

Amaro The Spirited World Of Bittersweet Herbal Liqueurs With Cocktails Recipes And Formulas

'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.

AmaroThe Spirited World of Bittersweet, Herbal Liqueurs, with Cocktails, Recipes, and FormulasTen Speed Press

A nightcap is the perfect way to end the night, and author Kara Newman knows just how to make them. This gifty, foil-accented book contains more than 40 cocktail recipes—some to keep the night going, some that will help ease you to sleep, some that can double as dessert, and some that can soothe the stomach after a hearty meal. There are classics like the sweet and creamy Brandy Alexander, new takes on old favorites like the Black Manhattan, which swaps an aperitif for the classic vermouth, and simple new ideas like the Open & Shut, which combines equal parts amaro and cognac for a slow sipper. Whatever kind of night it's been, Nightcap is the perfect way to top it off.

The New York Times bestselling author of My Paris Kitchen serves up more than 160 recipes for trendy cocktails, quintessential ap é ritifs, caf é favorites, complementary snacks, and more. Bestselling cookbook author, memoirist, and popular blogger David Lebovitz delves into the drinking culture of France in Drinking French. This beautifully photographed collection features 160 recipes for everything from coffee, hot chocolate, and tea to Kir and regional ap é ritifs, classic and modern cocktails from the hottest Paris bars, and creative infusions using fresh fruit and French liqueurs. And because the French can't imagine drinking without having something to eat alongside, David includes crispy, salty snacks to serve with your concoctions. Each recipe is accompanied by David's witty and informative stories about the ins and outs of life in France, as well as photographs taken on location in Paris and beyond. Whether you have a trip to France booked and want to know what and where to drink, or just want to infuse your next get-together with a little French flair, this rich and revealing guide will make you the toast of the town.

Wormwood Summer

A User's Guide

The Sin of Father Amaro

The Art of Living According to Joe Beef

A Kind of British Cooking

Bitterman's Field Guide to Bitters & Amari

A Bartender and a Winemaker Celebrate the World's Greatest Aperitif

A Novel

Fergus Henderson's two classic Nose to Tail books in a single, covetable volume with additional new recipes and photography.

Previously fallen from grace, vermouth is once again the next big thing in spirits.

Distillery Cats contains the whimsical tales of working cats in distilleries around the world, with charming illustrations of the beloved mousers. Distillery Cats cheekily tells the tale of the historical role of these spirited cats and their evolution from organic pest control to current brand ambassadors. James Beard Award-winning author (and noted cat enthusiast) Brad Thomas Parsons profiles 30 of the world's most adorable and lovable distillery cats, featuring "interviews," a hand-drawn portrait of each cat, plus trading card-style stat sheets with figures like "super-power" and "mice killed." Featuring 15 cocktail recipes to enjoy while you page through, Distillery Cats is a quirky but essential addition to any cat or spirits lover's bookshelf.

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

Amaro

The Nomad Cocktail Book

Recipes, Tales, and Traditions from All 50 States (and the District of Columbia)

A Cookbook of Sorts

Bar Chef: Handcrafted Cocktails

A Guide to Spirits, Drinking and More Than 100 Extraordinary Cocktails

Cocktail Codex

The Spirited World of Bittersweet, Herbal Liqueurs, with Cocktails, Recipes, and Formulas

For the French, the fleeting interlude between a long workday and the evening meal to come is not meant to be hectic or crazed. Instead, that time is a much needed chance to pause, take a breath, and reset with light drinks and snacks. Whether it's a quick affair before dashing out the door to your favorite Parisian bistro or a lead-up to a more lavish party, Aperitifis about kicking off the night, rousing the appetite, and doing so with the carefree spirit of connection and conviviality. Aperitifcelebrates that easygoing lifestyle with simple yet stylish recipes for both classic and modern French aperitif-style cocktails, along with French-inspired bites and hors d'oeuvres. Keeping true to the aperitif tradition, you'll find cocktail recipes that use lighter, low-alcohol spirits, fortified wines, and bitter liqueurs. The impressive drinks have influences from both Old World and New, but are always low fuss and served barely embellished--an easy feat to pull off for the relaxed host at home. Aperitif also offers recipes for equally breezy bites, such as Radishes with Poppy Butter, Goug res, Ratatouille Dip, and Buckwheat-Sei Gris Crackers. For evenings that are all about ease and approachability without sacrificing style or flavor, Aperitif makes drinking and entertaining at home as effortless, fun, and effervescent as the offerings themselves.

The debut cookbook from one of the most celebrated restaurants in Canada, featuring inventive twists on French market cuisine, plus spirited anecdotes and lush photography. Earning rave reviews for their unforgettable approach, Joe Beef co-owners/chefs David McMillan and Frédéric Morin push the limits of traditional French cuisine with over 125 recipes (nearly all of them photographed) for hearty dishes infused with irreverent personality. The Strip Loin Steak comes complete with ten variations, Kale for a Hangover wisely advises the cook to eat and then go to bed, and the Marjolaine includes tips for welding your own cake mold. Joe Beef’s most popular dishes are also represented, such as Spaghetti Homard-Lobster, Foie Gras Breakfast Sandwich, Pork Fish Sticks, and Pojarsky de Veau (a big, moist meatball served on a bone). The coup de grâce is the Smorgasbord—Joe Beef’s version of a Scandinavian open-faced sandwich—with thirty different toppings. Featuring lively stories and illustrations showcasing gangsters, oysters, Canadian railroad dining car food, the backyard smoker, and more, this nostalgic yet utterly modern cookbook is a groundbreaking guide to living an outstanding culinary life.

Indulge your thirst for new ways to enjoy tequila and mezcal with 60+ recipes for agave cocktails from a James Beard Award–nominated author and New York Times spirits writer. From riffs on classics such as the Mezcal Mule and Oaxaca Old-Fashioned to new favorites such as Naked and Famous or Smoke and Ice, discover how to use mezcal and tequila to create cocktails in nearly every classic cocktail formula—from flip to sour to highball—that highlight the smoky, edgy flavors of these unique and popular spirits. Robert Simonson, author of The Old-Fashioned and The Martini Cocktail, covers a broad range of flavors with doable, delicious recipes that are easy to assemble, most only requiring three or four ingredients. This comprehensive, straightforward guide is perfect for tequila and mezcal enthusiasts looking for creative ways to enjoy agave spirits more often and in more varied ways—or for anyone who just likes to drink the stuff.

Centers on a priest's seduction of a young and innocent girl, Amelia--a candid indictment of moral and social decadence, of a corrupt society ministered to by a smug and hypocritical clergyman--a moving story of human passion and human fallibility.

Cocktails from Around the World

A Love Affair with a Classic Cocktail

A New Approach to Non-Alcoholic Drinks

The Dead Rabbit Mixology & Mayhem

Drinking French

The Story of John Morrissey and the World's Best Cocktail Menu

Apéritif

A Spirited Guide to Vermouth

An illustrated history, exploration, and celebration of the Italian liqueur everyone loves.This gorgeous guide teaches you everything you need to know about amaro, the delightfully complex and bittersweet Italian liqueur. Traditionally a digestif, it’s also a popular ingredient in modern cocktails. The first part of the book is dedicated to the drink’s creation and extraction processes, both traditional and contemporary. The second is a complete history of the beverage, from its origins in medieval alchemy to today’s popular renaissance. Further chapters explore the liqueur’s botanical profiles and natural properties, followed by a thorough buying guide with descriptions of bottles from Italy, Europe, and beyond. Finally, Zed showcases how best to use amaro behind the bar and in the kitchen, with recipes such as The Golden Mai Tai and Bitter Goat Cheese Risotto. A lovingly crafted tribute to a celebrated drink, The Big Book of Amaro is an eye-catching triumph that will delight anyone with a passion for amaro, mixology, food science, or all things Italian.

An illustrated history of the iconic Negroni, including over 20 simple variations, from Matt Hranek, author of A Man & His Watch and A Man & His Car.

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 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 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.

Drink Lightly

Bitters

500 Bitters; 50 Amari; 123 Recipes for Cocktails, Food & Homemade Bitters

[a Cocktail Recipe Book]

The Book of Vermouth

Meehan’s Bartender Manual

Nightcap

Spritz

"From the James Beard Award-winning author of Bitters and Amaro comes this poignant, funny, and often elegiac exploration of the question, What is the last thing you'd want to drink before you die?, with bartender profiles, portraits, and cocktail recipes"--

The Book of Vermouth is a celebration of the greatest cocktail staple – a mixer that is riding a growing wave of popularity around the world. It includes up to 100 modern and classical cocktail recipes – but is more than a cocktail book too, offering history and insight to botanicals, and the perspective of key chefs who like to cook with vermouth as much as they like to drink it. The authors – one a winemaker, the other a bartender – bring personality to the book via their distinct takes on what makes vermouth so special. The book includes two main sections: Vermouth Basics and How to Drink. Vermouth Basics will give a comprehensive guide to the essentials of vermouth – grape varieties, production, varieties, botanicals, spirit and sugar, and go into great detail about the history of Australian vermouth in particular. It will include botanical profiles of both indigenous and traditional plants from Tim Entwistle, botanist at the Royal Botanical Gardens in Melbourne. It will cover all aspects of wormwood: the key ingredient in making vermouth, including medicinal and historical uses, where it is found and its botanical significance. How to Drink will cover the many different ways to serve, drink and store vermouth. Chapters will cover Vermouth Neat, Vermouth in Spring, Vermouth in Summer, Vermouth in Autumn and Vermouth in Winter, as well as Bitter Edge of Vermouth, Stirred & Up, Vermouth Party and After Dinner. These chapters will be more recipe-focused, and include 10–15 recipes per chapter, drawing from each season's specific botanicals and how these work with different vermouths. Each season will also include a related food recipe.

A primer on drinking, history and (obviously) cocktails from a life behind bars. Sother Teague, one of New York’s most knowledgeable bartenders and Wine Enthusiast’s Mixologist of the Year (2017), presents a brief history of both classic and lesser-known spirits with modern-day wit and old-school bar wisdom, accompanied by easy-to-mix drink recipes you’ll soon commit to memory. Better than belying up to some of the world’s best bars with a veteran bartender, this series of essays and conversations on all things alcohol aims to reveal how the joy of drinking changed both history and culture?and will likely inspire you to make a little history of your own. After all, no retelling of a great caper or revolutionary event ever started with the phrase, “So a bunch of guys are all eating salad...”. This hardcover collection of timeless tips, insight from industry pros and 100+ recipes is more than just a cocktail book: It’s a manifesto for living a more spirited life.

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.

An aromatic journey with botanical notes, classic cocktails and elegant recipes

A Spirited Guide to the Drinks, History and Culture of the Aperitif

Fundamentals, Formulas, Evolutions

I’m Just Here for the Drinks

Beautiful Booze: Stylish Cocktails to Make at Home

Profiles in Courage of the World’s Most Spirited Mousers

The bitter and twisted history of one of the cocktail world’s most fascinating ingredients

A Spirited History of a Classic Cure-All, with Cocktails, Recipes, and Formulas

"Meehan’s Bartender Manual is acclaimed mixologist Jim Meehan’s magnum opus--and the first book to explain the ins and outs of the modern bar industry. This work chronicles Meehan’s storied career in the bar business through practical, enlightening chapters that mix history with professional insight. Meehan’s deep dive covers the essential topics, including the history of cocktails and bartending, service, hospitality,

menu development, bar design, spirits production, drink mixing technique, and the tools you'll need to create a well-stocked bar—all brought to life in over 150 black- and-white illustrations by artist Gianmarco Magnani”--

Hundreds of cocktail bitters are on the market, and millions are turning to them to add punch, pizzazz, and complexity to their cocktails and even their cooking. But the storm of exciting brands and flavors has even the savviest bartenders puzzled over their personalities and best uses. Bitterman's Field Guide to Bitters and Amari is the handbook that decodes today's burgeoning selection of bitters, along with their kindred spirits amari and shrubs, complete with 190 photographs. The introduction includes everything you need to know to understand what bitters and amari are and how to use them. recipes for making essential and inventive bitters at home. The next section offers 123 recipes for making essential bitters at home, mixing, and cooking bitters, from a Burnt Grapefruit Gimlet to a Martini Julep, from Bittered Bittersweet Chocolate Torte to BBQ Pork Ribs with Bittersweet BBQ Sauce. Bitterman's Field Guide to Bitters and Amari cracks open the full potential of bitters, inspiring and empowering people to try them. The final section includes a comprehensive field guide to the wide world of the more than 500 great bitters and 50 amari available today. Complete with tasting notes, profiles of important makers and brand photography, the guide gives everyone from pro bartenders to home cooks a solid foundation for buying and using bitters.

A collection of more than 80 wonderfully creative, fresh, and delicious cocktails that only require a bottle of your favorite spirit, plus fresh ingredients you can easily find at the market. In The One-Bottle Cocktail, Maggie Hoffman brings fancy drinking to the masses by making cocktails approachable enough for those with a tiny home bar. Conversational and authoritative, this book puts simple, delicious, and inventive drinks into your hands wherever you are, with ingredients you can easily source and no more than one spirit. Organized by spirit--vodka, gin, agave, rum, brandy, and whiskey--each chapter offers fresh, eye-opening cocktails like the Garden Gnome (vodka, green tomato, basil, and lime), Night of the Hunter (gin, figs, thyme, and grapefruit soda), and the Bluest Chai (rye whiskey, chai tea, and balsamic vinegar). These recipes won't break the bank, won't require an emergency run to the liquor store, and (best of all!) will delight cocktail lovers of all stripes.

“When I think mixing, I usually think music, not drinks. Natasha David’s Drink Lightly made me think twice. This set of recipes for non-alcoholic and low-alcoholic cocktails does the perfect thing, which is to show us how to make our lives a little better, and it does it over and over again.”—Questlove Explore the lighter side of serious cocktails with 100 recipes for creative low and no-alcohol drinks from the craft cocktail veteran behind New York City’s beloved Nitecap bar. Drink Lightly presents a relaxed style of drinking that goes down easy but is soundly rooted in the technical precision of craft cocktails. Award-winning bartender Natasha David’s approach to low-alcohol, aperitif-style drinks goes far beyond the formulaic—bitter liqueur plus soda—and takes full advantage of an incredible and vast array of low-proof spirits, liqueurs, and wines, along with flavorful fruit and herbal infusions. The result is a collection of creative, genre-pushing drinks that surprise and delight. Offerings are effervescent and light in effect, but complex in flavor, ranging from savory and herbal to floral and aromatic, depending on your mood. Inspired by the joyful rhythms of life and gathering, recipes include delights such as the Lillet Rouge-spiked Kitty Cat Chronicles and the Wiggle Room, a vermouth and soda on a tropical vacation. The drinks are organized by refreshing Gulpabale Thirst Quenchers that invigorate the soul, Party Starters for a crowd, Decadent Treats for some frothy indulgence, end-of-the-night Slow Sippers, and non-alcoholic pick-me-ups. Served up with whimsy and a wink, Drink Lightly will delight novices and professionals alike with its joyful spirit and lighthearted offerings.

Everything You Need to Know to Be a Master Bartender, with 500 Recipes

Bartenders on Their Final Drink and the Wisdom and Rituals of Closing Time

Dr Adam Elmegirab’s Book of Bitters

A Lighter Take on Serious Cocktails, with 100+ Recipes for Low- and No-Alcohol Drinks: A Cocktail Recipe Book

Drinks

Cocktail Hour the French Way: a Recipe Book

Distillery Cats

Spirited

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.

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.

Santé! The apéritif is back. Forget the crass cocktail - the chic apéritif is the choice of the discerning drinker. From the Latin aperire ('to open'), an apéritif not only kick-starts the palate but is the most delightful way to begin an evening. More and more people are falling for the charms of this light, refreshing, and aromatic way of drinking, and bars dedicated to apéritifs are opening around the world. Characterized by their dryness, freshness, and bitter flavors, many apéritifs are also low in alcohol, making them a perfect choice for health-conscious barflies. In Apéritif, acclaimed drinks writer Kate Hawkins romps through the history of how these drinks came into being across the great drinking nations of Europe and beyond. And after a look at the science of why these drinks work so well as appetizers, she peruses anything and everything that can be considered as an apéritif: what it is, what to look for, and how best to drink it. From amaro to gin, through spritzes to Campari and Lillet, and with suggested recipes or serving suggestions for each kind of booze, Apéritif encourages you to sit back, sip, and anticipate the pleasures that the evening holds.

An inviting handbook for cocktails rooted in classics and updated with a farm-to-glass ethos, from "one of LA’s most innovative mixologists" (Forbes). Celebrated Los Angeles bartender Christiaan Röllich approaches a drink the way a master chef approaches a dish: he draws on high-quality seasonal ingredients to create cocktails for every occasion. In Bar Chef, Röllich shares 100 original recipes for drinks that are as beautiful as they are delicious, including the Quixote (gin and grapefruit); a Kentucky Sour (bourbon and homemade cola syrup); Eggnog for the holidays; and Röllich’s signature drink, the Green Goddess (green tea vodka and cucumber with arugula, jalapeno, and absinthe), which has become a part of the language of LA. Featuring easy-to-follow recipes for syrups, tinctures, liqueurs, and bitters with herbs, spices, and seasonal fruit, Röllich guides you through his creative process, demystifying the craft of cocktail making. With stunning color photography and the suave storytelling of your favorite bartender, Bar Chef will become a go-to bar book for home cooks and cocktail enthusiasts, inspiring and pleasing readers with every drink.

Last Call

The Craft of the Cocktail

More than 40 Cocktails to Close Out Any Evening

San Amaro Investigations Book 1

The One-Bottle Cocktail

Italy’s Most Iconic Aperitivo Cocktail, with Recipes

The Big Book of Amaro

Liquid Intelligence: The Art and Science of the Perfect Cocktail

Expert Drinking Made Easy This engaging guide demystifies the art of ordering, preparing, and serving wine, beer and cocktails so you can drink like a boss every time. You’ll learn how to: Equip and stock a home bar Make a flawless martini Order wine without dying a little inside Choose a delicious sparkling wine instead of springing for Champagne Buy Scotch for the boss, and for yourself Whether you’re hosting a cocktail party, attending a business lunch, or relaxing with friends at the local brewery pub, you’ll gain the confidence to know exactly what you love to drink and serve. And if you want to know how to mix an Old Fashioned on an airplane, that’s in there too. Bottoms up!

Shaken, stirred, clarified, layered, floral, and more, these gorgeous cocktails taste as good as they look Cocktail alchemy—the sweet, sour, bitter, booze—is magic in the hands of self-taught mixologist Natalie Migliarini. Sure, her story is the classic “girl-quits-job-to-pursue-passion-(cocktails)-starts-website-(Beautiful Booze)-leads-to-book-(yes, this one).” But these beautiful drinks are the result of a real immersion in the craft of building cocktails. Based on a solid foundation of research and feel for cocktail trends, Beautiful Booze is an instant classic. Readers can prepare these drinks at home, using available ingredients and simple tools. Great cocktails elevate every occasion from ordinary to amazing. Here you’ll find recipes for mainstays like the Bloody Mary Bar Cart, as well as old-made-new cocktails like a Crème de la Colada, Limoncello Daiquiri, and Lavender Fizz. Vibrant photographs make reading this book almost as much fun as mixing its drinks.

A groundbreaking graphic novel-style cocktail book from world-renowned bar The Dead Rabbit in New York City The Dead Rabbit Grocery & Grog in lower Manhattan has won every cocktail award there is to win, including being named "Best Bar in the World" in 2016. Since their award-winning cocktail book The Dead Rabbit Drinks Manual was published in 2015, founders Sean Muldoon and Jack McGarry, along with bar manager Jillian Vose, have completely revamped the bar’s menus in a bold, graphic novel style, now featured in their newest collection The Dead Rabbit Mixology & Mayhem. Based on “Gangs of New York”-era tales retold with modern personalities from the bar world (including the authors) portrayed as the heroes and villains of the story, the menus are highly sought-after works of art. This stunning new book, featuring 90 cocktail recipes, fleshes out the tall tales even further—making it a must-have for the bar’s passionate fans who line up every night of the week.

'An essential addition to your library' Russell Norman 'A genuine ode, written with style and substance in equal measure' Gill Meller 'A joy filled double whammy. Great drinks require as much artistry as food and this book proves the case mightily.' Jeremy Lee Vermouth is currently experiencing a revival, and we can’t seem to get enough of it. In A Spirited Guide to Vermouth, Jack Adair Bevan celebrates this versatile drink and its botanicals, drawing out vermouth’s history and its delicate herbal flavours with recipes for cocktails, and some food to accompany them. As an award-winning food and drink writer, and one of the first restaurateurs to make his own vermouth, Jack Adair Bevan is the perfect guide through vermouth’s rich history and recent resurgence. As well as Jack’s original recipes, A Spirited Guide to Vermouth also contains recipes contributed from the likes of Russell Norman, Olia Hercules, Gill Meller and Jeremy Lee. With cocktails ranging from a Toasted Nut Boulevardier to a Perfect Manhattan, and from a Blood Orange Vermouth and Tonic to a Rosemary Bijou, the book also has dedicated sections exploring classics such as the Martini and the Negroni. This book will take you on a botanical journey of discovery and teach you not only how to make your own vermouth, but also how to use it in your cooking, from vermouth-braised red cabbage to Negroni Bara Briith, along with plenty of food and drink recipes to accompany the aperitivo hour.

Death and Co Welcome Home

Vermouth Zero

Mezcal and Tequila Cocktails

Mixed Drinks for the Golden Age of Agave [A Cocktail Recipe Book]

The Complete Nose to Tail

A Tasting Guide and Journal

Parker Ferro owes the fae his life. They’ve come to collect. When the Summer Queen summons Parker to her court, the private investigator knows there’s trouble brewing. Trapped into compliance by his past debt to the fae monarch, he’s tasked with locating a missing girl in San Amaro. Now he has to find the girl or give up his life. Things only get more complicated when a very familiar cop asks Parker for his help on a case involving murdered magic users. With the victims completely drained of their magic, the San Amaro Police Department needs Parker’s special skill set to track down a killer. Navigating through San Amaro’s paranormal underbelly while dealing with his own past and this new case is the last thing Parker wants or needs. Now Parker’s stuck trying to locate a missing girl, stop a paranormal war, find a killer, and resist Detective Nicholas King’s many charms. Here’s hoping he doesn’t die trying. Wormwood Summer is a 107,000 word MM urban fantasy with a HFN ending.

A narrative-driven book on the surprising history and current revival of spritz cocktails (a wine-based drink served as an aperitif), with 50 recipes, including both historical classics and modern updates. From Milan to Los Angeles, Venice to New York, the spritz—Italy’s bitter and bubbly aperitivo cocktail—has become synonymous with a leisurely, convivial golden hour. But the spritz is more than just an early evening cocktail—it’s a style of drinking. In Spritz, Talia Baiocchi and Leslie Pariseau trace the drink’s origins to ancient Rome, uncover its unlikely history and culture, explore the evolution of aperitivo throughout Northern Italy, and document the spritz’s revival around the world. From regional classics to modern variations, Spritz includes dozens of recipes from some of America’s most lauded bartenders, a guide to building a spritz bar, and a collection of food recipes for classic Italian snacks to pair alongside.

Gone are the days when a lonely bottle of Angostura bitters held court behind the bar. A cocktail renaissance has swept across the country, inspiring in bartenders and their thirsty patrons a new fascination with the ingredients, techniques, and traditions that make the American cocktail so special. And few ingredients have as rich a history or serve as fundamental a role in our beverage heritage as bitters. Author and bitters enthusiast Brad Thomas Parsons traces the history of the world’s most storied elixir, from its earliest “snake oil” days to its near evaporation after Prohibition to its ascension as a beloved (and at times obsessed-over) ingredient on the contemporary bar scene. Parsons writes from the front lines of the bitters boom, where he has access to the best and boldest new brands and flavors, the most innovative artisanal producers, and insider knowledge of the bitters-making process. Whether you’re a professional looking to take your game to the next level or just a DIY-type interested in homemade potables, Bitters has a dozen recipes for customized blends—ranging from Apple to Coffee-Pecan to Root Beer bitters—as well as tips on sourcing ingredients and step-by-step instructions fit for amateur and seasoned food crafters alike. Also featured are more than seventy cocktail recipes that showcase bitters’ diversity and versatility: classics like the Manhattan (if you ever get one without bitters, send it back), old-guard favorites like the Martinez, contemporary drinks from Parsons’s own repertoire like the Shady Lane, plus one-of-a-kind libations from the country’s most pioneering bartenders. Last but not least, there is a full chapter on cooking with bitters, with a dozen recipes for sweet and savory bitters-infused dishes. Part recipe book, part project guide, part barman’s manifesto, Bitters is a celebration of good cocktails made well, and of the once-forgotten but blessedly rediscovered virtues of bitters.

Cocktail bitters are an essential part of any bartender’s tool kit, elevating good drinks into great ones. Discover the fascinating story of how bitters came to be a key ingredient in cocktails and try one of the 50 recipes provided by some of the world’s best bars. Bitters, those little bottles you will find in any bar worth its salt, are the unsung heroes of the cocktail world. Where would the Manhattan be without orange bitters? Cocktail historian and founder of his eponymous bitters company, Dr Adam Elmegirab presents the results of almost a decade of research into bitters, guiding you from the early days of snake-oil salesmen through to the birth of the cocktail, Prohibition, and the renaissance of bitters as an essential part of the contemporary bar scene. Adam outlines each of the key botanicals that go into different bitters and explains the science of flavor, describing how each characteristic can be deployed for maximum impact, and summarizes the key techniques for making great cocktails. Most importantly, Adam provides 50 cocktail recipes created by him and some of the world’s leading bartenders. These exceptional drinks showcase the different characteristic of bitters and how they can refine a cocktail in unique ways.

The United States of Cocktails

The Revival of the Spirit That Created America’s Cocktail Culture

The Iconic Cocktails, Apéritifs, and Café Traditions of France, with 160 Recipes

Aperitif

The Negroni

Gin: How to Drink it

Enjoying Tequila

The Savoy Cocktail Book

Featuring more than 100 recipes, Amaro is the first book to demystify the ever-expanding, bittersweet world, and is a must-have for any home cocktail enthusiast or industry professional. The European tradition of making bittersweet liqueurs—called amari in Italian—has been around for centuries. But it is only recently that these herbaceous digestifs have moved from the dusty back bar to center stage in the United States, and become a key ingredient on cocktail lists in the country’s best bars and restaurants. Lucky for us, today there is a dizzying range of amaro available—from familiar favorites like Averna and Fernet-Branca, to the growing category of regional, American-made amaro. Starting with a rip-roaring tour of bars, cafés, and distilleries in Italy, amaro’s spiritual home, Brad Thomas Parsons—author of the James Beard and IACP Award–winner Bitters—will open your eyes to the rich history and vibrant culture of amaro today. With more than 100 recipes for amaro-centric cocktails, DIY amaro, and even amaro-spiked desserts, you’ll be living (and drinking) la dolce vita.

“[Bartels] takes us on a fascinating bar crawl across the country, explaining the history of America’s cocktail and drinking culture along the way.” —Wylie Dufresne, chef and owner of Du’s Donuts *The United States of Cocktails is a celebration of the cocktail history of every state in America. After traveling this great nation and sampling many of the drinks on offer, cocktail authority Brian Bartels serves up a book that is equal parts recipe collection, travelogue, historical miscellany, bartender’s manual, and guide to bar culture today—with bar and drink recommendations that are sure to come in handy whether or not you are crossing state lines. Delving into the colorful stories behind the creation of drinks we love, this book includes more than 100 recipes alongside spirited analysis of each state’s unique contributions to cocktail culture. Filled with colorful illustrations, The United States of Cocktails is an opinionated and distinctively designed love letter to the spirits, bars, and people who have created and consumed the iconic drinks that inspire us and satisfy our thirst. “You could hardly ask for a more personable guide than Brian Bartels. He knows the oldest bars, the coolest bars, the can’t-miss bars and the oddest local quaffs in all 50 states, so you’ll never make the mistake of ordering a Whiskey Ditch in Louisiana or search for Allen’s Coffee Flavored Brandy on an Arizona back bar.” —Robert Simonson, author of The Old-Fashioned “Brian Bartels is a spirits traveler extraordinaire and this informative, highly-entertaining book is my new go-to guide for the most social of vices—drinkin’.” —Greg Mottola, director of Superbad, Adventureland, and The Newsroom*

Enjoying Tequila gives comprehensive, practical information while offering a working guide to the pleasures, flavor intricacies, and overall enjoyment of this evergreen and popular spirit.

The ultimate bartender’s book, this richly illustrated hardcover compilation of 750 recipes comprises non-alcoholic drinks as well as sours, toddies, flips, slings, fizzes, coolers, rickeys, juleps, punches, and other refreshments.

More than 80 Recipes with Fresh Ingredients and a Single Spirit