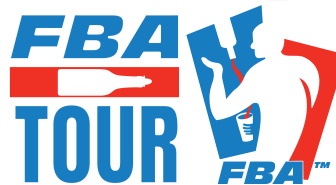




Competition Date:
September 12-15, 2026.

Competition Location:
BMO CENTRE Calgary, Alberta, Canada
1912 Flores LaDue Parade SE,
Calgary, AB T2G 2W1



Competition Outline:

Competitors will be challenged in 2 competitions... the **Flair Bartending Round** and **Flairco Freestyle Battle**. Flair Bartending Round will make one Canadian Iced Tea with Working Flair and one original cocktail two times on stage featuring **2 of the Spirit Sponsors & Reàl Syrups**. The overall winner will be the best competitor with the best original **Specialty Cocktail** and with the best Flair performance on stage in one division of competition.

You will test your accuracy during your round with a designated bottle of water and earn five bonus points if you are accurate... but... if you miss the pour you will be deducted five points. **The Spill-Stop Challenge Free Pour** is **MANDATORY**... will you be able to pour accurately under pressure? You will pick randomly before your round and free pour during your round either **1/2oz, 1 1/2oz or 2oz** pour.

This event is part of the [FBA Tour](https://barflair.org) and all competitors must register for a **free FBA membership** to compete and we will be broadcasting live on Cocktail Network Live with some great opportunities for competitors and the audience alike to make some money and exposure. FBA Membership at <https://barflair.org>

Flairco Freestyle Round :

(Only for the Top 8 Competitors from Qualifying)



The handcuffs come off for this fun round open to the top 8 competitors from qualifying. This round is a single elimination for fun with **no points** towards the competition. Flairco Practice bottles and tins only where your swag and moves advance you to the next round. Think of a one on one dance battle with bottle & tins!

Two competitors will be paired up at random and flip a coin, whomever wins the coin toss will choose to go first or second during this three round battle.

Round #1: 15 seconds for Bartender 1, 15 seconds for Bartender 2.

Round #2: 30 seconds for Bartender 1, 30 seconds for Bartender 2.

Round #3: 30 seconds for Bartender 1, 30 seconds for Bartender 2.

The first competitor to the stage during their time will get to call the coin toss.

The DJ will randomly choose the music for you... for Qualifying & Finals.

The bartenders will go back to back with a few quick seconds in-between rounds. There are no limits to the amount of Flairco & tins you would like to use per round... and remember to let your swagger shine!

Competitors **ARE NOT ALLOWED** to cross the line in the center of the stage into their opponents space. On the second warning of the round their will be a deduction of **1 Point for that round.**

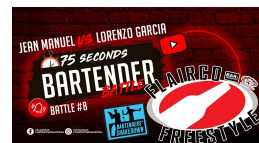
After Round 3, the three judges will each choose either Bartender 1 or Bartender 2 to advance to the next battle... all based on who they thought brought the Flair and swagger best.

We will have six 750ml Flairco bottles and six tins setup on each side of the stage for each bartender to utilize or they can use their own practice bottles and tins for the battle if they choose.

Props are encouraged but no glass or things that would make a mess for the next group of bartenders after you.

LET THE BATTLE BEGIN!

Click on the boxes below for examples to help give you inspiration...





FINEST CALL:

A Trusted Resource Behind Any Bar

For the last 20+ years, Finest Call has worked tirelessly to create a line of premium cocktail mixers that bartenders everywhere can trust. From the tens of thousands of bars and restaurants that stock our products, to the hundreds of thousands of bartenders and mixologists who serve mixed drinks and ultimately, millions of patrons who enjoy it, Finest Call has become a worldwide staple and a major part of today's cocktail landscape.

Finest Call we search for the finest ingredients

To create the best cocktail mixers, we start with the best ingredients.

We've scoured the globe to identify and select only the most renowned varieties of fruit.

By using only the best varieties, every time, we can guarantee an unsurpassed cocktail experience with perfect consistency in every batch.

But it's not just the type of fruit that makes our products the best, it's when that fruit is harvested.

Our technical department has identified the optimal harvest time for every fruit we use, ensuring that this perfect ripeness translates to unsurpassed flavor in every bottle.

For more info on **Finest Call** you can visit:

<https://www.finestcall.com>

Finest Call Instagram: @finestcall_us



SPILL-STOP Pour Spouts:

Behind Every Great Bartender is a Perfect Pour

Specializing in hand tools for the bartender, Spill-Stop has been dedicated to making high quality bar supplies since 1935. We offer a wide range of bar supplies & our pourers are widely regarded the most popular in the industry. We are the original makers of the 285-50 Chrome Tapered Free Pourer, which is made in our factory outside of Chicago. Spill-Stop means quality & we are dedicated to equipping the world's bartenders with high-quality tools they've relied on to execute their craft for generations.

Our History

Founded in 1935 by Fritz Katsky, Spill-Stop has a rich history. In 1945, Daniel Silverstein, who had experience in hotel management, joined as a minority partner, acquiring the company in 1951. His son, Bob Silverstein, began his journey with Spill-Stop as a teenager, running Spill-Stop from 1977 to 2024. Today, Spill-Stop continues its mission to bring high quality "hand tools for the bartender" to the world.

Chrome Tapered Pourer with poly-kork 285-50



The original chrome tapered free pourer. Look for the Spill-Stop name: your assurance of quality workmanship for more than 80 years. Seamless tapered spout allows controlled medium speed pouring. Packed 1 dozen per poly bag. 1 gross per carton. Minimum shipment – 1 gross. Made in USA

For more info on **Spill-Stop** you can visit:

<https://spillstop.northparkgroup.com>

Spill-Stop Instagram: @spillstopbartools

SPILL-STOP[®] MFG. LLC



BARPRODUCTS.COM:

Equipping Bartenders with the Tools to Shine

BarProducts.com is a leading online supplier dedicated to the bartending and hospitality industry with high-quality tools, equipment, and custom solutions. Since 1995, BarProducts.com has built a reputation for supporting bartenders of all levels—rookies behind the stick to world-class mixologists—by providing the essentials they need to work efficiently and showcase their creativity. As a bartender-founded and operated company, BarProducts.com understands the real-world needs of service professionals and offers a vast selection of products designed to improve speed, organization, and style behind the bar.

From industry-standard bar tools like shakers, strainers, and bar spoons to custom-printed bar mats, flair bottles, and branded barware, BarProducts.com delivers innovative and affordable solutions that elevate the craft. The company also offers specialty services such as custom laser engraving, digital printing, and private label manufacturing, giving bartenders and brands the power to stand out. Whether you're outfitting a new bar, enhancing your personal setup, or launching a branded product line, BarProducts.com is your one-stop shop for reliable tools, fast shipping, and unmatched customer support.

For more info on **BarProducts.com** you can visit:

<https://barproducts.com>

BarProducts.com Instagram: @barproductscom





**FBA: FLAIR BARTENDERS ASSOCIATION:
SERVICE First, FLAIR Second & PASSION Always**

The art of [Flair Bartending](#) has been around since the late 1800's with the Professor Jerry Thomas and his flaming cocktail the Blue Blazer. We see this with a quick napkin flip, a joke, some bar magic, a multi bottle pour, or even doing a short routine to entertain your guests, flair bartending is simply taking your bar service to the next level and entertaining your guests how they want to be entertained.

The Flair Bartenders Association (FBA) has been the longest heartbeat of the global flair bartending community—a place where passion, precision, and performance collide. Dedicated to fostering connection, growth, and excellence, the FBA provides a world-class stage for bartenders of all backgrounds to compete, learn, and push the boundaries of their craft.

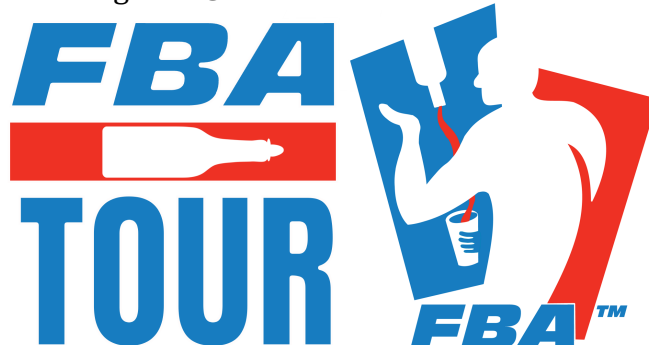
Through prestigious competitions, expert-led trainings, and a thriving international network, the FBA unites flair bartenders in a shared mission: to elevate the art of bartending and inspire the next generation of performers. Whether you're a seasoned professional or an aspiring artist, the FBA is your platform to hone your skills, connect with like-minded innovators, and showcase your talent on a global scale.

More than an organization, the FBA is a family of flair enthusiasts—supporting, celebrating, and driving the evolution of this electrifying craft. From the neon-lit bars of bustling cities to the grandest stages in the industry, we give bartenders the spotlight they deserve and the tools they need to turn passion into greatness.

Flair is more than a skill—it's a movement.
"SERVICE first, FLAIR second, & PASSION always"

For more info on FBA you can visit:
<https://barflair.org>

FBA Instagram: @fba.flairbartendersassociation



COCKTAIL NETWORK LIVE

Cocktail Network Live

“Showcasing bartenders making high quality cocktails while entertaining from behind the bar”.

The stage no longer ends at the edge of the competition floor. Through the partnership with [Cocktail Network Live](https://cocktailnetworklive.com), every performance, every signature move, and every unforgettable cocktail now has the opportunity to reach personal screens around the world in real time. This collaboration creates a powerful platform for competitors, brands, sponsors, and fans to experience the energy of live bartending culture beyond the venue itself—bringing the passion, creativity, and professionalism of the industry directly to a global audience. From high-pressure competition moments to behind-the-scenes interviews and educational content, Cocktail Network Live helps showcase the modern bartender as more than a service professional—it highlights them as an entertainer, educator, entrepreneur, and ambassador of hospitality excellence.

For competitors, this is an opportunity to think bigger than trophies alone. Today’s bartender has the ability to become a recognizable brand both on stage and behind the bar, using every appearance, routine, cocktail creation, and camera moment to build visibility, credibility, and long-term career opportunities. The world is watching, and the bartenders who embrace storytelling, professionalism, personality, and presence are creating careers that extend far beyond a single competition. Cocktail Network Live empowers competitors to market themselves with pride and authenticity while showing the next generation that bartending is not a side hustle or backup plan—it is a real profession, a real craft, and for many, a real dream career built through passion, performance, and purpose.

BROADCASTED LIVE AT... <https://cocktailnetworklive.com/live>



Overall Flair Bartending Event Rules:

- The only vodka, gin, rum, tequila, whiskey, bottles & Energy Drink allowed in the competition are **the Sponsors brands**.
- No liquor will be allowed on stage & all liquor bottles will be filled with water.
- The only syrups allowed in the competition are **Reàl Syrups in non branded bottles of your choice. No Reàl bottles will be allowed on stage.**
- No competing mixers of **Finest Call** allowed in the competition.
- The competitors will each have **six minutes** for qualifying and **six minutes for finals** on stage to impress the judges with opening a bottled beer, Canadian Iced Tea and their original cocktail.
- The first minute is dedicated to making your Canadian Iced Tea. You can take longer if you like but can not start your Specialty Cocktail until the first minute has passed or be deducted.

Cocktail #1: Canadian Iced Tea with Working Flair (You are making 1 of these in the first minute or longer)

- 1/2oz [Tito's Vodka](#) bottle (half full water)
- 1/2oz [Parlour Canadian Dry Gin](#) bottle (half full water)
- 1/2oz [Tanduay Asian Silver Rum](#) bottle (half full water)
- 1/2oz [Tequila Corralejo Silver](#) bottle (half full water)
- 1/2oz of [Rupert's Canadian Whiskey](#) bottle (half full water)
- 2oz [Finest Call Single Pressed Lemon](#) (set to any amount over 2oz)
- 1/2oz [Finest Call Sugar Syrup](#) (set to any amount over 1/2oz)
- 1/2oz [Drink Arte Orange juice](#) (set to any amount over 1/2oz)
- Shake with ice and strain over fresh ice into 14oz tall glass
[Barconic 14oz Alpine Tall / Beverage Glass - Case of 12 SKU GW-15244-C](#)
- Top with [Redbull Energy Drink](#)
- Garnish: Lemon wedge
- Tall Straw

Cocktail #2 Specialty Cocktail

(You are making 2 of these after the first minute)

At least 2 Spirit Sponsors (totaling a minimum of 1 1/2oz) per cocktail

Reàl Syrups (any expression & minimum of 1/2oz) per cocktail

Ingredients: Competitors Choice

Glassware & Garnish: Competitor Provided

- On stage there will be a Vodka, Gin, Rum, Tequila & Whiskey set half full, Accuracy bottle of water set half full, Finest Call Single Pressed Lemon 2oz or more & Sugar syrup & Drink ARTE Orange juice set at any amount above 1/2oz. Bottled Beer, Red Bull, lemon wedges and a tall glass.. Reàl Syrups will be supplied off stage by the stage manager and put in your own bottle.

- Competitors may utilize any additional store bought ingredients, non-competing spirits or mixers, glassware, ice, garnishes, etc... in their Specialty Cocktail they wish as long as they supply it themselves, it is in their recipes and it adheres to the rules with a minimum of **1/2oz** of liquid in each bottle.
- Non-competing spirits in your recipe will be supplied by the competitor and must be in its original bottle and packaging with water and can be set to any level above the minimum of **1/2oz** of water in each bottle.
- **No other Vodka, Gin, Rum, Tequila, Whiskey, syrup or competitive mixer or Energy Drink will be allowed.**
- **Competitors may supply their own additional sponsor bottles to set at 1/2oz or more of water for Exhibition Flair for their Specialty Cocktail.** The Canadian Iced Tea must be made with the supplied Working Flair bottles though.
- Homemade non-alcoholic ingredients **ARE ALLOWED**. Homemade alcoholic ingredients **ARE NOT ALLOWED**.
- Competitors may utilize any non-competing non-alcoholic homemade ingredients, juices, egg whites, aqua faba, teas, etc... in Competitor Choice bottles. Competitor choice bottles are clear unlabeled bottles for ingredients listed above and only if it's in your recipe for your specialty cocktail. **No electrical tape, not tinted glass, no stickers, no distinguishing marks/branding or elements, ... "clear unlabeled bottles" only.**
- Competitor choice bottles and other non-competing spirits bottles in your recipes other than **Working Flair Spirit Sponsors bottles** may be set to any level above the minimum of **1/2oz** in each bottle with NO electrical tape.
- Competitor choice bottles **may not** contain any alcoholic ingredients. All spirit bottles must be in its original bottle with a good label and no tape.
- There is no limit on ingredients or garnish for your specialty cocktail.
- The only thing allowed in the ice bin is an **ice scoop or clean tin**. If you put your used tins, garnishes, juices, etc... in the ice bin during your round there will be a **"wrong procedure"** deduction for each occurrence.
- Competitors must clear their station within two (2) minutes after their routine.
- The bar will be cleaned and reset after each contestant. The bartender will have five (5) minutes to arrange their tins, specialty bottles, specialty store-n-pours, and props in their station. You may use the back bar for more room.

- Competitors that have a high degree of difficulty or Guest involvement in their routines must discuss their routine and be pre-approved by **Rob Husted** prior to the start of your round.
- Any drinks, props, assistance or equipment that is not already at the bar other than standard bar equipment must be pre-approved by **Rob Husted**.
- If the competitor would like music for their routine they must submit their clearly labeled **thumb drive** to the DJ during the preliminary meeting at 3pm. No phones, No YouTube playlists, etc...
- No fire other than a small torch for garnishes will be permitted on stage.
- **The only Spirit Sponsor bottles supplied on stage are the half full ones on the bar schematic. Competitors MAY supply additional Spirit Sponsor bottles with good labels with no electrical tape or additional stickers set to any amount to use for the Specialty cocktail only with a minimum of 1/2oz of Liquor in each bottle. The Working Flair cocktail must be made with the supplied half full bottles.**
- You may pre-ice & pre-garnish your glassware for all of your cocktails on the bartop.
- Competitors **CAN** rearrange items on the front bar and back bar prior to the start of their round.
- Each competitor is required to fully register for a **FREE FBA Membership** so we can track your scores and you can utilize resources for the competition.
- Each competitor is responsible for producing a **30 second commercial video** submitted by **September 12th** showcasing **SPILL-STOP #285-50** Metal Pour Spout and **FINEST CALL**. 30 seconds, not 31 seconds not 45 seconds... 30 seconds.
- Each competitor is responsible for their FBA User account info consisting of **Full Name, location and correct info.**
- Competitor Info & 30 sec Spill-Stop #285-50 & Finest Call commercials are mandatory and can be updated to your **FBA "User" page. If not received you will get a 50 point deduction. Do not wait until the last minute on this and there will not be any issues with delayed flights, missing product, funerals, Didn't know how, etc... PLAN AHEAD and be Professional.**
- *Competitors must supply all other ingredients for their cocktails including glassware other than standard ice, Working Flair bottles of Vodka, Gin, Rum, Tequila, Whiskey, Energy Drink, Lemon wedges, Finest Call Single Pressed Lemon & Sugar syrup and Real syrups.*

- *Competitors will have an opportunity to a "One Touch" after their round ends either behind the bar or at the Mixology judges table to be able to add or do ONE SAME THING to all four of their specialty cocktail or Canadian Iced Tea. Examples would be to pour 1 missing ingredient into their poured cocktails, use a small torch to torch a garnish, add a missing garnish to their Canadian Iced Tea, add a foam to their Specialty cocktails, etc...*

Scoring:

The contest shall be based on a point system, with a total of **five hundred and five (505) points** available to each competitor. Points may be accumulated during one round of competition with a fixed maximum number of points per round: 375 points for Flair and 125 points for Mixology and possible 5 point bonus or deduction for the Spill-Stop Challenge Free Pour.

Flair Points:

Showmanship: 100 points.

Sponsor Promotion: 100 points.

Difficulty: 100 points.

Originality: 50 points.

Finest Call Stall: 25 points

Mixology Points:

Bartending Technique: 25 points.

Presentation: 25 points.

Aroma: 50 points.

Originality: 25 points.

Spill-Stop Free Pour Points: (Mandatory Pour with designated Spill-Stop Pour Test bottle with a Spill-Stop #285-50 Pour Spout)

5 Bonus points if you are accurate or 5 Point deduction if you are not accurate.

Must be poured during your round and you will pull the amount randomly of either 1 1/2oz, 2oz or 1/2oz pour right before your round starts.

All of the competitors that correctly pour their Spill-Stop Free Pours during their rounds will enter the Spill-Stop Challenge finals right before we announce the winners for a winner take all Spill-Stop Challenge Pour Off for \$250.00.

Deductions:

Spills: 1 point

Drops: 1 point

Wrong/Missing Ingredient/Wrong Procedure: 5 points

Breaks: 10 points

Missing the Spill-Stop Challenge Free Pour: 5 points

Not attempting a Finest Call Stall: 50 points

Not submitting a 30 sec Spill-Stop & Finest Call commercial: 50 points

Starting your Specialty Cocktail before the first minute: 50 points

Profanity or cursing in music: Disqualification

Unsportsmanlike Conduct: Disqualification

Flair Category Definitions:

Showmanship (100 points)

Showmanship: The bartender will receive points for how engaging and entertaining they are with the crowd and judges. Does your personality shine on stage and are you captivating or are you stone faced with little emotion and just put on a decorative mask for 10 seconds just to take it off with very little thought of entertaining your whole round.

Sponsor Promotion (100 points)

Sponsor Promotion: The bartender will receive points for how well they promote the sponsors during their routine. Are they just showing the bottles label out before pouring or are they incorporating fun ways to promote the brands that support the competition through flairing the sponsored bottles more, props, use of music, signs and other creative ways to say THANK YOU.

Difficulty (100 points)

Difficulty: The bartender will receive points for making drinks with some style of Flair. The more degree of difficulty the more points will be awarded.

Originality (50 points)

Originality: The bartender will receive points for an original move that is new or hasn't really been seen yet. Let your own style shine through.

Finest Call Stall (25 points)

Finest Call Stall: The bartender will receive points for landing a Finest Call. The more difficult & entertaining the stall the more points they will earn. Competitors may do multiple Finest Call Stall but will only receive points in this category for their best scoring one.

-----**Mixology Category Definitions:**-----

Bartending Technique (25 points)

Technique- The bartender will be judged on their overall bartending technique and bartending skills during the cocktail building experience. Are you a master of your tools behind the bar or do show you are still learning proper clean efficient techniques?

Presentation (25 points)

Presentation- The judges will be looking at the overall appearance of the cocktail, is it appealing to the eye? Does it stand out from other cocktails? Does the overall appearance make sense as well as the overall impression of the 1 minute mixology speech at the end of your round to the Mixology judges.

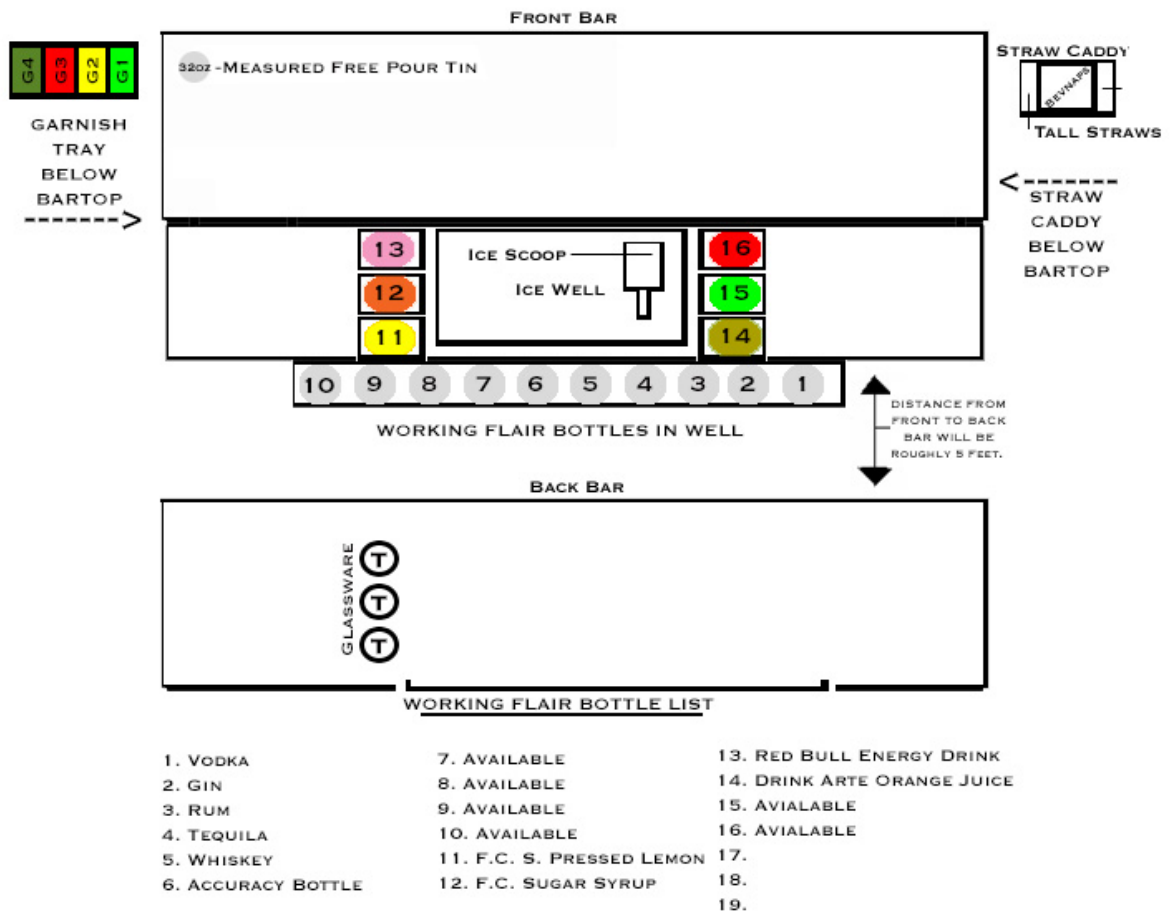
Aroma (50 points)

Aroma- The judges will be looking for the overall aroma of the cocktail. Is the odor appealing and help stimulate it's consumption or is the odor unappealing and lack characteristics that don't make sense with the recipe? Keep in mind we will be using water in the liquor bottles so Aroma would be best from your garnish, spritz or mixers.

Originality (25 points)

Originality- How original is the Specialty Cocktail? Is it a replica of their cocktail on their menu already, a variation on one or something completely original and out of the box?

Bar Competition Layout



GARNISH TRAY

- G1: LEMON WEDGES
- G2: LEMON WEDGES
- G3: AVAILABLE
- G4: AVAILABLE

SPILL-STOP



COMPETITORS CAN REARRANGE THE FRONT BAR & BACK BAR ITEMS HOW THEY LIKE.

The only syrups allowed in the competition are **Reàl Syrups (not infused) in non branded bottles. No Reàl bottles will be allowed on stage.**

You can bring your bottle to the Stage Manager, you can fill your bottle with our Reàl product with recipe amount and give the Reàl bottle back to the Stage Manager to share with everyone else.

- Agave Reàl
- Apple Reàl
- Banana Reàl
- Blackberry Reàl
- Black Cherry Reàl
- Blueberry Reàl
- Caramel Reàl
- Coco Reàl
- Dark Chocolate Reàl
- Dragon Fruit Reàl
- Fig Reàl
- Ginger Reàl
- Guava Reàl
- Hazelnut Reàl
- Kiwi Reàl
- Lychee Reàl
- Mango Reàl
- Passion Fruit Reàl
- Peach Reàl
- Pear Reàl
- Pineapple Reàl
- Prickly Pear Reàl
- Pumpkin Purée Reàl
- Pureed Pepper Reàl
- Raspberry Reàl
- Strawberry Reàl
- Vanilla Reàl
- Watermelon Reàl
- Yuzu Reàl



Itinerary at the BMO CENTRE

Itinerary Saturday September 12th, 2026:

- 8pm: Competitor Meet & Greet
- 9pm: Competitor Meeting **(First ones to complete their paperwork and have everything submitted gets to pick what spot they compete in on Sunday so show up on time!)**
-

Itinerary Sunday September 13th, 2026:

- 9am: Judges Meeting
- 10am: Qualifying Rounds

Itinerary Monday September 14th, 2026:

- 10am: Flairco Freestyle Battle Top 8 followed by the Flair Finals.

Itinerary Tuesday September 15th, 2026: (Optional)

- 1pm: FBA Yard Day

Prizes

FLAIR FINALS

1st Place: \$5,000 + Trophy
2nd Place: \$2,500 + Trophy
3rd Place: \$1,250 + Trophy
4th Place: \$1,000 + Trophy
5th Place: \$500 + Trophy
6th Place: \$400 + Trophy
7th Place: \$300 + Trophy
8th Place: \$200 + Trophy
9th Place: \$100 + Trophy
10th Place: \$100 + Trophy

FLAIRCO FREESTYLE

1st Place: \$1,000 + Trophy
2nd Place: \$500 + Trophy
3rd Place: \$250 + Trophy
4th Place: \$125 + Trophy

FINEST CALL STALL: \$250 + TROPHY

CANADA'S BEST BARTENDER: \$200 + TROPHY + 6 month trial as FBA Ambassador (Only open to Canadian Residents)

PEOPLE'S CHOICE 1st Place: \$150 + TROPHY

PEOPLE'S CHOICE 2nd Place: \$100 + TROPHY

BEST OVERALL FEMALE COMPETITOR: \$300 + TROPHY

MOST ACCURATE BARTENDER: \$100 + TROPHY

(Competition separate from on stage & open to anybody on site that wants to compete)

SPILL-STOP CHALLENGE WINNER: \$250 + TROPHY

(Competition from the competitors that accurately poured the correct Spill-Stop Challenge pour during their Qualifying round)

BEST 30 SECOND SPILL-STOP #285-50 & FINEST CALL COMPETITOR COMMERCIAL

1st Place: \$500 + Trophy (please post with #FriendsofCNL)

2nd Place: \$250 + Trophy (please post with #FriendsofCNL)

FBA YARD DAY

Best Finest Call Stall: \$100 + Trophy

Most Consecutive Bumps: \$100 + Trophy

Longest 3 Bottle Juggle: \$100 + Trophy

The only items supplied for the contest are those listed on the bar layout such as standard ice, ice scoop, Half full bottle of Spirit Sponsors, listed expressions of Finest Call, listed expressions of Real syrups, Red Bull Energy Drink, Tall glass for Canadian Iced Tea, lemon wedges, tall straws, free pour tin and free pour bottle of water with metal #285-50 Spill-Stop pour spout.

Any other ingredients, including glassware for the competitors Specialty Cocktail must be supplied by the competitor.

Competitor recipes for their specialty cocktail will be emailed no later than at the competitor meeting at 8pm on September 12th 2026.

Any competition questions from registered competitors can be emailed to contact@bartendbetternow.com and the question and answer will be posted in the [ASCEND: Open Flair Championship 2026 FBA Group](#) in the members section of the new [FBA website](#) at www.barflair.org.

It is the competitor's responsibility to check the [ASCEND: Open Flair Championship 2026 FBA Group](#) daily for any updates or information.

All rules are subject to change without notice: Copyright BarWars LLC

