

PUZZLES & PINTS

FROM THE BEVERAGE DIRECTOR

Puzzles & Pints should feel easy on the bar and fun in the room. This menu was built for normal restaurant service—bright, approachable cocktails, one fast round-ordering shot, and presentations that stay clean without slowing anyone down. Prep the pieces that matter, keep the drinks moving, and let the menu support the energy of the event.

GLASSWARE

You do not need specialty glassware to make this menu work. Collins and highball glasses can handle most of the lineup, a double rocks glass covers Double Take, and a standard shot glass handles Last Piece. If you need to swap, stay focused on capacity and a clean presentation rather than chasing an exact glass shape.

BATCHING

Piece by Piece is the only one that really needs to stay split—keep the club soda and strawberry syrup separate so the layered finish still does its job. Good Company, Puzzle Me This, and Double Take can all be batched in their base ratios and finished with carbonation during service. Last Piece can be fully batched, kept cold, and shaken to order when the room starts ordering rounds.

INGREDIENTS

Commercial syrups are completely fine here and, in a few spots, they are the smart call for consistency. Use a dense strawberry syrup for Piece by Piece, taste your watermelon and dark cherry syrups before launch, and treat Green Apple Pucker as the intended apple note instead of layering in extra syrup. Keep garnish prep practical, and cut fresh apple close to service.

A FEW NOTES ON THIS MENU

PIECE BY PIECE	The layered look is the whole point. Add the strawberry syrup at the end, send it right away, and do not stir it before it hits the table.
GOOD COMPANY	Add club soda last and give it one gentle lift. Taste the selected watermelon syrup in the finished drink before launch—brand sweetness can swing a lot.
PUZZLE ME THIS	Keep this one crisp, not overly sour. If you are doing elevated or showpiece garnish, cut the apple close to service or use a very light lemon-water dip to slow browning.
DOUBLE TAKE	Use fresh or quality refrigerated orange juice when possible. Add ginger ale last and, for showpiece service, express the orange peel over the drink before placing it.
LAST PIECE	This is the easiest round-ordering item on the menu. Keep it cold, keep the garnish quick, and stick to the single approved gummy puzzle piece presentation.

I hope this menu helps your team keep Puzzles & Pints feeling easy, social, and worth coming back for. Keep the drinks moving, keep the room engaged, and let the event do what it does best—turn one round into another.

— RSW BEVERAGE DIRECTOR