

The Craft Of The Cocktail Everything You Need To Know To Be A Master Bartender With 500 Recipes

Styling & Recipes

The Cocktail Workshop

Over 150 classic & contemporary cocktails

Speakeasy

The Pocket Book of Cocktails

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

Delicious Drinks for Every Occasion

The Nomad Cocktail Book

Batch Cocktails

A Proper Drink

A New Approach to Non-Alcoholic Drinks

An A-Z of two hundred classic and contemporary cocktail recipes, with anecdotes for the curious and tips and techniques for the adventurous

Craft Cocktails at Home

The Craft of the Cocktail

The Cocktail Bible

Make-Ahead Pitcher Drinks for Every Occasion

An Essential Guide to Classic Drinks and How to Make Them Your Own

The Art of Mixing Perfect Drinks

Cocktail Codex

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

The Definitive Guide to Mixing Perfect Cocktails from Aviation to Zombie

Mixology for Beginners

Shake Strain Done

A Complete Guide to Modern Drinks with 150 Recipes

Fundamentals, Formulas, Evolutions

Over 80 recipes for mixing coffee and liquor

Elements of Cocktail Technique

Seasonally Inspired Drinks and Snacks from Our Sipping Room

Craft Cocktail Recipes for Couples, Crushes, and Star-Crossed Lovers

The Complete Bartender's Guide from the Celebrated Speakeasy

How to Cocktail

Death & Co

Recipes and Techniques for Building the Best Drinks

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The Art & Craft of Coffee Cocktails

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The Imbible

Craft Cocktails at Home

The Craft Of The Cocktail Everything You Need To Know To Be A Master Bartender With 500 Recipes

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TURNER PRANAV

Styling & Recipes Ryland Peters & Small

Romantic Cocktails is a bewitching collection of over 100 classic and craft cocktail recipes, perfect for winning hearts—and mending broken ones, too! Inside the plush red foil cover of Romantic Cocktails you will find the secret to mixing up more than 100 cocktails for couples, crushes, and star-crossed lovers. Chapters include Vintage Romance (classic cocktails from the good old days); Pretty Drinks (visually stunning, gem-colored concoctions); Love Potions (cocktails packed with aphrodisiacs); Zero-Proof Cocktails (booze-free elixirs); Drinks for Two (what’s more romantic than sharing a glass); Modern Craft Cocktails (exclusive drink recipes contributed by craft bartenders from San Francisco to Hong Kong); and a bonus chapter on Irresistible Bar Snacks, From-Scratch Ingredients, & Garnishes (cheese boards, chocolate-dipped everything, spirit infusions, and more). The drinks are as fun and charming as they are intoxicating, with names including: The Afternoon

Delight, a little sweet, a little naughty Boozy Milkshake for Two, two straws please Between the Sheets, a romantic variation on the classic Sidecar cocktail The Vesper Martini, synonymous with sophistication The Goodnight Kiss, the perfect nightcap for a night you don’t want to end Simple step-by-step instructions and gorgeous full-color photographs make every drink recipe easy and truly swoon-worthy. Author and bartender Clair McLafferty offers insider tips and tricks for everything from sizing up recipes for a party to fixing a drink that didn’t turn out quite right. Sidebars show how to master details like floating flowers, muddling herbs, and garnishing drinks with amazing bitters art. And throughout the book, readers will find drinks-relatedromantic quotations and toasts from the likes of Shakespeare, Louisa May Alcott, and James Baldwin. Whether you are looking for a romantic gift or a reliably excellent cocktail book for your home bar, Romantic Cocktails will knock your socks off!

The Cocktail Workshop Voracious

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

Over 150 classic & contemporary cocktails Ten Speed Press

Travel the world from the comfort of your own living room! From the people who have been delivering trustworthy guidebooks to every destination in the world for 40 years, Lonely Planet's World's Best Drinks is your passport to the planet's best tipples and soft drinks. Quench your thirst with over 60 recipes including cocktails, delicate tea brews and zingy aperitifs. For each of the authentic recipes in this book, an 'Origins' section details how the drink came into being in the culture that created it, alongside tasting notes of how best to sample it for the authentic experience, whether in an upscale New York cocktail bar, a fireside lounge or a Chinese teahouse. Each recipe includes ingredients and easy instructions so you can make it at home - as well as a photo to show you how it should look when you're finished. Perfect for any budding barista or bartender, this book has everything you need to blow your friends away at your next drinks party. BEER Michelada - Mexico CIDER Mulled cider - United Kingdom WINE Glogi - Finland Kalimotxo - Spain Mimosa - France Sangria - Spain Terremoto - Chile GIN Martini - USA Negroni - Italy Pimm's - United Kingdom Singapore Sling - Singapore Sloe gin - United Kingdom Tom Collins - USA VODKA Bloody Mary - France Caesar - Canada Cade Codder - USA Cosmopolitan - USA Espresso Martini - United Kingdom Siam Sunray - Thailand RUM Daiquiri - Cuba Dark and Stormy - Bermuda Eggnog - United Kingdom Hibiscus ginger punch - Jamaica Mai tai - California & Polynesia Mojito - Cuba & the Cuban diaspora Pina colada - Puerto Rico Tasmanian bushwalkers' rum hot chocolate - Australia WHISKY Caribou - Canada Irish coffee - Ireland Manhattan - Ireland Mint julep - USA Sazerac - USA TEQUILA Margarita - Mexico Paloma - Mexico Sangrita - Mexico AT THE BACK OF THE SPIRIT CABINET Canelazo - The Andes Caipirinha - Brazil Garibaldi - Italy Kvas - Russia Macua - Nicaragua Pisco sour - Peru & Chile Tongba - Nepal & India NON-ALCOHOLIC DRINKS Agua de coco - Brazil American milkshake - USA Anijsmelk - The Netherlands Ayran - Turkey Bandung - Malaysia & Singapore Bubble tea - Taiwan Cardamom tea - East Africa Chai - India Cocoa tea - St Lucia Coffee - Worldwide Egg cream - USA Espresso soda - USA Horchata - Mexico Malted milkshake - USA Mango lassi - India Mint tea - Morocco Oliang - Thailand Root beer float -USA Shirley Temple - USA Banana smoothie - Worldwide Tea - China Teh tarik - Malaysia & Indonesia Yuan yang - Hong Kong About Lonely Planet: Lonely Planet is a leading travel media company and the world's number one travel guidebook brand, providing both inspiring and trustworthy information for every kind of traveler since 1973. Over the past four decades, we've printed over 145 million guidebooks and grown a dedicated, passionate global community of travelers. You'll also find our content online, and in mobile apps, video, 14 languages, nine international magazines, armchair and lifestyle books, ebooks, and more. Important Notice: The digital edition of this book may not contain all of the images found in the physical edition.

Speakeasy Parragon Books

From the wildly creative team behind Philadelphia's Art in the Age comes *The Cocktail Workshop*, a deep-dive into 20 classic drinks that make up the foundation of cocktail creation, and the delicious variations that will make them all your own. Learn to craft a perfect, classic drink, or workshop that creation into a unique, flavor-forward spin with *The Cocktail Workshop*, an indispensable guide to foundational cocktails and the tools to elevate them into master-level creations. In this richly illustrated book, the team behind Philadelphia's beloved Art in the Age guides aspiring mixologists through the fundamentals of 20 essential cocktails. Then, each foundational drink is spun off into creative and customizable riffs on flavors, techniques, and ingredients, called Apprentice, Journeyman, and Master versions. Each classic drink is concluded by a Workshop: how to take your at-home bar efforts to the next level with aging, infusing, garnishing, and more. Drawing on the building blocks of iconic cocktails like the daiquiri and the old-fashioned, readers will grow their knowledge base as they move through each drink, taking away real skills for their home bar -- like the proper way to dry-shake an egg white cocktail or carve a manicured lime twist -- and an understanding of the fundamentals of cocktailing: how drinks are created, related, and integrated. **The Pocket Book of Cocktails** Penguin

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 Untold Story of How a Band of Bartenders Saved the Civilized Drinking World Rockridge Press "Revised edition: with new recipes and photography"--Cover.

Lonely Planet

From high-end magazines and design-inspiration websites to stores big and small, bar carts are a must-have piece of furniture. This book provides all the answers to the question—how can I get that look at home? *The Art of the Bar Cart* features 20 different styled bar setups—from tricked-out vintage carts to a collection of bottles tucked into a cabinet—themed around favorite libations, personal style, or upcoming occasions. Readers can choose from the warm and inviting Whiskey Cart, the fun and fresh Punch Cart, or mix and match to suit any style. With easy tips to re-create each look as well as recipes for the perfect drinks to pair with each cart, this beautifully photographed guide is an inspiration to anyone looking to create a unique décor statement, and a drink to serve alongside.

Delicious Drinks for Every Occasion Clarkson Potter

Micah LeMon had one slight problem when he started bartending nearly twenty years ago: he had no idea what he was doing. Mixology, he came to understand, is based on principles that are indispensable but not widely known. In *The Imbible*, LeMon shares the knowledge he has gained over two decades, so that even beginning bartenders can execute classic cocktails--and riff on those classics to create originals of their own. A good cocktail is never a random concoction. LeMon introduces readers to the principal components of every drink--spirit, sweet, and sour or bitter--and explains the role each plays in bringing balance to a beverage. Choosing two archetypes--the shaken Daiquiri and the stirred Manhattan—he shows how bartenders craft delicious variations by beginning with a good foundation and creatively substituting like ingredients. Lavishly illustrated in color and laid out in an inviting and practical way, *The Imbible* also provides a thorough overview of the bartender's essential tools and techniques and includes recipes for over forty drinks--from well executed classics to original creations exclusive to this book. Both a lesson for beginners and a master class for more experienced bartenders, LeMon's book opens the door to endless variations without losing sight of the true goal--to make a delicious cocktail.

The Nomad Cocktail Book Clarkson Potter

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.

Batch Cocktails The Craft of the Cocktail Everything You Need to Know to Be a Master Bartender, with 500 Recipes

Dale DeGroff is widely regarded as the world's foremost mixologist. Hailed by the *New York Times* as "single-handedly responsible for what's been called the cocktail renaissance," he earned this reputation during his twelve years at the fashionable Promenade 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 their 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 DeGroff's personal twists, such as a tangy Grapefruit Julep or a refreshing Yuzu Gimlet. To complement the tantalizing

photographs of each essential cocktail, DeGroff 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.

A Proper Drink Page Street Publishing

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.

A New Approach to Non-Alcoholic Drinks HarperCollins

France has wine, Germany's got beer, but America is the land of the cocktail. And cocktail culture is flourishing with bartenders across America combining local, artisanal, and homemade ingredients to create drinks with complex layers of flavor. From the editors of *Imbibe Magazine* comes this unique book filled with 50 favorites from some of the best bartenders coast to coast offering modern twists on classic drinks, plus all-new creations, complete with a look into each recipe's inception and unique ingredients. Whether it's a marionberry bramble from Jeffrey Morgenthaler in Portland, Oregon, or a strawberry julep from Jenni Pittman Louisville, Kentucky, or an apple-based cocktail from Jim Meehan in New York City, the cocktails that define the American landscape are deliciously diverse. Consider this book your personal cross-country tour of America's most intriguing regional cocktail flavors, traditions and stories.

An A-Z of two hundred classic and contemporary cocktail recipes, with anecdotes for the curious and tips and techniques for the adventurous Ten Speed Press

This adult coloring book is an essential relaxation for anyone with a true passion for the art of the craft cocktail: 15 magnificent easy to mix craft cocktail recipes with corresponding illustrations of each authentic concoction are included for your coloring pleasure! Totally immerse your sophisticated adult brain by coloring elaborate and classy garnish illustrations which range from star anise, to sprigs of rosemary and Meyer lemon. Perfect as a fun adult party favor, group coloring activity or hip bar decor, this adult coloring book of craft cocktails is a quirky collection sure to spark your creativity. With names like "Mana Potion," "French 86ed," and "Donkey Derby," each new delicious craft cocktail you mix and color will tickle your coloring fancy and alchemist intrigue. Party on!

Craft Cocktails at Home Createspace Independent Publishing Platform

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*

The Craft of the Cocktail Houghton Mifflin

This 1930 classic contains hundreds of recipes for ... Cocktails Prepared Cocktails for Bottling Non-Alcoholic Cocktails Cocktails Suitable for a Prohibition Country Sours Toddies Flips Egg Noggs Collins Slings Shrubs Sangarees Highballs Fizzes Coolers Ricketys Daisies Fixes Juleps Smashes Cobblers Frappé Punch Prepared Punch for Bottling Cups The Lucky Hour of Great Wines The Wines of Bordeaux Champagne Burgundy Hocks (Rhine Wines), Steiweins & Moselles Port Sherry **The Cocktail Bible** Ryland Peters & Small

Shake, stir, and strain perfect cocktails at home The same drinks you enjoy at the bar taste a lot better when they're made skillfully at home for a fraction of the price. Become your own bartender

and hone your craft in no time with the expert recipes and guidance inside *Mixology for Beginners*. You'll also discover a user-friendly layout that indexes recipes by liquor type and flavor profile, so you never have to look hard to find the right cocktail for the occasion. Go beyond other beginner cocktail books with insights on: Building your home bar--Get insider info and shopping advice for fully stocking your bar, including mixologist terminology, glassware, tools, and--of course--liquor. Expert drink making--Learn the fundamentals of crafting signature cocktails, including formulas, naming conventions, and tips on presentation. Accessible recipes--Create a solid beverage repertoire with straightforward, easy-to-source recipes for classic cocktails and new favorites. Gain the skills to craft cocktails at home with this mixology book that makes it simple.

Make-Ahead Pitcher Drinks for Every Occasion Chronicle Books

Hand-Crafted, Delicious Cocktail Recipes From One of the Best Bartenders in the World Jeremy LeBlanc, lead bartender at a bar praised by Conde Nast as one of the top 10 roof top bars in the world, is sharing his signature techniques and one-of-a-kind recipes that define exceptional bartending. Now, with this bartending guide, experts and beginners alike will keep their friends and customers entertained, satisfied and always coming back for more of these meticulously created cocktails. *The Best Craft Cocktails & Bartending With Flair* features hand-crafted cocktail recipes like the Whiskey Pig, which features bacon-washed whiskey, the twist on a classic, the Rhubarb Mojito, and the refreshing berry cocktail, Smithey's Smash. With chapters dedicated to aperitifs, classics with a twist, exotic cocktails, refreshers and punches, there is truly a drink for

every person and every occasion that features fresh ingredients and homemade, wholefood mixes and syrups. Whether you are looking to become head bartender, break into the business, or simply impress a few friends at home, this one-stop guide is all you'll need to master the craft with style and ease.

An Essential Guide to Classic Drinks and How to Make Them Your Own Kevin Liu

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 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 for your 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 them, and much more.

The Art of Mixing Perfect Drinks Random House Digital, Inc.

Enjoy two of life's greatest pleasures - coffee and alcohol - with this comprehensive guide to mixing perfect coffee cocktails. World-class mixologist Jason Clark will inspire, excite and educate you by taking you behind the bar for a masterclass in creating coffee-based cocktails. First take a journey into the history and craft of coffee, the world's most popular beverage, from crop to cup. Next follow his expert mixing tips aimed at everyone from keen beginners to bartenders working in the world's best bars. More than 80 recipes follow, covering all styles of cocktails from stirred and shaken through to blended and blazed. Learn how to perfect simple classics such as Espresso Martini and Irish coffee or try your hand at technical modern marvels Golden Velvet and Death By Caffeine. With *The Art and Craft of Coffee Cocktails* in hand your daily grind will never be the same!

Cocktail Codex Quarry Books

The Craft of the Cocktail Everything You Need to Know to Be a Master Bartender, with 500 Recipes Clarkson Potter

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