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# Get Free The Craft Of The Cocktail Everything You Need To Know To Be A Master Bartender With 500 Recipes

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Eventually, you will completely discover a extra experience and deed by spending more cash. yet when? pull off you put up with that you require to acquire those all needs past having significantly cash? Why dont you try to acquire something basic in the beginning? Thats something that will lead you to understand even more regarding the globe, experience, some places, in imitation of history, amusement, and a lot more?

It is your definitely own era to do something reviewing habit. along with guides you could enjoy now is **The Craft Of The Cocktail Everything You Need To Know To Be A Master Bartender With 500 Recipes** below.

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The Bar Book — Bartending and mixology for the home cocktail enthusiast Learn the key techniques of bartending and mixology from a master: Written by renowned bartender and cocktail blogger Jeffrey Morgenthaler, The Bar Book is the only technique-driven cocktail handbook out there. This indispensable guide breaks down bartending into essential techniques, and then applies them to building the best drinks. Over 60 of the best drink recipes: The Bar Book contains more than 60 recipes that employ the techniques you will learn in this bartending book. Each

technique is illustrated with how-to photography to provide inspiration and guidance. Bartending and mixology techniques include the best practices for: Juicing Garnishing Carbonating Stirring and shaking Choosing the correct ice for proper chilling and dilution of a drink And, much more If you found PTD Cocktail Book, 12 Bottle Bar, The Joy of Mixology, Death and Co., and Liquid Intelligence to be helpful among bartending books, you will find Jeffrey Morgenthaler's The Bar Book to be an essential bartender book.

"Revised edition: with new recipes and photography"--Cover.

This 1930 classic contains hundreds of recipes for ... Cocktails Prepared Cocktails for Bottling Non-Alcoholic Cocktails Cocktails Suitable for a Prohibition Country Sours Toddies Flips Egg Noggs Collins Slings Shrubs Sangarees Highballs Fizzes Coolers Riqueys Daisies Fixes Juleps Smashes Cobblers Frappé Punch Prepared Punch for Bottling Cups The Lucky Hour of Great Wines The Wines of Bordeaux Champagne Burgundy Hocks (Rhine Wines), Steiwins & Moselles Port Sherry Reveals all of the cocktail recipes available at the famous PDT bar as well as behind-the-scenes secrets on bar design,

food, and techniques.

From high-end magazines and design-inspiration websites to stores big and small, bar carts are a must-have piece of furniture. This book provides all the answers to the question—how can I get that look at home? The Art of the Bar Cart features 20 different styled bar setups—from tricked-out vintage carts to a collection of bottles tucked into a cabinet—themed around favorite libations, personal style, or upcoming occasions. Readers can choose from the warm and inviting Whiskey Cart, the fun and fresh Punch Cart, or mix and match to suit any style. With easy tips to re-create each look as well as recipes for the perfect drinks to pair with each cart, this beautifully photographed guide is an inspiration to anyone looking to create a unique décor statement, and a drink to serve alongside.

From the wildly creative team behind Philadelphia's Art in the Age comes The Cocktail Workshop, a deep-dive into 20 classic drinks that make up the foundation of cocktail creation, and the delicious variations that will make them all your own. Learn to craft a perfect, classic drink, or

workshop that creation into a unique, flavor-forward spin with The Cocktail Workshop, an indispensable guide to foundational cocktails and the tools to elevate them into master-level creations. In this richly illustrated book, the team behind Philadelphia's beloved Art in the Age guides aspiring mixologists through the fundamentals of 20 essential cocktails. Then, each foundational drink is spun off into creative and customizable riffs on flavors, techniques, and ingredients, called Apprentice, Journeyman, and Master versions. Each classic drink is concluded by a Workshop: how to take your at-home bar efforts to the next level with aging, infusing, garnishing, and more. Drawing on the building blocks of iconic cocktails like the daiquiri and the old-fashioned, readers will grow their knowledge base as they move through each drink, taking away real skills for their home bar -- like the proper way to dry-shake an egg white cocktail or carve a manicured lime twist -- and an understanding of the fundamentals of cocktailing: how drinks are created, related, and integrated.

In this expanded and updated edition of *Forgotten Cocktails and Vintage Spirits*, his-

torian, expert, and drink aficionado Dr. Cocktail adds another 20 fine recipes to his hand-picked collection of 80 rare-and-worth-rediscovered drink recipes, shares revelations about the latest cocktail trends, provides new resources for uncommon ingredients, and profiles of many of the cocktail world's movers and shakers. Historic facts, expanded anecdotes, and full-color vintage images from extremely uncommon sources round out this must-have volume. For anyone who enjoys an icy drink and an unforgettable tale.

National Winner for Gourmand World Cookbook Awards 2019 - Cocktails category  
From Geoff Dillon, founder of Dillon's Small Batch Distillers and leader of the craft distilling movement, a collection of cocktails for every season and recipes for the perfect snacks to enjoy with them. Grounded in a belief in using fresh ingredients, this must-have collection of cocktails offers impressive yet simple modern cocktails with an elegant vintage feel. The 100 recipes, divided by season, range from the classics, like a warm-weather Whisky Sour and a cool-weather Manhattan, to custom creations inspired by seasonal produce and local barkeeps. Imagine a glass filled with

the fresh aroma of spring strawberries alongside the clean, crisp taste of lemon, with herbal notes of absinthe and a hint of rich sweetness from white port, then recreate this award-winning drink called the Royal Velvet at home. Quick and easy large batch recipes like Summer Sangria and Holiday Pomegranate Punch are sure to please a crowd, and snacks like Rosemary Maple Pecans, Roasted Cranberry Flatbreads, and Blackberry-Topped Brie will be the perfect complement to any cocktail. Whether you're craving a Plum Sparkler to refresh you on a sticky summer afternoon, or a Hot Toddy recipe to enjoy by the fire on a cold winter night, this complete collection of cocktails has the perfect recipe for every occasion and every season.

The definitive guide to the contemporary craft cocktail movement, from one of the highest-profile, most critically lauded, and influential bars in the world. Death & Co is the most important, influential, and oft-imitated bar to emerge from the contemporary craft cocktail movement. Since its opening in 2006, Death & Co has been a must-visit destination for serious drinkers and cocktail enthusiasts, and the winner of

every major industry award—including America's Best Cocktail Bar and Best Cocktail Menu at the Tales of the Cocktail convention. Boasting a supremely talented and creative bar staff—the best in the industry—Death & Co is also the birthplace of some of the modern era's most iconic drinks, such as the Oaxaca Old-Fashioned, Naked and Famous, and the Conference. Destined to become a definitive reference on craft cocktails, Death & Co features more than 500 of the bar's most innovative and sought-after cocktails. But more than just a collection of recipes, Death & Co is also a complete cocktail education, with information on the theory and philosophy of drink making, a complete guide to buying and using spirits, and step-by-step instructions for mastering key bartending techniques. Filled with beautiful, evocative photography; illustrative charts and infographics; and colorful essays about the characters who fill the bar each night; Death & Co—like its namesake bar—is bold, elegant, and setting the pace for mixologists around the world.

Dale DeGross is widely regarded as the world's foremost mixologist. Hailed by the New York Times as "single-handedly re-

sponsible for what's been called the cocktail renaissance," he earned this reputation during his twelve years at the fashionable Promenade Bar in New York City's Rainbow Room. It was there in 1987 that he not only reintroduced the cocktail menu to the country but also began mixing drinks from scratch, using impeccably fresh ingredients instead of the widespread mixes used at the time. Known especially for crafting unique cocktails, reviving classics, and coaxing superior flavor from his ingredients, DeGross has selected his 100 essential drinks and 100 of their best variations—including many of his signature cocktails—for this premier mixology guide. The Essential Cocktail features only those drinks that stand out for their flavor, interesting formula, or distinctive technique. These are the very ones every amateur and professional bartender must know, the martinis, sours, highballs, tropicals, punches, sweets, and classics, both old and new, that form the core of a connoisseur's repertoire. Throughout the book are DeGross's personal twists, such as a tangy Grapefruit Julep or a refreshing Yuzu Gimlet. To complement the tantalizing photographs of each essential cocktail, De-

Groff also regales readers with the fascinating lore behind a drink's genesis and instructs us on using the right ingredients, techniques, glasses, and garnishes. As Julia Child's *Mastering the Art of French Cooking* was the classic compendium for home chefs and gourmands, so *The Essential Cocktail* will be the go-to book for serious mixologists and cocktail enthusiasts.

Enjoy two of life's greatest pleasures - coffee and alcohol - with this comprehensive guide to mixing perfect coffee cocktails. World-class mixologist Jason Clark will inspire, excite and educate you by taking you behind the bar for a masterclass in creating coffee-based cocktails. First take a journey into the history and craft of coffee, the world's most popular beverage, from crop to cup. Next follow his expert mixing tips aimed at everyone from keen beginners to bartenders working in the world's best bars. More than 80 recipes follow, covering all styles of cocktails from stirred and shaken through to blended and blazed. Learn how to perfect simple classics such as Espresso Martini and Irish coffee or try your hand at technical modern marvels Golden Velvet and Death By

Caffeine. With *The Art and Craft of Coffee Cocktails* in hand your daily grind will never be the same!

This adult coloring book is an essential relaxation for anyone with a true passion for the art of the craft cocktail: 15 magnificent easy to mix craft cocktail recipes with corresponding illustrations of each authentic concoction are included for your coloring pleasure! Totally immerse your sophisticated adult brain by coloring elaborate and classy garnish illustrations which range from star anise, to sprigs of rosemary and Meyer lemon. Perfect as a fun adult party favor, group coloring activity or hip bar decor, this adult coloring book of craft cocktails is a quirky collection sure to spark your creativity. With names like "Mana Potion," "French 86ed," and "Donkey Derby," each new delicious craft cocktail you mix and color will tickle your coloring fancy and alchemist intrigue. Party on!

Shake, stir, and strain perfect cocktails at home The same drinks you enjoy at the bar taste a lot better when they're made skillfully at home for a fraction of the price. Become your own bartender and hone your craft in no time with the expert recipes and guidance inside *Mixology for*

*Beginners*. You'll also discover a user-friendly layout that indexes recipes by liquor type and flavor profile, so you never have to look hard to find the right cocktail for the occasion. Go beyond other beginner cocktail books with insights on: Building your home bar--Get insider info and shopping advice for fully stocking your bar, including mixologist terminology, glassware, tools, and--of course--liquor. Expert drink making--Learn the fundamentals of crafting signature cocktails, including formulas, naming conventions, and tips on presentation. Accessible recipes--Create a solid beverage repertoire with straightforward, easy-to-source recipes for classic cocktails and new favorites. Gain the skills to craft cocktails at home with this mixology book that makes it simple.

*The Craft of the Cocktail Everything You Need to Know to Be a Master Bartender, with 500 Recipes* Clarkson Potter The first real cookbook for cocktails, featuring 500 recipes from the world's premier mixologist, Dale DeGroff. Covering the entire breadth of this rich subject, *The Craft of the Cocktail* provides much more than merely the same old recipes: it delves into history, personalities, and anecdotes; it

shows you how to set up a bar, master important techniques, and use tools correctly; and it delivers unique concoctions, many featuring DeGross's signature use of fresh juices, as well as all the classics. It begins with the history of spirits, how they're made (but without too much boring science), the development of the mixed drink, and the culture it created, all drawn from DeGross's vast library of vintage cocktail books. Then on to stocking the essential bar, choosing the right tools and ingredients, and mastering key techniques—the same information that DeGross shares with the bartenders he trains in seminars and through his videos. And then the meat of the matter: 500 recipes, including everything from tried-and-true classics to of-the-moment originals. Throughout are rich stories, vintage recipes, fast facts, and other entertaining asides. Beautiful color photographs and a striking design round out the cookbook approach to this subject, highlighting the difference between an under-the-bar handbook and a stylish, full-blown treatment. The Craft of the Cocktail is that treatment, destined to become the bible of the bar. The New Craft of the Cocktail Everything You Need to

Know to Think Like a Master Mixologist, with 500 Recipes Clarkson Potter "Revised edition: with new recipes and photography"--Cover. Craft Cocktails Seasonally Inspired Drinks and Snacks from Our Sipping Room Penguin National Winner for Gourmand World Cookbook Awards 2019 - Cocktails category From Geoff Dillon, founder of Dillon's Small Batch Distillers and leader of the craft distilling movement, a collection of cocktails for every season and recipes for the perfect snacks to enjoy with them. Grounded in a belief in using fresh ingredients, this must-have collection of cocktails offers impressive yet simple modern cocktails with an elegant vintage feel. The 100 recipes, divided by season, range from the classics, like a warm-weather Whisky Sour and a cool-weather Manhattan, to custom creations inspired by seasonal produce and local bar-keeps. Imagine a glass filled with the fresh aroma of spring strawberries alongside the clean, crisp taste of lemon, with herbal notes of absinthe and a hint of richness from white port, then recreate this award-winning drink called the Royal Velvet at home. Quick and easy large batch recipes like Summer Sangria and Holiday

Pomegranate Punch are sure to please a crowd, and snacks like Rosemary Maple Pecans, Roasted Cranberry Flatbreads, and Blackberry-Topped Brie will be the perfect complement to any cocktail. Whether you're craving a Plum Sparkler to refresh you on a sticky summer afternoon, or a Hot Toddy recipe to enjoy by the fire on a cold winter night, this complete collection of cocktails has the perfect recipe for every occasion and every season. Craft Cocktails at Home Offbeat Techniques, Contemporary Crowd-Pleasers, and Classics Hacked with Science Kevin Liu Think of It as Your PhD in Drinking. In Craft Cocktails at Home, you'll embark upon a one-of-a-kind journey as you learn how to make some of the world's most innovative, unique, and delicious cocktails. Taste scientists, engineers, and talented bartenders with decades of experience all contributed their expertise to create this must-have guide for novices and professionals alike. Ever wondered what makes water taste good? Curious about what really happens during the barrel-aging process? Interested in which "molecular" ingredients have the best texture? These questions and more, answered inside. With 250 pages and 65

recipesThe Craft Cocktail PartyDelicious Drinks for Every OccasionGrand Central Life & StyleA Craft Cocktail book for the rest of us by the top female mixologist in the country. Julie Reiner, the co-owner of The Clover Club in Brooklyn and The Flatiron Lounge in Manhattan, has written a book that provides inspiration for the rest of us, not only the cocktail geeks. She wants to balance the needs of the everyday drinker with those of the passionate mixologist. Recipes are organized around seasonality and occasion, with different events and themes appropriate to the specific time of the year. Each section will include a mixture of holiday-inspired drinks, classic cocktails, and innovative new drinks, all along with fun cocktail lore. Tricks, tips, and techniques -- such as batching and infusions, tools of the trade, notes on spirit types, and easy substitutions to utilize what you already have on hand -- will round out the amazing amount of information in Reiner's book.

The Craft of CocktailsParragon BooksDo you love great cocktails? Are you tired of the same old recipes? Do you want to take your home bartending skills to the next level? Check out cocktail recipes from classics to newer

trends here in The Craft of Cocktails. Impress your friends and family with your mixology abilities, and enjoy some really great beverages along the way. CLASSIC TRADITIONAL AND CONTEMPORARY RECIPES: The best of traditional and contemporary mixology for all occasions. For a romantic dinner, special celebration, holidays, entertaining and more, there is a perfect, well-loved recipe for every get-together. RECIPES & PHOTOS: Recipes for every mood and occasion and beautiful photos for each recipe will keep enthusiasts excited to continue to try new cocktail recipes every week. MAKES A GREAT GIFT: Birthdays, holidays, Mother's or Father's Day and more, The Craft of Cocktails makes a great gift for any occasion.

The Japanese Art of the CocktailHoughton Mifflin-The first cocktail book from the award-winning mixologist Masahiro Urushido of Katana Kitten in New York City, on the craft of Japanese cocktail making Katana Kitten, one of the world's most prominent and acclaimed Japanese cocktail bars, was opened in 2018 by highly-respected and award-winning mixologist Masahiro Urushido. Just one year later, the bar won 2019 Tales of the Cocktail Spirited Award for

Best New American Cocktail Bar. Before Katana Kitten, Urushido honed his craft over several years behind the bar of award-winning eatery Saxon+Parole. In The Japanese Art of the Cocktail, Urushido shares his immense knowledge of Japanese cocktails with eighty recipes that best exemplify Japan's contribution to the cocktail scene, both from his own bar and from Japanese mixologists worldwide. Urushido delves into what exactly constitutes the Japanese approach to cocktails, and demystifies the techniques that have been handed down over generations, all captured in stunning photography.

The Essential CocktailThe Art of Mixing Perfect DrinksClarkson PotterDale DeGroff is widely regarded as the world's foremost mixologist. Hailed by the New York Times as "single-handedly responsible for what's been called the cocktail renaissance," he earned this reputation during his twelve years at the fashionable Promenade Bar in New York City's Rainbow Room. It was there in 1987 that he not only reintroduced the cocktail menu to the country but also began mixing drinks from scratch, using impeccably fresh ingredients instead of the widespread mixes used at the time. Known es-



pecially for crafting unique cocktails, reviving classics, and coaxing superior flavor from his ingredients, DeGross has selected his 100 essential drinks and 100 of their best variations—including many of his signature cocktails—for this premier mixology guide. The Essential Cocktail features only those drinks that stand out for their flavor, interesting formula, or distinctive technique. These are the very ones every amateur and professional bartender must know, the martinis, sours, highballs, tropicals, punches, sweets, and classics, both old and new, that form the core of a connoisseur's repertoire. Throughout the book are DeGross's personal twists, such as a tangy Grapefruit Julep or a refreshing Yuzu Gimlet. To complement the tantalizing photographs of each essential cocktail, DeGross also regales readers with the fascinating lore behind a drink's genesis and instructs us on using the right ingredients, techniques, glasses, and garnishes. As Julia Child's *Mastering the Art of French Cooking* was the classic compendium for home chefs and gourmands, so *The Essential Cocktail* will be the go-to book for serious mixologists and cocktail enthusiasts. *The Classic & Craft Cocktail Recipe Book*

*The Definitive Guide to Mixing Perfect Cocktails from Aviation to Zombie* Rockridge Press "This is a great book for professionals and amateurs alike who want to explore the world of craft cocktails and grow their mixology knowledge." --Doug Dalton, Co-Owner of Future Bars and Bourbon & Branch Whether you're hosting friends or unwinding after the workday, making gratifying, high-quality cocktails at home is a skill worth having. And like any good skill, it requires expert, up-to-date guidance. Clair McLafferty has been on both sides of the bar. She's studied the art of cocktail making. She's made the drinks herself. And after writing about everything from the science of aging whiskey to common behind-the-bar injuries, she knows how useful a solid cocktail recipe book can truly be. Today, Clair's on a mission to make craft cocktails accessible to everyone--and with *The Classic & Craft Cocktail Recipe Book*, she's doing exactly that. *The Classic & Craft Cocktail Recipe Book* is the only complete, up-to-date resource for making classic cocktails and cutting-edge innovations with your own two hands. *BARTENDING 101*--Professional techniques, brand spankin' new barware, and modern cock-

tail gadgets help you create bar-quality cocktails at home THEN & NOW--Updated selection of 400 recipes with official serving instructions and inspired serving notes that have gained popularity over the past decade WWMBD (What Would My Bartender Do?)--Guest mixologists contribute recipes and offer special tips from the trade Cocktails have grown up. With *The Classic & Craft Cocktail Recipe Book*, your bar skills will grow up, too. *The Best Craft Cocktails & Bartending with Flair* An Incredible Collection of Extraordinary Drinks Page Street Publishing Hand-Crafted, Delicious Cocktail Recipes From One of the Best Bartenders in the World Jeremy LeBlanc, lead bartender at a bar praised by Conde Nast as one of the top 10 roof top bars in the world, is sharing his signature techniques and one-of-a-kind recipes that define exceptional bartending. Now, with this bartending guide, experts and beginners alike will keep their friends and customers entertained, satisfied and always coming back for more of these meticulously created cocktails. *The Best Craft Cocktails & Bartending With Flair* features hand-crafted cocktail recipes like the Whiskey Pig, which features bacon-washed whiskey, the

twist on a classic, the Rhubarb Mojito, and the refreshing berry cocktail, Smithey's Smash. With chapters dedicated to aperitifs, classics with a twist, exotic cocktails, refreshers and punches, there is truly a drink for every person and every occasion that features fresh ingredients and homemade, wholefood mixes and syrups. Whether you are looking to become head bartender, break into the business, or simply impress a few friends at home, this one-stop guide is all you'll need to master the craft with style and ease. *The Art & Craft of Coffee Cocktails* Over 80 recipes for mixing coffee and liquor Ryland Peters & Small Enjoy two of life's greatest pleasures - coffee and alcohol - with this comprehensive guide to mixing perfect coffee cocktails. World-class mixologist Jason Clark will inspire, excite and educate you by taking you behind the bar for a masterclass in creating coffee-based cocktails. First take a journey into the history and craft of coffee, the world's most popular beverage, from crop to cup. Next follow his expert mixing tips aimed at everyone from keen beginners to bartenders working in the world's best bars. More than 80 recipes follow, covering all styles of cock-

tails from stirred and shaken through to blended and blazed. Learn how to perfect simple classics such as Espresso Martini and Irish coffee or try your hand at technical modern marvels Golden Velvet and Death By Caffeine. With *The Art and Craft of Coffee Cocktails* in hand your daily grind will never be the same! *American Cocktail 50 Recipes That Celebrate the Craft of Mixing Drinks from Coast to Coast* Chronicle Books France has wine, Germany's got beer, but America is the land of the cocktail. And cocktail culture is flourishing with bartenders across America combining local, artisanal, and homemade ingredients to create drinks with complex layers of flavor. From the editors of *Imbibe Magazine* comes this unique book filled with 50 favorites from some of the best bartenders coast to coast offering modern twists on classic drinks, plus all-new creations, complete with a look into each recipe's inception and unique ingredients. Whether it's a marionberry bramble from Jeffrey Morgenthaler in Portland, Oregon, or a strawberry julep from Jenni Pittman Louisville, Kentucky, or an apple-based cocktail from Jim Meehan in New York City, the cocktails that define the American landscape are de-

liciously diverse. Consider this book your personal cross-country tour of America's most intriguing regional cocktail flavors, traditions and stories. *The Cocktail Workshop An Essential Guide to Classic Drinks and How to Make Them Your Own* Running Press Adult From the wildly creative team behind Philadelphia's *Art in the Age* comes *The Cocktail Workshop*, a deep-dive into 20 classic drinks that make up the foundation of cocktail creation, and the delicious variations that will make them all your own. Learn to craft a perfect, classic drink, or workshop that creation into a unique, flavor-forward spin with *The Cocktail Workshop*, an indispensable guide to foundational cocktails and the tools to elevate them into master-level creations. In this richly illustrated book, the team behind Philadelphia's beloved *Art in the Age* guides aspiring mixologists through the fundamentals of 20 essential cocktails. Then, each foundational drink is spun off into creative and customizable riffs on flavors, techniques, and ingredients, called *Apprentice*, *Journeyman*, and *Master* versions. Each classic drink is concluded by a *Workshop*: how to take your at-home bar efforts to the next level with aging, infusing, garnishing, and



more. Drawing on the building blocks of iconic cocktails like the daiquiri and the old-fashioned, readers will grow their knowledge base as they move through each drink, taking away real skills for their home bar -- like the proper way to dry-shake an egg white cocktail or carve a manicured lime twist -- and an understanding of the fundamentals of cocktailing: how drinks are created, related, and integrated. *The Way of the Cocktail: Japanese Traditions, Techniques, and Recipes* by Clark-Potter is a rich, transportive guide to the world of Japanese cocktails from acclaimed bartender Julia Momosé of Kumiko. "A feast for the senses and a new benchmark for the bartending genre." --Jim Meehan, author of *Meehan's Bartender Manual* and *The PDT Cocktail Book*. With its studious devotion to tradition, craftsmanship, and hospitality, Japanese cocktail culture is an art form treated with reverence. In this essential guide, Japanese American bartender Julia Momosé of Kumiko and Kikkō in Chicago takes us on a journey into this realm. She educates and inspires while breaking down master techniques and delving into the soul of the culture: the traditions and philosophy, the tools and the spirits--and

the complex layering of these elements that makes this approach so significant. The recipes are inspired by the twenty-four micro-seasons that define the flow of life in Japan. Enter a world where the spiced woodsy cocktail called Autumn's Jacket evokes the smoldering burn of smoking rice fields in fall, and where the Delicate Refusal tells the tale of spring's tragic beauty, with tequila blanco and a flutter of sakura petals. Perfected classics like the Manhattan and Negroni, riffs on some of Japan's most beloved cocktails like the Whisky Highball, and even alcohol-free drinks influenced by ingredients such as yuzu, matcha, and umé round out the collection. *The Craft Cocktail Coloring Book* by Createspace Independent Publishing Platform. This adult coloring book is an essential relaxation for anyone with a true passion for the art of the craft cocktail: 15 magnificent easy to mix craft cocktail recipes with corresponding illustrations of each authentic concoction are included for your coloring pleasure! Totally immerse your sophisticated adult brain by coloring elaborate and classy garnish illustrations which range from star anise, to sprigs of rosemary and Meyer lemon. Perfect as a

fun adult party favor, group coloring activity or hip bar decor, this adult coloring book of craft cocktails is a quirky collection sure to spark your creativity. With names like "Mana Potion," "French 86ed," and "Donkey Derby," each new delicious craft cocktail you mix and color will tickle your coloring fancy and alchemist intrigue. Party on! *World's Best Drinks* by Lonely Planet-Travel the world from the comfort of your own living room! From the people who have been delivering trustworthy guidebooks to every destination in the world for 40 years, Lonely Planet's *World's Best Drinks* is your passport to the planet's best tipples and soft drinks. Quench your thirst with over 60 recipes including cocktails, delicate tea brews and zingy aperitifs. For each of the authentic recipes in this book, an 'Origins' section details how the drink came into being in the culture that created it, alongside tasting notes of how best to sample it for the authentic experience, whether in an upscale New York cocktail bar, a fireside lounge or a Chinese tea-house. Each recipe includes ingredients and easy instructions so you can make it at home - as well as a photo to show you how it should look when you're finished.

Perfect for any budding barista or bartender, this book has everything you need to blow your friends away at your next drinks party. BEER Michelada - Mexico CIDER Mulled cider - United Kingdom WINE Glogi - Finland Kalimotxo - Spain Mimosa - France Sangria - Spain Terremoto - Chile GIN Martini - USA Negroni - Italy Pimm's - United Kingdom Singapore Sling - Singapore Sloe gin - United Kingdom Tom Collins - USA VODKA Bloody Mary - France Caesar - Canada Cade Codder - USA Cosmopolitan - USA Espresso Martini - United Kingdom Siam Sunray - Thailand RUM Daiquiri - Cuba Dark and Stormy - Bermuda Eggnog - United Kingdom Hibiscus ginger punch - Jamaica Mai tai - California & Polynesia Mojito - Cuba & the Cuban diaspora Pina colada - Puerto Rico Tasmanian bushwalkers' rum hot chocolate - Australia WHISKY Caribou - Canada Irish coffee - Ireland Manhattan - Ireland Mint julep - USA Sazerac - USA TEQUILA Margarita - Mexico Paloma - Mexico Sangrita - Mexico AT THE BACK OF THE SPIRIT CABINET Canelazo - The Andes Caipirinha - Brazil Garibaldi - Italy Kvas - Russia Macua - Nicaragua Pisco sour - Peru & Chile Tongba - Nepal & India NON-ALCOHOLIC DRINKS Agua de coco -

Brazil American milkshake - USA Anijsmelk - The Netherlands Ayran - Turkey Bandung - Malaysia & Singapore Bubble tea - Taiwan Cardamom tea - East Africa Chai - India Cocoa tea - St Lucia Coffee - Worldwide Egg cream - USA Espresso soda - USA Horchata - Mexico Malted milkshake - USA Mango lassi - India Mint tea - Morocco Oliang - Thailand Root beer float -USA Shirley Temple - USA Banana smoothie - Worldwide Tea - China Teh tarik - Malaysia & Indonesia Yuan yang - Hong Kong About Lonely Planet: Lonely Planet is a leading travel media company and the world's number one travel guidebook brand, providing both inspiring and trustworthy information for every kind of traveler since 1973. Over the past four decades, we've printed over 145 million guidebooks and grown a dedicated, passionate global community of travelers. You'll also find our content online, and in mobile apps, video, 14 languages, nine international magazines, armchair and lifestyle books, ebooks, and more. Important Notice: The digital edition of this book may not contain all of the images found in the physical edition. Shake Strain Done Craft Cocktails at Home Voracious Revolutionize the way you drink at

home with simple recipes and common ingredients -- no obscure liquors or fussy techniques needed -- from the editorial director of Milk Street, J.M. Hirsch. Are you done with generic gin and tonics, mediocre Manhattans and basic martinis? You can use pantry staples and basic liquors to produce more than 200 game-changing craft cocktails worthy of a seat at the bar. Many cocktail books call for hard-to-find ingredients and complicated techniques that can frustrate home cocktail makers. Shake Strain Done shows a better way: If you can shake, strain, stir and turn on a blender, you can make great cocktails. No tedious secondary recipes hidden between the lines. No mysteries. You'll know what each drink will taste like before you pick up a bottle. No fancy equipment needed. A shaker, strainer and spoon are as exotic as it gets. The ingredients are mostly pantry and bar staples--things you already have on hand. Every drink is rated by its characteristics -- Warm, Refreshing, Sweet, Sour, Bitter, Fruity, Herbal, Creamy, Spicy, Strong and Smoky -- to help expand your horizons and find more drinks to love. These are drinks with the sophistication of a high-end speakeasy, minus the fuss, like:

The Sazerac 2.0 - a spice cabinet update that takes the classic back to its origins A new White Russian that lightens the load with coconut water instead of cream A grownup Singapore Sling that's fruity without tasting like fruit punch A Scorched Margarita that uses the broiler to char those lemons and limes A feisty new Gin and Tonic in which black pepper is the star ingredient And plenty of originals, like the Pooh Bear. Butter, honey and bourbon? Yes, please! And Mistakes Were Made, for tiki time How to Cocktail Recipes and Techniques for Building the Best Drinks America's Test Kitchen All the kitchen secrets, techniques, recipes, and inspiration you need to craft transcendent cocktails, from essential, canonical classics to imaginative all-new creations from America's Test Kitchen. Cocktail making is part art and part science--just like cooking. The first-ever cocktail book from America's Test Kitchen brings our objective, kitchen-tested and -perfected approach to the craft of making cocktails. You always want your cocktail to be something special--whether you're in the mood for a simple Negroni, a properly muddled Caipirinha, or a big batch of Margaritas or Bloody Marys with

friends. After rigorous recipe testing, we're able to reveal not only the ideal ingredient proportions and best mixing technique for each drink, but also how to make homemade tonic for your Gin and Tonic, and homemade sweet vermouth and cocktail cherries for your Manhattan. And you can't simply quadruple any Margarita recipe and have it turn out right for your group of guests--to serve a crowd, the proportions must change. You can always elevate that big-batch Margarita, though, with our Citrus Rim Salt or Sriracha Rim Salt. How to Cocktail offers 150 recipes that range from classic cocktails to new America's Test Kitchen originals. Our two DIY chapters offer streamlined recipes for making superior versions of cocktail cherries, cocktail onions, flavored syrups, rim salts and sugars, bitters, vermouths, liqueurs, and more. And the final chapter includes a dozen of our test cooks' favorite cocktail-hour snacks. All along the way, we solve practical challenges for the home cook, including how to make an array of cocktails without having to buy lots of expensive bottles, how to use a Boston shaker, what kinds of ice are best and how to make them, and much more. Death & Co-

Modern Classic Cocktails, with More than 500 Recipes Ten Speed Press The definitive guide to the contemporary craft cocktail movement, from one of the highest-profile, most critically lauded, and influential bars in the world. Death & Co is the most important, influential, and oft-imitated bar to emerge from the contemporary craft cocktail movement. Since its opening in 2006, Death & Co has been a must-visit destination for serious drinkers and cocktail enthusiasts, and the winner of every major industry award—including America's Best Cocktail Bar and Best Cocktail Menu at the Tales of the Cocktail convention. Boasting a supremely talented and creative bar staff—the best in the industry—Death & Co is also the birthplace of some of the modern era's most iconic drinks, such as the Oaxaca Old-Fashioned, Naked and Famous, and the Conference. Destined to become a definitive reference on craft cocktails, Death & Co features more than 500 of the bar's most innovative and sought-after cocktails. But more than just a collection of recipes, Death & Co is also a complete cocktail education, with information on the theory and philosophy of drink making, a complete guide to

buying and using spirits, and step-by-step instructions for mastering key bartending techniques. Filled with beautiful, evocative photography; illustrative charts and infographics; and colorful essays about the characters who fill the bar each night; Death & Co—like its namesake bar—is bold, elegant, and setting the pace for mixologists around the world. *The Art of the Bar Cart Styling & Recipes* Chronicle Books—From high-end magazines and design-inspiration websites to stores big and small, bar carts are a must-have piece of furniture. This book provides all the answers to the question—how can I get that look at home? *The Art of the Bar Cart* features 20 different styled bar setups—from tricked-out vintage carts to a collection of bottles tucked into a cabinet—themed around favorite libations, personal style, or upcoming occasions. Readers can choose from the warm and inviting Whiskey Cart, the fun and fresh Punch Cart, or mix and match to suit any style. With easy tips to re-create each look as well as recipes for the perfect drinks to pair with each cart, this beautifully photographed guide is an inspiration to anyone looking to create a unique décor statement, and a drink to

serve alongside. *The Cocktail Bible* An A-Z of two hundred classic and contemporary cocktail recipes, with anecdotes for the curious and tips and techniques for the adventurous. *Pyramid* Covering 200 recipes from the rich flavour of an ABC Cocktail, through to the complicated but delicious sweet and spice mix of a Zombie, each cocktail is introduced with notes on its contents, origin or even the best season to drink it in. Muddled amongst the entries are miscellany notes on spirits, cocktail-making tips and world-famous bartenders. Together with an introduction covering basics such as glassware and garnishing, you'll be delighted with recipes - and so much more - as you sip your way through this cocktail alphabet. Presented in an attractive faux-leather jacket with a gold-foiled title and heat-burnished lettering, this book is charming in both its appearance and in its content. *The Nomad Cocktail Book* Ten Speed Press Originally published as a separate book packaged inside *The NoMad Cookbook*, this revised and stand-alone edition of *The NoMad Cocktail Book* features more than 100 additional recipes, a service manual explaining the art of drink-making according to the No-

Mad, and 30 new full-color cocktail illustrations. Organized by type of beverage from aperitifs and classics to light, dark, and soft cocktails and syrups/infusions, this comprehensive guide shares the secrets of bar director Leo Robitschek's award-winning cocktail program. *The NoMad Bar* celebrates classically focused cocktails, while delving into new arenas such as festive, large-format drinks and a selection of reserve cocktails crafted with rare spirits. *Cocktail Codex* Fundamentals, Formulas, Evolutions Ten Speed Press From the authors of the bestselling and genre-defining cocktail book *Death & Co*, *Cocktail Codex* is a comprehensive primer on the craft of mixing drinks that employs the authors' unique "root cocktails" approach to give drink-makers of every level the tools to understand, execute, and improvise both classic and original cocktails. JAMES BEARD AWARD WINNER • WINNER OF THE TALES OF THE COCKTAIL SPIRITED AWARD® FOR BEST NEW COCKTAIL OR BARTENDING BOOK • NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY CHICAGO TRIBUNE "There are only six cocktails." So say Alex Day, Nick Fauchald, and David Kaplan, the visionaries behind the seminal

craft cocktail bar Death & Co. In *Cocktail Codex*, these experts reveal for the first time their surprisingly simple approach to mastering cocktails: the “root recipes,” six easily identifiable (and memorizable!) templates that encompass all cocktails: the old-fashioned, martini, daiquiri, sidecar, whisky highball, and flip. Once you understand the hows and whys of each “family,” you’ll understand why some cocktails work and others don’t, when to shake and when to stir, what you can omit and what you can substitute when you’re missing ingredients, why you like the drinks you do, and what sorts of drinks you should turn to—or invent—if you want to try something new. Praise for *Cocktail Codex* “Learn the template, and any cocktail you can think of is within reach.”—*Food & Wine* “Too bad all college textbooks weren’t this much fun.”—*Garden & Gun* “A must for amateur and pro mixologists alike.”—*Chicago Tribune* “If Dora the Explorer turned twenty-one, split herself into three people, and decided to write the Magna Carta of booze books, this would be the result. And, unlike every other book you’ll read this year, *Cocktail Codex* is packed with actual knowledge you can use in the real world. Please,

please, can *Cinema Codex* be next?”—Steven Soderbergh, filmmaker  
*The Ultimate Bar Book*  
*The Comprehensive Guide to Over 1,000 Cocktails*  
*Chronicle Books*  
*The Ultimate Bar Book* — The bartender’s bible and a James Beard nominee for the best Wine and Spirit book, 2008 The cocktail book for your home: *The Ultimate Bar Book* is an indispensable guide to classic cocktails and new drink recipes. Loaded with essential-to-know topics such as barware, tools, and mixing tips. Classic cocktails and new drinks: As the mistress of mixology, the author Mittie Hellmich has the classics down for the Martini, the Bloody Mary—and the many variations such as the Dirty Martini and the Virgin Mary. And then there are all the creative new elixirs the author brings to the table, like the Tasmanian Twister Cocktail or the Citron Sparkler. Illustrated secrets of classic cocktails and more: Illustrations show precisely what type of glass should be used for each drink. With dozens of recipes for garnishes, rims, infusions, and syrups; punches, gelatin shooters, hot drinks, and non-alcoholic beverages; and let’s not forget an essential selection of hangover remedies, *The Ultimate Bar Book*

is nothing short of top-shelf. If you liked *PTD Cocktail Book*, *12 Bottle Bar* and *The Joy of Mixology*, you’ll love *The Ultimate Bar Book*. *Death and Co Welcome Home* [a Cocktail Recipe Book] From America’s most influential cocktail bar, a playbook for home bartenders who want to take their drinks to the next level, featuring hundreds of the signature recipes that keep *Death & Co* top of class. In this stunning new offering from the authors of the best-selling *Death & Co* and *James Beard Book of the Year Cocktail Codex*, you’ll find everything you need to make and serve impressive drinks at home. It begins with a boot camp of sorts, where you follow the same steps a new *Death & Co* bartender would, learning how to select ingredients, develop your palate, understand what makes a great cocktail work, mix drinks accurately, create a cocktail menu, and much more. More than 400 recipes anchor the book, including classics, low-ABV drinks, non-alcoholic cocktails, and hundreds of the signature creations the *Death & Co* teams in New York, Denver, and Los Angeles have developed over the past seven years, including the *Telegraph* and *Buko Gimlet*. The *Cocktails at Home* sec-

tion teaches you how to scale up recipes for larger gatherings, fill your freezer with ready-to-pour mixtures, and throw a party where you can actually spend more time with your guests than prepping drinks. And when you're ready to create your own recipes, the Death & Co crew pulls back the curtain on their cocktail development program, with plenty of strategies and the opportunity to mix and taste along with the staff. Featuring hundreds of photographs and illustrations, this comprehensive, visually arresting manual is destined to break new ground in home bars across the world.

**The Savoy Cocktail Book** Ravenio Books This 1930 classic contains hundreds of recipes for ... Cocktails Prepared Cocktails for Bottling Non-Alcoholic Cocktails Cocktails Suitable for a Prohibition Country Sours Toddies Flips Egg Noggs Collins Slings Shrubs Sangarees Highballs Fizzes Coolers Riskeyes Daisies Fixes Juleps Smashes Cobblers Frappé Punch Prepared Punch for Bottling Cups The Lucky Hour of Great Wines The Wines of Bordeaux Champagne Burgundy Hocks (Rhine Wines), Steiweins & Moselles Port Sherry The Joy of Mixology, Revised and Updated Edition The Consummate Guide to the Bartender's

**Craft** Clarkson Potter A thoroughly updated edition of the 2003 classic that home and professional bartenders alike refer to as their cocktail bible. Gary Regan, the "most-read cocktail expert around" (Imbibe), has revised his original tome for the 15th anniversary with new material: many more cocktail recipes—including smart revisions to the originals—and fascinating information on the drink making revival that has popped up in the past decade, confirming once again that this is the only cocktail reference you need. A prolific writer on all things cocktails, Gary Regan and his books have been a huge influence on mixologists and bartenders in America. This brand-new edition fills in the gaps since the book first published, incorporating Regan's special insight on the cocktail revolution from 2000 to the present and a complete overhaul of the recipe section. With Regan's renowned system for categorizing drinks helps bartenders not only to remember drink recipes but also to invent their own, **The Joy of Mixology, Revised and Updated Edition** is the original drinks book for both professionals and amateurs alike. **A Proper Drink** The Untold Story of How a Band of Bartenders Saved the Civilized Drinking

**World Ten Speed Press** A narrative history of the craft cocktail renaissance, written by a New York Times cocktail writer and one of the foremost experts on the subject. **A Proper Drink** is the first-ever book to tell the full, unflinching story of the contemporary craft cocktail revival. Award-winning writer Robert Simonson interviewed more than 200 key players from around the world, and the result is a rollicking (if slightly tipsy) story of the characters—bars, bartenders, patrons, and visionaries—who in the last 25 years have changed the course of modern drink-making. The book also features a curated list of about 40 cocktails—25 modern classics, plus an additional 15 to 20 rediscovered classics and classic contenders—to emerge from the movement.

**The PDT Cocktail Book** The Complete Bartender's Guide from the Celebrated Speakeasy Sterling Publishing (NY) Reveals all of the cocktail recipes available at the famous PDT bar as well as behind-the-scenes secrets on bar design, food, and techniques. **Romantic Cocktails** Craft Cocktail Recipes for Couples, Crushes, and Star-Crossed Lovers Whalen Book Works Romantic Cocktails is a bewitching collection of over 100 classic



and craft cocktail recipes, perfect for winning hearts—and mending broken ones, too! Inside the plush red foil cover of *Romantic Cocktails* you will find the secret to mixing up more than 100 cocktails for couples, crushes, and star-crossed lovers. Chapters include Vintage Romance (classic cocktails from the good old days); Pretty Drinks (visually stunning, gem-colored concoctions); Love Potions (cocktails packed with aphrodisiacs); Zero-Proof Cocktails (booze-free elixirs); Drinks for Two (what's more romantic than sharing a glass); Modern Craft Cocktails (exclusive drink recipes contributed by craft bartenders from San Francisco to Hong Kong); and a bonus chapter on Irresistible Bar Snacks, From-Scratch Ingredients, & Garnishes (cheese boards, chocolate-dipped everything, spirit infusions, and more). The drinks are as fun and charming as they are intoxicating, with names including: The Afternoon Delight, a little sweet, a little naughty Boozy Milkshake for Two, two straws please Between the Sheets, a romantic variation on the classic Sidecar cocktail The Vesper Martini, synonymous with sophistication The Goodnight Kiss, the perfect nightcap for a night you don't want to end Simple

step-by-step instructions and gorgeous full-color photographs make every drink recipe easy and truly swoon-worthy. Author and bartender Clair McLafferty offers insider tips and tricks for everything from sizing up recipes for a party to fixing a drink that didn't turn out quite right. Sidebars show how to master details like floating flowers, muddling herbs, and garnishing drinks with amazing bitters art. And throughout the book, readers will find drinks-related romantic quotations and toasts from the likes of Shakespeare, Louisa May Alcott, and James Baldwin. Whether you are looking for a romantic gift or a reliably excellent cocktail book for your home bar, *Romantic Cocktails* will knock your socks off! *The Imbible* A Cocktail Guide for Beginning and Home Bartenders University of Virginia Press Micah LeMon had one slight problem when he started bartending nearly twenty years ago: he had no idea what he was doing. *Mixology*, he came to understand, is based on principles that are indispensable but not widely known. In *The Imbible*, LeMon shares the knowledge he has gained over two decades, so that even beginning bartenders can execute classic cocktails—and riff on

those classics to create originals of their own. A good cocktail is never a random concoction. LeMon introduces readers to the principal components of every drink—spirit, sweet, and sour or bitter—and explains the role each plays in bringing balance to a beverage. Choosing two archetypes—the shaken Daiquiri and the stirred Manhattan—he shows how bartenders craft delicious variations by beginning with a good foundation and creatively substituting like ingredients. Lavishly illustrated in color and laid out in an inviting and practical way, *The Imbible* also provides a thorough overview of the bartender's essential tools and techniques and includes recipes for over forty drinks—from well executed classics to original creations exclusive to this book. Both a lesson for beginners and a master class for more experienced bartenders, LeMon's book opens the door to endless variations without losing sight of the true goal—to make a delicious cocktail. *Batch Cocktails* Make-Ahead Pitcher Drinks for Every Occasion A hip, accessible guide to batch cocktail-making for entertaining, with 65 recipes that can be made hours—or weeks!—ahead of time so that hosts and hostesses have one less thing to worry

about as the doorbell rings. As anyone who has hosted a dinner party knows, cocktail hour is the most fun part of the evening for guests—but the most stressful for whomever is in charge of keeping the drinks flowing. The solution, though, is simple: batch it! In this fun collection, Maggie Hoffman offers 65 delicious and creative cocktails that you don't have to stir or shake to order; rather, they are designed to stay fresh when made ahead and served out of a pitcher. Recipes such as Tongue in Cheek (gin, Meyer lemon, thyme, Cocchi Rosa), Friendly Fires (mezcal, chile vodka, watermelon, lime), Birds & Bees Punch (rum, cucumber, green tea, lemon), and even alcohol-free options are organized by flavor profile—herbal, boozy, bitter, fruity and tart, and so on—to make choosing and whipping up a perfect pitcher of cocktails a total breeze. *The Essential Cocktail Book* A Complete Guide to Modern Drinks with 150 Recipes Ten Speed Press An indispensable atlas of the best cocktail recipes—each fully photographed—for classic and modern drinks, whether shaken, stirred, up, or on the rocks. How do you create the perfect daiquiri? In what type of glass should you serve a whiskey sour?

What exactly is an aperitif cocktail? A compendium for both home and professional bartenders, *The Essential Cocktail Book* answers all of these questions and more—through recipes, lore and techniques for 150 drinks, both modern and classic. *The Bar Book* Elements of Cocktail Technique Chronicle Books *The Bar Book* — Bartending and mixology for the home cocktail enthusiast Learn the key techniques of bartending and mixology from a master: Written by renowned bartender and cocktail blogger Jeffrey Morgenthaler, *The Bar Book* is the only technique-driven cocktail handbook out there. This indispensable guide breaks down bartending into essential techniques, and then applies them to building the best drinks. Over 60 of the best drink recipes: *The Bar Book* contains more than 60 recipes that employ the techniques you will learn in this bartending book. Each technique is illustrated with how-to photography to provide inspiration and guidance. Bartending and mixology techniques include the best practices for: Juicing Garnishing Carbonating Stirring and shaking Choosing the correct ice for proper chilling and dilution of a drink And, much more If you found *PTD Cocktail*

*Book*, *12 Bottle Bar*, *The Joy of Mixology*, *Death and Co.*, and *Liquid Intelligence* to be helpful among bartending books, you will find Jeffrey Morgenthaler's *The Bar Book* to be an essential bartender book. *The Pocket Book of Cocktails* Over 150 classic & contemporary cocktails Ryland Peters & Small Whether you're planning a cozy night in, or some "pre-drinks" with friends, *The Pocket Book of Cocktails* has all the classic and contemporary cocktail recipes you'll need to enjoy at home. Fun, glamorous, and always delicious, cocktails have had a tremendous come-back into fashion and, with more and more innovative blends of spirits available, the time is ripe to join the cocktail revolution and become the bartender of your own home. Grab your shaker to mix up a sassy Cosmopolitan, imagine yourself in an uptown bar as you muddle a sophisticated Old Fashioned, or hark back to 1920's pizzazz with the wonderfully sour, sugar-rimmed Sidecar. At the beginning of the book you'll find handy descriptions of all the tools and tips you need to master each recipe and, after a whistle-stop tour of the best choice of glassware, you'll be well on your way to relishing in your own ir-

resistible creation. Each chapter then reveals the best and boldest cocktails of each spirit; vodka takes the lead, followed by gin, whiskey, and rum, before some surprises from tequila, brandy, and all things bubbly! So, ready your shaker, strainer, and swizzle sticks, and delight in the sours, slings, punches, and fizzes this book has to offer. *Mixology for Beginners* Innovative Craft Cocktails for the Home Bartender Rockridge Press Shake, stir, and strain perfect cocktails at home The same drinks you enjoy at the bar taste a lot better when they're made skillfully at home for a fraction of the price. Become your own bartender and hone your craft in no time with the expert recipes and guidance inside *Mixology for Beginners*. You'll also discover a user-friendly layout that indexes recipes by liquor type and flavor profile, so you never have to look hard to find the right cocktail for the occasion. Go beyond other beginner cocktail books with insights on: Building your home bar--Get insider info and shopping advice for fully stocking your bar, including mixologist terminology, glassware, tools, and--of course--liquor. Expert drink making--Learn the fundamentals of crafting signature cocktails, including

formulas, naming conventions, and tips on presentation. Accessible recipes--Create a solid beverage repertoire with straightforward, easy-to-source recipes for classic cocktails and new favorites. Gain the skills to craft cocktails at home with this mixology book that makes it simple. *Speakeasy The Employees Only Guide to Classic Cocktails Reimagined* Random House Digital, Inc. "A drinks cookbook from the mixologist owners of Employees Only, a speakeasy-themed bar/restaurant in New York, with 90 recipes for modern cocktails inspired by classic drinks"--Provided by publisher. *Zero A New Approach to Non-Alcoholic Drinks* The Dead Rabbit Drinks Manual Secret Recipes and Barroom Tales from Two Belfast Boys Who Conquered the Cocktail World HarperCollins Winner of the Tales of the Cocktail Spirited Award for Best New Cocktail & Bartending Book Dead Rabbit Grocery & Grog in Lower Manhattan has dominated the bar industry, receiving award after award including World's Best Bar, World's Best Cocktail Menu, World's Best Drink Selection, and Best American Cocktail Bar. Now, the critically acclaimed bar has its first cocktail book, *The Dead Rabbit Drinks Manual*,

which, along with its inventive recipes, also details founder Sean Muldoon and bar manager Jack McGarry's inspiring rags-to-riches story that began in Ireland and has brought them to the top of the cocktail world. Like the bar's décor, Dead Rabbit's award-winning drinks are a nod to the "Gangs of New York" era. They range from fizzes to cobblers to toddies, each with its own historical inspiration. There are also recipes for communal punches as well as an entire chapter on absinthe. Along with the recipes and their photos, this stylish and handsome book includes photographs from the bar itself so readers are able to take a peek into the classic world of Dead Rabbit. *Vintage Spirits and Forgotten Cocktails* From the Alamagoozlum to the Zombie 100 Rediscovered Recipes and the Stories Behind Them Quarry Books In this expanded and updated edition of *Forgotten Cocktails and Vintage Spirits*, historian, expert, and drink aficionado Dr. Cocktail adds another 20 fine recipes to his hand-picked collection of 80 rare-and-worth-rediscovered drink recipes, shares revelations about the latest cocktail trends, provides new resources for uncommon ingredients, and profiles of many of the cocktail

world's movers and shakers. Historic facts, expanded anecdotes, and full-color vintage images from extremely uncommon sources round out this must-have volume. For anyone who enjoys an icy drink and an unforgettable tale.

An indispensable atlas of the best cocktail recipes—each fully photographed—for classic and modern drinks, whether shaken, stirred, up, or on the rocks. How do you create the perfect daiquiri? In what type of glass should you serve a whiskey sour? What exactly is an aperitif cocktail? A compendium for both home and professional bartenders, *The Essential Cocktail Book* answers all of these questions and more—through recipes, lore and techniques for 150 drinks, both modern and classic.

"A drinks cookbook from the mixologist owners of Employees Only, a speakeasy-themed bar/restaurant in New York, with 90 recipes for modern cocktails inspired by classic drinks"--Provided by publisher.

Travel the world from the comfort of your own living room! From the people who have been delivering trustworthy guidebooks to every destination in the world for

40 years, *Lonely Planet's World's Best Drinks* is your passport to the planet's best tipples and soft drinks. Quench your thirst with over 60 recipes including cocktails, delicate tea brews and zingy aperitifs. For each of the authentic recipes in this book, an 'Origins' section details how the drink came into being in the culture that created it, alongside tasting notes of how best to sample it for the authentic experience, whether in an upscale New York cocktail bar, a fireside lounge or a Chinese tea-house. Each recipe includes ingredients and easy instructions so you can make it at home - as well as a photo to show you how it should look when you're finished. Perfect for any budding barista or bartender, this book has everything you need to blow your friends away at your next drinks party. BEER Michelada - Mexico CIDER Mulled cider - United Kingdom WINE Glogi - Finland Kalimotxo - Spain Mimosa - France Sangria - Spain Terremoto - Chile GIN Martini - USA Negroni - Italy Pimm's - United Kingdom Singapore Sling - Singapore Sloe gin - United Kingdom Tom Collins - USA VODKA Bloody Mary - France Caesar - Canada Cade Codder - USA Cosmopolitan - USA Espresso Martini - United

Kingdom Siam Sunray - Thailand RUM Daiquiri - Cuba Dark and Stormy - Bermuda Eggnog - United Kingdom Hibiscus ginger punch - Jamaica Mai tai - California & Polynesia Mojito - Cuba & the Cuban diaspora Pina colada - Puerto Rico Tasmanian bushwalkers' rum hot chocolate - Australia WHISKY Caribou - Canada Irish coffee - Ireland Manhattan - Ireland Mint julep - USA Sazerac - USA TEQUILA Margarita - Mexico Paloma - Mexico Sangrita - Mexico AT THE BACK OF THE SPIRIT CABINET Canelazo - The Andes Caipirinha - Brazil Garibaldi - Italy Kvas - Russia Macua - Nicaragua Pisco sour - Peru & Chile Tongba - Nepal & India NON-ALCOHOLIC DRINKS Agua de coco - Brazil American milkshake - USA Anijsmelk - The Netherlands Ayran - Turkey Bandung - Malaysia & Singapore Bubble tea - Taiwan Cardamom tea - East Africa Chai - India Cocoa tea - St Lucia Coffee - Worldwide Egg cream - USA Espresso soda - USA Horchata - Mexico Malted milkshake - USA Mango lassi - India Mint tea - Morocco Oliang - Thailand Root beer float -USA Shirley Temple - USA Banana smoothie - Worldwide Tea - China Teh tarik - Malaysia & Indonesia Yuan yang - Hong Kong About Lonely Planet: Lonely Planet is a leading

travel media company and the world's number one travel guidebook brand, providing both inspiring and trustworthy information for every kind of traveler since 1973. Over the past four decades, we've printed over 145 million guidebooks and grown a dedicated, passionate global community of travelers. You'll also find our content online, and in mobile apps, video, 14 languages, nine international magazines, armchair and lifestyle books, ebooks, and more. Important Notice: The digital edition of this book may not contain all of the images found in the physical edition.

The first real cookbook for cocktails, featuring 500 recipes from the world's premier mixologist, Dale DeGroff. Covering the entire breadth of this rich subject, *The Craft of the Cocktail* provides much more than merely the same old recipes: it delves into history, personalities, and anecdotes; it shows you how to set up a bar, master important techniques, and use tools correctly; and it delivers unique concoctions, many featuring DeGroff's signature use of fresh juices, as well as all the classics. It begins with the history of spirits, how they're made (but without too much boring science), the development of the

mixed drink, and the culture it created, all drawn from DeGroff's vast library of vintage cocktail books. Then on to stocking the essential bar, choosing the right tools and ingredients, and mastering key techniques—the same information that DeGroff shares with the bartenders he trains in seminars and through his videos. And then the meat of the matter: 500 recipes, including everything from tried-and-true classics to of-the-moment originals. Throughout are rich stories, vintage recipes, fast facts, and other entertaining asides. Beautiful color photographs and a striking design round out the cookbook approach to this subject, highlighting the difference between an under-the-bar handbook and a stylish, full-blown treatment. *The Craft of the Cocktail* is that treatment, destined to become the bible of the bar.

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The Craft of the Cocktail Everything You Need to Know to Be a Master Bartender,

with 500 Recipes Clarkson Potter

A Craft Cocktail book for the rest of us by the top female mixologist in the country. Julie Reiner, the co-owner of The Clover Club in Brooklyn and The Flatiron Lounge in Manhattan, has written a book that provides inspiration for the rest of us, not only the cocktail geeks. She wants to balance the needs of the everyday drinker with those of the passionate mixologist. Recipes are organized around seasonality and occasion, with different events and themes appropriate to the specific time of the year. Each section will include a mixture of holiday-inspired drinks, classic cocktails, and innovative new drinks, all along with fun cocktail lore. Tricks, tips, and techniques -- such as batching and infusions, tools of the trade, notes on spirit types, and easy substitutions to utilize what you already have on hand -- will round out the amazing amount of information in Reiner's book.

A thoroughly updated edition of the 2003 classic that home and professional bartenders alike refer to as their cocktail bible. Gary Regan, the "most-read cocktail expert around" (Imbibe), has revised his original tome for the 15th anniversary with



new material: many more cocktail recipes—including smart revisions to the originals—and fascinating information on the drink making revival that has popped up in the past decade, confirming once again that this is the only cocktail reference you need. A prolific writer on all things cocktails, Gary Regan and his books have been a huge influence on mixologists and bartenders in America. This brand-new edition fills in the gaps since the book first published, incorporating Regan's special insight on the cocktail revolution from 2000 to the present and a complete overhaul of the recipe section. With Regan's renowned system for categorizing drinks helps bartenders not only to remember drink recipes but also to invent their own, *The Joy of Mixology, Revised and Updated Edition* is the original drinks book for both professionals and amateurs alike.

Originally published as a separate book packaged inside *The NoMad Cookbook*, this revised and stand-alone edition of *The NoMad Cocktail Book* features more than 100 additional recipes, a service manual explaining the art of drink-making according to the NoMad, and 30 new full-color cocktail illustrations. Organized by type of

beverage from aperitifs and classics to light, dark, and soft cocktails and syrups/infusions, this comprehensive guide shares the secrets of bar director Leo Robitschek's award-winning cocktail program. The NoMad Bar celebrates classically focused cocktails, while delving into new arenas such as festive, large-format drinks and a selection of reserve cocktails crafted with rare spirits.

From America's most influential cocktail bar, a playbook for home bartenders who want to take their drinks to the next level, featuring hundreds of the signature recipes that keep Death & Co top of class. In this stunning new offering from the authors of the bestselling *Death & Co* and *James Beard Book of the Year Cocktail Codex*, you'll find everything you need to make and serve impressive drinks at home. It begins with a boot camp of sorts, where you follow the same steps a new Death & Co bartender would, learning how to select ingredients, develop your palate, understand what makes a great cocktail work, mix drinks accurately, create a cocktail menu, and much more. More than 400 recipes anchor the book, including clas-

sics, low-ABV drinks, non-alcoholic cocktails, and hundreds of the signature creations the Death & Co teams in New York, Denver, and Los Angeles have developed over the past seven years, including the *Telegraph* and *Buko Gimlet*. The *Cocktails at Home* section teaches you how to scale up recipes for larger gatherings, fill your freezer with ready-to-pour mixtures, and throw a party where you can actually spend more time with your guests than prepping drinks. And when you're ready to create your own recipes, the Death & Co crew pulls back the curtain on their cocktail development program, with plenty of strategies and the opportunity to mix and taste along with the staff. Featuring hundreds of photographs and illustrations, this comprehensive, visually arresting manual is destined to break new ground in home bars across the world.

*The Ultimate Bar Book* — The bartender's bible and a James Beard nominee for the best Wine and Spirit book, 2008 The cocktail book for your home: *The Ultimate Bar Book* is an indispensable guide to classic cocktails and new drink recipes. Loaded with essential-to-know topics such as barware, tools, and mixing tips. Classic cock-

tails and new drinks: As the mistress of mixology, the author Mittie Hellmich has the classics down for the Martini, the Bloody Mary—and the many variations such as the Dirty Martini and the Virgin Mary. And then there are all the creative new elixirs the author brings to the table, like the Tasmanian Twister Cocktail or the Citron Sparkler. Illustrated secrets of classic cocktails and more: Illustrations show precisely what type of glass should be used for each drink. With dozens of recipes for garnishes, rims, infusions, and syrups; punches, gelatin shooters, hot drinks, and non-alcoholic beverages; and let's not forget an essential selection of hangover remedies, *The Ultimate Bar Book* is nothing short of top-shelf. If you liked *PTD Cocktail Book*, *12 Bottle Bar* and *The Joy of Mixology*, you'll love *The Ultimate Bar Book*

Micah LeMon had one slight problem when he started bartending nearly twenty years ago: he had no idea what he was doing. Mixology, he came to understand, is based on principles that are indispensable but not widely known. In *The Imbible*, LeMon shares the knowledge he has gained over two decades, so that even beginning bar-

tenders can execute classic cocktails--and riff on those classics to create originals of their own. A good cocktail is never a random concoction. LeMon introduces readers to the principal components of every drink--spirit, sweet, and sour or bitter--and explains the role each plays in bringing balance to a beverage. Choosing two archetypes--the shaken Daiquiri and the stirred Manhattan—he shows how bartenders craft delicious variations by beginning with a good foundation and creatively substituting like ingredients. Lavishly illustrated in color and laid out in an inviting and practical way, *The Imbible* also provides a thorough overview of the bartender's essential tools and techniques and includes recipes for over forty drinks--from well executed classics to original creations exclusive to this book. Both a lesson for beginners and a master class for more experienced bartenders, LeMon's book opens the door to endless variations without losing sight of the true goal--to make a delicious cocktail. Revolutionize the way you drink at home with simple recipes and common ingredients -- no obscure liquors or fussy techniques needed -- from the editorial director of Milk Street, J.M. Hirsch. Are you done

with generic gin and tonics, mediocre Manhattans and basic martinis? You can use pantry staples and basic liquors to produce more than 200 game-changing craft cocktails worthy of a seat at the bar. Many cocktail books call for hard-to-find ingredients and complicated techniques that can frustrate home cocktail makers. *Shake Strain Done* shows a better way: If you can shake, strain, stir and turn on a blender, you can make great cocktails. No tedious secondary recipes hidden between the lines. No mysteries. You'll know what each drink will taste like before you pick up a bottle. No fancy equipment needed. A shaker, strainer and spoon are as exotic as it gets. The ingredients are mostly pantry and bar staples--things you already have on hand. Every drink is rated by its characteristics -- Warm, Refreshing, Sweet, Sour, Bitter, Fruity, Herbal, Creamy, Spicy, Strong and Smoky -- to help expand your horizons and find more drinks to love. These are drinks with the sophistication of a high-end speakeasy, minus the fuss, like: *The Sazerac 2.0* - a spice cabinet update that takes the classic back to its origins A new White Russian that lightens the load with coconut water instead of cream A

grownup Singapore Sling that's fruity without tasting like fruit punch A Scorched Margarita that uses the broiler to char those lemons and limes A feisty new Gin and Tonic in which black pepper is the star ingredient And plenty of originals, like the Pooh Bear. Butter, honey and bourbon? Yes, please! And Mistakes Were Made, for tiki time

Do you love great cocktails? Are you tired of the same old recipes? Do you want to take your home bartending skills to the next level? Check out cocktail recipes from classics to newer trends here in *The Craft of Cocktails*. Impress your friends and family with your mixology abilities, and enjoy some really great beverages along the way. **CLASSIC TRADITIONAL AND CONTEMPORARY RECIPES:** The best of traditional and contemporary mixology for all occasions. For a romantic dinner, special celebration, holidays, entertaining and more, there is a perfect, well-loved recipe for every get-together. **RECIPES & PHOTOS:** Recipes for every mood and occasion and beautiful photos for each recipe will keep enthusiasts excited to continue to try new cocktail recipes every week. **MAKES A GREAT GIFT:** Birthdays, holidays, Mother's

or Father's Day and more, *The Craft of Cocktails* makes a great gift for any occasion.

Think of It as Your PhD in Drinking. In *Craft Cocktails at Home*, you'll embark upon a one-of-a-kind journey as you learn how to make some of the world's most innovative, unique, and delicious cocktails. Taste scientists, engineers, and talented bartenders with decades of experience all contributed their expertise to create this must-have guide for novices and professionals alike. Ever wondered what makes water taste good? Curious about what really happens during the barrel-aging process? Interested in which "molecular" ingredients have the best texture? These questions and more, answered inside. With 250 pages and 65 recipes

France has wine, Germany's got beer, but America is the land of the cocktail. And cocktail culture is flourishing with bartenders across America combining local, artisanal, and homemade ingredients to create drinks with complex layers of flavor. From the editors of *Imbibe Magazine* comes this unique book filled with 50 favorites from some of the best bartenders

coast to coast offering modern twists on classic drinks, plus all-new creations, complete with a look into each recipe's inception and unique ingredients. Whether it's a marionberry bramble from Jeffrey Morgenthaler in Portland, Oregon, or a strawberry julep from Jenni Pittman Louisville, Kentucky, or an apple-based cocktail from Jim Meehan in New York City, the cocktails that define the American landscape are deliciously diverse. Consider this book your personal cross-country tour of America's most intriguing regional cocktail flavors, traditions and stories.

A hip, accessible guide to batch cocktail-making for entertaining, with 65 recipes that can be made hours--or weeks!--ahead of time so that hosts and hostesses have one less thing to worry about as the doorbell rings. As anyone who has hosted a dinner party knows, cocktail hour is the most fun part of the evening for guests--but the most stressful for whomever is in charge of keeping the drinks flowing. The solution, though, is simple: batch it! In this fun collection, Maggie Hoffman offers 65 delicious and creative cocktails that you don't have to stir or shake to order; rather, they are designed to stay fresh when made

ahead and served out of a pitcher. Recipes such as Tongue in Cheek (gin, Meyer lemon, thyme, Cocchi Rosa), Friendly Fires (mezcal, chile vodka, watermelon, lime), Birds & Bees Punch (rum, cucumber, green tea, lemon), and even alcohol-free options are organized by flavor profile--herbal, boozy, bitter, fruity and tart, and so on--to make choosing and whipping up a perfect pitcher of cocktails a total breeze.

Hand-Crafted, Delicious Cocktail Recipes From One of the Best Bartenders in the World Jeremy LeBlanc, lead bartender at a bar praised by Conde Nast as one of the top 10 roof top bars in the world, is sharing his signature techniques and one-of-a-kind recipes that define exceptional bartending. Now, with this bartending guide, experts and beginners alike will keep their friends and customers entertained, satisfied and always coming back for more of these meticulously created cocktails. The Best Craft Cocktails & Bartending With Flair features hand-crafted cocktail recipes like the Whiskey Pig, which features bacon-washed whiskey, the twist on a classic, the Rhubarb Mojito, and the refreshing berry cocktail, Smithey's Smash. With chapters dedicated to aperitifs, classics

with a twist, exotic cocktails, refreshers and punches, there is truly a drink for every person and every occasion that features fresh ingredients and homemade, wholefood mixes and syrups. Whether you are looking to become head bartender, break into the business, or simply impress a few friends at home, this one-stop guide is all you'll need to master the craft with style and ease.

"This is a great book for professionals and amateurs alike who want to explore the world of craft cocktails and grow their mixology knowledge." --Doug Dalton, Co-Owner of Future Bars and Bourbon & Branch Whether you're hosting friends or unwinding after the workday, making gratifying, high-quality cocktails at home is a skill worth having. And like any good skill, it requires expert, up-to-date guidance. Clair McLafferty has been on both sides of the bar. She's studied the art of cocktail making. She's made the drinks herself. And after writing about everything from the science of aging whiskey to common behind-the-bar injuries, she knows how useful a solid cocktail recipe book can truly be. Today, Clair's on a mission to make craft cocktails accessible to everyone--and

with The Classic & Craft Cocktail Recipe Book, she's doing exactly that. The Classic & Craft Cocktail Recipe Book is the only complete, up-to-date resource for making classic cocktails and cutting-edge innovations with your own two hands. BARTENDING 101--Professional techniques, brand spankin' new barware, and modern cocktail gadgets help you create bar-quality cocktails at home THEN & NOW--Updated selection of 400 recipes with official serving instructions and inspired serving notes that have gained popularity over the past decade WWMBD (What Would My Bartender Do?)--Guest mixologists contribute recipes and offer special tips from the trade Cocktails have grown up. With The Classic & Craft Cocktail Recipe Book, your bar skills will grow up, too.

A rich, transportive guide to the world of Japanese cocktails from acclaimed bartender Julia Momosé of Kumiko "A feast for the senses and a new benchmark for the bartending genre."--Jim Meehan, author of Meehan's Bartender Manual and The PDT Cocktail Book With its studious devotion to tradition, craftsmanship, and hospitality, Japanese cocktail culture is an art form treat-

ed with reverence. In this essential guide, Japanese American bartender Julia Moses of Kumiko and Kikkō in Chicago takes us on a journey into this realm. She educates and inspires while breaking down master techniques and delving into the soul of the culture: the traditions and philosophy, the tools and the spirits--and the complex layering of these elements that makes this approach so significant. The recipes are inspired by the twenty-four micro-seasons that define the flow of life in Japan. Enter a world where the spiced woodsy cocktail called Autumn's Jacket evokes the smoldering burn of smoking rice fields in fall, and where the Delicate Refusal tells the tale of spring's tragic beauty, with tequila blanco and a flutter of sakura petals. Perfected classics like the Manhattan and Negroni, riffs on some of Japan's most beloved cocktails like the Whisky Highball, and even alcohol-free drinks influenced by ingredients such as yuzu, matcha, and umé round out the collection.

The first cocktail book from the award-winning mixologist Masahiro Urushido of Katana Kitten in New York City, on the craft of Japanese cocktail making Katana Kitten,

one of the world's most prominent and acclaimed Japanese cocktail bars, was opened in 2018 by highly-respected and award-winning mixologist Masahiro Urushido. Just one year later, the bar won 2019 Tales of the Cocktail Spirited Award for Best New American Cocktail Bar. Before Katana Kitten, Urushido honed his craft over several years behind the bar of award-winning eatery Saxon+Parole. In *The Japanese Art of the Cocktail*, Urushido shares his immense knowledge of Japanese cocktails with eighty recipes that best exemplify Japan's contribution to the cocktail scene, both from his own bar and from Japanese mixologists worldwide. Urushido delves into what exactly constitutes the Japanese approach to cocktails, and demystifies the techniques that have been handed down over generations, all captured in stunning photography.

Covering 200 recipes from the rich flavour of an ABC Cocktail, through to the complicated but delicious sweet and spice mix of a Zombie, each cocktail is introduced with notes on its contents, origin or even the best season to drink it in. Muddled amongst the entries are miscellany notes on spirits, cocktail-making tips and world-

famous bartenders. Together with an introduction covering basics such as glassware and garnishing, you'll be delighted with recipes - and so much more - as you sip your way through this cocktail alphabet. Presented in an attractive faux-leather jacket with a gold-foiled title and heat-burnished lettering, this book is charming in both its appearance and in its content.

From the authors of the bestselling and genre-defining cocktail book *Death & Co*, *Cocktail Codex* is a comprehensive primer on the craft of mixing drinks that employs the authors' unique "root cocktails" approach to give drink-makers of every level the tools to understand, execute, and improvise both classic and original cocktails. **JAMES BEARD AWARD WINNER • WINNER OF THE TALES OF THE COCKTAIL SPIRITED AWARD® FOR BEST NEW COCKTAIL OR BARTENDING BOOK • NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY CHICAGO TRIBUNE** "There are only six cocktails." So say Alex Day, Nick Fauchald, and David Kaplan, the visionaries behind the seminal craft cocktail bar *Death & Co*. In *Cocktail Codex*, these experts reveal for the first time their surprisingly simple approach to mastering cocktails: the "root recipes," six

easily identifiable (and memorizable!) templates that encompass all cocktails: the old-fashioned, martini, daiquiri, sidecar, whisky highball, and flip. Once you understand the hows and whys of each “family,” you’ll understand why some cocktails work and others don’t, when to shake and when to stir, what you can omit and what you can substitute when you’re missing ingredients, why you like the drinks you do, and what sorts of drinks you should turn to—or invent—if you want to try something new. Praise for Cocktail Codex “Learn the template, and any cocktail you can think of is within reach.”—Food & Wine “Too bad all college textbooks weren’t this much fun.”—Garden & Gun “A must for amateur and pro mixologists alike.”—Chicago Tribune “If Dora the Explorer turned twenty-one, split herself into three people, and decided to write the Magna Carta of booze books, this would be the result. And, unlike every other book you’ll read this year, Cocktail Codex is packed with actual knowledge you can use in the real world. Please, please, can Cinema Codex be next?”—Steven Soderbergh, filmmaker Whether you’re planning a cozy night in, or some “pre-drinks” with friends, The

Pocket Book of Cocktails has all the classic and contemporary cocktail recipes you’ll need to enjoy at home. Fun, glamorous, and always delicious, cocktails have had a tremendous come-back into fashion and, with more and more innovative blends of spirits available, the time is ripe to join the cocktail revolution and become the bartender of your own home. Grab your shaker to mix up a sassy Cosmopolitan, imagine yourself in an uptown bar as you muddle a sophisticated Old Fashioned, or hark back to 1920’s pizzazz with the wonderfully sour, sugar-rimmed Sidecar. At the beginning of the book you’ll find handy descriptions of all the tools and tips you need to master each recipe and, after a whistle-stop tour of the best choice of glassware, you’ll be well on your way to relishing in your own irresistible creation. Each chapter then reveals the best and boldest cocktails of each spirit; vodka takes the lead, followed by gin, whiskey, and rum, before some surprises from tequila, brandy, and all things bubbly! So, ready your shaker, strainer, and swizzle sticks, and delight in the sours, slings, punches, and fizzes this book has to offer.

All the kitchen secrets, techniques, recipes, and inspiration you need to craft transcendent cocktails, from essential, canonical classics to imaginative all-new creations from America's Test Kitchen. Cocktail making is part art and part science—just like cooking. The first-ever cocktail book from America's Test Kitchen brings our objective, kitchen-tested and -perfected approach to the craft of making cocktails. You always want your cocktail to be something special—whether you're in the mood for a simple Negroni, a properly muddled Caipirinha, or a big batch of Margaritas or Bloody Marys with friends. After rigorous recipe testing, we're able to reveal not only the ideal ingredient proportions and best mixing technique for each drink, but also how to make homemade tonic for your Gin and Tonic, and homemade sweet vermouth and cocktail cherries for your Manhattan. And you can't simply quadruple any Margarita recipe and have it turn out right for your group of guests—to serve a crowd, the proportions must change. You can always elevate that big-batch Margarita, though, with our Citrus Rim Salt or Sriracha Rim Salt. How to Cocktail offers 150 recipes that range from



classic cocktails to new America's Test Kitchen originals. Our two DIY chapters offer streamlined recipes for making superior versions of cocktail cherries, cocktail onions, flavored syrups, rim salts and su-

gars, bitters, vermouths, liqueurs, and more. And the final chapter includes a dozen of our test cooks' favorite cocktail-hour snacks. All along the way, we solve practical challenges for the home

cook, including how to make an array of cocktails without having to buy lots of expensive bottles, how to use a Boston shaker, what kinds of ice are best and how to make them, and much more.