

The Artistry Of Mixing Drinks 1934 By Frank Meier Ritz Bar Paris 1934 Reprint

The American Bar Jerry Thomas' Bartenders Guide The Curious Bartender Finding Mezcal Shake Tropical Bar Book The Art of the Bar The Cocktails of the Ritz Paris The Artistry of Mixing Drinks The Dead Rabbit Drinks Manual Drinks The Ultimate Guide to Spirits & Cocktails The Imbible The Classic 1000 Cocktails The Mixology of Astrology Booze & Vinyl Cocktails The Curious Bartender Volume II New York Cocktails American bar Measurements Speakeasy World's Best Cocktails The Ideal Bartender Cocktail Boothby's American Bartender Oxford Night Caps - Being a Collection of Receipts for Making Various Beverages used in the University Death & Co Old Man Drinks And a Bottle of Rum Peaky Blinders Cocktail Book The Craft of the Cocktail The Essential Cocktail Book Schumann's Bar MODERN AMERICAN DRINKS 1895 Reprint The Curious Bartender Camp Cocktails The Artistry of Mixing Drinks The Essential Cocktail Modern American Drinks 101 Award-Winning Cocktails from the World's Best Bartenders

The American Bar

One spirit, Ten cocktails, and Four Centuries of American History And a Bottle of Rum tells the raucously entertaining story of America as seen through the bottom of a drinking glass. With a chapter for each of ten cocktails—from the grog sailors drank on the high seas in the 1700s to the mojitos of modern club hoppers—Wayne Curtis reveals that the homely spirit once distilled from the industrial waste of the exploding sugar trade has managed to infiltrate every stratum of New World society. Curtis takes us from the taverns of the American colonies, where rum delivered both a cheap wallop and cash for the Revolution, to the plundering pirate ships off the coast of Central America, to the watering holes of pre-Castro Cuba, and to the kitsch-laden tiki bars of 1950s America. Here are sugar barons and their armies conquering the Caribbean, Paul Revere stopping for a nip during his famous ride, Prohibitionists marching against “demon rum,” Hemingway fattening his liver with Havana daiquiris, and today’s bartenders reviving old favorites like Planter’s Punch. In an age of microbrewed beer and single-malt whiskeys, rum—once the swill of the common man—has found its way into the tasting rooms of the most discriminating drinkers. Awash with local color and wry humor, And a Bottle of Rum is an affectionate toast to this most American of liquors, a chameleon spirit that has been constantly reinvented over the centuries by tavern keepers, bootleggers, lounge lizards, and marketing gurus. Complete with cocktail recipes for would-be epicurean time-travelers, this is history at its most intoxicating. From the Hardcover edition.

Jerry Thomas' Bartenders Guide

Lose those girly cocktails and start drinking like a real man—a real old man! These Old Man Drinks are guaranteed to put hair on that scrawny baby's bottom you call a chest. From Boilermakers and Sidecars to Rusty Nails and Satan's Whiskers, these old-school party starters go down just as rough as they sound. No pink drinks or foo-foo umbrellas here! Just the good stuff—whiskey, rye, bourbon, gin—and some priceless life lessons that only the very old can provide. So man up, quit your bitchin', and grab a stool, 'cause it's gonna be a long night.

The Curious Bartender

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.

Finding Mezcal

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.

Shake

“Covers drinking in New York from every angle...New York Cocktails by Amanda Schuster is a story of the cocktail told through the city.”—Florence Fabricant, The New York Times Over 100 craft cocktails from the city that never sleeps! Travel straight to the epicenter of the cocktail renaissance with this elegant new guide to the best bars and cocktails the boroughs have to offer. Far more than just a recipe book, New York Cocktails features signature creations (along with new variations of the classic Manhattan and Negroni), tips, and techniques by the best mixologists in the Big Apple, along with their personal profiles. Hop on the train for a bar crawl, or throw your own prohibition cocktail party. Celebrate the seasons or holidays in the comfort of your home, or find the quintessential bar for any occasion after reading up on food and drink hotspots around the city, as well as their histories. Mix up your own Gatsby-esque celebration with this perfect guide to the cosmopolitan art of New York City Cocktail crafting!

Tropical Bar Book

"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.

The Art of the Bar

From Tokyo to New York, a cocktail renaissance is happening as "bar chefs" create delicious elixirs worthy of their kitchen counterparts. An epicenter of this barroom artistry can be found at the Absinthe Brasserie & Bar in San Francisco (a city that spends more money per capita on alcohol than any other in the country). Bartenders Jeff Hollinger and Bob Schwartz share their artisan approach for stunning creations that unveil a new spectrum of flavors. Fresh herbs and even aromatic lavender are deftly used to augment classic and new cocktail recipes. Syrups and mixes are carefully crafted from scratch, ensuring small-batch perfection and a harmony of flavors. Acclaimed photographer Frankie Frankeny captures their virtuoso mixing performances with a refreshing take on the cocktail, creating a showpiece for any living room.

The Cocktails of the Ritz Paris

A nostalgic collection of more than fifty popular drink recipes celebrates the celebrity histories of such classic cocktails as the Sidecar, Dry Martini, and Bloody Mary, pairing each recipe with related cultural commentary and additional advice on mixing and glass selection. 15,000 first printing.

The Artistry of Mixing Drinks

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 Dead Rabbit Drinks Manual

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

Drinks

Things have changed over the years and so have many cocktail recipe ingredients, since the publication of Modern American Drinks in 1895. This edition of Modern American Drinks has been updated and revised for the modern consumer to allow for ingredients currently available. Other changes include verbiage changes for measurements. This edition has been edited for grammar and spelling. Many of the changes are annotated so you can make your own decision on the original or revised recipe.

The Ultimate Guide to Spirits & Cocktails

Vintage cocktail recipes for the modern bartending enthusiast! Compiled by the mysterious and mightily talented Frank Meier, who could be found behind the bar at the Paris Ritz in his trademark white jacket from 1921 to 1947, The Artistry of Mixing Drinks is a one-of-a-kind drink book. Nearly as famous for his sharp wit as he was for his delicious and well-balanced cocktails, Meier honed his skills working for Harry Craddock in New York before moving to the Paris Ritz where he mixed

drinks for such icons as Franklin Roosevelt, Noël Coward, Hemingway, and Cole Porter. Filled with decades of hard-earned mixological wisdom, *The Artistry of Mixing Drinks* reflects the seriousness with which Frank Meier executed his craft. It contains over 300 cocktail and mixed drink recipes, many of which were concocted by the author himself, as well as a chapter with sandwich recipes (and drink pairings), a chapter on wines and how to serve them, useful measurement conversion charts, and a chapter on how to properly clean and maintain bar supplies. In Meier's own words, to be a bartender is to be "a chemist, a physiologist, and a psychologist" all at once. To this end, he addresses several topics of interest to any respectable, globe-trotting polymath. These areas include prescriptions for illnesses, first aid instructions in case of drowning, sunstroke, poisonous snake bites, and other calamities; wind pressure charts; basic physics and geometry formulas; and a brief history of horse racing. A truly comprehensive guide for the sophisticated drinker, this high-quality reprint of *The Artistry of Mixing Drinks* is a refreshing dose of Golden-age wisdom for the modern cocktail lover.

The Imbible

Recipes for hundreds of tasty libations appear in this groundbreaking volume, originally published in 1862 and widely considered by drink historians as the first serious American book on cocktails and punches.

The Classic 1000 Cocktails

"The Ideal Bartender" by Tom Bullock. Published by Good Press. Good Press publishes a wide range of titles that encompasses every genre. From well-known classics & literary fiction and non-fiction to forgotten—or yet undiscovered gems—of world literature, we issue the books that need to be read. Each Good Press edition has been meticulously edited and formatted to boost readability for all e-readers and devices. Our goal is to produce eBooks that are user-friendly and accessible to everyone in a high-quality digital format.

The Mixology of Astrology

Don't wait for the stars to align—find the perfect drink for your astrological sign with the *Mixology of Astrology*, by Allure magazine's go-to astrologer, Aliza Kelly Faragher. True love is just one martini away...if you're a Leo, that is. Meet your perfect (cocktail) match with *Mixology of Astrology*. No matter your sign, here you'll find the best drinks for every occasion. Demystify both the stars and the drink menu with these simple guidelines. Try a French 75 for balanced Libra, suggest something adventurous for carefree Sagittarius, or stick to a classic with an Old Fashioned for Capricorn. When your friends wonder how you always know their perfect drink, you can just tell them it was written in the stars

Booze & Vinyl

Divided into chapters on daiquiris, rum drinks, tequila and mescal drinks, fruit punches, and non-alcoholic drinks, the recipes in this book include swimming pool coladas, West Indian punch and frozen matadors, as well as more common concoctions.

Cocktails

Learn the art of mixing perfect drinks with Cocktails, the third "Best Cocktail Book in the World." Klaus St. Rainer, an award-winning expert voted "Bartender of the Year" in 2013, shares 70 cocktail recipes for all the key classics as well as his own signature creations. Whether you want to make a simple drink with just a few ingredients, prepare large quantities for a cocktail party, or even create a mocktail, this authoritative guide will have you mixing the perfect aperitif. The book's classy design and evocative photography will inspire you to find what tickles your taste buds, from the classic Dry Martini and Old Fashioned to the unusual Red Beet Gimlet and Caramellow Royale. Professional tips and techniques are revealed (should it be shaken or stirred?) and clear instructions make it easy. Cocktails teaches you the science of mixology so you can make the ultimate cocktail every time.

The Curious Bartender Volume II

The classic bar guide that launched a generation of cocktail lovers is back--completely updated. With its cloth binding evoking a Jazz Age guide to speakeasies and its charming illustrations that could have come from a period magazine, this most influential cocktail book is reissued in a newly updated edition. Spanning the cocktail spectrum from classic to contemporary, it includes all the information the cocktail lover or mixologist needs to create the perfect drink in a stylishly retro package, making it an elegant, sophisticated gift as well as an indispensable companion for home or professional entertaining. With 500 recipes and an easy-to-use index arranged by drink categories, this bar book is replete with fascinating stories behind the genesis of each cocktail, its creators, and component liquors--as well as a guide to bartending equipment and a glossary of bar terms and measurements. Charles Schumann, whose appreciation of design and drinks is legendary, is the ideal guide to the perfect drink. Based on the menus at his iconic establishments--Harry's New York Bar, then Schumann's American Bar, which later became simply Schumann'sBar--each recipe focuses on quality and balance.

New York Cocktails

The first book from graphic designer, Nick Barclay, bringing together his creative cocktail graphics

American bar

This vintage book contains an extensive collection of recipes for making various beverages popular amongst the students of Oxford University. From the innocuous and straightforward "Lemonade" to the baffling "Sir Fleewood Fletcher's Sack Posset" and "Milk Punch", this volume has it all. "Oxford Night Caps" will appeal to those with an interest in inventive alcoholic beverages, and constitutes a must-have for Oxford students past and present. Contents include: "Bishop, or Spiced Wine", "Lawn Sleeves", "Cardinal", "Pope", "Negus", "White Wine Negus", "Port Wine Negus", "Oxford Punch, or Classical Sherbet", "Spiced Punch", "Tea Punch", "Gin Punch", "Red Punch", "Punch Royal", "Milk Punch", "Oxford Milk Punch", "Norfolk Milk Punch", et cetera. Many vintage books such as this are increasingly scarce and expensive. We are republishing this volume now in an affordable, high-quality edition complete with a specially commissioned new introduction on cocktail and beverage making.

Measurements

Award-winning cocktail recipes from the world's very best mixologists! If you are looking to mix some of the most inspired creations ever developed, the drinks that have swept up the global awards for the last 20 years, the creations of some of the most skilled and inspirational mixologists ever to grace the bars of the world, then this book is for you. 101 Award-Winning Cocktails is a truly unique offering for the cocktail book genre. Each recipe is an award-winning creation from one of the world's top cocktail mixologists, accompanied by the mixologists profile, the story behind the creation of their recipes, the competition won and a 'from-the-horse's-mouth' guide to recreating their fabulous mixes. Along with stunning full colour photographs of each drink, this book opens the door to the hitherto unseen world of the greatest mixologists, sharing for the first time ever, the very finest, award-winning cocktail creations, from the world's most talented bartending superstars. Written and compiled by Paul Martin, himself a multiple champion and cocktail mixing world-record holder. Paul has drawn on the pool of incredible cocktail mixing talent that has made up his global social circle over the last 30 years. It is his own relationship with these giants of the cocktail world that has led to them sharing their amazing, revered recipes with the general public for the first time ever.

Speakeasy

Originally published: San Francisco: H.S. Socker, 1891.

World's Best Cocktails

Learn how to plan, pack, and whip up great drinks in the great outdoors. Cabin trips, hikes, patio parties, camping adventures—however you enjoy the great outdoors, it should be fun and easy. And so should the drinks! Simplicity, though, doesn't mean you're limited to a bottle and a mixer. With *Camp Cocktails*, you'll have a variety of options for simple and tasty drinks that are ready to go wherever you go. Cool off after a hot day spent hiking through the woods with a *Flask Boulevardier* or the *Northwoods Sidecar*. Break in the campsite with a *Grilled Orange Cobbler* or the ultimate beer-based cocktail. Bundling up around the fire? Warm up with the *Salted Nutella Hot Chocolate*, the *Penicillin Toddy*, or a spiked hot apple cider. Every recipe comes with easy-to-follow instructions, and many feature expert bartender tips and hacks. A variety of occasions are all here, from stargazing to boating. And to round it all out, there's a whole chapter dedicated to foraging/found ingredients, and integrating nature into your favorite cocktails.

The Ideal Bartender

World's Best Cocktails is an exciting global journey, providing the secrets to successful cocktail making, their history and provenance, and where to seek out the world's best bars and bartenders, from London to Long Island and beyond. Cocktail and liquor connoisseur Tom Sandham provides a comprehensive appraisal of global cocktail culture, highlighting the trends and techniques that make the finest drinks popular in their native climes and across the world. Cocktail lovers will appreciate personal tips from key bartenders such as Jim Meehan and Dale de Groff in New York and Tony Conigliaro and Salvatore Calabrese in London, while cutting-edge recent award winners point to the future with their new daring flavor combinations. At last, discerning drinkers can learn more about what to drink and where, then bring back their coolest cocktail experiences to enjoy at home.

Cocktail Boothby's American Bartender

Presents step-by-step recipes, organized by seasons, for crafting cocktails at home, including the rye old fashioned, strawberry rhubarb fizz, watermelon daiquiri, and rosemary maple bourbon sour.

Oxford Night Caps - Being a Collection of Receipts for Making Various Beverages used in the University

"His practical experience blends perfectly with his academic knowledge in this informative and entertaining guide to making the perfect cocktail." Review for *The Curious Bartender Volume I*, *The Daily Mail*. Tristan Stephenson is back to shake up the cocktail world once more, perfecting classic cocktails and offering his signature reinventions using his world-renowned mixology skills. *The Curious Bartender Volume II: The New Testament of Cocktails* is the sixth book by bestselling author

and legendary bartender Tristan Stephenson. You'll find 64 of the finest cocktails there have been, are or will be: 32 perfected classics and 32 game-changing reinventions of classics. Tristan makes you discover tastebuds and talents you never knew you had. He'll show you the tools of the trade, the techniques he swears by and how to experiment to create your own cocktail sensations. Tristan's done all the hard work for you, selflessly trying every drink known to man to uncover what partners perfectly. All you have to do is leaf through the pages of this - the holy grail of cocktail books.

Death & Co

Old Man Drinks

And a Bottle of Rum

A bartender's guide and a whole lot more, the Ultimate Guide to Spirits & Cocktails mixes one part history, one part practical knowledge, one part advice and a stiff shot of recipes for the most tantalizing mixed drinks. From procedure to production, blenders to barstools, gin to gimlets, this prodigious volume provides a grand tour of the world of distilled beverages.

Peaky Blinders Cocktail Book

A good cocktail used to be a simple affair--a spirit or two, a mixer and a little ice. Those days are over. Thanks to a new trend in molecular mixology, cocktails have become far more interesting. In The Book of Cocktail Alchemy, rising star of the cocktail scene Tristan Stephenson explores the art of preparing the perfect cocktail. Taking the classics, he explains their fascinating origins, introducing the colorful characters who inspired or created them and how they were intertwined within their historical context. Moving on, he reinvents each cocktail from his laboratory adding modern twists which are sure to amaze. Stick to the classics and stir up a Sazerac or a Rob Roy, or try some of his contemporary variations, and create a Green Fairy Sazerac topped with an absinthe 'air' or a Insta-age Rob Roy with the 'age' on the side. Also included is a comprehensive reference section, detailing all the techniques you will ever need, classic and modern. Using a mixture of science and an amazing aptitude for understanding flavor and the universal appeal of the cocktail, Tristan has created an exciting, essential anthology for any cocktail enthusiast.

The Craft of the Cocktail

The Essential Cocktail Book

In this new small-format edition of Tristan Stephenson's original best-selling book, he explains the origins of the cocktail and showcases classic drinks alongside his own ingenious reinventions. A true master of his craft, in this book bartender, restaurateur, spirit consultant, brand owner, and drinks author Tristan explores and experiments with the art of mixing the perfect cocktail, explaining the fascinating modern turns mixology has taken. Showcasing a selection of classic cocktails, he explains their intriguing origins, introducing the colorful historical characters who inspired or created them. Moving on, he reinvents each drink from his laboratory, adding contemporary twists to breathe fresh life into these vintage classics. Stay true to the originals with a Sazerac or a Rob Roy, or experiment with some of his modern variations to create a Green Fairy Sazerac topped with an absinthe "air" or an Insta-age Rob Roy with the "age" on the side. Also included is a reference section detailing all the techniques you will need, making this an essential anthology for the cocktail enthusiast.

Schumann's Bar

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. From the Hardcover edition.

MODERN AMERICAN DRINKS 1895 Reprint

The ultimate listening party guide, *Booze and Vinyl* shows you how to set the mood for 70 great records from the 1950s through the 2000s. From modern craft cocktails to old standbys, prepare to shake, stir, and just plain pour your way through some of the best wax ever pressed. Wickedly designed and featuring photography throughout, *Booze & Vinyl* is

organized by mood, from Rock to Chill, Dance, and Seduce. Each entry has liner notes that underscore the album's musical highlights and accompanying "Side A" and "Side B" cocktail recipes that complement the music's mood, imagery in the lyrics, or connect the drink to the artist. This is your guide to a rich listening session for one, two, or more. Among the 70 featured albums are: Sgt. Pepper's Lonely Hearts Club, Purple Rain, Sticky Fingers, Born To Run, License to Ill, Appetite for Destruction, Thriller, Like a Virgin, Low End Theory, The Rise and Fall of Ziggy Stardust, Hotel California, Buena Vista Social Club, Back to Black, Pet Sounds, Vampire Weekend, and many more

The Curious Bartender

Vintage cocktail recipes for the modern bartending enthusiast! Compiled by the mysterious and mightily talented Frank Meier, who could be found behind the bar at the Paris Ritz in his trademark white jacket from 1921 to 1947, *The Artistry of Mixing Drinks* is a one-of-a-kind drink book. Nearly as famous for his sharp wit as he was for his delicious and well-balanced cocktails, Meier honed his skills working for Harry Craddock in New York before moving to the Paris Ritz where he mixed drinks for such icons as Franklin Roosevelt, Noël Coward, Hemingway, and Cole Porter. Filled with decades of hard-earned mixological wisdom, *The Artistry of Mixing Drinks* reflects the seriousness with which Frank Meier executed his craft. It contains over 300 cocktail and mixed drink recipes, many of which were concocted by the author himself, as well as a chapter with sandwich recipes (and drink pairings), a chapter on wines and how to serve them, useful measurement conversion charts, and a chapter on how to properly clean and maintain bar supplies. In Meier's own words, to be a bartender is to be "a chemist, a physiologist, and a psychologist" all at once. To this end, he addresses several topics of interest to any respectable, globe-trotting polymath. These areas include prescriptions for illnesses, first aid instructions in case of drowning, sunstroke, poisonous snake bites, and other calamities; wind pressure charts; basic physics and geometry formulas; and a brief history of horse racing. A truly comprehensive guide for the sophisticated drinker, this high-quality reprint of *The Artistry of Mixing Drinks* is a refreshing dose of Golden-age wisdom for the modern cocktail lover.

Camp Cocktails

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 Artistry of Mixing Drinks

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

The Essential Cocktail

Modern American Drinks

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.

101 Award-Winning Cocktails from the World's Best Bartenders

In this groundbreaking and deeply personal book, Ron Cooper--a leading voice in the artisanal mezcal movement, and the person largely responsible for popularizing the spirit in the United States--shares everything he knows about this storied, culturally rich, and now hugely in-demand spirit, along with 40 recipes. In 1990, artist Ron Cooper was collaborating with craftspeople in Oaxaca, Mexico, when he found mezcal--or, as he likes to say, mezcal found him. This traditional spirit was virtually unknown in the United States at the time, and Cooper founded Del Maguey Single Village Mezcal in order to import

it. Finding Mezcal recounts Cooper's love affair with the spirit and the people who make it; its meteoric rise in popularity; and the delicate balance between sharing mezcal with the world and facilitating its preservation. Each chapter introduces a new mezcal, its producer, and its place of origin, while also covering mezcal production methods and the botany of the maguey (aka agave) plant, from which mezcal is distilled. Featuring 40 recipes developed for Del Maguey by chefs and bartenders from around the world, the book is copiously illustrated with photographs, as well as Cooper's artwork and that of his friend Ken Price, who illustrated Del Maguey's now-iconic labels.

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