

Joy Mixology Consummate Guide Bartenders

The Joy of Mixology, Revised and Updated Edition *The Consummate Guide to the Bartender's Craft* *Clarkson Potter*
Cocktails Are Back and their new incarnations make more sophisticated sipping than ever before. These updated classics from the country's most popular chefs and bartenders are simple to concoct yet complex in character and flavor. Here's how to stir up new, exciting tastes with finesse. Cheers! White Peach Sangria and Pomegranate Sangria --chef Bobby Flay The Cajun Martini --chef Paul Prudhomme The Citrus Cooler --Paul Bolles-Beaven, Union Square Cafe The Rumbo Jam --Katy Keck, New World Grill
Mix Drinks Like A Pro Now you can with this indispensable handbook, the most thorough and thoroughly accessible bartending guide ever created for both professional and home use. Encyclopedic in scope and filled with clear, simple instructions, The Bartender's Bible includes information on: Stocking and equipping a bar from liquors and mixers to condiments, garnishes, and equipment Shot-by-shot recipes for over 1,000 cocktails and mixed drinks from bourbon to rum to whiskey Wine drinks Beer drinks Nonalcoholic drinks Special category drinks tropical, classics, aperitifs, cordials, hot drinks, and party punches Anecdotes and histories of favorite potables And more! If you've ever wondered whether to shake or stir a proper Martini, or what to do with those dusty bottles of flavored liqueurs, The Bartender's Bible is the only book you need! A bartender, as a rule, is a person who enjoys the company of others, endeavors to solve problems, listens to the woes of the world, sympathizes with the mistreated, laughs with the comedians, cheers up the down at heart, and generally controls the atmosphere at his or her bar. A bartender is the manager of moods, the master of mixology. Certain scenarios are played out over and over again in bars everywhere. The questions are basically the same; only the details vary: What's in a true Singapore Sling? How long has the Martini been around? What's the difference between a Fix and a Fizz? A reference book is as necessary to a bartender as ice. -- from The Bartender's Bible "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.

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

The Essential Cocktail

A Complete Guide to Modern Drinks with 150 Recipes

Liquid Intelligence: The Art and Science of the Perfect Cocktail

Elements of Cocktail Technique

The Book of Bourbon and Other Fine American Whiskeys

The Ideal Bartender

A loving homage to the era celebrated by the hit Netflix series *Bridgerton*—and the cocktails that shaped its high society As and undercover libertine, Lady Thornwood knows what makes a drink perfect. In *The Regency Book of Drinks: Quaffs, Quips, Tales from Grosvenor Square*, this respectable cocktail connoisseur presents a guide of over 75 cocktail recipes shaped by the in both refinement and ingredients—and served alongside a heaping dose of high-society gossip, scandal, and speculation. Beyond the gentlewoman's advice on setting up a Regency bar, the best glassware and garnishes, and an overview of the period's most ingredients, the book is then divided into six subsequent recipe chapters drawn from high-society life during the London social occasions such as "The Evening Soirée" to "Delicate Daytime Drinks" to even those rare, deliciously nonalcoholic drinks for "Po Company." Throughout these chapters, Lady Thornwood weighs in with stylish sidebars and entertaining advice on how to host that are the talk of the "ton." Amidst all of her sly cheek and drama, our hostess presents readers and cocktail aficionados with intriguing true history. In Regency England, as Britain's Empire expanded, cocktails were becoming social currency—a showcase of wealth, trade connections, and even modern marvels like ice. The Regency shaped British high society for a century and helped cocktail revolution we still enjoy today. As Lady Thornwood says, "As the Regency unfolds, ships sail up the Thames from every the globe freighting exotic spices, vibrant fruits, and marvelous elixirs. Let us toast this bounty and craft it to our purpose. On the spine, unlock the tongue, and add sheen to even the dullest drawing room. Coupes up!"

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 experience all contributed their expertise to create this must-have guide for novices and professionals alike. Ever wondered why water taste good? Curious about what really happens during the barrel-aging process? Interested in which "molecular" ingredients the best texture? These questions and more, answered inside. With 250 pages and 65 recipes

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

All the kitchen secrets, techniques, recipes, and inspiration you need to craft transcendent cocktails, from essential, canonical

imaginative all-new creations from America's Test Kitchen. Cocktail making is part art and part science--just like cooking. The cocktail book from America's Test Kitchen brings our objective, kitchen-tested and -perfected approach to the craft of making drinks you always want your cocktail to be something special--whether you're in the mood for a simple Negroni, a properly muddled Caipirinha, a big batch of Margaritas or Bloody Marys with friends. After rigorous recipe testing, we're able to reveal not only the ideal ingredients, proportions and best mixing technique for each drink, but also how to make homemade tonic for your Gin and Tonic, and homemade vermouth and cocktail cherries for your Manhattan. And you can't simply quadruple any Margarita recipe and have it turn out for your group of guests--to serve a crowd, the proportions must change. You can always elevate that big-batch Margarita, though, with a 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' cocktail-hour snacks. All along the way, we solve practical challenges for the home cook, including how to make an array of drinks without having to buy lots of expensive bottles, how to use a Boston shaker, what kinds of ice are best and how to make the most of what you have. And more.

Meehan's Bartender Manual

Craft Cocktails at Home

Market-Fresh Mixology

How to Cocktail

How to Open a Saloon and Make it Pay

Offbeat Techniques, Contemporary Crowd-Pleasers, and Classics Hacked with Science

I'm Just Here for the Drinks

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. at the 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.

A compilation of portable drinks, Flask comprises 41 classic and contemporary cocktail recipes that can be transported anywhere. From imbibing in the great outdoors to ringing in the New Year, the book offers recipes for all of life's greatest moments. Bold, vivid infographics detail drink recipes for 6- and 17-ounce flasks, perfect for sipping solo or sharing with friends. Accessible and fun, the book includes a brief history of flasks, common dos and don'ts, and an interactive quiz!

A complete reproduction of the Vintage Cocktail Book "The Ideal Bartender" originally published in 1917. Tom Bullock became to be a well-recognized bartender of the time at St. Louis Country Club, where he served for government officials and other elite members. G.H. Walker, grandfather of George W. Bush was one of the big fans of Bullock's cocktails and wrote the introduction. After publishing this cocktail book, Prohibition made Bullock's profession illegal, yet bartending culture was stronger than ever, bartenders were well paid and tipped for supplying the public a illegal substance of alcohol. Bullock moved frequently and changed professions during the dry period, but kept bartending at St. Louis Country Club where people could still drink. The country club did not keep the records on him working there. Feel free to take a look at our complete Reprint Catalog of Vintage Cocktail Books at www.VintageCocktailBooks.com

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.

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

The Bartender's Gin Compendium

Bartending 101

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

Cocktails for Every Season

Recipes and Techniques for Building the Best Drinks

A history of one of the world's most iconic cocktails—originally an Italian aperitivo, but now a staple of craft bar programs everywhere—with 60 recipes for variations and contemporary updates. The Negroni is one of the simplest and most elegant drink formulas around: combine one part gin, one part sweet vermouth, and one part Campari, then stir and serve over ice. This bitter, sweet, and smooth drink has inspired countless variations as well as legions of diehard aficionados. In *The Negroni*, Gary Regan—barman extraordinaire and author of the iconic book *The Joy of Mixology*—delves into the drink's fun, fascinating history (its origin story is still debated, with battling Italian noblemen laying claim) and provides techniques for modern updates (barrel aging and carbonation among them). Sixty delightfully varied and uniformly tasty recipes round out this spirited collection, which is a must-have for any true cocktail enthusiast.

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

Drink Like a Man distills 83 years of drinking wisdom into this indispensable manual. With more than 125 cocktail recipes and 100 photos, including 13 drinks every man should know how to make, variations on classic cocktails, and drinks batched large enough to satisfy a crowd, it's an essential guide to cocktail making, but also a manual for how to drink. As a host, at a bar, with a friend, on your own—whatever the situation may be—Esquire offers wisdom, encouragement, and instructions. And also a damn good drink.

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.

Bartending For Dummies

The Craft of the Cocktail

1001 Mixed Drinks

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

The Bar Book

The Complete Bartender's Guide from the Celebrated Speakeasy

The Bartender's Best Friend

Features over 150 recipes for traditional and innovative alcoholic mixed drinks, along with information about the tools, garnishes, and techniques used to create them.

1,000 + recipes and great party tips Get the latest bar buzz on how to host, mix, shake, pour, and more Want to concoct the perfect cocktail? From today's popular Mojitos and Martinis to classics like Manhattans and Margaritas, you'll be able to sip and entertain with a special twist. Get the scoop on everything from liquors, wine, and beer to Scotch, tequila, the latest tools of the trade, and more. Discover how to: Stock a bar Mix exotic specialties and hot toddies Experiment with new flavored rums, vodkas, and cordials Garnish and serve drinks like a master mixologist Cure hangovers and hiccups

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.

***Cosmopolitan: A Bartender's Life* is a memoir of the bartending life structured as a day in the life at Passerby, the bar owned and run by Toby Cecchini. It is, as well, a rich study of human nature—of the sometimes annoying, sometimes outlandish behavior of the human animal under the influence of alcohol, lust, and the sheer desire to bust loose and party. It's not a pretty picture, but it's always compelling through the gimlet-eyed gaze of the author. As his typical day progresses, from the almost pastoral quiet of opening the bar and setting up to the gathering rush of customers dropping in after work to the sheer madness of catering to a crazed crush of funseekers, Toby Cecchini muses over a life spent in the service industry and the fascinating particulars of his chosen profession. Topics touched on include dealing with regulars, both welcome and not; sex**

and the bartender; cocktail connoisseurs (and drinks he refuses to make); learning the bartending ropes of the Odeon when young and newly arrived in New York; the sheer man-killing pace of keeping those drinks coming at flood tide; and the manifold varieties of weirdness and bad behavior that every bartender has to learn how to manage. *Cosmopolitan: A Bartender's Life* is the hip, behind-the-scenes look at the frenzied yet undeniably fun atmosphere of that great establishment—the bar—and Toby Cecchini is, by turns, witty, acute, mordant, and lyrical in dealing with the realities of his job, shedding plenty of light on the hidden corners of what people do when they go out at night.

Death and Co Welcome Home

The Only Cocktail Guide Anyone Really Needs

The Essential Guide to New & Old Classics

Old Mr. Boston Deluxe Official Bartender's Guide

The Art of Mixing Perfect Drinks

The Joy of Mixology, Revised and Updated Edition

The Modern Mixologist

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.

Complete Reprint of Harry Johnson's *Bartenders' Manual*, originally published 1882. "Harry Johnson was a professional bartender for most of his life and along with Jerry Thomas he was one of the first to write about his trade. Harry's rather opinionated thoughts on the bartending profession and how to run a bar, which takes up the first third of the book, make for a fascinating insight in to the world of nineteenth century bars. He wasn't afraid of boasting, describing one of his bars as "what was generally recognized to be the largest and finest establishment of the kind in this country," but the advice is clearly spoken from the heart about a profession he really believes in."

The craft cocktail movement's recent meteoric rise has fittingly coincided with an increased emphasis on locally sourced foods, so it is only natural that an interest in fresh, seasonal ingredients has become a part of every mixologist's and home bartender's repertoire. *Market-Fresh Mixology* has been in front of this trend since its original release in 2008, and this beautifully repackaged edition has been updated with several new mouthwatering recipes and insights from mixology's vanguard. *Market-Fresh Mixology* shows how to integrate ingredients from a local farmers' market, personal pantry, or backyard garden to create cocktails at a whole new level. Its simple, clean, and contemporary approach to classic and modern cocktails is reintroducing the idea of seasonal drinks, with recipes appropriate for any time of year. Between blistering hot summer days and blustery snowbound winter nights, *Market-Fresh Mixology* offers a recipe for every occasion — from the refreshing summer Mojito to the cozy Hot Buttered Rum — that's as easy to follow as it is delicious. This practical handbook for enhancing sweet and savory cocktails with seasonal fruits, herbs, and other market-fresh ingredients also includes useful tips on technique, garnishes, glassware, and bar tools, as well as entertaining popular cocktail lore.

A whole new approach to bartending!

The Essential New York Times Book of Cocktails

The Little Black Book of Cocktails

The Essential Cocktail Book

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

The PDT Cocktail Book

The Ultimate Bar Book

[a Cocktail Recipe Book]

In this expanded and updated edition of *Forgotten Cocktails and Vintage Spirits*, historian, expert, and drink aficionado Dr. Coc adds another 20 fine recipes to his hand-picked collection of 80 rare-and-worth-rediscovered drink recipes, shares revelations on 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 new 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, 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.

"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 on mixology history with professional insight. Meehan's deep dive covers the essential topics, including the history of cocktails and bar service, hospitality, menu development, bar design, spirits production, drink mixing technique, and the tools you'll need to create

stocked bar--all brought to life in over 150 black- and-white illustrations by artist Gianmarco Magnani"--

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 both 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, *Codex* is packed with actual knowledge you can use in the real world. Please, please, can *Cinema Codex* be next?"—Steven Soderbergh, filmmaker

Contemporary Classic Cocktails

Everything You Need to Know to Think Like a Master Mixologist, with 500 Recipes

The Hoffman House Bartender's Guide

Miss Charming's Guide for Hip Bartenders and Wayout Wannabes

Cocktail Codex

Drinking to La Dolce Vita, with Recipes & Lore

Your Ultimate One-stop Bar and Cocktail Resource

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.

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.

Proclaimed a masterwork when it was originally published in 1995, The Book of Bourbon and Other Fine American Whiskeys by Gary Regan and Mardee Haidin Regan runs the gamut of American whiskey. This widely acclaimed work contains details on every aspect of American whiskey up to the mid-1990s. This landmark book contains a concise look at how whiskey in America evolved from the time of the Pilgrims, right through to the end of the twentieth century. Every distillery that was around at that time is comprehensively covered. The vast majority of American whiskeys on the market are described. There are cocktail recipes, recipes for appetizers, entrees, and desserts, all containing whiskey. There's even a chapter that offers guidance to aficionados visiting Kentucky and Tennessee.

"A cocktail guide for the 21st century, complete with 60 recipes for new and classic drinks. Full-color photography throughout, with tips on ingredients, barware, and technique"--Provided by publisher.

The New Craft of the Cocktail

Cosmopolitan

The Nomad Cocktail Book

Bitters

Vintage Spirits and Forgotten Cocktails

The Comprehensive Guide to Over 1,000 Cocktails

Fundamentals, Formulas, Evolutions

More than 350 drink recipes old and new with great writing from The New York Times. The cocktail hour is once again one of America's most popular pastimes and one of our favorite ways to entertain. And what better place to find the secrets of great drink-making than The Times? Steve Reddicliffe, the "Quiet Drink" columnist for The Times, brings his signature voice and expertise to this collection of delicious recipes from bartenders from everywhere, especially New York City. Readers will find treasured recipes they have enjoyed for years—the classics like the Martini, the Old-Fashioned, the Manhattan, the French 75, the Negroni —as well as favorites from the new generation of elixirs borne of the craft distilling boom. Reddicliffe has carefully curated this essential collection, with memorable writing from famed New York Times journalists like Mark Bittman, Craig

Claiborne, Toby Cecchini, Eric Asimov, Rosie Schaap, Robert Simonson, Melissa Clark, William L. Hamilton, Jonathan Miles, Amanda Hesser, William Grimes and many more. This compendium is arranged by cocktail type, with engaging essays throughout. Included are notes on how to set up your bar, stock, and run it—and of course hundreds of recipes, from Bloody Marys to Irish Coffees. The Essential New York Times Book of Cocktails is the only volume you will ever need to entertain at home, whether it's just for two, or for pleasing a crowd.

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.

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.

A newly revised second edition of the ultimate bartender's Bible This up-to-date, practical, and easy-to-use guide presents recipes for hundreds of cocktails and mixed drinks, plus step-by-step directions for making virtually every popular mixed drink, both contemporary and classic—from an A.B.C. to a Zorbatini. Plus, the book includes full coverage of all the basics of bartending, including equipment, ingredients, techniques, glassware, and garnishes. Includes more than 850 recipes in simple alphabetical order, with step-by-step instructions and problem-solving tips A tough waterproof cover makes this guide perfect for using on the job and on the fly Includes a mini-course on professional bartending for first-timers or anyone who needs a refresher course Written by wine and spirits expert Mardee Regan—a Julia Child Cookbook Award nominee—The Bartender's Best Friend, Second Edition is the perfect resource for every mixologist.

The Bartender's Bible

The Consummate Guide to the Bartender's Craft

The Negroni

Drink Like a Man

Quaffs, Quips, Tipples, and Tales from Grosvenor Square

The Basics of Mixology

A Complete Guide to Cocktails, Martinis, and Mixed Drinks

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 bellying 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.

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

Bartender's Life

New Classic Cocktails

Flask

41 Portable Cocktails to Drink Anywhere

Harry Johnson's Bartenders Manual 1934 Reprint

The Regency Book of Drinks