1 Choose the correct word to complete the cocktail ingredients.

1 Bar ........................................
   a spoon ✓ b glass c shaker
2 Light ......................................
   a olive b sherry c rum
3 Canadian .................................
   a glass b dash c whisky
4 Sweet ...............................
   a vermouth b Comfort c Mary
5 A measure of ..............................
   a olives b Tequila c ice
6 Angostura ...............................
   a bitters b garnish c spoon
7 Triple ..................................
   a quarter b half c sec
8 A salt-rimmed ...........................
   a cafetière b glass c spoon

2 Make drinks from the jumbled letters.

1 euaibmdr ................................. Drambuie
2 nmoactslipo ..............................
3 aim ait ..................................
4 kywish orus ..............................
5 lboyo do arym ............................
6 eas eezebr ..............................
7 uacamsb ...............................
8 thounser foemort ........................
9 leabys .................................
10 aubc reibl ..............................

3 Read the interview with a barman, and underline true or false.

Name: Sebastian Rodriguez   Job: Barman

What do you enjoy about your job?
Well, I like making cocktails for guests. My favourite is the Manhattan.

Why?
The Manhattan has interesting ingredients like Canadian Whisky, sweet vermouth and Angostura bitters. It tastes very nice.

Do you add anything else?
Yes, I half fill the glass with crushed ice. Finally, I add a slice of lemon and garnish it with a cherry.

Do you serve all your drinks with a cherry?
No. I serve some with an olive or a straw. Each cocktail is different.

Do you always add sugar?
No, not always. Some cocktails need sugar or sugar syrup like the Daiquiri, but not every cocktail.

Do you use a cocktail shaker?
Sometimes. It helps to mix and chill the liquids. Then it’s easy to pour the drink into a glass.

How do you remember all the right measures?
It takes a long time to learn them. A Bloody Mary is easy, you only need two measures of vodka but for the Manhattan it’s one and a half measures of Canadian whisky, three quarters of a measure of sweet vermouth, and then a dash of Angostura bitters.

1 The barman enjoys making cocktails. true / false
2 The Manhattan tastes bad. true / false
3 He adds lemon and a cherry to the Manhattan. true / false
4 He serves every drink with a cherry. true / false
5 Every cocktail needs sugar. true / false
6 A cocktail shaker helps to mix the ingredients. true / false
7 It is easy to learn the measurements. true / false
8 The Manhattan uses different measures. true / false