

Death Co Modern Classic Cocktails With More Than 500 Recipes

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Mezcal Emma Janzen 2017-07-14 -Produced in nine Mexican states, mezcal has gained popularity among north-of-the-border cocktailians who have come to appreciate the complexity and tradition of this smoky, flavorful spirit. Mezcal can be made from any of fifty varieties of agave that are often harvested in the wild, and always roasted prior to fermentation, then ground with stones and animal power, and distilled in clay or copper pots. It is truly the most artisanal of spirits. The varieties of agave and the variations in manufacturing processes yield complexities not found in mezcal's more common cousin, tequila (which by law is made only from blue agave). For these reasons, enthusiasts make cogent arguments that mezcal is more akin to wine, with considerations such as varietals and terroir coming into play. Not to mention that the majority of this that's spirit available in the US is still produced using small-batch methods handed down for centuries. Mezcal brings you a smartly written and beautifully produced primer on mezcal history and production, as well as a guide to twenty-plus of the most common agave varietals used in production, and a tasting guide, complete with room for your own notes. It doesn't stop there, though: the expertly curated recipe section offers up a selection of over forty craft cocktails that take advantage of mezcal's unique qualities. Throughout, author Emma Janzen, the digital editor at Imbibe magazine and a mezcal devotee, busts mezcal myths, unravels its mysteries, interviews producers, before disclosing tasting tips readers won't find elsewhere---

The Joy of Mixology, Revised and Updated Edition Gary Regan 2018-08-28 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.

Regarding Cocktails Sasha Petraske 2016-10-31 *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.

Cocktail Codex Alex Day 2018-10-30 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

Smuggler's Cove Martin Cate 2016 "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. 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. 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"--

Drink and Tell Frederic Yarm 2012-09 A collection of over 500 drink recipes created and served by more than 40 bars and restaurants in Boston.

The Dead Rabbit Drinks Manual Sean Muldoon 2015-10-13 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, 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.

The Essential Cocktail Book Editors of PUNCH 2017-09-05 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.

Tasting Paris Clotilde Dusoulier 2018-03-20 Tasting Paris features new and

classic French recipes and cooking techniques that will demystify the art of French cooking and transport your dinner guests to Paris. Whether you have experienced the charm of Paris many times or dream of planning your first trip, here you will find the food that makes this city so beloved. Featuring classic recipes like Roast Chicken with Herbed Butter and Croutons, and Profiteroles, as well as newer dishes that reflect the way Parisians eat today, such as Ratatouille Pita Sandwich with Chopped Eggs and Tahini Sauce and Spiralized Zucchini Salad with Peach and Green Almonds. With 100 recipes, 125 evocative photographs, and native Parisian Clotilde Dusoulier's expertise, *Tasting Paris* transports you to picnicking along the Seine, shopping the robust open-air markets, and finding the best street food—bringing the flavors and allure of this favorite culinary destination to your very own kitchen.

The Encyclopedia of Cocktails The Coastal Kitchen 2021-07-06 The Encyclopedia of Cocktails features over 1,000 cocktails for every occasion! From 3-ingredient drinks to mad-scientist mixology, The Encyclopedia of Cocktails is any bartender's go-to resource. Clean, uncluttered design and extensive index make finding drinks easy, whether you're searching by spirit or style. Ever wondered about the origins of a Martini or Old Fashioned? This book delves into the history of over 100 classic cocktails. There are also recipes for hundreds of homemade ingredients; from syrups to blends, infusions, tinctures, foams, and more, you'll be crafting bespoke ingredients in no time. The Encyclopedia of Cocktails is the perfect gift for anyone who likes to mix drinks – it's the only cocktail book they'll ever need!

The Bar Book Jeffrey Morgenthaler 2014-06-03 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.

The Ultimate Bar Book Mittie Hellmich 2010-07-01 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

Modern Classic Cocktails Robert Simonson 2022-10-04 60+ recipes culled from today's modern classics with entertaining backstories from the cocktail revival of the past thirty years, by a two-time James Beard Award-nominated author and New York Times cocktail and spirits writer. One of the greatest dividends of the revival in cocktail culture that began in the 1990s has been the relentless innovation. More new cocktails—and good ones—have been invented in the past thirty years than during any period since the first golden age of cocktails, which lasted from roughly the 1870s until the arrival of Prohibition in 1920 and included the birth of the Martini, Manhattan, Daiquiri, and Tom Collins. Just as that first bar-world zenith produced a half-century of classic recipes before Prohibition, the eruption of talent over the past three decades has handily delivered its share of drinks that have found favor with arbiters on both sides of the bar. Among them are the Espresso Martini, White Negroni, Death Flip, Old Cuban, Paper Plane, Siesta, and many more, all included here along with each drink's recipe origin story. What elevates a modern cocktail into the echelon of a modern classic? A host of reasons, all delineated by Simonson in these pages. But, above all, a modern classic cocktail must be popular. People have to order it, not just during its initial heyday, but for years afterward. Tommy's Margarita, invented in the 1990s, is still beloved, and the Porn Star Martini is the most popular cocktail in the United Kingdom, twenty years after its creation. This book includes more than sixty easy-to-make drinks that all earned their stripes as modern classics years ago. Sprinkled among them are also a handful of critics' choices, potential classics that have the goods to become popular go-to cocktails in the future.

The Japanese Art of the Cocktail Masahiro Urushido 2021 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.

The Savoy Cocktail Book Harry Craddock 2018-10-17 Everything you ever need to know about choosing and mixing drinks is right here in this rare and highly collectible volume. Written by a legendary mixologist, it's the ultimate bartender's book, bursting with 750 recipes. Consisting mostly of cocktails, it comprises nonalcoholic drinks as well as sours, toddies, flips, egg nogs, slings, fizzes, coolers, rickys, juleps, punches, and a myriad of other delectable refreshments. Extensive coverage of wines introduces the products of Bordeaux, Burgundy, and Champagne, as well as Rhine wines, port, and sherry. This special edition is richly illustrated with unique color images from the original 1930 publication – dozens of period drawings that imbue the book with a lively Jazz Age spirit. A splendid gift for bartenders and housewarming parties, it's also a fine and comprehensive addition to home bars and libraries.

A Spot at the Bar: Welcome to the Everleigh Michael Madrusan 2017-03-07 A stunningly designed cocktail book that will transport you back to the golden era of sophisticated drinking, where quality and style reigned. What'll it be? Something light and refreshing, or big and boozy? Join the internationally acclaimed team from The Everleigh for an evening of good drinking, festive hosting and classic style. From an aperitif at sundown, a nightcap in the early hours, right through to a hair of the dog the morning after, we invite you on a wild and romantic journey in celebration of the golden era of drinking and entertaining. The Everleigh, Australia's best cocktail bar, is about mystery and awe that builds anticipation and excitement about the evening ahead and then, ultimately, lives up to that expectation, every time. Michael founded the bar with the late Sasha Petraske, the man responsible for opening Milk & Honey in New York and thus forever changing the way bartenders throughout the world made drinks. The bar was designed to deliver detail-oriented, attentive service to focus on your experience, and their skill lies in making it a great one. From this it is easy to understand why The Everleigh is more than just a bar - it is an experience - and *A Spot at the Bar: Welcome to The Everleigh* is an invitation into their inner sanctum. With more than three hundred recipes for fond and forgotten classic cocktails, including our favourite variations, *A Spot At The Bar* will transport you back to the golden era of elegant drinking. Tips and tricks for hosting the perfect soirée, what to pour into your punchbowl and how to dress with savvy style, round out a cocktail book like no other. So, what are you waiting for? Time to find a spot at the bar...

Speakeasy Jason Kosmas 2010 "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.

Amaro Brad Thomas Parsons 2016-10-11 Featuring more than 100 recipes, Amaro is the first book to demystify the ever-expanding, bittersweet world, and is a must-have for any home cocktail enthusiast or industry professional. The European tradition of making bittersweet liqueurs--called amari in Italian--has

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

Death & Co Welcome Home Alex Day 2021-11-16 The ultimate guide to choosing ingredients, developing your palate, mixing drinks, and leveling up your home cocktail game—with more than 600 recipes—from the bestselling team behind *Death & Co: Modern Classic Cocktails* and James Beard Book of the Year *Cocktail Codex: Fundamentals, Formulas, Evolutions* JAMES BEARD AWARD NOMINEE • ONE OF THE BEST COCKTAIL BOOKS OF THE YEAR: Minneapolis Star Tribune, Slate • “The mad geniuses behind Death & Co have elevated cocktail creation to punk-rock artistry. This dazzling book brings their brilliance home.”—Aisha Tyler Imagine you're a rookie bartender and this is your handbook. Your training begins with a boot camp of sorts, where you follow the same path a Death & Co bartender would to discover your own palate and preferences, learn how to select ingredients, understand what makes a great cocktail work, and mix drinks like an old pro. Then it's time to invite your friends over to show off the batched and ready-to-pour mixtures you stored in the freezer so you could enjoy your guests instead of making drinks all night. More than 600 recipes anchor the book, including classics, low-ABV and nonalcoholic cocktails, and hundreds of signature creations developed by the Death & Co teams in New York, Los Angeles, and Denver. With hundreds of evocative photographs and illustrations, this comprehensive, visually arresting manual is destined to break new ground in home bars across the world—and make your next get-together the invite of the year.

Death and Co - Modern Classic Cocktails, with More Than 500 Recipes Nick Fauchald 2014

The Alchemist Cocktail Book The Alchemist 2021-05-06 100 spell-binding, crowd-pleasing cocktails. Work some magic at home with these original cocktail recipes from everyone's favourite experimental bar, The Alchemist. Elevate your mixology skills and bring some creativity to your bar cart with unique and show-stopping tippable time recipes, from their iconic Caramelised Rum Punch and Smokey Old Fashioned, to new takes on the cocktail classics. With chapters from Chemistry & Theatre, Twisted Classics and New Wave to Classics and Low & No Alcohol, The Alchemist Cocktail Book truly has something for everyone, from mixing novices to experienced bartenders. Bring some dramatic flair to your cocktail hour, with recipes including: Lavender Daiquiri Paloma Rhubarb and Custard Sour Bananagrani Maple Manhattan Cola Bottle Libre Grapefruit and

Apricot Martini

Death & Co David Kaplan 2014-10-07 The definitive guide to the contemporary craft cocktail movement, from one of the highest-profile, most critically lauded, and influential bars in the world. Death & Co is the most important, influential, and oft-imitated bar to emerge from the contemporary craft cocktail movement. Since its opening in 2006, Death & Co has been a must-visit destination for serious drinkers and cocktail enthusiasts, and the winner of every major industry award—including America's Best Cocktail Bar and Best Cocktail Menu at the Tales of the Cocktail convention. Boasting a supremely talented and creative bar staff—the best in the industry—Death & Co is also the birthplace of some of the modern era's most iconic drinks, such as the Oaxaca Old-Fashioned, Naked and Famous, and the Conference. Destined to become a definitive reference on craft cocktails, Death & Co features more than 500 of the bar's most innovative and sought-after cocktails. But more than just a collection of recipes, Death & Co is also a complete cocktail education, with information on the theory and philosophy of drink making, a complete guide to buying and using spirits, and step-by-step instructions for mastering key bartending techniques. Filled with beautiful, evocative photography; illustrative charts and infographics; and colorful essays about the characters who fill the bar each night; Death & Co—like its namesake bar—is bold, elegant, and setting the pace for mixologists around the world.

The Nomad Cocktail Book Leo Robitschek 2019-10-22 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.

The Modern Cocktail Matt Whiley 2017-10-19 Matt Whiley, AKA The Talented Mr Fox, traces the evolution of the modern bartender against the backdrop of cocktail history with this stylish cocktail recipe book. With more than 60 recipes made from spirit bases including gin, vodka, whiskey, bourbon and cognac, alongside expert advice on equipment and glassware, this is the complete kit to modern cocktail making at home! Learn to make delicious and original cocktails such as the Bangkok Penicillin or the Marmite Martini, Pea Wine or the Rok House Bellini Fermented Cucumber Syrup. From highly acclaimed mixologist and drinks consultant Matt Whiley, this unique cocktail recipe book is the perfect inspiration for creating your own modern drinks cabinet and the perfect how to guide to making delicious and highly creative cocktails from scratch.

I'm Just Here for the Drinks Sother Teague 2018-08-28 A primer on drinking,

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

The Essential Bar Book for Home Mixologists: Tools, Techniques, and Spirits to Master Cocktails Amy Traynor 2020-09-22

The Unofficial Harry Potter–Inspired Book of Cocktails Rhiannon Lee 2021-10-26
Magical Masterpieces of Mixology Inspired by the Harry Potter Universe □ With simple instructions and insider bartender know-how, The Unofficial Harry Potter–Inspired Book of Cocktails is the perfect guide of spell-tacular spirits for age-appropriate witches and wizards. The seventy-five potions and elixirs featured in this book are cocktail classics that have been given a magical makeover using unique ingredients such as activated charcoal, popping candy, and dry ice, transforming the mundane mixed drink into a bewitching brewed beverage. Charm guests with color-changing concoctions, fizzing cocktail bombs, and flaming creations, including: Butterscotch Beer Nearly Legless Nick Expecto Martini Hex on the Beach Tom Riddle-Collins And more! Whether you're a witch, wizard, squib, or muggle, everyone can enjoy that magical feeling of finding their perfect sip with The Unofficial Harry Potter–Inspired Book of Cocktails.

Peaky Blinders Cocktail Book Sandrine Houdre-Gregoire 2020-09 Peaky Blinders Cocktail Book serves up 40 step-by-step cocktail recipes inspired by the critically acclaimed BBC period crime drama.

The Art of Mixology Parragon Books 2018-09-18 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.

Craft Cocktails Geoff Dillon 2019-10-01 National Winner for Gourmand World Cookbook Awards 2019 - Cocktails category From Geoff Dillon, founder of Dillon's Small Batch Distillers and leader of the craft distilling movement, a collection of cocktails for every season and recipes for the perfect snacks to

enjoy with them. Grounded in a belief in using fresh ingredients, this must-have collection of cocktails offers impressive yet simple modern cocktails with an elegant vintage feel. The 100 recipes, divided by season, range from the classics, like a warm-weather Whisky Sour and a cool-weather Manhattan, to custom creations inspired by seasonal produce and local barkeeps. Imagine a glass filled with the fresh aroma of spring strawberries alongside the clean, crisp taste of lemon, with herbal notes of absinthe and a hint of rich sweetness from white port, then recreate this award-winning drink called the Royal Velvet at home. Quick and easy large batch recipes like Summer Sangria and Holiday Pomegranate Punch are sure to please a crowd, and snacks like Rosemary Maple Pecans, Roasted Cranberry Flatbreads, and Blackberry-Topped Brie will be the perfect complement to any cocktail. Whether you're craving a Plum Sparkler to refresh you on a sticky summer afternoon, or a Hot Toddy recipe to enjoy by the fire on a cold winter night, this complete collection of cocktails has the perfect recipe for every occasion and every season.

The PDT Cocktail Book Jim Meehan 2011 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.

Death and Co Welcome Home Alex Day 2021 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.

Meehan's Bartender Manual Jim Meehan 2017 "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"--

Spirits of Latin America Ivy Mix 2020-05-26 A James Beard Award-nominated bartender explores the history and culture of Latin American spirits in this stunningly photographed travelogue—with 100+ irresistible cocktails featuring tequila, rum, pisco, and more. TALES OF THE COCKTAIL SPIRITED AWARD® WINNER • IACP AWARD WINNER • NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY POPMATTERS “Ivy’s unique combination of taste, talent, and tenacity make her the ideal ‘spirit’ guide.”—Steven Soderbergh, filmmaker, professional drinker, and owner of Singani 63 Through its in-depth look at drinking culture throughout Latin America, this gorgeous book offers a rich cultural and historical context for understanding Latin spirits. Ivy Mix has dedicated years to traveling south, getting to know Latin culture, in part through what the locals drink. What she details in this book is the discovery that Latin spirits echo the Latin palate, which echoes Latin life, emphasizing spiciness, vivaciousness, strength, and variation. After digging into tequila and Mexico's other traditional spirits, Ivy Mix follows the sugar trail through the Caribbean and beyond, winding up in Chile, Peru, and Bolivia, where grape-based spirits like pisco and singani have been made for generations. With more than 100 recipes that have garnered acclaim at her Brooklyn bar, Leyenda, including fun spins on traditional cocktails such as the Pisco Sour, Margarita, and Mojito, plus drinks inspired by Ivy's travels, like the Tia Mia (which combines mezcal, rum, and orange curacao, with a splash of lime and almond orgeat) or the Sonambula (which features jalapeño-infused tequila, lemon juice, chamomile syrup, and a dash of Peychaud's bitters), along with mouthwatering photos and gorgeous travel images, this is the ultimate book on Latin American spirits.

The Cocktail Book Anonymous 2017-10-13 The Cocktail Book, first published in 1900, is the earliest book devoted purely to the art of the cocktail. For 30 years, including during Prohibition, it was a staple of well-stocked bars, although originals are now extremely rare. This collection, in a beautiful new edition, allows a modern audience to rediscover the joy of classic cocktails, with early recipes for the Whisky Sour, Mint Julep, Manhattan, and many more. The Cocktail Book was published at the precise time that the modern cocktail found true success, and is both a connoisseur's curiosity and a practical guide to mixing classic drinks at home.

A Proper Drink Robert Simonson 2016-09-20 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.

The New Craft of the Cocktail Dale DeGroff 2020-09-22 "Revised edition: with new recipes and photography"--Cover.

Classic Cocktails Salvatore Calabrese 2006-04 In a stylishly dressed bar-top guide, filled with glorious color photographs, renowned bartender Salvatore Calabrese introduces a definitive list of 110 cocktails you're sure to want to make, complete with recipes and stories behind each. Anecdotes and images recall classic cocktail eras from the Prohibition speakeasy to the wartime lounge. 192 (all in color) pp.

The Craft of the Cocktail Dale DeGroff 2010-07-14 The first real cookbook for cocktails, featuring 500 recipes from the world's premier mixologist, Dale DeGroff. Covering the entire breadth of this rich subject, *The Craft of the Cocktail* provides much more than merely the same old recipes: it delves into history, personalities, and anecdotes; it shows you how to set up a bar, master important techniques, and use tools correctly; and it delivers unique concoctions, many featuring DeGroff's signature use of fresh juices, as well as all the classics. It begins with the history of spirits, how they're made (but without too much boring science), the development of the mixed drink, and the culture it created, all drawn from DeGroff's vast library of vintage cocktail books. Then on to stocking the essential bar, choosing the right tools and ingredients, and mastering key techniques—the same information that DeGroff shares with the bartenders he trains in seminars and through his videos. And then the meat of the matter: 500 recipes, including everything from tried-and-true classics to of-the-moment originals. Throughout are rich stories, vintage recipes, fast facts, and other entertaining asides. Beautiful color photographs and a striking design round out the cookbook approach to this subject, highlighting the difference between an under-the-bar handbook and a stylish, full-blown treatment. *The Craft of the Cocktail* is that treatment, destined to become the bible of the bar.

The Cocktail Bible Pyramid 2018-07-19 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 its 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.