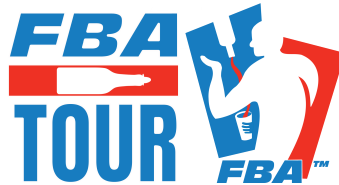




Competition Date:
June 7-9, 2026.

Competition Location:
[Biergarten Boca Raton](#)
309 Via de Palmas
Unit 90
Boca Raton, FL 33432



Competition Outline:

Competitors will be challenged to make one Spanish Long Island Iced Tea with Working Flair and one original cocktail four times on stage featuring **2 of the Spirit Sponsors & Reàl Syrups**. They will have a back bar providing different expressions of the sponsors to choose from to include in their Specialty Cocktail. The overall winner will be the best competitor with the best original **Specialty Cocktail** and with the best Flair performance on stage as judging points will be based on 50% Mixology & 50% Flair.

You will test your accuracy during your round with an unlabeled 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?

This event is part of the [FBA Tour](#) 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 <http://fbaarchives.org/register.cfm>

TITO'S VODKA:
It's not fancy, it's good.



Distilled and bottled in Austin, Texas since the mid-nineties, Tito's comes in a standard bottle, with a simple paper label, so all you pay for is the high-quality vodka inside.

It started with a homemade infusion, a crowd-pleaser to get the party started. Then one night, someone asked for “the vodka guy,” and the origin of Tito's Handmade Vodka went from a big dream to Texas' first legal distillery.

Crafted in old-fashioned pot stills and inspired by the distillation methods of fine single malt scotches and high-end French cognacs, each sip of Tito's goes down smooth and has an impeccably clean finish.

You Aren't Paying for the Packaging

We skipped the frosted, custom-shaped bottle for a simple stock one, so you're just paying for the vodka inside.

We Made the Label Ourselves

It's kraft-like paper and we've been told it resembles “truck stop paper towels glued onto a stock bottle,” but we love it for its simplicity and authenticity.

Distilled from Corn, so It's Naturally Gluten-Free

Tito's Handmade Vodka is certified gluten-free by the Gluten-Free Certification Organization.

For more info on **Tito's Vodka** you can visit:

<https://www.titosvodka.com>

Tito's Vodka Instagram: @titosvodka





SPRING44 GIN:

Quality Purees Crafted with a Movement in Mind

Like the world's finest gins, Aviation is distilled using a proprietary maceration recipe that produces a pure medley of botanical flavor.

APPEARANCE

Shiny with impeccable clarity

AROMA

Initially floral, with notes of lemon zest giving way to spicy juniper.

PALATE

Delightfully citrus on the front palate with lemon zest. Mid-palate showcases the juniper with hints of cinnamon and green tea. Finish is nicely dry and floral with distinct notes of jasmine and lavender.

BLENDING & BOTTLING

TWO SEPARATE DISTILLATIONS

BOTANICALS: JUNIPER, CORIANDER AND NUTMEG

ALL CERTIFIED ORGANIC

44% ABV / 88 PROOF

NON-GMO

GLUTEN FREE & VEGAN

For more info on **SPRING44 Gin** you can visit:

<https://www.spring44.com>

SPRING44 Gin Instagram: @spring44distilling





TANDUAY ASAIN RUM: Distinctly Filipino, Undeniably World-Class

Our Story: Only a handful of rum makers in the world are over 150 years old. Since 1854, Tanduay Asian Rum has been creating a spirit as intriguing in its silky smoothness and elegant flavor as the essence of the mysterious East. It remains one of Asia's best-kept secrets and among the world's most decorated spirits for generations to come.

Our Craft: The distinct character of our rum is born from a five-year aging process in charred oak barrels.

Our Land: Part of what makes Tanduay Asian Rum unique is the culture and character of the Filipino people. The Philippines is an archipelago rich with stories and experiences. We would like to share some of these stories here with you.

Tanduay Asian Rum Silver

This silky smooth Silver rum, from our own heritage Asian sugarcane, is only moderately filtered giving it a light straw appearance. With its pure and distinctive taste, Tanduay Asian Rum Silver is for those seeking greater complexity and sophistication. This rum is aged up to 5 years in ex-bourbon barrels, with a taste profile of green ripe fruits with hints of burnt sugar, mandarin and vanilla. Perfect for sipping straight yet well-balanced for mixing.

Tanduay Asian Rum Gold

The silky smooth Gold rum from our own heritage sugarcane, reveals how Tanduay became the global leader in dark rum. With its pure and distinctive taste, Tanduay Asian Rum Gold is for those seeking greater complexity and sophistication. This rum is aged up to 7 years in ex-bourbon barrels, with a taste profile of mature honey with hints of toasted oak, almond and vanilla. Appreciate neat or combined with your preferred mixer.

For more info on **Tanduay Asian Rum** you can visit:

<https://global.tanduay.com/#>

Tanduay Asain Rum Instagram: @tanduayrum



CORRALEJO TEQUILA: Our Story Begins at the Hacienda



From the birthplace of Mexican independence to every bottle we craft today, Corralejo is built on bold tradition and uncompromising craft. Step inside our world where history, heritage, and process come together to shape the spirit of tequila.

Our story begins in Guanajuato, Mexico, at Hacienda Corralejo—the birthplace of Don Miguel Hidalgo y Costilla, Father of Mexican Independence. Over 250 years ago, this land became the foundation of rebellion and the beginning of tequila history.

Every Tequila Corralejo bottle is blown in our own glass factory and the labels are applied by hand. A true expression of quality and independence.

Award winning Silver Tequila.

100% handpicked Blue Weber agave, double distilled, then bottled fresh in-house at Hacienda Corralejo.

Color: Pure & clear

Aroma: White & pink peppercorns, mint

Taste: Agave, sweet spearmint

Finish: Light & crisp

For more info on Corralejo Tequila you can visit:

<https://corralejotequila.com>

Corralejo Tequila Instagram: @tequilacorralejous

TEQUILA
CORRALEJO®

HENNESSY COGNAC: VERY SPECIAL

Hennessy Very Special (V.S) is one of the most popular cognacs in the world. Matured in new oak barrels, Hennessy V.S is bold and fragrant. Its beguiling character is uniquely Hennessy, a timeless choice with an intensity all its own. Hennessy V.S offers toasted and fruit notes, with a rich, clearly defined palate and a welcoming exuberance.

Hennessy V.S expresses its vibrant and dynamic personality through unique artist partnerships and annual limited editions. Easy to enjoy, it's a perfect cognac for high-energy occasions and sharing the moment.

The round and robust flavors of Hennessy V.S make it very versatile and ideal for any cocktail possibility, from classic recipes and sophisticated cocktail creations to easy mixed drinks.

COLOR

Clear and bright, with a beautiful amber hue.

NOSE

Initial notes of fresh toast with roasted almond and brown sugar are followed and complemented by a second wave of more subtle vine fruit aromas.

PALATE

Its aromatic intensity is reflected in a rich, creamy palate, which brings an added dimension of vanilla, all rounded off by an exuberantly fresh and floral finish.

For more info on **Hennessy Cognac** you can visit:

<https://www.hennessy.com>

Hennessy Cognac Instagram: @hennessyus



Hennessy
COGNAC



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 as 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 serving 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—from 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.

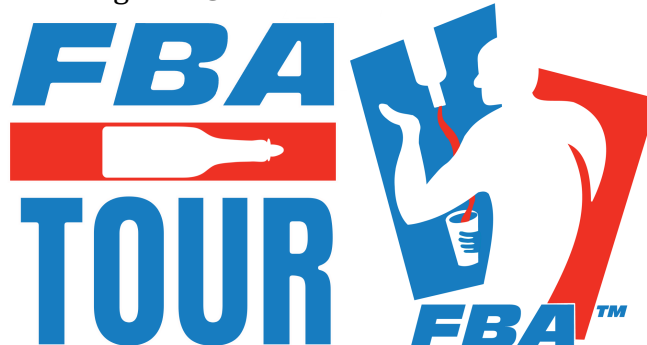
Through prestigious competitions, expert-led trainings, and a thriving international network, the FBA unites flair bartenders in a shared mission: to elevate the art of bartending and inspire the next generation of performers. Whether you're a seasoned professional or an aspiring artist, the FBA is your 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 Event Rules:

- The only vodka, gin, rum, tequila & cognac allowed in the competition are **the Sponsors brands**.
- The only syrups allowed in the competition are **Reàl Syrups in non branded bottles. No Reàl bottles will be allowed on stage.**
- No competing mixers of **Finest Call** allowed in the competition.
- The **Pro & Advanced competitors** will each have **six minutes** on stage and the **Amateur competitors** will each have **five minutes** on stage to impress the judges with their original cocktail and Spanish Long Island Iced Tea that can be made in any order.

Cocktail #1: French Long Island Iced Tea with Working Flair **(You are making 1 of these)**

- **1/2oz Titos Vodka (half full)**
- **1/2oz Spring 44 Gin 88 (half full)**
- **1/2oz Tanduay Silver Rum (half full)**
- **1/2oz Tequila Corralejo Silver (half full)**
- **Splash of Hennessy Cognac(set to 1oz)**
- **1/2oz Finest Call Sugar Syrup (set to any amount over 1/2oz)**
- **2oz Finest Call Single Pressed Lemon (set to any amount over 2oz)**
- **Shake with ice**
- **Top with Cola**
- **Garnish: Lemon wedge & Tall Straw**
- **[14oz Barconic Alpine Glass GW-15244](#)**

Cocktail #2 Specialty Cocktail **(You are making 4 of these)**

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 back bar with various expressions of Vodka, Gin, Rum, Tequila, cognac set half full, Accuracy bottle of water set half full, Finest Call set at any amount over the required amounts the competitor can utilize in their original **French Long Island Iced Tea & Specialty Cocktail**.
- 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 and can be set to any level above the minimum of **1/2oz** of liquor in each bottle.

- **No other Vodka, Gin, Rum, Tequila, Cognac, syrup or competitive mixer will be allowed.**
- Homemade non-alcoholic ingredients **ARE 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 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.
- There is no limit on ingredients or garnish.
- 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 three (3) 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. No phones, No YouTube playlists, etc... **No explicit lyrics or obscene music allowed.**
- 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 and any Brandy bottle.**
- You may pre-ice & pre-garnish your glassware.

- Competitors can not rearrange items on the back bar schematic prior to the start of their round but can only add to the back bar. The front bar **MAY BE** rearranged.
- Each competitor is responsible for producing a **30 second commercial video** submitted by **June 6th** showcasing **SPILL-STOP #285-50** Metal Pour Spout and **FINEST CALL** 30 second, not 31 seconds not 45 seconds... 30 seconds.
- Competitor Info & 30 sec commercials are mandatory. **If not received you may be penalized 50 points.**
- *Competitors must supply all other ingredients for their cocktails including glassware other than standard ice, working flair bottles of Vodka, Gin, Rum, Tequila, Cognac, Cola, Lemon wedges, Finest Call Single Pressed Lime & Lemon, Finest Call Sugar Syrup and supplied Reàl 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 French Long Island 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 cocktails, add a foam to their cocktails, etc...*

Scoring:

The contest shall be based on a point system, with a total of **two hundred sixty (255) points** available to each competitor. Points may be accumulated during one round of competition with a fixed maximum number of points per round: 125 points for Flair and 125 points for Mixology and possible 5 point bonus for the Spill-Stop Challenge Free Pour.

Flair Points:

Showmanship: 50 points.

Sponsor Promotion: 25 points.

Originality: 25 points.

Difficulty: 25 points.

Mixology Points:

Bartending Technique: 25 points.

Presentation: 25 points.

Taste & 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 randomly 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 Spirit Sponsor & Finest Call commercial: 50 points

Unsportsmanlike Conduct or Obscene Music or Profanity: Disqualification

Flair Category Definitions:

Showmanship (50 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?

Sponsor Promotion (25 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.

Originality (25 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.

Difficulty (25 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.

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?

Taste & Aroma (50 points)

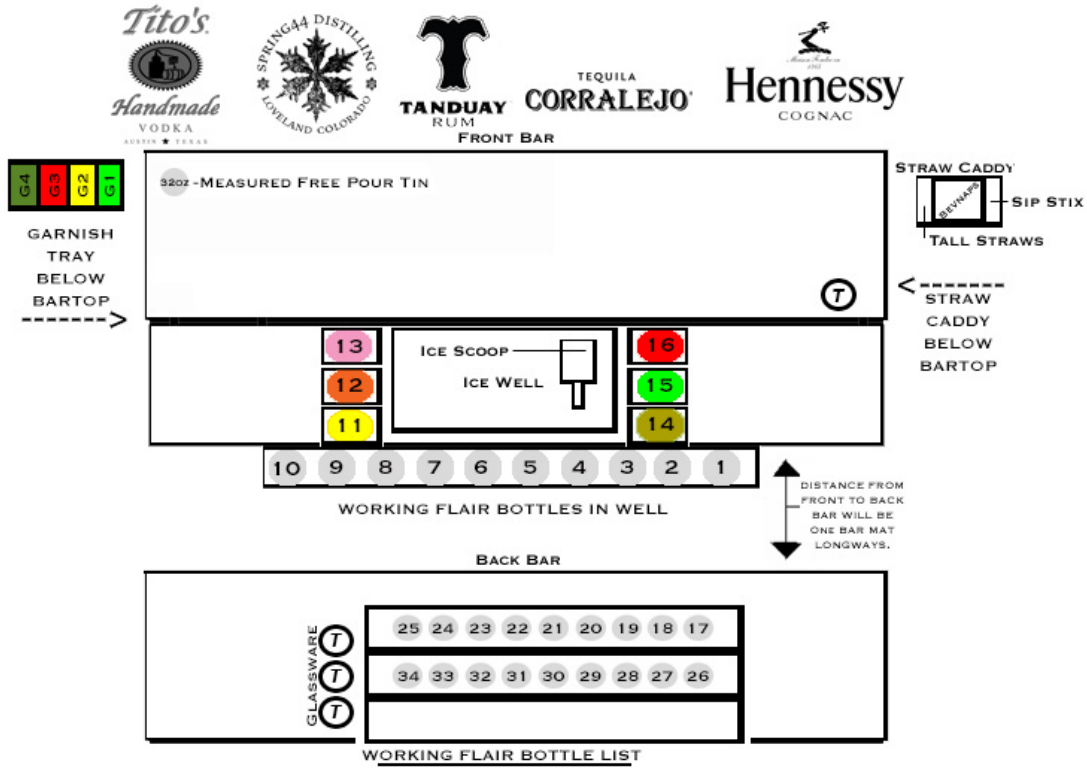
Taste- The judges will be looking for the overall taste of the cocktail. Does the cocktail distinguish itself from other cocktails and is the taste appealing to the palate? Is the taste experience pleasurable and entice the senses as it is enjoyed by the tongue? Is the cocktail well balanced?

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?

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 Layout



- | | | |
|-----------------------|---------------------------|---------------|
| 1. TITO'S VODKA | 7. AVAILABLE | 13. AVAILABLE |
| 2. SPRING 44 GIN 88 | 8. AVAILABLE | 14. COKE CAN |
| 3. TANDUAY SILVER RUM | 9. AVAILABLE | 15. AVIALABLE |
| 4. CORRALEJO SILVER | 10. AVAILABLE | 16. AVIALABLE |
| 5. HENNESSY COGNAC | 11. F.C. S. PRESSED LEMON | |
| 6. POUR TEST BOTTLE | 12. F.C. SUGAR SYRUP | |

BACK BAR

- | | |
|--------------------------------------|---------------------------------------|
| 17. TITO'S VODKA | 26. FINEST CALL CRANBERRY |
| 18. SPRING 44 GIN 88 | 27. FINEST CALL ELDERFLOWER |
| 19. TANDUAY SILVER RUM | 28. FINEST CALL ESPRESSO |
| 20. TANDUAY GOLD RUM | 29. FINEST CALL S. PRESSED GRAPEFRUIT |
| 21. FINEST CALL S. PRESSED LEMON | 30. FINEST CALL HIBISCUS |
| 22. FINEST CALL S. PRESSED LIME | 31. FINEST CALL LAVENDER |
| 23. FINEST CALL S. PRESSED PINEAPPLE | 32. FINEST CALL MINT |
| 24. CORRALEJO SILVER | 33. FINEST CALL SUGAR |
| 25. HENNESSY COGNAC | 34. FINEST CALL ROSE |

GARNISH TRAY

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



SPILL-STOP



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

Itinerary Sunday June 7th, 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 Monday so show up on time!*)

Itinerary Monday June 8th, 2026:

- Noon-4pm: Competitor Free Time
- 4pm: Competitors arrive
- 4pm: Judges Meeting
- 5pm-Midnight: Competition
- Midnight: Free Time

Itinerary Tuesday June 9th, 2026:

- 1pm: Flair Yard Day at the Lake Worth Beach

Prizes

PRO DIVISION

1st Place: \$1,500 + Trophy
2nd Place: \$1,000 + Trophy
3rd Place: \$500 + Trophy
4th Place: \$250 + Trophy
5th Place: \$125 + Trophy

ADVANCED DIVISION

1st Place: \$500 + Trophy
2nd Place: \$250 + Trophy
3rd Place: \$100 + Trophy

AMATEUR DIVISION

1st Place: \$250 + Trophy
2nd Place: \$125 + Trophy
3rd Place: \$100 + Trophy

FINEST CALL STALL: \$100 + TROPHY

PEOPLE'S CHOICE 1st Place: \$100 + TROPHY

PEOPLE'S CHOICE 2nd Place: \$50 + TROPHY

MOST ACCURATE BARTENDER: \$100 + TROPHY

(Competition separate from on stage and 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 round)

BARPRODUCTS.COM BAM (Big Ass Move): TROPHY + Prize Package

BEST 30 SECOND [SPILL-STOP #285-50](#) & [FINEST CALL](#) COMPETITOR COMMERCIAL

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

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

FLAIR YARD DAY CONTESTS (Tuesday June 11th Open to everybody)

FLAIRCO LONGEST 3 BOTTLE JUGGLE: \$100 + Trophy

FLAIRCO MOST CONSECUTIVE BUMPS: \$100 + Trophy

FINEST CALL STALL: \$100 + Trophy

The only items supplied for the contest are those listed on the bar layout such as standard ice, ice scoop, Working Flair bottles of Spirit Sponsors, listed expressions of Finest Call Single Pressed, Finest Call Sugar Syrup, listed expressions of Reàl syrups, Tall glass for Spanish Long Island Iced Tea, lemon wedges, tall straws, free pour tin and free pour bottle of water.

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

Competitor recipes for their specialty cocktail will be submitted in writing no later than at the competitor meeting at 8pm on June 7th 2026.

Any competition questions from registered competitors can be emailed to contact@bartendbetternow.com and the question and answer will be posted in the [Cocktail Art Challenge 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 [Cocktail Art Challenge 2026 FBA Group](#) daily for any updates or information.

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

