add gin, cointreau add ice and shake. Pour the mixture over a glass filled with ice and top up with soda water, garnish with slices of blood orange.







Fruity and tart,
this Gin cocktail makes
for a refreshing drink.

SUGGESTED GLASSES



FT Havana
V0095



Ibiza
V1375

[VIEW FULL RANGE HERE](#) ►

BAR EQUIPMENT



Vintage Cocktail Shaker
6782-50V



Bar Knife
218365-W-11



25/50ml Jigger
JIG2550



Mexican Elbow
MEX3



Chopping Board
BB3226BK



Ice Scoop
202-6

[VIEW FULL RANGE HERE ►](#)



V0095



V1375



BERRY BELLINI

25ml Vodka

10 Berries

180ml Champagne or Prosecco

Add one shot of vodka and a few berries to a champagne glass. Muddle to crush berries. Add chilled prosecco or champagne.







SUGGESTED
GLASSES



Falco
1S116-180



Monastrel
V4081



Astor
AST230



Mykonos
V4402



Branta Flute
1SC33-175



Corvus Flute
1SC69-160



Alca Martini Glass
1S112-235



Sylvia Champagne Flute
4S415-220

[VIEW FULL RANGE HERE](#) ►

BAR
EQUIPMENT



Bar Spoon
BS-T40



S/Steel Muddler
MUD2



25/50ml Jigger
JIG2550

[VIEW FULL RANGE HERE](#) ►



PORNSTAR MARTINI

*50ml Vanilla Vodka
15ml Passion Fruit Liqueur
15ml Vanilla Syrup
15ml Freshly Squeezed Lime Juice
2 Fresh Passion Fruits
40ml Prosecco*

Cut two fresh passion fruits, keeping one half for the garnish. Scoop the flesh into your shaker and with all other ingredients (except the Prosecco). Shake with ice and strain into a chilled glass. Pour the Prosecco into a chilled shot glass and serve on the side. Both drinks are perfect for being sipped alongside each other!







SUGGESTED DRINKWARE



Martini Glass
MIS586



Astor
AST230



Alca Martini Glass
1S112-235



Coupe Glass
V4081



Copper Martini Glass
MRC240



Sylvia Martini Glass
V4081



Copper Cocktail Coupe Glass
CPC300



S/St Martini Glass
MRS240



Cheerio
56088



Gina
56109

[VIEW FULL RANGE HERE ►](#)

BAR EQUIPMENT



Cocktail Shaker

6782-50



Fine Strainer

FMCS



25/50ml Jigger

JIG2550

[VIEW FULL RANGE HERE](#) ▶



ESPRESSO MARTINI

45ml Vodka

30ml Freshly Made Coffee

20ml Coffee Liqueur

Shake all the ingredients with ice and fine strain into a chilled glass. Float 3 coffee beans on the top if desired.

Created in the 80s, the Espresso Martini is rich and indulgent. Caffeine and vodka combined, the perfect combination!







SUGGESTED DRINKWARE



Martini Glass
MIS586



Coupe Glass
V4081



Alca Martini Glass
1SI12-235



Copper Coupe Glass
CPC300



Astor
AST230

BAR SNACKS



Alinda Glass Bowl
ALN240



Mini Casserole Dish
SCD8V



Porcelain Dip Pot
DP-PBL5

[VIEW THE FULL RANGE ►](#)

[VIEW THE FULL RANGE ►](#)

BAR EQUIPMENT



Boston Tin
BSC18



Fine Strainer
FMCS



Boston Tin
BSC28



Hawthorne Strainer
HAW3



25/50ml Jigger
JIG2550

[VIEW THE FULL RANGE](#) ▶



OLD FASHIONED

50ml Bourbon

3 Dashes Angostura Bitters

5ml Sugar Syrup

Orange Twist

Add all ingredients to the mixing glass with cubed ice and stir until preferred dilution. Strain into a rocks glass filled with cubed ice and squeeze the oils from an orange zest over the drink before garnishing.







SUGGESTED GLASSES



Cora
COR360



Astor
AST340



Merlot
V1042



Stanford
STA320



Odin
ODN430



Kalita
53520

BAR EQUIPMENT



Mixing Glass
MXG500



Julep Strainer
JUL2



25/50ml Jigger
JIG2550



Bar Knife
218365-W-11



Chopping Board
BB3226BK



Bar Spoon
BS-T40

[VIEW THE FULL RANGE ►](#)

[VIEW THE FULL RANGE ►](#)



CLASSIC MARGARITA

40ml Blanco Tequila

20ml Triple Sec

20ml Freshly Squeezed Lime Juice

1 Spoon Agave Syrup

Sea Salt

Firstly fill your glass with ice to chill. Add the tequila and triple sec to the smaller Boston tin, along with ice. Add the fresh lime juice and seal with the larger Boston tin. Shake hard until the tins are frosted. Remove the ice from the glass, run a lime wedge around the glasses outside rim, and roll in a little fine sea salt. Pour the liquid into the glass with a fine strainer.







SUGGESTED DRINKWARE



Margarita Glass
V1099



Margarita Glass
MIS581



Copper Margarita Glass
MGC300



FT Sidra
V0191

[VIEW FULL RANGE HERE](#) ►



V1099



MIS581



MGC300

BAR EQUIPMENT



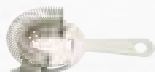
Mexican Elbow
MEX3



20/40ml Jigger
JIG2040



Boston Tin
BSC18



Hawthorne Strainer
HAW3



Bar Knife
218365-W-11



Chopping Board
BB3226BK



Boston Tin
BSC28



Fine Strainer
FMCS

[VIEW THE FULL RANGE](#) ▶



MOJITO

50ml White Rum

20ml Freshly Squeezed Lime Juice

15ml Sugar Syrup

Dash of Soda Water

12 Fresh Mint Leaves

Lightly muddle the mint in the base of the glass. Add the rum, sugar and lime juice. Add some crushed ice and stir. Add more crushed ice and stir again. Top with soda, add some fresh mint as garnish and serve.





One of the most famous
rum-based highballs.
A refreshing and tangy
long drink with a real
mint flavour!



SUGGESTED DRINKWARE



Vintage Barrel Mug
BVM400P



Stanford
STA370



Cora
COR440



St/S Beer Tankard
SBT450

BAR EQUIPMENT



Mexican Elbow
MEX3



St/S Muddler
MUD2



20/40ml Jigger
JIG2040



25/50ml Jigger
JIG2550



Bar Spoon
BS-T40



Bar Knife
218365-W-11



Chopping Board
BB3226BK



[VIEW FULL RANGE HERE](#) ►

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APEROL SPRITZ

50ml Prosecco

25ml Aperol

Splash of Soda Water

1 Fresh Orange

Pour the ingredients into an ice-filled glass and lightly stir.
Garnish with slices of orange.





Get a taste
of SUMMER
with this classic
italian cocktail.



SUGGESTED GLASSES



FT Dunkel
V0882



Platine
V1083



Edel
V4404

[VIEW FULL RANGE HERE](#) ►

BAR EQUIPMENT



Bar Spoon
BS-T40



Bar Knife
218365-W-11



Chopping Board
BB3226BK



25/50ml Jigger
JIG2550

[VIEW FULL RANGE HERE](#) ▶

BAR SNACKS



St/S Square Tub
SSQ8



Popcorn Cup
PPC040



WECK Mini Jar
TJ-M

[VIEW FULL RANGE HERE](#) ▶



COSMO POLITAN

45ml Lemon Vodka

15ml Triple Sec

30ml Cranberry Juice

10ml Freshly Squeezed Lime Juice

Orange Zest

Add all the ingredients into a cocktail shaker filled with ice. Shake well and strain into a chilled cocktail glass. Garnish with orange zest (flamed).

A hot pink creation with a sharp twist, the Cosmopolitan defined the 90s and is just as popular today!







SUGGESTED
GLASSES



Martini Glass
MIS586



Coupe Glass
V4081



Astor
AST230



FT Martini Glass
V4742



Misket Saucer
MIS550



Copper Martini Glass
MRC240



S/St Martini Glass
MRS240



Martini Glass
V4744

[VIEW FULL RANGE HERE ►](#)

BAR
EQUIPMENT



Cocktail Shaker
6782-50



Fine Strainer
FMCS



25/50ml Jigger
JIG2550

[VIEW FULL RANGE HERE ►](#)



NEGRONI

25ml Gin

25ml Sweet Vermouth

25ml Campari

Orange Slice

Pour the gin, vermouth and campari into a mixing glass with ice. Stir and strain into a tumbler. Add ice, and garnish with an orange slice.



Glowing red in hue,
a sophisticated yet simple
cocktail for a grown up palate.





SUGGESTED GLASSES



Cora
COR360



Astor
AST340



Merlot
V1042



Bodega
BDG386

BAR EQUIPMENT



Mixing Glass
MXG500



Julep Strainer
JUL2C



Classic Bar Spoon
BS-C27C



25/50ml Jigger
JIG2550C

[VIEW FULL RANGE HERE ►](#)

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THE ORIGINAL CAIPIRINHA

50ml Cachaca
20ml Sugar syrup
1/2 Lime

Cut half a lime into quarters, add to a rocks glass and muddle. Add the rest of the ingredients with crushed ice and churn lightly. Top up with a little more crushed ice and add a short straw.







SUGGESTED GLASSES



Ada Rocks
ADA382



Bodega
BDG386

[VIEW FULL RANGE HERE ►](#)

BAR EQUIPMENT



Muddler
MUD2



25/50ml Jigger
JIG2550



20/40ml Jigger
JIG2040



Bar Knife
218365-W-11



Chopping Board
BB3226BK



Bar Spoon
BS-T40

BAR SNACKS



St/S Serving Bucket
GSB10



WECK Jar
WECK569



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BRAMBLE

45ml Gin

30ml Freshly Squeezed Lemon Juice

10ml Sugar Syrup

10ml Creme de Mure

1 Lemon

2 Blackberries

Shake the gin, lemon juice and sugar syrup in a cocktail shaker with ice and strain into a rocks glass full of crushed ice. Drizzle the crème de mure over the top. Garnish with lemon and blackberries.







SUGGESTED DRINKWARE



Cora
COR360



Astor
AST340



Ada
ADA382



FT Jerte Tumbler
V4624

[VIEW FULL RANGE HERE](#) ►

BAR EQUIPMENT



Cocktail Shaker

6782-50



Fine Strainer

FMCS



20/40ml Jigger

JIG2040



Classic Bar Spoon

BS-C27

[VIEW FULL RANGE HERE](#) ▶



Fizzy

PASSION FRUIT MOCKTAIL

90ml Passion Fruit Juice
90ml Non Alcoholic Vodka
1-2 tbsp Sugar
30ml Fresh Lime Juice
Soda Water
Half a Passion Fruit

Combine lime juice and sugar, mix together in a glass and then add ice. Add the passion fruit juice and vodka, then top with soda water. Add one-half of a passion fruit for garnish.







SUGGESTED DRINKWARE



Tokyo Hiball
TOK352



Astor
AST380



Fiesta Hurricane
FST593



Pineapple Tiki Mug
PTM400GR



FT Syrah Rocks
V0245



Cora
COR440



Ardea Rocks
2SE45-320

BAR EQUIPMENT



Mexican Elbow
MEX1



Bar Knife
218365-W-11



Chopping Board
BB3226BK



Bar Spoon
BS-T40



Ice Scoop
202-6



25/50ml Jigger
JIG2550

[VIEW FULL RANGE HERE](#) ►

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MINT JULEP

*75ml Bourbon Whiskey
22.5ml Sugar Syrup
12 Fresh Mint Leaves
3 Dashes Angostura Bitters
Mint Sprig*

Shake all ingredients with ice and strain into a julep cup filled with crushed ice. Gently churn the drink with a bar spoon before topping it with more crushed ice. Garnish with a mint sprig and serve.







A signature drink of the Kentucky Derby, strong and full flavoured.

SUGGESTED DRINKWARE



Astor Tiki Mug
TKA440CT



Cast Iron Effect Tiki Mug
TKM360CT



Vintage Barrel Mug
BVM400P



Copper Julep Cup
JUL385C



Blue Brick Tiki Mug
BTM18BL



Purple Brick Tiki Mug
BTM18P



Green Brick Tiki Mug
BTM18GR



Green Bamboo Tiki Mug
BMB500GR

BAR EQUIPMENT



Cocktail Shaker
6782-50C



Hawthorne Strainer
HAW3C



20/40ml Jigger
JIG2040C



Classic Bar Spoon
BS-C27C

BAR SNACKS



St/S Serving Bucket
SSB12



WECK Mini Jar
TJ-M

[VIEW FULL RANGE HERE ►](#)

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[VIEW FULL RANGE HERE ►](#)



GIN FIZZ

*50ml Gin
20ml Lemon
20ml Sugar Syrup
15ml Egg White
Top with Soda*

Add all ingredients except soda to the small tin, fill with cubed ice, seal, and shake very hard until the tins are frosted. Strain into a hiball glass filled with cubed ice, and top up with soda to the rim. Squeeze lemon zest over the drink, and discard.

The best-known cocktail in the fizz family. This refreshing, long drink is becoming increasingly popular.







SUGGESTED GLASSES



Aiala
V0136



Ada Hiball
ADA389

[VIEW FULL RANGE HERE](#) ►

BAR EQUIPMENT



Boston Tin
BSC28



Boston Tin
BSC18



20/40ml Jigger
JIG2040



Mexican Elbow
MEX1



Hawthorn Strainer
HAW3



25/50ml Jigger
JIG2550



Chopping Board
BB3226BK



Bar Blade
227-01



Bar Knife
218365-W-11

[VIEW FULL RANGE HERE](#) ►





BARWARE PACKAGES

Cocktail Bar Kit - CBK4

17 Piece package is designed for venues where cocktails are not the priority, but they still want to make them quickly and professionally. Operators working on a budget will appreciate the range, as all items are functional as well as being inexpensive. The Boston glass shaker can also double up as a mixing glass, saving more on the bottom line.

Cocktail Bar Kit - CBK5

18 Piece package is a great mid-level kit for venues where cocktails will be making up a large proportion of their revenue. This collection is firmly aimed at fulfilling a range of needs, and while not being as specialised as the 24-piece package, is still more than suitable for venues looking to put on a great cocktail list to supplement their business.

Cocktail Bar Kit - CBK6

22 Piece package is our highest quality offering, and is a must for venues that want to be known as a cocktail destination. The equipment is great to look at, and is going to last an age. Everything has been carefully chosen to be suitable for any high-end cocktail bar and will allow your bartenders to reach their potential.

[VIEW PACKAGES HERE](#) ▶



17 PIECE COCKTAIL BAR KIT CBK4

2x	Boston Glass Shaker	BSC18
2x	Boston Tin	BSC28
2x	Thimble Measure 25/50ml	JIG2550
1x	Plastic Muddler	MUD1
1x	Mexican Elbow	MEX1
2x	Hawthorne Strainer	HAW4
1x	Julep Strainer	JUL1
1x	Fine Strainer	FMCS
1x	Bar Spoon	BS-C27
1x	Bar Knife	218365-W-11
1x	Chopping Board	156
1x	Cap Opener	C0107
1x	Ice Scoop	202-5

[VIEW KIT HERE](#) ►





18 PIECE COCKTAIL BAR KIT CBK5

2x	Boston Tin	BSC18
2x	Boston Tin	BSC28
1x	Mixing Glass	MXG500
1x	Jigger 20/40ml	JIG2040
1x	Jigger 25/50ml	JIG2550
1x	Stainless Steel Muddler	MUD1
1x	Mexican Elbow	MEX3
2x	Sprung Julep Stainer	HAW5
1x	Julep Strainer	JUL2
1x	Fine Strainer	FMCS
1x	Bar Spoon	BS-T30
1x	Bar Knife	218365-W-11
1x	Chopping Board	BB3226BK
1x	Bar Blade	227-01
1x	Ice Scoop	202-6

[VIEW KIT HERE](#) ►



22 PIECE COCKTAIL BAR KIT CBK6

3x	Boston Tin	BSC18
3x	Boston Tin	BSC28
1x	Mixing Glass	MXG500
1x	Jigger 10/40ml	JIG2040
1x	Jigger 25/50ml	JIG2550
1x	Stainless Steel Muddler	MUD2
1x	Mexican Elbow	MEX3
2x	Hawthorne Strainer	HAW3
1x	Julep Strainer	JUL2
1x	Fine Strainer	FMCS
1x	Bar Spoon	BS-T30
1x	Bar Knife	218365-W-11
1x	Garnish Dispenser	014-4
1x	Chopping Board	BB3226BK
1x	Bar Blade	PHBB
1x	Large Ice Scoop	202-8
1x	Ice Scoop	202-6

[VIEW KIT HERE](#) ►





GenWare

in action

Need some inspiration? Check out our Pinterest page to see how GenWare is being used.

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Nevilles Head Office

Viking Way,
Erith,
Kent
DA8 1EW
UK

London Showroom

Unit 124
The Business Design Centre
52 Upper Street
London
N1 0QH
UK

(By appointment only)

Manchester Showroom

Suite 3, Ground Floor
Building 2, Universal Square
Devonshire Street North
Manchester
M12 6JH
UK

(By appointment only)

Madrid Showroom

Pol. Ind. NEISA SUR
Av. de Ángel de Garcillan S/N
28021 MADRID
SPAIN

(By appointment only)

www.nevilleuk.com | customersupport@nevilleuk.com | +44 (0)1322 443143



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