

## The Joy Of Mixology The Consummate To The Bartenders Craft

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, rickys, juleps, punches, and other refreshments.

"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"--

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

Bourbon Is My Comfort Food reveals the delicious beauty of bourbon cocktails and the joy of creating them. Whether readers are new to bourbon or steeped in its history and myriad uses, they will gain the knowledge to make great bourbon cocktails, share them with friends and family, and expand their whiskey horizons—because the only thing better than bourbon is sharing it with a friend. From building your home bar to basics on cocktail technique, Heather Wibbels showcases more than 140 variations on classic bourbon cocktails—like the Old-Fashioned, the Manhattan, Whiskey Sours, Highballs, Juleps, and more—in approachable ways. The book also features several Cocktail Labs, which invite readers to explore classic cocktail elements and experiment with flavors, textures, infusions, syrups, and garnishes. But more than that, Bourbon Is My Comfort Food is a celebration of ten years of bourbon education and cocktails by Bourbon Women, the first group dedicated to women and their love of the spirit. Wibbels celebrates with cocktails from the Bourbon Women leadership team, branches across

the nation, and winners from the group's annual Not Your Pink Drink contest. Get out your cocktail shaker and explore the wide world of bourbon cocktails with Heather Wibbels and Bourbon Women!

Bartending For Dummies

Bourbon Is My Comfort Food

The Joy of Mixology, Revised and Updated Edition

Elements of Cocktail Technique

The Savoy Cocktail Book

Market-Fresh Mixology

From Absinthe Cocktail to Whiskey Smash, a Salute in Stories and Drinks to

"Professor" Jerry Thomas, Pioneer of the American Bar

*Timed to coincide with the much anticipated Downton Abbey movie, this enticing collection of cocktails celebrates the characters, customs, and drinking way of life at Downton Abbey. Cocktails were introduced in the drawing rooms of Downton Abbey in the 1920s, when US prohibition inspired the insurgence and popularity of American-style bars and bartenders in Britain. This well-curated selection of recipes is organized by the rooms in the Abbey in which the drinks were served and spans everyday sips to party drinks plus hangover helpers and more. In addition to classic concoctions like a Mint Julep, Prince of Wales Punch, and Ginger Beer, this collection features character-specific variations such as Downton Heir, Turkish Attaché, The Valet, and The Chauffeur. The recipes reflect drinks concocted and served upstairs and down, as well as libations from village fairs, cocktail parties, and restaurant menus typical of the time. Features 40+ color photographs, including drink images photographed on the set of Downton Abbey.*

*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 collection of over 500 drink recipes created and served by more than 40 bars and restaurants in Boston.*

*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.*

*Zero*

*Contemporary Classic Cocktails*

*How to Cocktail*

*Liquid Intelligence: The Art and Science of the Perfect Cocktail*

*The Essential Cocktail*

*Meehan's Bartender Manual*

*The Art of Mixing Perfect Drinks*

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 subsequent 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!"

Cocktails should be easy. Cocktails should be fun. Most of all cocktails should taste great! This book brings together the perfect collection of cocktail recipes ranging from classic to modern, and along with the "tools, tips, and tricks" section provides all the knowledge needed to begin making delicious cocktails at home. The joy of the cocktail is not about the drink in and of itself but in the ritual that surrounds the creation and consumption of it. It is about enjoying something simple or something sublime with those that are close to you. It is relishing a moment of peace in the crazy fast paced world we all live in. It is much needed therapy after a stressful day or a well deserved celebration after a successful one. It is about connecting with those close to you or those that have drifted away. It is about strengthening old friendships and creating new ones. It is one of life's little pleasures that should not go unappreciated or unrealized. It is about spending time with those you love. It is about creating memories. The author and his wife firmly believe that life is meant to be lived and enjoyed every day. They have spent many wonderful times together, sampling cocktails all over the world, experiencing new cultures, eating incredible food, meeting interesting people, living life to its fullest. True happiness comes through experiences not things. This book is a collection of their favorite cocktails discovered, refined, and enjoyed over the years they've spent together. Some pay homage to a favorite restaurant or bar, others are their own creation. All invoke memories of a wonderful vacation, an amazing night out, or a quiet night in just enjoying one another's company. So use this book to begin your own journey toward fully appreciating life's little pleasures starting with the joy of the cocktail.

Regarding Cocktails is the only book from the late Sasha Petraske, the legendary bartender who changed cocktail culture with his speakeasy-

style bar Milk & Honey. Here are 85 cocktail recipes from his repertoire—the beloved classics and modern variations—with stories from the bartenders he personally trained. Ingredients, measurements, and preparations are beautifully illustrated so that readers can make professional cocktails at home. Sasha's advice for keeping the home bar, as well as his musings, are collected here to inspire a new generation of bartenders and cocktail enthusiasts. The first cocktail book from the award-winning mixologist Masahiro Urushido of Katana Kitten in New York City, on the craft of Japanese cocktail making Katana Kitten, one of the world's most prominent and acclaimed Japanese cocktail bars, was opened in 2018 by highly-respected and award-winning mixologist Masahiro Urushido. Just one year later, the bar won 2019 Tales of the Cocktail Spirited Award for Best New American Cocktail Bar. Before Katana Kitten, Urushido honed his craft over several years behind the bar of award-winning eatery Saxon+Parole. In *The Japanese Art of the Cocktail*, Urushido shares his immense knowledge of Japanese cocktails with eighty recipes that best exemplify Japan's contribution to the cocktail scene, both from his own bar and from Japanese mixologists worldwide. Urushido delves into what exactly constitutes the Japanese approach to cocktails, and demystifies the techniques that have been handed down over generations, all captured in stunning photography.

Drink and Tell

New Classic Cocktails

The Craft of the Cocktail

An A-to-Z Guide to Spirits, Cocktails, and Wine, with 115 Recipes for the World's Great Drinks

The Modern Mixologist

The Bartender's Bible

Drinking to La Dolce Vita, with Recipes & Lore

"Cast aside your cares and worries. 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. Martini 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. 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"--

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 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 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 new book by the author of *The Grog Log*, *Intoxica* and *Taboo Table*. Beach Bum Berry, as he is better known, is America's leading authority on tropical drinks and polynesian pop culture. In this all new book, Berry not only offers up tantalizing new drink recipes, but tells stories about some of the most famous figures of their time. The Book applies the same dogged research to the untold stories of the people behind the drinks. Stories culled from over 100 interviews with those who actually created the mid-century Tiki scene - people as colorful as the drinks they invented, or served, or simply drank. People like: Leon Lontoc, the Don The Beachcomber's waiter who served Frank Sinatra and Marlon Brando by night, and acted in their movies by day; Henry Riddle, the Malibu Seacomber bartender who fed items about his famous customers to infamous gossip columnist Louella Parsons, till the day Howard Hughes found him out; and Duke Kamanamoku, whose manager turned him from Olympic champion into reluctant restaurateur.

The Essential Bar Book

Drink What You Want

Regarding Cocktails

Smuggler's Cove

Recipes and Techniques for Building the Best Drinks

The PDT Cocktail Book

Quaffs, Quips, Tipples, and Tales from Grosvenor Square

A handsome and comprehensive bartending guide for professional and home bartenders that includes history, lore, and 115 recipes. The Essential Bar Book is full of indispensable information about everything boozy that's good to drink. This easy-to-navigate A-to-Z guide covers it all, from the tools of the trade to the history and mythology behind classic and modern drinks, and features 115 recipes for the world's most important cocktails.

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](http://www.VintageCocktailBooks.com)

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.

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 Essential Cocktail Book*

*The Joy of the Cocktail*

*Vintage Spirits and Forgotten Cocktails*

*The Subjective Guide to Making Objectively Delicious Cocktails*

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

*A Complete Guide to Modern Drinks with 150 Recipes*

*Exotic Cocktails, Rum, and the Cult of Tiki*

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

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 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 special collection, which is a must-have for any true cocktail enthusiast.

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 Reddick, "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.

of the craft distilling boom. Reddicliffe has carefully curated this essential collection, with men writing from famed New York Times journalists like Mark Bittman, Craig Claiborne, Toby Cecchi, 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, engaging essays throughout. Included are notes on how to set up your bar, stock, and run it—course hundreds of recipes, from Bloody Marys to Irish Coffees. The Essential New York Times of Cocktails is the only volume you will ever need to entertain at home, whether it's just for t for pleasing a crowd.

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 mid-1990s. This landmark book contains a concise look at how whiskey in America evolved from 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, containing whiskey. There's even a chapter that offers guidance to aficionados visiting Kentucky Tennessee.

The Consummate Guide to the Bartender's Craft

The Negroni

The Comprehensive Guide to Over 1,000 Cocktails

Imbibe! Updated and Revised Edition

A Guide to Making Delicious Cocktails at Home

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

The Essential New York Times Book of Cocktails

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.

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

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.

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

The Ultimate Bar Book

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

Beachbum Berry's Sippin' Safari

A New Approach to Non-Alcoholic Drinks

[a Cocktail Recipe Book]

The Official Downton Abbey Cocktail Book

Cocktail Codex

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.

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

drink enthusiasts need to know. For devotees seeking the cutting edge, chapters on liquid nitrogen, chitosan/gellan washing, and the applications of a centrifuge expand the boundaries of traditional cocktail craft. Arnold's book is the beginning of a new method of making drinks, a problem-solving approach grounded in attentive observation and creative techniques. Readers will learn how to extract the sweet flavor of peppers without the spice, why bottling certain drinks beforehand beats shaking them at the bar, and why quinine powder and succinic acid lead to the perfect gin and tonic. Liquid Intelligence is about satisfying your curiosity and refining your technique, from red-hot pokers to the elegance of an old-fashioned. Whether you're in search of astounding drinks or a one-of-a-kind journey into the next generation of cocktail making, Liquid Intelligence is the ultimate standard—one that no bartender or drink enthusiast should be without.

The Joy of Mixology, Revised and Updated Edition  
The Consummate Guide to the Bartender's Craft  
Clarkson Potter

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, 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 tipples. 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.

The Ideal Bartender

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

Bartending 101

A Boston Cocktail Book

I'm Just Here for the Drinks

The New Craft of the Cocktail

Appropriate Libations for All Occasions

***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.

From America's most influential cocktail bar, a playbook for home bartenders who want to take their drinks to the next level, featuring hundreds of the signature recipes that keep Death & Co top of class. In this stunning new offering from the authors of the bestselling Death & Co and James Beard Book of the Year Cocktail Codex, you'll find everything you need to make and serve impressive drinks at home. It begins with a boot camp of sorts, where you follow the same steps a new Death & Co bartender would, learning how to select ingredients, develop your palate, understand what makes a great cocktail work, mix drinks accurately, create a cocktail menu, and much more. More than 400 recipes anchor the book, including classics, low-ABV drinks, non-alcoholic cocktails, and hundreds of the signature creations the Death & Co teams in New York, Denver, and Los Angeles have developed over the past seven years, including the Telegraph and Buko Gimlet. The Cocktails at Home section teaches you how to scale up recipes for larger gatherings, fill your freezer with ready-to-pour mixtures, and throw a party where you can actually spend more time with your guests than prepping drinks. And when you're ready to create your own recipes, the Death & Co crew pulls back the curtain on their cocktail development program, with plenty of strategies and the opportunity to mix and taste along with the staff. Featuring hundreds of photographs and illustrations, this comprehensive, visually arresting manual is destined to break new ground in home bars across the world.

***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***

***"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 Nomad Cocktail Book***

***Cocktails for Every Season***

***The Basics of Mixology***

***The Bar Book***

***Fundamentals, Formulas, Evolutions***

***The Japanese Art of the Cocktail***

***1001 Mixed Drinks***

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.

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.

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 sip 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

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 Bar 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 mixing drinks from scratch, using impeccably fresh ingredients instead of the widespread mixes used at the time. Known especially for crafting unique cocktails, reviving classics, and coaxing superior flavor from his ingredients, DeGroff has selected his 100 essential drinks and 100 of their best variations—including many of his signature cocktails—for this premier

mixology guide. The Essential Cocktail features only those drinks that stand out for the flavor, interesting formula, or distinctive technique. These are the very ones every amateur and professional bartender must know, the martinis, sours, highballs, tropicals, punches, sweets, and classics, both old and new, that form the core of a connoisseur's repertoire. Throughout the book are DeGroof's personal twists, such as a tangy Grapefruit Julep or a refreshing Yuzu Gimlet. To complement the tantalizing photographs of each essential cocktail, DeGroof also regales readers with the fascinating lore behind a drink's genesis and instructs us on using the right ingredients, techniques, glasses, and garnishes. As Julia Child's Mastering the Art of French Cooking was the classic compendium for home chefs and gourmands, so The Essential Cocktail will be the go-to book for serious mixologists and cocktail enthusiasts.

Death and Co Welcome Home

The Complete Bartender's Guide from the Celebrated Speakeasy

The Regency Book of Drinks

The Book of Bourbon and Other Fine American Whiskeys