


something worth serving.

SHOPPING LIST + SETUP GUIDE

BUILD YOUR BLOODY MARY BAR

38–50
BLOODY MARYS

38 spicy · 50 mild

SHOPPING LIST

THE BLOODY MARY

- **1 × 16 oz Pacific Pickle Works Bloody Mary Elixir**
- **3 or 4 × 46 oz cans** First Street Tomato Juice, not from concentrate — 3 cans for **spicy** (about 38 drinks), 4 cans for **mild** (about 50 drinks)
- **1 × 1.75 L** Cutler's Vodka — about 59 oz, enough for 38 drinks at 1½ oz each. For the mild batch, add a 750 ml bottle. Keep chilled until service.
- **25–35 lbs** ice — some to keep everything cold, plenty more for filling glasses

THE RIM

- **¾ cup** celery salt
- **¾ cup** coarse kosher salt — mix 50/50 with the celery salt
- **10–12** fresh limes, cut into wedges (for rimming and the garnish bar)

EQUIPMENT

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|--|--|
| □ Large pitcher or beverage dispenser | □ Jigger or measuring cup |
| □ Shallow dish for the salt rim | □ Cutting board + knife |
| □ Large ice tub or cooler for chilling bottles | □ Separate ice bin + scoop for serving ice |
| □ 38–50 glasses (12 oz) | □ Cocktail skewers (50+) |
| □ Small bowls or trays for garnishes | □ Tongs for garnishes |
| □ Cocktail napkins | □ Optional: small cups for extra lime wedges |

THE GARNISH BAR

Plan on **2 jars of each** for the spicy batch; add a third of your favorite for the mild batch.

¡Ay Cukarambas! **2 JARS**
Semi-spicy garlic dill pickle spears (24 oz). The classic spear for the glass.

Jalabeaños **2 JARS**
Spicy jalapeño green beans (16 oz). Heat, crunch and color.

Stokra **2 JARS**
Hot jalapeño okra (16 oz). The classic Bloody Mary garnish.

Fresh extras
2 bunches celery · lime wedges · 2–3 lemons (optional)

LEVEL IT UP **OPTIONAL**

Pandemonium Pickles
Spicy habanero halves for the heat-seekers. Great on the side.

Asparagusto!
Pickled asparagus spears — tall, dramatic, built for the glass.

Carriots of Fire
Pickled carrot sticks for sweet heat and a pop of orange.

Pickled in Pink
Pickled red onion — slide a few onto the skewer.

Pickle Brine
Add ½ oz for a “dirty” Bloody, or pour pickleback shots.

Michelada Shrub
Set out a Mexican lager for a michelada beer-back.

FIVE STEPS TO A SELF-SERVE BAR

1 MIX THE BASE

In a large pitcher or dispenser, combine:

16 oz Pacific Pickle Works Bloody Mary Elixir	+	3 or 4 cans First Street Tomato Juice (46 oz each)	=	154 oz • 200 oz Spicy • Mild Bloody Mary base
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SPICY — 3 cans 16 oz Elixir + 138 oz tomato juice = 154 oz • about 38 drinks	MILD — 4 cans 16 oz Elixir + 184 oz tomato juice = 200 oz • about 50 drinks
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Stir thoroughly and keep the base cold on ice. The mild batch is about 1½ gallons, so use a 2-gallon dispenser or split it between two pitchers.

Don't add the vodka to the pitcher. Keeping it separate lets everyone make theirs the way they like it — and the base doubles as a Virgin Mary for anyone skipping the vodka.

For each drink: pour 1½ oz Cutler's Vodka and 4 oz Bloody Mary base over a glass full of ice, then stir.

2 BUILD THE RIM

- Pour the 50/50 celery salt + coarse kosher salt into a shallow dish.
- Cut the limes into wedges.
- Run a lime wedge around the outside edge of each glass.
- Dip the rim into the salt mixture and set the glass aside.

Pro tip: Rim the glasses shortly before serving so the salt stays crisp instead of getting wet and running down the glass.

3 BUILD THE GARNISH BAR

"Put me in the glass, coach.
I've been training for this."



Drain your Pacific Pickle Works garnishes and arrange them in individual bowls or trays:

¡Ay Cukarambas!
Pickle spears

Jalabeaños
For heat and color

Stokra
The classic okra garnish

Then add celery stalks, lime wedges and cocktail skewers — plus any of your **Level It Up** jars.

Make a few skewers ahead. Build some samples before guests arrive — ¡Ay Cukarambas! + Stokra + Jalabeaños — then let everyone build their own. Keep finished skewers on a chilled tray, or keep garnishes refrigerated until service.

4

SET UP THE BAR

Arrange the station in this order so guests can work their way down the line:

1 RIM Salt mixture + lime wedges	2 ICE Glasses + serving ice + scoop	3 POUR Cutler's Vodka, then Bloody Mary base	4 GARNISH PPW jars, celery + citrus	5 FINISH Skewers + napkins
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RIM › ICE › VODKA › BLOODY MARY › GARNISH

5

KEEP EVERYTHING COLD

- Set the Bloody Mary base, the vodka and any backup tomato juice on ice before and during service.
- Keep a separate supply of clean ice for filling glasses — never use ice from the chilling tub in drinks.
- Replenish the serving ice as the party goes on instead of letting the same ice sit out all day.

THE FORMULA

INGREDIENT	SPICY · ~38 DRINKS	MILD · ~50 DRINKS
THE BLOODY MARY		
Pacific Pickle Works Bloody Mary Elixir	16 oz (1 bottle)	16 oz (1 bottle)
First Street Tomato Juice (46 oz cans)	3 cans · 138 oz	4 cans · 184 oz
Cutler's Vodka	57 oz · 1 × 1.75 L	75 oz · 1.75 L + 750 ml
Ice	25 lbs	35 lbs
THE RIM		
Celery salt + coarse kosher salt	¾ cup each	¾ cup each
Limes	10	12
THE GARNISH BAR		
¡Ay Cukarambas! · Jalabeaños · Stokra	2 jars each	2–3 jars each
Celery	2 bunches	3 bunches
Cocktail skewers	40+	55+

PER BLOODY MARY 1½ oz Cutler's Vodka + 4 oz Bloody Mary base + ice + garnish

SHORTCUT: THE MIGHTY BOLD BLOODY MARY DELUXE KIT

Two bottles of Bloody Mary Elixir plus Jalabeaños, Asparagusto!, Carriots of Fire and Stokra — the base and the garnish bar in one box. Just bring the tomato juice.

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cheers to that.

Must be 21+ to enjoy the vodka. Please drink responsibly and never drink and drive.

PACIFIC PICKLE WORKS · SANTA BARBARA, CA



THE ORIGINAL *West Coast* PICKLE

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