

## The Classic Cocktail Bible Cocktails

A first-of-its-kind collection, The Brooklyn Bartender gathers 300 of the most innovative, exciting, and authentic cocktail recipes from this booming, destination borough at the height of its international popularity. Brooklyn is one of the top trendsetting places today anywhere. Its neighborhoods, artists, writers, restaurants, and, yes, drinking establishments set the pace for the rest of the nation. Brooklyn Bartender takes us behind the bar to experience 300 of the best and most inventive drinks being served today, plus tips for at-home mixologists. Organized by spirit, the recipes allow readers to replicate bartenders' signature drinks, including everything from the ornate juleps and cobblers of Maison Premiere to the party-friendly "Froze-monade" at Extra Fancy to the namesake gin cocktail of Clover Club. Additional features include "5 Takes on the Martini" and variations on other classic drinks, as well as bartenders' recommendation for events, infused spirits, and more. Designed to be the perfect bar-side companion, the sophisticated compilation will be enhanced by more than 250 photos and illustrations.

Read both the classic and the modern cocktail books, but this is the only cocktail book you'll ever need." -- Clay Risen Featuring over 1,100 recipes that span the wide world of spirits, Drink is the definitive reference guide for the cocktail renaissance. Easy-to-follow recipes sure to satisfy everyone's tastes A comprehensive guide to homemade ingredients, including infusions, shrubs, and simple syrups Detailed explanations of tools of the trade, garnishes, and ice Interviews and signature recipes from bars and bartenders the world over, from New York City to New Orleans, Belfast to Buenos Aires, and beyond Overviews of core spirits and Long Island ice tea. Each spirit is thoroughly explained to give you advice on selecting what to buy and perfecting its accompaniments. There's also a selection of fantastic insider tips, a full glossary of terms and step-by-step guides to mastering different techniques.A history of the evolution and culture of cocktails immerses you in a more glamorous era and The Classic Cocktail Bible allows you to taste it for yourself.

Over 150 classic & contemporary cocktails The Drinks Bible for the 21st Century An A-Z of two hundred classic and contemporary cocktail recipes, with anecdotes for the curious and tips and techniques for the adventurous Everything You Need to Stock Your Home Bar and Make Delicious Classic Cocktails Drink Rediscovered Classics and Contemporary Craft Drinks Using the World's Most Popular Spirit "Provides everything you need to know to stock your home bar and make classic cocktails, including what equipment to use, ingredients to stock, and recipes for making delicious drinks"--

"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 cocktails bars, including entries on key cocktails and influential mixologists and cocktail bars"--

An A-Z collection of classic and contemporary cocktails From the ABC to the Manhattan and the Negroni to the Zombie, The Cocktail Bible is an A-Z collection of 200 classic and contemporary cocktails. With tips and techniques, quotes and notes, this alphabetical anthology will interest the curious and dare the adventurous. \* Brand New Guide To The Essential Drinks For Any Respectable Cocktail Fan \* With Classic Cocktails, Shots, Champagne Cocktails And Many More \* New Sophisticated Photography For Every Drink Set In A Stylish Design

Every Cocktail Recipe You'll Ever Need - Over 200 Classics and New Inventions

The Regency Book of Drinks

The Story of the World's First Classic Cocktail, with Recipes and Lore

The Pocket Book of Cocktails

The Bartender's Bible

Most Popular Cocktails

The Cocktail Bible for Serious Drinkers

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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.

With more than 1000 cocktails to choose from, this is a book for the connoisseur and beginner alike. It is illustrated in colour throughout.

This collection brings classics cocktail and recipes Easy-to-follow, instructions will soon insure that the reader are mixing, shaking, stirring, and pouring with all the confidence and élan of a professional bartender in any of the world's great cosmopolitan cities in your own home.

The Classic 1000 Cocktails

Master the dark arts of mixology

The Old-Fashioned

3-Ingredient Cocktails

Spirited

A Love Affair with a Classic Cocktail

An Opinionated Guide to the Most Enduring Drinks in the Cocktail Canon

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.

2015 Reprint of 1934 Edition. Full facsimile of the original edition. Not reproduced with Optical Recognition Software. 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.

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

The 12 essential cocktails everyone needs to know.

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

The Mixer's Manual

Whiskey Cocktails

Meehan's Bartender Manual

The Negroni

Brooklyn Bartender

Quaffs, Quips, Tipples, and Tales from Grosvenor Square

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

*Interest in bourbon, America's native spirit and a beverage almost exclusively distilled in Kentucky, has never been greater. Thanks in part to the general popularity of cocktails and the marketing efforts of the bourbon industry, there are more brands of bourbon and more bourbon drinkers than ever before. In The Kentucky Bourbon Cocktail Book, Joy Perrine and Susan Reigler provide a reader-friendly hands-on nurturing more than 100 recipes including seasonal drinks, after-dinner bourbon cocktails, Derby cocktails, and even medicinal toddies. The book's introduction explains how the use of specific spirits and ingredients, glassware, and special techniques, such as muddling and infusions, accentuates the unique flavor of bourbon. Much of the book is devoted to recipes and instructions for the professional at-home bartender, from classic drinks such as the Manhattan and the Mint Julep to drinks for special occasions, including the Candy Cane, Pumpkin Eggnog, and Kentucky Bourbon Sparkler. The authors complete the work with suggested appetizer pairings, a glossary of terms, and a bibliography of bourbon-related books.*

*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 boat 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.*

*Over 100 of Best Drinks to Shake, Muddle and Stir*

*The Alchemist Cocktail Book*

*The Twelve Cocktails*

*The Ultimate Book of Cocktails*

*The Ultimate Bar Book*

*The Classic Cocktail Bible*

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.

"Revised edition: with new recipes and photography"--Cover. "Whether it's lively with citrus, or chilled to frosty perfection, nothing beats a perfectly mixed cocktail -- served in the right glass, at the right time, your signature drink can lift any mood. In The Ultimate Book of Cocktails, Dan Jones shows you how to turn out drinks like a pro with 100 of his best-loved concoctions. Loaded with all the essential know-how, including the basic kit for your home bar, and recipes for homemade syrups, sours and infusions, discover how to make classics like an Old Fashioned, Vodka Martini or the perfect Gin & Tonic to more adventurous mixes such as The Rattlesnake, Rhubarb Mojito or the Pomegranate Sour. Featuring all the top spirit bases including gin, rum, vodka, tequila and everything in-between, alongside top tricks of the trade The Ultimate Book of Cocktails is an indispensable guide to making simple, delicious and highly creative cocktails from scratch.

Includes 800 new recipes.

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

Death and Co Welcome Home

The Bacon Bible

Modern and Classic Mixed Drinks. Recipe Book

Differdsguide Cocktails

Cocktails from Around the World

Home Cocktail Bible

Covering 200 recipes from the rich flavour of an ABC Cocktail, through to the complicated but delicious sweet and spice mix of a Zombie, each cocktail is introduced with notes on it's contents, origin or even the best season to drink it in. Muddled amongst the entries are miscellany notes on spirits, cocktail-making tips and world-famous bartenders. Together with an introduction covering basics such as glassware and garnishing, you'll be delighted with recipes - and so much more - as you sip your way through this cocktail alphabet. Presented in an attractive faux-leather jacket with a gold-foiled title and heat-burnished lettering, this book is charming in both its appearance and in its content.

Mix drinks like a pro with this indispensable collection of 150 of the world's finest cocktails, all of which can be made from the comfort of your own mixing lab: your kitchen. Dan Jones shares recipes for classic tipples such as the Margarita and Martini to the more modern Thank God it's Friday and Morning After, in the ultimate format for usefulness - the manual. Starting with 'Basic Tools', Dan covers the fundamental kit required to make your moonshine - the shaker, glassware, bottle opener, spirits and mixers, manly patience and know-how. He then moves on to signature drinks, social occasions, quirky ingredients and designer ice - no element of the cocktail goes unturned. With a stylish vintage design and illustrations throughout, Mixers Manual is witty and informative, set to become a classic.

Offers a collection of three hundred recipes for traditional and contemporary cocktails, with additional information on drinkmaking techniques and stocking a home bar

An Illustrated history of the Iconic Negroni, including over 20 simple variations, from Matt Hranec, author of A Man & His Watch and A Man & His Car.

More Than 200 Recipes for Bacon You Never Knew You Needed

The Craft of the Cocktail

The Comprehensive Guide to Over 1,000 Cocktails

The Bar Cart Bible

Fundamentals, Formulas, Evolutions

### 1001 Mixed Drinks

A complete history of one of the world's most iconic cocktails--now the poster child of the modern cocktail revival--with fifty recipes for classic variations as well as contemporary updates. No single cocktail is as iconic, as beloved, or as discussed and fought-over as the Old-Fashioned. Its formula is simple: just whiskey, bitters, sugar, and ice. But how you combine those ingredients'in what proportion, using which brands, and with what kind of garnish'is the subject of much impassioned debate. The Old-Fashioned is the spirited, delightfully unexpected story of this renowned and essential drink: its birth as the ur-cocktail in the nineteenth century, darker days in the throes of Prohibition, re-ascension in the 1950s and 1960s (as portrayed and re-popularized by Don Draper on Mad Men), and renaissance as the star of the contemporary craft cocktail movement. Also featured are more than forty cocktail recipes, including classic variations, regional twists, and contemporary updates from top bartenders around the country. All are accessible, delicious, and elegant in their simplicity, demonstrating the versatility and timelessness of the Old-Fashioned formula. With its rich history, stunning photography, and impeccable recipes, The Old-Fashioned is a celebration of one of America's greatest bibulous achievements. It is a necessary addition to any true whiskey- or cocktail-lover's bookshelf, and destined to become a classic on par with its namesake beverage.

Bacon is Peter Sherman's North Star. In 2014, he opened BarBacon, a bacon-themed gastropub in New York City, to immediate critical and financial success, and he has become the go-to bacon guru for the world. Sherman has a nearly religious devotion to bacon, and in his tome, The Bacon Bible, he shares more than 200 recipes that show you how to incorporate bacon into nearly any meal you can imagine. There are the classics, like BLTs, wedge salads, and mac and cheese, but the book really encourages you to cook with bacon in unexpected ways with recipes like Bacon Ramen, Chipotle Bacon Tacos, and Bacon Bourbon Oatmeal Pancakes. Peter also teaches you the basics, like how to cure simple bacon from scratch. He has a mad-scientist approach to bacon and is a firm believer that it should be a part of every meal. With this cookbook, you'll never think of bacon the same way.

The Classic Cocktail Bible:prece

Grab your bow tie and a rocks glass, because we're talking all about one of the most classic - and classy - spirits. Whether you like bourbon, scotch or rye, whiskey's diverse and complex taste will be your new go-to-drink for parties, gatherings, or evenings in your study with a roaring fire. Whiskey can be an intimidating drink to the uninitiated. Most folks may not be able to drink it straight. We've got you covered. The Cocktail Whisperer, Warren Bobrow, author of Apothecary Cocktails (Fair Winds Press) incorporates some of the best whiskeys into hand-crafted cocktails that bring out the subtle notes and flavors of any good bourbon or scotch. Whiskey Cocktails features 75 traditional, newly-created, and original recipes for whiskey-based cocktails. This wonderfully crafted book also features drink recipes from noted whiskey experts and bartenders. One of the best new whiskey books of 2014 - TastingTable.com "In the cocktail movement, most cocktail books have ignored the whiskey drinker's palate, making us flip through pages of vodka, gin, and rum recipes before getting to a good whiskey recipe. In Whiskey Cocktails, Warren Bobrow did us all a favor. He makes cocktails with Scotch, Irish whiskey, Canadian whiskey, bourbon, Tennessee whiskey and a few others. Warren freshens up classic cocktail recipes and offers a few recipes that will surely become classics themselves. Finally, we, whiskey drinkers, have our own cocktail book to cherish. Thanks, Warren, for skipping all those other spirits. Whiskey Cocktails treats whiskey as the rightful king it is. - Fred Minnick, author of Whiskey Women: The Untold Story of How Women Saved Bourbon, Scotch & Irish Whiskey "Warren has done it again. Whiskey Cocktails is a sublime journey of the senses with mouthwatering recipes and exquisite photography. Warren leads you on a historic and personal tour and keeps you reeled in with his graceful prose that emanates from the heart. An ardent sensualist, he approaches cocktails in the way a true unimpaired artist approaches the canvas--guileless, ingenious, and heartfelt. His cocktail compositions are true works of art that will stand the test of time. His commitment to sourcing unique, refreshing, quality ingredients to enhance his cocktails is second to none and it shows in the elaborate, delectable concoctions he wields." - Robert Sickler, Master of Whisky "Before I made the drinks, I could already taste them. Warren's ability to articulate the subtlety of the flavors in his recipes makes possible tasting by reading." - Allison Goldberg, founder, Fruitations Craft Soda & Cocktail Mixers "Warren Bobrow uses his great knowledge of mixing flavors to provide a book of extraordinary whiskey cocktails that will be enjoyed by all." - Michael Veach, bourbon historian, The Filson Historical Society (Louisville, KY)

The New Craft of the Cocktail

Classic Cocktails and Curious Concoctions

The Essential Cocktail Book

The Kentucky Bourbon Cocktail Book

The Oxford Companion to Spirits and Cocktails

[a Cocktail Recipe Book]

The Old Waldorf Astoria Bar Manual

"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"--

!Free Kindle version included! Unless you're still an undergrad, it's time to move on from making rum and Cokes or vodka sodas at the bar. After all, you're a grown-up, and you should be drinking grown-up drinks. In this book you will find recipes of most popular bar drinks that you can make. The Most Popular Cocktails is: - More than 70 of the world's best cocktails made with 6 key ingredients - Step-by-Step recipes with Rum, Gin, Vodka, Tequila, Brandy and Whisky - Help with choosing and using glassware - A guide to bartending basics and mixology techniques -

A to Z listings: recipes from Apple Cooler to the White Russian MAKES A GREAT GIFT: Birthdays, holidays, Mother's/Father's Day and more, the Most Popular Cocktails makes a great gift for any occasion

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, 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

The perfect party companion. What is a Mojito compared to a Martini compared to a John Collins? The Cocktail Bible features up-to-date recipes of all the classic cocktails as well as the newest favorites. Choose from more than 650 delicious drinks, including the: Whiskey Daisy Cosmopolitan Gin Garden Bossanova Monte Carlo Sling Passion Fruit Margarita Mango Bellini The many tips and techniques in The Cocktail Bible allow any amateur bartender to mix like a pro.

Cocktail Codex

Cocktail

The Savvy Cocktail Book

The Essential New York Times Book of Cocktails

Traditional and Modern Cocktails for Every Occasion

The Art of Mixology

A Complete Guide to Modern Drinks with 150 Recipes

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/room 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 scope Martini, or what to do with those dusty bottles of flavored liquors, The Bartender's Bibles 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

The Art of Mixology offers a stunning anthology of cocktail recipes to make at home. You'll find an informative introduction packed with all the essential knowledge any experienced or novice mixologist could ever need and over 200 recipes to suit every occasion. The drinks are grouped within sections on Gin & Vodka; Rum, Whiskies, and Brandy; Bubbles; Something Different; and Mocktails, and the drinks range from a Singapore Sling, a Buck's Fizz, and a Cosmopolitan to a Highland Fling, a Brandy Julep, and a Baby Bellini.

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.

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

A Modern Guide to Cocktails and Spirits

Cocktail Bible