

GUIDE

TOP

HOME BAR ESSENTIALS



ESSENTIAL TOOLS

- **BAR CART-** The tiers help distribute all the bar essentials and it frees up my counter space.
- **CORKSCREWS & BOTTLE OPENERS:** These are a must for opening wine bottles, beer bottles for your guests.
- **NAPKINS & CLOTH NAPKINS** - Your bar you always have both cloth napkins to wipe any spills, to hold a chilled bottle & and collect any condensation.
- **BAR SPOON/ STIRRING STICKS** - These are extra long spoons used to stir your drinks/cocktails.
- **ICE BUCKET-** Keep your drinks cool and also provide ice for drinks without having.
- **ICE TONGS-** guests can serve themselves ice without having to use their hands.
- **GLASSWARE** - The right glass for your cocktail or drink.
- **WINE COASTER-** These are great and protect your surface areas from the condensation of wine bottles or any spills (like red wine on marble).
- **DECANTERS** - They are a beautiful way of serving your spirits.
- **SHAKER-** These are a must have tool in your bar, used to mix your drinks by shaking them.
- **COCKTAIL JIGGER-** This is an awesome tool to measure the amount of alcohol that goes in a drink.