

# CREATE AN EPIC AT-HOME BAR

Equipped with drink-making essentials and professional-grade gadgets, your home bar will help elevate your cocktail party or dinner to its most memorable level.

Our step-by-step guide to building a bar

## 1 furniture



Create a usable and effective space with plenty of convenient storage by using:

- a portable bar cart, side console, buffet, or shelving unit
- Barstools
- beer/wine fridge
- shelves, trays, and stacking organizers



## 2 accessories

Be prepared for any drink or cocktail request by fully outfitting your home bar. You'll need:

- an ice bucket
- shakers & Hawthorne strainers
- jiggers
- muddlers
- bottle openers & corkscrews
- stirring spoons
- ice cube trays
- mesh strainer
- peeler
- juicer
- cocktail pics

## 3 drinkware



Get the most out of every spirit, wine, or beer type by serving it in the proper glassware. Stock up on:

- tumblers
- margarita glasses
- martini glasses
- rock glasses
- wine glasses
- champagne flutes
- shot glasses
- beer mugs, pilsner & pint glasses
- copper mugs



## 4 mixers/garnish

Add that special touch by using high-quality mixers and garnishes. Keep on hand:

- bitters
- cola
- juices
- tonic and soda water
- ginger ale and ginger beer
- triple sec
- white vermouth
- cream
- lemons, limes, cherries, olives, oranges, & cocktail onions
- nutmeg, cloves, sugar, & salt
- whipped cream

## 5 spirits +



It goes without saying that every bar needs adult beverages. Give your guests a choice by always offering:

- Whiskey (bourbon & scotch)
- vodka
- rum
- gin
- cognac
- brandies
- flavored liqueurs
- Irish cream
- red & white wine
- champagne
- several varieties of beer

For the best selection of premium wine, spirits, and craft beer, browse our extensive selection both online and in-store and start building that envy-worthy home bar today

