ARE “SIDECARS” LEGAL?

A “Sidecar” in most of the world (if not a passenger seat attached to a motorcycle) is a type of classic ‘20s cocktail usually combining cognac, orange liqueur, and lemon juice.

BUT A “SIDECAR” IN UTAH HAS A TOTALLY DIFFERENT MEANING

Prior to 2008, a ”sidecar” was an extra shot of the main liquor used in a cocktail, usually provided in a shot glass on the side. Or in other words, kind of like a sidecar on a motorcycle.

For Instance - if a Margarita had its main ingredient as tequila and a shot of tequila was added on the side, the customer could dump the extra shot into their cocktail themselves to strengthen or even double the overall stiffness of the drink. Then they could order another drink and would have three drink portions in front of them - too much!

In May of 2008, the Utah legislature took the sidecar to its final demise in favor of our current liquor limits. (32B-5-304)

NOW the Limit is 2.5 ounces TOTAL - Today, in most retail licensees, there can only be ONE spirituous liquor drink in front of any one patron at a time. Shots are limited to 1.5 ounces, and cocktails may have 1.5 ounces of a primary (or main) liquor + a liquor flavoring = total liquor content to never exceed 2.5 ounces. The exception to “only one” spirituous liquor drink at a time is in a bar. A bar may have two. However, they still can only have 2.5 ounces total in the two drinks combined.

Can I use a flavoring as a sidecar? Well, No! Liquor can never be sold “as a flavoring” because at the point the flavoring is delivered to the customer, it becomes a “primary shot” and must be properly metered and on the menu. (R82-5-104)

Looking at the big picture, the prohibition of sidecars was intended to help limit the amount of liquor consumed in short periods of time, and thus slow down intoxication.