

101 Cocktails To Try Before You Die (101 To Try Before You Die)

101 cool cocktails for warm-weather fun In the last few years, the mojito has become a staple cocktail at summertime parties and bars across the country. This simple mix of rum, fresh muddled mint leaves, and lime juice served over ice with a splash of soda is the perfect drink for cooling down on a hot, sunny day. 101 Mojitos and Other Muddled Drinks provides expert guidance on mixing the perfect mojito, as well as 100 variations and other muddled drink recipes that focus on fresh ingredients and plenty of ripe fruit. In addition to mojitos, you'll find caipirinhas, caipiroskas, crushes, and margaritas as well. In fact, if you've got fresh fruit of any kind on hand, you'll probably find more than enough delicious and refreshing ways to use it. Includes 101 recipes illustrated with brilliant four-color photographs throughout Features recipes that emphasize fresh fruit and herbs and inventive tweaks on classic summer drinks With such drinks and variations as Blood Orange Mojito, Pomegranate Mandarin Mojito, Concorde Grape Sage Caipirinha, Watermelon Basil Lemonade, Blackberry Grappa Smash, and the classic Old Fashioned Whether you're hanging out in the backyard, lounging by the pool, or eating at an outdoor restaurant, the mojito and its muddled cousins make the perfect summer drinks.

Winner of the 2015 James Beard Award for Best Beverage Book and the 2015 IACP Jane Grigson Award. A revolutionary approach to making better-looking, better-tasting drinks. In Dave Arnold's world, the shape of an ice cube, the sugars and acids in an apple, and the bubbles in a bottle of champagne are all ingredients to be measured, tested, and tweaked. With Liquid Intelligence, the creative force at work in Booker & Dax, New York City's high-tech bar, brings readers behind the counter and into the lab. There, Arnold and his collaborators investigate temperature, carbonation, sugar concentration, and acidity in search of ways to enhance classic cocktails and invent new ones that revolutionize your expectations about what a drink can look and taste like. Years of rigorous experimentation and study—botched attempts and inspired solutions—have yielded the recipes and techniques found in these pages. Featuring more than 120 recipes and nearly 450 color photographs, Liquid Intelligence begins with the simple—how ice forms and how to make crystal-clear cubes in your own freezer—and then progresses into advanced techniques like clarifying cloudy lime juice with enzymes, nitro-muddling fresh basil to prevent browning, and infusing vodka with coffee, orange, or peppercorns. Practical tips for preparing drinks by the pitcher, making homemade sodas, and building a specialized bar in your own home are exactly what drink enthusiasts need to know. For devotees seeking the cutting edge, chapters on liquid nitrogen, chitosan/gellan washing, and the applications of a centrifuge expand the boundaries of traditional cocktail craft. Arnold's book is the beginning of a new method of making drinks, a problem-solving approach grounded in attentive

observation and creative techniques. Readers will learn how to extract the sweet flavor of peppers without the spice, why bottling certain drinks beforehand beats shaking them at the bar, and why quinine powder and succinic acid lead to the perfect gin and tonic. Liquid Intelligence is about satisfying your curiosity and refining your technique, from red-hot pokers to the elegance of an old-fashioned. Whether you're in search of astounding drinks or a one-of-a-kind journey into the next generation of cocktail making, Liquid Intelligence is the ultimate standard—one that no bartender or drink enthusiast should be without.

Originally published in 1937 by the United Kingdom Bartenders Guild, Cafe Royal Cocktail Book compiled by William J Tarling offers a rare glimpse into the wide array of drinks offered in London bars between the two world wars. Tarling, head bartender at the Cafe Royal during had two goals. He wanted to extend this resource to consumers. He also wanted to raise funds for the United Kingdom Bartenders Guild Sickness Fund and the Cafe Royal Sports Club Fund. Thus, he drew from the recipes previously compiled for Approved Cocktails, and added more of his own. He also collected many more original recipes from his contemporaries. The result was an outstanding and timely book. It did more than gather recipes, it captured a boom time in the history of cocktails, glass by glass. Sadly, there was only one printing and it became an unobtainable rarity, locking away a time capsule of drinks and knowledge. Reproduced in collaboration with the UKBG, Exposition Universelle des Vins et Spiritueux, and Mixellany Limited, this facsimile edition unlocks that knowledge for a new generation of consumers and bartenders around the world. Within these pages are some of the earliest known recipes for drinks made with tequila and vodka as well as memorable concoctions made with absinthe and other recently revived ingredients—an essential addition to every cocktail book library.

Pittsburgh's drinking culture is a story of its people: vibrant, hardworking and innovative. During Prohibition, the Hill District became a center of jazz, speakeasies and creative cocktails. In the following decades, a group of Cuban bartenders brought the nightlife of Havana to a robust café culture along Diamond Street. Disco clubs gripped the city in the 1970s, and a music-centered nightlife began to grow in Oakland with such clubs as the Electric Banana. Today, pioneering mixologists are forging a new and exciting bar revival in the South Side and throughout the city. Pull up a stool and join Cody McDevitt and Sean Enright as they trace the history of Steel City drinking, along with a host of delicious cocktail recipes.

101 Whiskies to Try Before You Die (Revised & Updated)

Vintage Spirits and Forgotten Cocktails

A Complete Recipe Book to Discover the Secrets and Techniques on How to Mix Drinks for the Home Bartender

150 Bars You Have to Visit Before You Die

Romantic Cocktails

Tequila Sunrise Over a Blue Lagoon

101 Award-Winning Cocktails from the World's Best Bartenders

The 12 essential cocktails everyone needs to know.

Brought together in one delightful and informative guide are the top 101 cocktails to try before you die, from the classics (Old-Fashioned, Manhattan, Vesper) to the less well-known (Scofflaw, Irish Mermaid, Bramble). With fascinating insight, this book takes the reader on a captivating tour through history's most famous (and infamous) cocktails. Each entry comes with a detailed history, entertaining anecdotes and of course a list of ingredients, as well as retellings of cocktail myths and legends. Whether you are a spirits aficionado or simply enjoy a good drink, this is the must-have cocktail handbook.

Learn how to plan, pack, and whip up great drinks in the great outdoors. Cabin trips, hikes, patio parties, camping adventures—however you enjoy the great outdoors, it should be fun and easy. And so should the drinks! Simplicity, though, doesn't mean you're limited to a bottle and a mixer. With Camp Cocktails, you'll have a variety of options for simple and tasty drinks that are ready to go wherever you go. Cool off after a hot day spent hiking through the woods with a Flask Boulevardier or the Northwoods Sidecar. Break in the campsite with a Grilled Orange Cobbler or the ultimate beer-based cocktail. Bundling up around the fire? Warm up with the Salted Nutella Hot Chocolate, the Penicillin Toddy, or a spiked hot apple cider. Every recipe comes with easy-to-follow instructions, and many feature expert bartender tips and hacks. A variety of occasions are all here, from stargazing to boating. And to round it all out, there's a whole chapter dedicated to foraging/found ingredients, and integrating nature into your favorite cocktails.

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 Twelve Cocktails

The Low Carb Home Bar Book

Cocktails for Every Occasion

The Beekeeper's Bible

The Art of Spirited Drinks and Buzz-Worthy Libations

101 Martinis

A simple shrub is made from fruit, sugar, and . . . vinegar? Raise your glass to a surprising new taste sensation for sophisticated sodas: Shrubs. Not the kind that grow in the ground, but a vintage drink mixer that will knock your socks off. "Mixologists across the country are reaching back through the centuries to reclaim vinegar's more palatable past . . . as 'the other acid,' an alternative to the same-old-same-old lemons and limes," said the New York Times. The history revealed here, is as fascinating as the drinks are refreshing. These sharp and tangy infusions are simple to make and discover with these recipes. Mix up some Red Currant Shrub for a Vermouth Cassis, or Apple Cinnamon Shrub to mix and develop your own with Michael Dietsch's directions and step-by-step photographs. "Imagine a fizzy, soda-like drink that is so much more sophisticated than soda, what with the sugar and botanical ingredients. Shrubs! Amazing! Wonderful!!!" author of The Drunken Botanist

- Cocktails 101 is a simple ebook designed to take beginners from having never made a cocktail before, to being able to shake like a pro.
- All of the basics are covered, including equipment, glassware, spirit selection, the science of taste and cocktails themselves, which means that this is a single book suitable for hobbyists or bar owners/managers alike who want to improve their skills and become true mixologists.
- Readers will get to grips with the basics first, and learn the names of all the equipment present in a cocktail bar, as well as how to use them.
- Shaking, Breaking, Pouring, and Mixing are covered in detail, which means that anyone who reads this book can comfortably and confidently perform the core skills needed to make a cocktail.
- The Science of Taste is covered too, explaining the science behind what makes a great cocktail great, giving a brief overview of the building blocks of cocktails.
- Recipes for lots of cocktails perfect for any bar are presented in detail too, with instructions, proposed and recommended lists for new or changing bars that appeal to all tastes and proclivities.
- This book contains everything a Mixologist needs to know before crafting awesome cocktails, and is a concise quick start guide to one of the most popular drinks in the world!

About the Expert Daniel Morgan is a self taught mixologist who went on to gain his qualifications following 10 years of running a cocktail bar. What started as a humble endeavour above a coffee shop quickly turned into an underground following of locals and travelers alike who came from all around to try his exclusive and delicious cocktails. He now works in a consultancy and training, helping other bars to raise their game and impress their clientele. Daniel says that great M

parts care and passion. The art of mixology extends beyond the drink itself – it's about the presentation, the creativity put on for the customer is as much a part of the drink as the ingredients. You have to love making the drink, or the drinking it. HowExpert publishes quick 'how to' guides on all topics from A to Z by everyday experts.

Do you want to amaze your guests, your family, or your friends as if you were in a New York rooftop bar simply preparing cocktails at home? Some special evenings require a drink to let go and have fun together. Often, however, finding that at home and to enjoy excellent cocktails is tough to find. For this reason, Brian Cruise, bartender of one of the rooftop bars in New York for more than 20 years, has created this easy and complete book that will guide you in the creation of your favorite cocktail step-by-step, in the comfort of your home. Here's a snapshot of some of the things you'll learn: Which is the suitable recipe How to use essential bar tools for beginners What are the techniques for preparing cocktails, terminology, and more How to decorate and present your cocktails What are the few necessary ingredients Non-alcoholic cocktail recipes cocktail recipes based on brandy, gin, rum, tequila, vodka, champagne, wine, beer, and whiskey step-by-step Pictures of cocktails cocktail And much more! Even if you don't know how to start and you think that preparing a cocktail is a hard undertaking, worry, because Brian, with decades of experience, will guide you to the achievement of your first homemade cocktail. Start your journey to become a master home bartender and mixologist, scroll up and click the Buy Now button!

With more bitters recipes than any other book—and twice as many cocktail recipes to try them out—Handcrafted Bitters is a shelf of every cocktail enthusiast, kitchen crafter, foodie, and happy drunk. An expert at simplifying professional techniques, DIYer, Will Budiaman has created an easy-to-use and adventurous guide that provides all the tools needed to craft your own bitters and take your cocktails to the next level. Seasonal bitters and cocktail recipes, professional tips and tricks, and plenty of wisdom demystify the art of making bitters at home. Complete with a foreword by Doug Dalton, owner of Futurology in San Francisco's Bourbon & Branch, Local Edition, and Swig—and expert advice from the founders of Scrappy's Bitters, Handcrafted Bitters is your complete guide to making your own bitters...and the cocktails that love them. Recipes include Orange-Fennel Bitters, Habanero Bitters, Lemongrass Bitters, Rhubarb Bitters, Chocolate Bitters, Grapefruit Bitters, and more.

The Subjective Guide to Making Objectively Delicious Cocktails

Cocktails from Around the World

Shaken Not Stirred

Cocktails Concocted for Women with a Sense of Humor

Shrubs: An Old Fashioned Drink for Modern Times

101 Mojitos and Other Muddled Drinks

Be Your Own Bartender: A Surefire Guide to Finding (and Making) Your Perfect Cocktail

Finding a major city's ultimate cocktail bar is often quite the challenge. This book takes you on a trip around the world from Hong Kong to New York and Berlin. It shows locations that set themselves apart with their gorgeous design, stunning views, exclusivity or signature cocktail. In short, must-visit bars for any enthusiast. Can't wait? Not to worry. The author has added some of the best cocktail recipes for classics, such as Gin Fizz, Negroni or a Manhattan, as well as the best sours and long drinks. Discover the history of each bar, learn how to select your own cocktail menu, let the unique, refined atmosphere of every location carry you away or stay home and drink your exquisite self-made drink.

AUTHOR: Jurgen Lijcops has been working as a sommelier and spirits connoisseur in some of the most esteemed restaurants. He travels the world to constantly expand his knowledge, so it shouldn't come as a surprise that he knows the most exquisite bars, where you can sit back and enjoy some of the best cocktails and spirits around. In 2016 he started his own Bar Burbure, where he serves the most refined cocktails and long drinks. That same year it was awarded the title of best bar concept. He was elected best sommelier of Belgium and best host of Belgium twice by Gault Millau. SELLING POINTS: * A selection of the 150 loveliest international bars, each having a unique story to tell * Features 25 signature cocktails, including descriptions and recipes * Must-visit bars: classics and hidden gems 150 colour, 30 b/w illustrations

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! 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.

The most comprehensive beekeeping resource ever published.

Easy, Fun, and Delicious Drinks for the Great Outdoors

101 Blender Drinks

Concoctology101

101 Whiskies to Try Before You Die (Revised and Updated)

Bartender's Guide to Cocktails

A History of Cocktails, Nightlife & Bartending Tradition

Innovation + Flavour

With fabulous four-color photographs throughout, this is the ultimate bartending guide, providing how-to information on mixing 101 cocktails, from the classics to the most contemporary. Presented in alphabetical order from the Acapulco to the Zombie, there are even non-alcoholic variations on the drinks. A separate section for Shooters, special guides to garnishes, techniques, even glassware and bar equipment, make this the must-have reference for easy and fun entertaining.

A non-judgmental, back-to-basics approach to making custom cocktails that's as fun as it is definitive--from a renowned New York City bartender who's worked everywhere from *Please Don't Tell* to *Momofuku*. John deBary is a veritable cocktail expert with a 100 proof personality, a dash of fun, and garnished with flair--there's nothing muddled about him. In *Drink What You Want*, John breaks down the science of mixology (yes, it's a science) and explains the rules of drink-making. Most important, you'll learn how to tweak any drink, both classic and creative, to your preferences and moods. Are you

adventurous or traditional? Sweet or bitter? Brown liquor or clear? While giving newbies a rundown of cocktail culture, lingo, and etiquette, John turns the "cocktail book" concept on its ear by infusing a traditionally formal topic with his fresh, conversational voice. Mixology geeks and bottomless brunchers alike will revel in the craft of the cocktail, from classic to modern to funky. Cocktails are about creativity and setting the mood, and *Drink What You Want* overflows with both.

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 "There is a perfect drink for every occasion and every mood. Carey and John are going to

help you find it!" —J. Kenji López-Alt It's a quandary shared by adventurous and indecisive drinkers alike: What should I drink tonight? Here to answer that question is *Be Your Own Bartender*. Through more than a dozen interactive flowcharts, the book poses a series of questions designed to lead readers to their ideal drink. With more than 151 original recipes, there's a cocktail for every mood, taste, and occasion. Are you after something tequila-based or gin-based? Do you like gin or really like gin? Are you ready to break out the muddler? And is your night winding down or just getting started? Whatever the answers, *Be Your Own Bartender* leads you to your destination—a cocktail effectively designed just for you. With some drinks that are truly adventurous and others that are friendlier to the cocktail novice, every recipe is created with the home bartender in mind. Divided into chapters by spirit—with bonus flowcharts for brunch drinks, holiday parties, and true cocktail nerds—*Be Your Own Bartender* is the best way to discover the perfect cocktail for you, in a journey as user-friendly as it is fun.

Bartending 101

Liquid Intelligence: The Art and Science of the Perfect Cocktail

Craft Cocktail Recipes for Couples, Crushes, and Star-Crossed Lovers

From the Almagoozlum to the Zombie 100 Rediscovered Recipes and the Stories Behind Them

Cocktails 101

101 Girly Drinks

Steamdrunks

"Kim Haasarud's culinary approach to the cocktail embraces fresh ingredients and a playful disregard for the ordinary. A fine addition to the home library and a great resource for a young bartender." --Dale DeGroff, author of *The Craft of the Cocktail*

Fourth edition, fully revised and updated. *101 Whiskies to Try Before You Die* is a whisky guide with a difference. It is not an awards list. It is not a list of the 101 'best' whiskies in the world in the opinion of a self-appointed whisky guru. It is simply a guide to the 101 whiskies that enthusiasts must seek out and try in order to complete their whisky education. Avoiding the deliberately obscure, the ridiculously limited and the absurdly expensive, whisky expert Ian Buxton recommends an eclectic selection of old favourites, stellar newcomers and mystifyingly unknown drams that simply have to be drunk. The book decodes the marketing hype and gets straight to the point; whether from Canada, India,

America, Sweden, Ireland, Japan or the hills, glens and islands of Scotland, here are the 101 whiskies that you really want. Try them before you die - Slainte!

We're in the middle of a Gin Craze. Scarcely a day goes by without an established brand offering a fresh take on their established styles or, more likely, a new boutique distillery opening its doors - where gin is de rigueur. From Adnams to Zuidam; Beefeater to Bombay and London to Plymouth (and beyond) this new book from a best-selling drinks writer is the authoritative guide to the world of gin, and the first book to explore the explosion of innovative gin brands and the artisanal distillers that are reinventing this most English of drinks. With serious gin bars stocking well over 300 brands and adding still more, how do you choose? Is Edinburgh Gin a style, or just a brand name? Can a rose-flower and cucumber infusion properly be called gin? Can gin be aged in wood or does that just make it a strange tasting young whisky? And what tonic to choose, and why? In his inimitable style, best-selling drinks writer Ian Buxton will lead readers through the great gin trap with his latest no-nonsense guide to 101 Gins.

Concoctology 101 is a sassy cocktail recipe book designed for women with a sense of humor. This quirky book is filled with 21 themes, over 180 recipes, 50 humorous quotes and colorful photos. Cocktail Concoctionists, Kim and Eileen, have spent two years dedicated to creating a book with the attitude, "If you think it, then drink it." Having a Hellava Day, then try the WTF? or Middle Finger. In honor of that crappy boss you might want to mix a Phecal Phreak #thebosswhocrapsonyourday. Feel like you need an Attitude Adjustment? Then try the Hell Ya, Time Out or the Naughty Girl. Since friends are therapists you can drink with, Group Therapy may be the chapter for you. Here you will find such recipes as Covert Mission, Operation Recovery, or Do Tell. You can always tell the hubby you're off to see "The Therapist" and there's a cocktail recipe that makes this statement absolutely true. If you're the girl who can't talk the talk or walk the walk, but can drink the drink then the chapter "The Young and Reckless," filled with yummy girlie-tinis, may be just for you. Do you have a bestie who just went through a Break Up? Console her with an SOB, Dirty Bastard, or Jekyll or Hyde. If this is a group gathering, then provide markers and papers and let everyone draw what this Psycho looks like and see who creates the best depiction of Mr. Evil. If you're in the mood for an affair with something sweet and delectable then "My Chocolate Affair" will meet all your expectations. If you don't eat desserts, then how about drinking one? In the chapter Dessert Me you can find the OMG, Guilty Pleasure or Dirty Fool. Concoctology 101 shows how you too can be a cocktail concoctionist, because you can only say WTF? so many times a day before you realize it's time to start drinking.

The Modern Cocktail

101 Cocktails to Make and Enjoy

Batch Cocktails

The Basics of Mixology

The Essential Cocktail Book
Fundamentals, Formulas, Evolutions
101 Gins to Try Before You Die

Matt Whiley, AKA The Talented Mr Fox, traces the evolution of the modern bartender against the backdrop of cocktail history with this stylish cocktail recipe book. With more than 60 recipes made from spirit bases including gin, vodka, whiskey, bourbon and cognac, alongside expert advice on equipment and glassware, this is the complete kit to modern cocktail making at home! Learn to make delicious and original cocktails such as the Bangkok Penicillin or the Marmite Martini, Pea Wine or the Rok House Bellini Fermented Cucumber Syrup. From highly acclaimed mixologist and drinks consultant Matt Whiley, this unique cocktail recipe book is the perfect inspiration for creating your own modern drinks cabinet and the perfect how to guide to making delicious and highly creative cocktails from scratch.

Revised and updated in 2013, 101 Whiskies to Try Before You Die is a whisky guide with a difference. It is not an awards list. It is not a list of the 101 'best' whiskies in the world in the opinion of a self-appointed whisky guru. It is simply a guide to the 101 whiskies that enthusiasts must seek out and try in order to complete their whisky education. Avoiding the deliberately obscure, the ridiculously limited and the absurdly expensive, whisky expert Ian Buxton recommends an eclectic selection of old favourites, stellar newcomers and mystifyingly unknown drams that simply have to be drunk. The book decodes the marketing hype and gets straight to the point; whether from India, America, Sweden, Ireland, Japan or the hills, glens and islands of Scotland, here are the 101 whiskies that you really want. Try them before you die - Slainte!

101 Cocktails with No More than 5 Grams of Carbs! The Low Carb Home Bar Book was designed for those who wish to enjoy a familiar cocktail--similar to one they might order in a bar--or maybe try a new drink while keeping their intake of carbs under control. In this book the number of carbs per drink ranges from 0 to 5 grams with an average of 2.55 grams. After every cocktail recipe there is a box that clearly displays not only the number of carbs, but also the number of calories, and amount of alcohol in the drink. This allows readers to make informed decisions about which cocktails they may want to try. Substitutes: To keep the majority of the drinks in this book from exceeding the maximum of 5 grams of carbs, it was necessary to replace the carb dense syrups and liqueurs used in regular cocktails. To this end, there are 12 recipes for low carb syrup or liqueur substitutes. These recipes are simple, require only a few ingredients, and were intended to be made at home. With one exception, these recipes can be made in a few minutes, used immediately, or stored for later. Extra Info: The Low Carb Home Bar Book contains supplemental data about every ingredient called for in its recipes, as well as some info about certain ingredients that should be avoided when making low carb drinks. It also tells how many carbs, calories, and how much alcohol each ingredient in a recipe contributes to a particular drink. It is hoped this extra info will assist those who wish to make minor changes to a cocktail recipe to suit their personal tastes, dietary needs, or available ingredients. Over 130 Photographs: This book is illustrated with a color photo of each low carb cocktail plus another 30 pictures. The author: V. P. Page is a diabetic who gave up consuming cocktails after she was diagnosed with the disease. In order to resume drinking cocktails, she began creating low carb versions of her favorite drinks. She was urged to publish at least some of her recipes which she did in this, her first book. A sample of some of the drinks with low carb versions in this book, arranged by liquor type: *Brandy: Brandy Alexander, Sidecar *Champagne: French 75, Mimosa *Gin: Martini, Tom Collins *Rum: Mai Tai, Mojito *Tequila: Margarita, Tequila Sunrise *Vodka: Cosmopolitan, Screwdriver *Whiskey: Manhattan, Whiskey Sour

Be honest. You expect this book to be a nonstop parade of gin and absinthe with a couple rum drinks thrown in for people who cosplay Airship

Sky Pirates. Sure, you'll find plenty of that, but compared to the crazy reality of Victorian drinking culture, your absinthe cocktail is downright boring. You're about to embark on a series of improbable adventures with household staples. You'll find historically authentic punch recipes which could be confused for farmer's cheese, tea recipes that will knock you out rather than wake you up, and downright chewable eggy cream curdles. Along the way, you'll also find a wealth of shockingly tasty 19th century recipes using all natural ingredients you already have at home. Whether you're looking for a delicate cocktail to impress a fine corset clad lady or industrial quantities of affordable Victorian punch to serve the entire crew of your airship, you'll find the perfect Steampunk themed drink inside the pages of SteamDrinks.

Handcrafted Bitters: Simple Recipes for Artisanal Bitters and the Cocktails that Love Them

Gin: How to Drink it

Make-Ahead Pitcher Drinks for Every Occasion

4th Edition

Cannabis Cocktails, Mocktails & Tonics

Fully Revised and Updated Edition

Pittsburgh Drinks

A new addition to the popular 101 Cocktails series Frozen drinks make a great summertime treat for backyard barbecues and rooftop parties, but many people forget that there are far more options than just frozen margaritas, daiquiris, and piña coladas. 101 Blender Drinks includes all the classics, but also shows you how to turn your favorite cocktails into icy cold, refreshing frozen delights- Cosmopolitans, sangrias, bellinis, and mojitos can all be converted to frozen treats. There's also plenty of creative, one-of-a-kind creations like Yuzu Cucumber Freeze or Guava Lava Passion. But there are far more options than just drinks with alcohol. What about a cold frozen dessert like Frozen Oreo Cookie or Cool Caramel Flan? Frozen drinks are a great way to cool down during the summer heat. This book offers creative, refreshing options that go far beyond the classics. 101 recipes illustrated with brilliant four-color photographs throughout Recipes emphasize fresh fruits, herbs, and other ingredients for bold and fresh tasting frozen drinks Author Kim Haasarud is a James Beard honored mixologist and the founder of Liquid Architecture, a Los Angeles-based beverage consultancy With creativity, imagination, and plenty of ice, 101 Blender Drinks will keep your summer get-togethers fun and refreshing.

Discover the best rums in the world with this guide by the international bestselling author of Whiskies Galore. Rum, once the poor relation of the spirit world, has undergone a revival and is no longer seen just as the preferred tippie for tipsy pirates. The craft drinks movement has certainly stimulated the rum world, with high numbers of new artisan rum brands launching around the world in the last few years. The rise of the rum cocktails is another successful trend, with the popularity of mojitos and Mai Tais contributing greatly to the growth and development of the rum market. Ian Buxton, the UK's No.1 bestselling author on spirits, takes us on a tour of the different colors, flavors, creation methods and characteristics, and makes his pick of the best rums in the world. Whether you like your rum in cocktails, or prefer to sip it neat, this is the only book on rum you will ever need. "An invaluable [book] for those

who wish to make a foray into the rum revival armed with the requisite knowledge. Burning questions are answered with Buxton's trademark, inimitable wit, while what one should infer from rums different colors, nuances and creation methods is explained with concise authority. Expect, too, a refreshing lack of snobbery about mixers and cocktails. □ The Robb Report

A timely celebration of British design legend Sir Paul Smith and his one-of-a-kind creativity This new monograph captures the unique spirit of British fashion icon Sir Paul Smith through 50 objects chosen by Sir Paul himself for the inspiration they have provided him over the years -- from a wax plate of spaghetti and a Dieter Rams radio to a Mario Bellini Cab chair and a bicycle seat. Each object has impacted his worldview, his creative process, and his adherence to a design approach that's always imbued with distinctly British wit and eccentricity.

'You could not write a more sophisticated book or pack more detail onto each page...it is rocket science impressive' Huffington Post In recent years, gin has shed its old-fashioned image and been reborn as a hot and hip spirit. The number of brands grows every day and bartenders - and consumers - are now beginning to re-examine gin as a quality base spirit for drinks both simple and complex. Now, with more brands available than ever before, it is the time to set out what makes gin special, what its flavours are and how to get the most out of the brands you buy. With this book as your guide, discover: How gin is made What a botanical is and how they impact a gin's flavour What the difference between Dutch, London, Scottish, Spanish and American gins is How you drink them to maximise your pleasure Whether there is life beyond the gin & tonic (yes!) The body of the book covers 120 gins which Dave has tested four ways - with tonic, with lemonade, in a negroni and in a martini - and then scored. In addition, each gin is categorised according to an ingenious flavour camp system, which highlights its core properties and allows you to understand how you can best drink it, and therefore enjoy it.

101 Cocktails to Make and Enjoy!

101 Cocktails to try before you die

Cafe Royal Cocktail Book

101 Rums to Try Before You Die

With 101 Classic Cocktails

Cocktail Codex

101 Steampunk Cocktails and Mixed Drinks

With fabulous four-color photographs throughout, this is the ultimate bartending guide, providing how-to information on mixing 101 cocktails, from the classics to the most contemporary. Presented in alphabetical order from the Acapulco to the Zombie, there are even non-alcoholic variations on the drinks. A separate section for Shooters, special guides to garnishes, techniques, even glassware and bar equipment, make this the must-have reference for easy and fun entertaining.

Create your own cannabis infused cocktails! Combining cannabis and cocktails is a hot new trend, and Cannabis Cocktails, Mocktails & Tonics shows you how. Featuring a collection of 75 recipes of cannabis influenced cocktails and drinks; The Cocktail Whisperer Warren Bobrow will show you the essential instructions for de-carbing cannabis to release its full psychoactive effect. Learn the history of cannabis as a social drug and its growing acceptance to becoming a medicinal. Look beyond cocktails and create successful tonics, syrups, shrubs, bitters, compound butter and exotic infused oil to use in any drink. Start your day with coffee, tea, and milk-based cannabis beverages for healing and relaxation. Get your afternoon pick-me-up with gut healing shrubs and mood enhancing syrups. Make cooling lemonades and sparking herbal infusions to soothe the fevered brow. Then, have an after dinner herbal-based cannabis drink for relaxation at the end of a good meal. The options are endless with Cannabis Cocktails, Mocktails & Tonics!

100 spell-binding, crowd-pleasing cocktails. Work some magic at home with these original cocktail recipes from everyone's favourite experimental bar, The Alchemist. Elevate your mixology skills and bring some creativity to your bar cart with unique and show-stopping tippable recipes, from their iconic Caramelised Rum Punch and Smokey Old Fashioned, to new takes on the cocktail classics. With chapters from Chemistry & Theatre, Twisted Classics and New Wave to Classics and Low & No Alcohol, The Alchemist Cocktail Book truly has something for everyone, from mixing novices to experienced bartenders. Bring some dramatic flair to your cocktail hour, with recipes including: Lavender Daiquiri Paloma Rhubarb and Custard Sour Bananagrani Maple Manhattan Cola Bottle Libre Grapefruit and Apricot Martini

Provides cocktail recipes for alcoholic and non-alcoholic beverages, including bee stings, bluevelvets, pink flamingos, and white ladies.

Camp Cocktails

The Alchemist Cocktail Book

Master the dark arts of mixology

Bees, Honey, Recipes and Other Home Uses

Spirited

The Nomad Cocktail Book

Drink What You Want

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.

Award-winning cocktail recipes from the world's very best mixologists! If you are looking to mix some of the most inspired creations ever developed, the drinks that have swept up the global awards for the last 20 years, the creations of some of the most skilled

and inspirational mixologists ever to grace the bars of the world, then this book is for you. 101 Award-Winning Cocktails is a truly unique offering for the cocktail book genre. Each recipe is an award-winning creation from one of the world's top cocktail mixologists, accompanied by the mixologist's profile, the story behind the creation of their recipes, the competition won and a 'from-the-horse's-mouth' guide to recreating their fabulous mixes. Along with stunning full colour photographs of each drink, this book opens the door to the hitherto unseen world of the greatest mixologists, sharing for the first time ever, the very finest, award-winning cocktail creations, from the world's most talented bartending superstars. Written and compiled by Paul Martin, himself a multiple champion and cocktail mixing world-record holder. Paul has drawn on the pool of incredible cocktail mixing talent that has made up his global social circle over the last 30 years. It is his own relationship with these giants of the cocktail world that has led to them sharing their amazing, revered recipes with the general public for the first time ever.

The Essential Bartending Crash Course Do you know how to set up a full bar for that party you're having? How much vermouth to use when your first guest requests a "dry martini on the rocks?" How to measure out a shot of alcohol using the three-count method? You'll find the answers to all of these questions and much more in this indispensable guide. Rather than teaching you recipes for drinks you've never heard of and will never have to make, the authors focus on the fundamentals of bartending--using the tools, learning the terminology and drink mnemonics, and setting up for a cocktail party. This book will transform the most ignorant imbibers into a sauce-slinger extraordinaire, ready to go out and bartend recreationally or professionally. This guide includes: -Basic bar setups, tools, and helpful techniques -Hundreds of recipes for the most popular drinks and punches, from chocolate martinis to salty dogs -New chapters featuring everything a bartender needs to know about beer and wine -A new and improved guide to throwing a fabulous cocktail party -Hints on finding a bartending job -Diagrams, illustrations, and many useful tips throughout.

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.

A Complete Guide to Modern Drinks with 150 Recipes

A Mixologist's Quick Guide to Mixing, Matching, Making, and Mastering the Art of Creating Amazing Cocktails