

Prohibition Cocktails 21 Secrets Recipes Somewhere Series

Discover the secret world of moonshine cocktails. Fire up the still or snag some hooch and get mixing. It's time to discover the world of moonshine cocktails. Always infamous and often outlawed, moonshine is a high-proof distilled spirit, generally produced by home distillers, most often from corn mash. Corn whiskey is too intense for many and is extremely high in alcohol, making it a difficult drink to imbibe. Now more popular than ever due to its reputation, more and more people are turning to this inexpensive alcohol. Some folks are even making Tennessee white whiskey in their home distilleries. But how do you drink it, other than doing straight shots? An army of mixologists and bartenders, as well as distillers, have started providing an avalanche of cocktails to try make things with this colorless, odorless, high-octane spirit. And we've got the best right here. From the big-bad cocktail expert himself, Paul Knorr, comes Moonshine Cocktails. Learn how to take good ole white lightening and turn it into delicious, tasty mixed drinks.

The newly updated edition of David Wondrich's definitive guide to classic American cocktails. Cocktail writer and historian David Wondrich presents the colorful, little-known history of classic American drinks--and the ultimate mixologist's guide--in this engaging homage to Jerry Thomas, father of the American bar. Wondrich reveals never-before-published details and stories about this larger-than-life nineteenth-century figure, along with definitive recipes for more than 100 punches, cocktails, sours, fizzes, toddies, slings, and other essential drinks,

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along with detailed historical and mixological notes. The first edition, published in 2007, won a James Beard Award. Now updated with newly discovered recipes and historical information, this new edition includes the origins of the first American drink, the Mint Julep (which Wondrich places before the American Revolution), and those of the Cocktail itself. It also provides more detail about 19th century spirits, many new and colorful anecdotes and details about Thomas's life, and a number of particularly notable, delicious, and influential cocktails not covered in the original edition, rounding out the picture of pre-Prohibition tippling. This colorful and good-humored volume is a must-read for anyone who appreciates the timeless appeal of a well-made drink-and the uniquely American history behind it.

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

speakeasy, minus the fuss, like: The Sazerac 2.0 - a spice cabinet update that takes the classic back to its origins A new White Russian that lightens the load with coconut water instead of cream A grownup Singapore Sling that's fruity without tasting like fruit punch A Scorched Margarita that uses the broiler to char those lemons and limes A feisty new Gin and Tonic in which black pepper is the star ingredient And plenty of originals, like the Pooh Bear. Butter, honey and bourbon? Yes, please! And Mistakes Were Made, for tiki time 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

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*necessary to a bartender as ice. -- from The Bartender's Bible
Prohibition Cocktails*

*Liquid Intelligence: The Art and Science of the Perfect Cocktail
The Subjective Guide to Making Objectively Delicious Cocktails
21 Secrets & Recipes*

Secret Recipes and Barroom Tales from Two Belfast Boys Who Conquered the Cocktail World

The U.S. Supreme Court and Alcohol

The new art of the cocktail has arrived in bars and lounges. In this exquisitely produced book, world-class bartenders Shawn Soole and Nate Caudle compile cutting-edge recipes for the experienced bartender and beginner mixologist alike. The ultimate cocktail book, Cocktail Culture boasts over 110 original recipes, from Classic-inspired Drinks and Tikis to Weird, Experimental & Mainstays and Flips. Add a variety of fun and delicious cocktails to your drink menu, such as the Kilt in the Monastery, Cannibal's Campfire, Blume Sauer, Jamaican Sazerac, High Tea in Milan, Krak Nog, My Homie's Negroni, Morel Disposition, Iced Mayan Mocha, and Sarsaparilla Julep. The book also covers the burgeoning cocktail scene in Victoria, BC, which is on par with the world's trendiest hot spots, and gives a human face to it all, with favourite and unique drink recipes from the city's best bartenders, restaurants, and watering holes. With gorgeous colour photos and a glossary of glassware, garnishes, and techniques as well as definitions of the various spirits, Cocktail Culture showcases a young, interesting, new cocktail culture waiting to be enjoyed.

"The Oxford Companion to Spirits and Cocktails presents an in-depth exploration of the world of spirits and cocktails in a ground-breaking synthesis. The Companion covers drinks, processes, and techniques around the world as well as those in the US and Europe. It provides clear explanations of the different ways that spirits are produced, including fermentation, distillation and ageing, alongside a wealth of new detail on the emergence of cocktails and cocktail bars, including entries on key cocktails and influential mixologists and cocktail bars"--

The New York Times bestselling author of My Paris Kitchen serves up more than 160 recipes for trendy cocktails, quintessential apéritifs, café 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 apéritifs, 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.

"This is a great book for professionals and amateurs alike who want to explore the

world of craft cocktails and grow their mixology knowledge." --Doug Dalton, Co-Owner of Future Bars and Bourbon & Branch Whether you're hosting friends or unwinding after the workday, making gratifying, high-quality cocktails at home is a skill worth having. And like any good skill, it requires expert, up-to-date guidance. Clair McLafferty has been on both sides of the bar. She's studied the art of cocktail making. She's made the drinks herself. And after writing about everything from the science of aging whiskey to common behind-the-bar injuries, she knows how useful a solid cocktail recipe book can truly be. Today, Clair's on a mission to make craft cocktails accessible to everyone--and with The Classic & Craft Cocktail Recipe Book, she's doing exactly that. The Classic & Craft Cocktail Recipe Book is the only complete, up-to-date resource for making classic cocktails and cutting-edge innovations with your own two hands. BARTENDING 101--Professional techniques, brand spankin' new barware, and modern cocktail gadgets help you create bar-quality cocktails at home THEN & NOW--Updated selection of 400 recipes with official serving instructions and inspired serving notes that have gained popularity over the past decade WWMBD (What Would My Bartender Do?)--Guest mixologists contribute recipes and offer special tips from the trade Cocktails have grown up. With The Classic & Craft Cocktail Recipe Book, your bar skills will grow up, too.

***The Everything Bartender's Book
Famous New Orleans Drinks and how to Mix 'em
Cocktail Culture
The Bartender's Bible***

The PDT Cocktail Book

The Complete Bartender's Guide from the Celebrated Speakeasy

Exotic Cocktails, Rum, and the Cult of Tiki

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.

#1 bestselling Top Secret Recipes series! Todd Wilbur shares his best-kept secrets for making knockoffs of your favorite drinks-right in your own kitchen and without spending a lot of money. Readers can re-create the delicious taste of America's best-loved brand-name soft drinks, beverages, dessert drinks, mixers, and liqueurs by following Todd's easy, step-by-step instructions. If it comes in a glass, cup, bottle, or mug, it's here for you to clone at home. Discover how to make your own versions of: * 7-Up® * Starbuck's® Frappuccino® * Nestea® * Sunny Delight® * Dairy Queen® Blizzard® * McDonald's® Shamrock Shake® * 7-Eleven® Cherry Slurpee®

Recipes for Mixed Drinks is a book written by Hugo Esslin, a book that would become known for being the last major cocktail guide published before Prohibition. It is also known for featuring cocktails for the first time in print, like the Aviation as well as new ingredients of the day like grenadine, applejack and triple sec. Ensslin is considered a major influencer of Harry Craddock and Patrick Gavin Duffy.

Alcohol consumption goes to the very roots of nearly all human

societies. Different countries and regions have become associated with different sorts of alcohol, for instance, the “beer culture” of Germany, the “wine culture” of France, Japan and saki, Russia and vodka, the Caribbean and rum, or the “moonshine culture” of Appalachia. Wine is used in religious rituals, and toasts are used to seal business deals or to celebrate marriages and state dinners. However, our relation with alcohol is one of love/hate. We also regulate it and tax it, we pass laws about when and where it’s appropriate, we crack down severely on drunk driving, and the United States and other countries tried the failed “Noble Experiment” of Prohibition. While there are many encyclopedias on alcohol, nearly all approach it as a substance of abuse, taking a clinical, medical perspective (alcohol, alcoholism, and treatment). The SAGE Encyclopedia of Alcohol examines the history of alcohol worldwide and goes beyond the historical lens to examine alcohol as a cultural and social phenomenon, as well—both for good and for ill—from the earliest days of humankind.

The Nomad Cocktail Book

The Classic & Craft Cocktail Recipe Book

The Bar Book

A Love Letter from San Francisco and her Cocktails

History, Lore, and Recipes from America's Golden Age

Vintage Spirits and Forgotten Cocktails: Prohibition Centennial Edition

Drinking the Devil's Acre

Martin and Rebecca Cate, founders and owners of Smuggler's Cove (the most acclaimed tiki bar of the modern era) take you on a colorful journey into the lore and legend of tiki: its birth as an escapist fantasy for Depression-era Americans; how exotic cocktails were invented, stolen, and re-invented; Hollywood starlets and scandals; and tiki's modern-day revival, in this James Beard Award-winning cocktail book. Featuring more than 100 delicious recipes (original and historic), plus a groundbreaking new approach to understanding rum, Smuggler's Cove is the magnum opus of the contemporary tiki renaissance. Whether you're looking for a new favorite cocktail, tips on how to trick out your home tiki grotto, help stocking your bar with great rums, or inspiration for your next tiki party, Smuggler's Cove has everything you need to transform your world into a Polynesian Pop fantasia. Make yourself a Mai Tai, put your favorite exotica record on the hi-fi, and prepare to lose yourself in the fantastical world of tiki, one of the most alluring—and often misunderstood—movements in American cultural history.

Speakeasy is a cocktail book that celebrates the exciting gin-soaked, gangster-frollicking

prohibition era, with 200 cocktails for every taste. With cool 1920s-style illustrations throughout, and a perfect gift format, this is the one cocktail book to relive the heady golden days. The iconic Sidecar, White Lady, Clover Club and French 75 cocktails, among many others, were born in the dark, smoky, drinking dens of the era –Speakeasy will inspire you to recreate chic classic cocktails at home in style.

From the US to Asia, discover the world's most innovative modern speakeasies and their signature drinks! Hidden entrances, dark spaces, low-volume music, smoke, women, crime, and obviously alcohol: that was the speakeasy in the days of Prohibition. These once-clandestine spots have now inspired keen bartenders to create their own contemporary versions, which evoke the vintage atmosphere and cocktails of the original. This book guides you to the most famous and trendy modern speakeasies, opening the doors of a hidden but charming world. It includes bars throughout the US, South America, Europe, Asia, and Australia and even provides some of their signature drink recipes!

Give bartending a shot--become a master mixologist Are you looking for an exciting way to entertain? Cocktails Made Simple sets you up for success, showing you how to craft 40 iconic cocktails in the comforts of your own home. From finding the right glass to a flaming peel finish, learn how to build a functional home bar using cost-effective tips on the essential tools to mix with--and familiar alternatives to make the most of what you have on hand. Cocktails Made Simple includes: Old-fashioned origins--Dive into the art of crafting cocktails with terms to know and tools of the trade. That's the spirit--Stock your home bar and enhance

everyday ingredients using simple techniques. Aperitif to digestif--Sip your way through recipes for 40 traditional cocktails categorized by spirit, as well as a brief history of each drink and tasty twists. Shake things up and elevate your entertaining game with Cocktails Made Simple. Cheers! BRIAN WEBER is a restaurant industry veteran. His passion for audio production and bartending birthed his educational podcast Bartender Journey. AMIN BENNY is the founder and president of the Orange County chapter of the USBG, owner of the bar consulting business, The Bar Host, and brand steward for WhistlePig Rye.

Social, Cultural, and Historical Perspectives

Craft Cocktails at Home

From the 1920 Pick-Me-Up to the Zombie and Beyond - 150+ Rediscovered Recipes and the Stories Behind Them, With a New Introduction and 66 New Recipes

Secret Bars Around the World

The Joy of Mixology, Revised and Updated Edition

Jazz Age Cocktails

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

Crockett was a prominent journalist, writer and publicist. He contributed many observations on New York City nightlife during Prohibition, especially regarding the social life of the Waldorf-Astoria. This collection provides 500 cocktail recipes served at the Waldorf and is one of the first post-Prohibition

books of its kind. The author also provides glimpses of the history of the renowned bar, where he served as the historian of the Old Waldorf Astoria.

A unique collection of bar recipes from the Stork Club, one of New York's best nightclubs in the early 20th century.

Prompted by a found notebook of illicit booze recipes, here are more than 100 secret and forgotten formulas for cordials, bitters, spirits, and cocktails, gorgeously illustrated and explained. American Prohibition was far from watertight. If you knew the right people, or the right place to be, you could get a drink—most likely a variation of the real thing, made by blending smuggled, industrial alcohol or homemade moonshines with extracts, herbs, and oils to imitate the aroma and taste of familiar spirits. Most of the illegal recipes were written out by hand and secretly shared. The “lost recipes” in this book come from one such compilation, a journal hidden within an antique book of poetry, with 300 entries on making liquors, cordials, absinthe, bitters, and wine. Lost Recipes of Prohibition features more than 70 pages from this notebook,

with explanations and descriptions for real and faked spirits. Readers will also find historic and modern cocktails from some of today's leading bartenders, including rum shrubs, DIY summer cups, sugar-frosted "ice" cordials, 19th- and 21st-century cinnamon whiskeys, homemade creme de menthe, absinthe-spiked cocktail onions, caramel lemonade, and more. Noted legal expert Nancy Maveety has written the first book devoted to alcohol in the nation's highest court, The US Supreme Court. She shows that what the justices do and say about alcohol provides important lessons about their times, our times, and our "constitutional cocktail" of limited government power and individual rights.

200 Underground Cocktails

Moonshine Cocktails

The Ultimate Cocktail Companion for Clear Spirits and Home Distillers

The Savoy Cocktail Book

The Oxford Companion to Spirits and Cocktails

History, Lore, and Recipes from America's Roaring Twenties

Speakeasy

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.

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.

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.

A delightful romp through America's Golden Age of Cocktails The decades following the American Civil War burst with invention—they saw the dawn of the telephone, the motor car, electric lights, the airplane—but no innovation was more welcome than the beverage heralded as the “cocktail.” The Gilded Age, as it came to be known, was the Golden Age of Cocktails, giving birth to the classic Manhattan and martini that can be ordered at any bar to this day. Scores of whiskey drinks, cooled with ice chips or cubes that chimed against the glass, proved doubly pleasing when mixed, shaken, or stirred with special flavorings, juices, and fruits. The dazzling new drinks flourished coast to coast at sporting events, luncheons, and balls, on ocean liners and yachts, in barrooms, summer resorts, hotels, railroad train club cars, and private homes. From New York to San Francisco, celebrity bartenders rose to fame, inventing drinks for exclusive universities and

exotic locales. Bartenders poured their liquid secrets for dancing girls and such industry tycoons as the newspaper mogul William Randolph Hearst and the railroad king “Commodore” Cornelius Vanderbilt. Cecelia Tichi offers a tour of the cocktail hours of the Gilded Age, in which industry, innovation, and progress all take a break to enjoy the signature beverage of the age. *Gilded Age Cocktails* reveals the fascinating history behind each drink as well as bartenders’ formerly secret recipes. Though the *Gilded Age* cocktail went “underground” during the Prohibition era, it launched the first of many generations whose palates thrilled to a panoply of artistically mixed drinks.

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

Imbibe! Updated and Revised Edition

The Essential Cocktail Book

The Consummate Guide to the Bartender's Craft

Düungeonmeister

The SAGE Encyclopedia of Alcohol

1001 Mixed Drinks

Mix cocktails like a pro in no time with more than 1,000 innovative recipes! Designed for every skill level, this behind-the-bar handbook

boasts recipes for shots, cordials, and punches along with classic, mixed, hot, blended, and nonalcoholic drinks. Cocktail expert Cheryl Charming shows you how to: Choose and use glassware, mixers, and tools Mix hundreds of crowd-pleasing drinks Pick the perfect drink for every occasion Cure nasty hangovers Completely revised and updated, The Everything Bartender's Book, 3rd Edition packs 250 new recipes. Miss Charming reveals the secrets that every great bartender--or home host--needs to know!

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.

Prohibition Cocktails 21 Secrets & Recipes

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 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

The Stork Club Bar Book

Lost Recipes of Prohibition: Notes from a Bootlegger's Manual

A Complete Guide to Modern Drinks with 150 Recipes

***Creating Cool Kitchen Clones of America's Favorite Brand-Name Drinks
Cocktails Made Simple***

Glass and Gavel

The Employees Only Guide to Classic Cocktails Reimagined

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.

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

Winner of the Tales of the Cocktail Spirited Award for Best New Cocktail & Bartending Book Dead Rabbit Grocery & Grog in Lower Manhattan has dominated the bar industry, receiving award after award including World's Best Bar, World's Best Cocktail Menu, World's Best Drink Selection, and Best American Cocktail Bar. Now, the critically acclaimed bar has its first cocktail book, The Dead Rabbit Drinks Manual, which, along with its inventive recipes,

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also details founder Sean Muldoon and bar manager Jack McGarry's inspiring rags-to-riches story that began in Ireland and has brought them to the top of the cocktail world. Like the bar's décor, Dead Rabbit's award-winning drinks are a nod to the "Gangs of New York" era. They range from fizzes to cobblers to toddies, each with its own historical inspiration. There are also recipes for communal punches as well as an entire chapter on absinthe. Along with the recipes and their photos, this stylish and handsome book includes photographs from the bar itself so readers are able to take a peek into the classic world of Dead Rabbit.

During the 1870s and '80s, a single bar-filled block in San Francisco called the Devil's Acre threw what may have been the most enduring party the world has ever seen. Duggan McDonnell is in love with the city of his forefathers and its ever-flowing cocktails, and it shows in this history-packed drinking tour through one of the most beloved cities in the world. Twenty-five iconic cocktail recipes made famous by the City by the Bay—from the legendary Pisco Punch, Mai Tai, and Irish Coffee to the Gold Rush-era Sazerac and more modern-day Lemon Drop—are accompanied by an additional 45 recipes that show the evolution of these classic elixirs, resulting in such contemporary favorites as the Revolver and the Last Word, guaranteeing to keep the party going and the liquor flowing.

The Definitive Guide to Mixing Perfect Cocktails from Aviation to Zombie

Gilded Age Cocktails

Vintage Spirits and Forgotten Cocktails

75 Epic RPG Cocktail Recipes to Shake Up Your Campaign

Shake Strain Done

Recipes & Techniques from Behind the Bar

A Proper Drink

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

Celebrate your campaigns and conquests with these 75 fun, RPG-inspired cocktail recipes your whole gaming group will love! Make your next gaming adventure even more fun with this collection of 75 RPG-inspired cocktails! Featuring fantasy-themed libations from the boozy Dragon the Beach and a Potion of Strength to a sneaky Stealth Check shot and a Never Split the Party Punch, you'll keep spirits high and your friends happy during your next dungeon-crawling tabletop adventure. Complete with easy-to-follow, accessible instructions, Düngeonmeister also includes funny jokes and hilarious asides that will take your campaign (or your next gathering) to the next level!

In this new, expanded edition of Vintage Spirits and Forgotten Cocktails—issued for the 100th Anniversary of National Prohibition—historian, expert, and drink

aficionado Dr. Cocktail vastly widens his examination of 1920-1933, the thirteen-year period when women got the Vote, child labor was abolished and, ironically, saw the cocktail elevated, prolonged, and expanded, spreading this signature American drink form in tasty ripples around the world. All this, plus more drink recipes! Nothing is so desired as the thing denied. Prohibition made people want cocktails very, very badly. Because "synthetic" liquor was the easiest to make, it was also the easiest to get. Problematically, it tasted awful and wasn't exactly good for you either. Cocktails with their mélange of flavors were a made-to-order method for disguising the bad hooch. Along with 100+ rare and delicious authentic recipes gathered from old cocktail manuals and scraps of paper never published, this illustrated trip down mixology lane tells the fascinating origins of the cocktail and how it evolved over time, including its rising popularity during Prohibition. Vintage illustrations and advertisements, photos of old bottles and cocktail artifacts, and fascinating Prohibition-era photographs bring the tippling past back to vivid life. Recipes for rare treasures like The Fogcutter, Knickerbocker à la Monsieur, The Moscow Mule, and Satan's Whiskers are each presented with: Historical background on its origin and cultural context Drink Notes that provide additional information on ingredients and tips for substitutions and variations Fascinating historical ephemera from Dr. Cocktail's personal collection This homage to the great bartenders of the past and the beverages they created also profiles some of the most influential cocktail pioneers of today. For anyone who enjoys an icy drink and an unforgettable tale, this is a must-have

volume.

How the Prohibition law of 1920 made alcohol, savored in secret, all the more delectable when the cocktail shaker was forced to go “underground” “Roaring Twenties” America boasted famous firsts: women’s right to vote, jazz music, talking motion pictures, flapper fashions, and wondrous new devices like the safety razor and the electric vacuum cleaner. The privations of the Great War were over, and Wall Street boomed. The decade opened, nonetheless, with a shock when Prohibition became the law of the land on Friday, January 16, 1920, when the Eighteenth Amendment banned “intoxicating liquors.” Decades-long campaigns to demonize alcoholic beverages finally became law, and America officially went “dry.” American ingenuity promptly rose to its newest challenge. The law, riddled with loopholes, let the 1920s write a new chapter in the nation’s saga of spirits. Men and women spoke knowingly of the speakeasy, the bootlegger, rum-running, black ships, blind pigs, gin mills, and gallon stills. Passwords (“Oscar sent me”) gave entrée to night spots and supper clubs where cocktails abounded, and bartenders became alchemists of timely new drinks like the Making Whoopee, the Petting Party, the Dance the Charleston. A new social event—the cocktail party staged in a private home—smashed the gender barrier that had long forbidden “ladies” from entering into the gentlemen-only barrooms and cafés. From the author of Gilded Age Cocktails, this book takes a delightful new romp through the cocktail creations of the early twentieth century, transporting readers into the glitz and (illicit) glamour of the 1920s. Spirited and richly illustrated, Jazz Age

Cocktails dazzles with tales of temptation and temperance, and features charming cocktail recipes from the time to be recreated and enjoyed.

Drink What You Want

From Absinthe Cocktail to Whiskey Smash, a Salute in Stories and Drinks to "Professor" Jerry Thomas, Pioneer of the American Bar

Recipes for Mixed Drinks

Drinking French

The Ideal Bartender

Smuggler's Cove

The Untold Story of How a Band of Bartenders Saved the Civilized Drinking World

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.

Prohibition Cocktails reveals the history, secrets and recipes of 21 of the most

popular drinks of the Roaring Twenties. From 1920-1933 the United States Constitution banned the production, sale and transport of intoxicating liquor. The rules were clear and made to be broken -- and the speakeasy cocktail culture flourished. The secret history of Prohibition and 21 cocktails, along with a Roaring '20s party planning guide included. Prohibition Cocktails is a companion to the popular Prohibition-Era novel Somewhere Still by Denitta Ward.

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.

An indispensable atlas of the best cocktail recipes—each fully photographed—for

Online Library Prohibition Cocktails 21 Secrets Recipes Somewhere Series

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

The Old Waldorf-Astoria Bar Book

Elements of Cocktail Technique

Easy & Delicious Recipes for the Home Bartender

Your complete guide to cocktails, martinis, mixed drinks, and more!

Top Secret Recipes--Sodas, Smoothies, Spirits, & Shakes

The Dead Rabbit Drinks Manual