

Rum: Shake, Muddle, Stir: Over 40 Of The Best Cocktails For Serious Rum Lovers

With over 60 cocktails to shake, muddle and stir, Home Bar features the favorite boozy recipes of drinks expert and TV host Andy Clarke alongside colorful commentary on how to host a festive soiree at home. From basement bars to man caves and backyard tiki huts, the home bar has been a beloved, boozy playground for nearly 75 years. While the heyday of home bars arose in the US after World War II, these days the global pandemic has led us all to invest heavily in our homes and reluctant to mingle with randoms. What better way to entertain than by having friends over for a few drinks/ According to Instagram, today's home bar is an upmarket concept featuring a trolley, some swanky ice cubes, homemade syrups, and reassuringly overpriced bottle of spirits. Sounds time-consuming, but help is at hand! Inside Home Bar, food and drink connoisseur Andy Clarke reveals his top tips on fuss-free entertaining and how to curate the essential kit – from swizzle sticks to spirits, glasses to mixers, and so much more. His recipes will include classic favorites, batch tipples to save time, mocktails as well as his own boozy inventions, guaranteed to get the party started.

A giftable collection of 70 cocktails built to fortify against the cold, featuring essential classics; updated riffs on traditional toddies, punches, nogs, and spiked coffees; and thoroughly modern drinks built to channel the season. Packed with hot, spiced, and buttered seasonal imperatives, plus plenty of nostalgic favorites and homegrown creations, Winter Drinks offers the ultimate collection of cold-weather cocktails, both classic and modern. Curated by the PUNCH editorial team with the help of its network of top bartenders, each recipe has been tested and adapted to contemporary tastes, alongside creative tweaks that offer new ways to incorporate the season's flavors into foolproof drinks. PUNCH covers the ins and outs of making a spirit infusion, how to batch drinks for a crowd, how to bottle favorite stirred drinks and freeze them ahead for on-the-fly Manhattans and martinis, three-step syrups and shrubs to keep on hand, and tips and tools to build a winter-ready bar.

Celebrate your love of rum with this gorgeous book packed with mouth-watering cocktail recipes, fabulous facts, and quotes.

*creating a great drink will never go out of fashion - this is the guide that will ensure that you will shake, stir or muddle a perfect drink every time! * how to muddle, shake and stir * recipes for over 300 martini's if you have ever wondered how to flavour vodkas, this is the book you need!*

Free-Range Cocktails for the Happiest Hour

The Ultimate Book of Cocktails

Easy, Fun, and Delicious Drinks for the Great Outdoors

Cocktails with a Literary Twist

A Feigned Madness

Time Flies When You're Having Rum

Now revised, updated, and with new recipes, And a Bottle of Rum tells the raucously entertaining story of this most American of liquors From the grog sailors drank on the high seas in the 1700s to the mojitos of Havana bar hoppers, spirits and cocktail columnist Wayne Curtis offers a history of rum and the Americas alike, revealing that the homely spirit once distilled from the industrial waste of the booming 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. Complete with cocktail recipes for would-be epicurean time-travelers, this is history at its most intoxicating.

Make and serve drinks like a pro This latest edition of Bartending For Dummies features over 1,000 drink recipes in an A-Z format with clear, easy-to-follow instructions. This 5th Edition also provides over 40 new cocktail ideas for those who want to know how to serve cocktails professionally, for themselves, or for their guests.

Detailed information on how to properly stock a bar with the latest and greatest glassware and tools Expanded coverage on making exotic frozen/blended specialties and specialty coffees Experimenting with the new flavor/buzz in Bourbons and Scotches: honey The latest flavored rums, gins, ryes, and of course vodkas (buttered, waffle, sherbet, and marshmallow flavored are just a few new editions) New coverage devoted to craft distillers Fun, new ways to garnish drinks (even flaming options), rim, and serve drinks like a master mixologist Tips on creating unique punches and even non-alcoholic drinks The latest tips and advice on curing hangovers and hiccups If you're interested in crafting traditional or modern cocktails, Bartending For Dummies has you covered.

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 7th edition of a book that is widely regarded by members of the drinks industry as the most complete and authoritative cocktail publication available. It contains 2,250 easy to follow cocktail recipes, each accompanied

by a colour photograph. It also includes detailed instructions for beginners, tips for bar professionals, reviews of the top 100 international bars and a history of the cocktail.

Seedlip Cocktails

Booze & Vinyl

Cannabis Cocktails, Mocktails & Tonics

The Pocket Book of Cocktails

More than 80 Recipes with Fresh Ingredients and a Single Spirit

Drinking with Chickens

Indulge your thirst for new ways to enjoy tequila and mezcal with 60+ recipes for agave cocktails from a James Beard Award-nominated author and New York Times spirits writer. From riffs on classics such as the Mezcal Mule and Oaxaca Old-Fashioned to new favorites such as Naked and Famous or Smoke and Ice, discover how to use mezcal and tequila to create cocktails in nearly every classic cocktail formula—from flip to sour to highball—that highlight the smoky, edgy flavors of these unique and popular spirits. Robert Simonson, author of *The Old-Fashioned* and *The Martini Cocktail*, covers a broad range of flavors with doable, delicious recipes that are easy to assemble, most only requiring three or four ingredients. This comprehensive, straightforward guide is perfect for tequila and mezcal enthusiasts looking for creative ways to enjoy agave spirits more often and in more varied ways—or for anyone who just likes to drink the stuff.

A collection of more than 80 wonderfully creative, fresh, and delicious cocktails that only require a bottle of your favorite spirit, plus fresh ingredients you can easily find at the market. In *The One-Bottle Cocktail*, Maggie Hoffman brings fancy drinking to the masses by making cocktails approachable enough for those with a tiny home bar. Conversational and authoritative, this book puts simple, delicious, and inventive drinks into your hands wherever you are, with ingredients you can easily source and no more than one spirit. Organized by spirit—vodka, gin, agave, rum, brandy, and whiskey—each chapter offers fresh, eye-opening cocktails like the Garden Gnome (vodka, green tomato, basil, and lime), Night of the Hunter (gin, figs, thyme, and grapefruit soda), and the Bluest Chai (rye whiskey, chai tea, and balsamic vinegar). These recipes won't break the bank, won't require an emergency run to the liquor store, and (best of all!) will delight cocktail lovers of all stripes.

The bartender's comprehensive reference guide to everything from martinis to margaritas offers instructions on how to prepare more than 2,500 alcoholic and nonalcoholic beverages, as well as expert advice on selecting and serving wine, directions for brewing beer and tips on setting up a bar, in an edition with more than 100 new drink recipes. Original.

The Bar Book – Bartending and mixology for the home cocktail enthusiast Learn the key techniques of bartending and mixology from a master: Written by renowned bartender and cocktail blogger Jeffrey Morgenthaler, *The Bar Book* is the only technique-driven cocktail handbook out there. This indispensable guide breaks down bartending into essential techniques, and then applies them to building the best drinks. Over 60 of the best drink recipes: *The Bar Book* contains more than 60 recipes that employ the techniques you will learn in this bartending book. Each technique is illustrated with how-to photography to provide inspiration and guidance. Bartending and mixology techniques include the best practices for: Juicing Garnishing Carbonating Stirring and shaking Choosing the correct ice for proper chilling and dilution of a drink And, much more If you found *PTD Cocktail Book*, *12 Bottle Bar*, *The Joy of Mixology*, *Death and Co.*, and *Liquid Intelligence* to be helpful among bartending books, you will find Jeffrey Morgenthaler's *The Bar Book* to be an essential bartender book.

A Complete Guide to Modern Drinks with 150 Recipes

Elements of Cocktail Technique

Shakespeare, Not Stirred

100 Delicious Nonalcoholic Recipes from Seedlip & The World's Best Bars

Cocktails

Liquid Intelligence: The Art and Science of the Perfect Cocktail

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

If you're a fan of a rum cocktail, and want to take things to uncharted territories, look no further than Dan Jones's new cocktail manual, *Rum*, in which he introduces readers to the best rum makers on the planet, as well as some of the most exciting mixes that can be made from the spirit. Drinks featured include easy three-ingredient-recipes, punches, aperitifs, teas and more. With one bottle, you will soon be making over 60 drinks that will ensure you are the life and soul of any party!

Features 65 drink recipes inspired by history's most loved novels.

Celebrate your campaigns and conquests with these 75 fun, RPG-inspired cocktail recipes your whole gaming group will love! Make your next gaming adventure even more fun with this collection of 75 RPG-inspired cocktails! Featuring fantasy-themed libations from the boozy Dragon the Beach and a Potion of Strength to a sneaky Stealth Check shot and a Never Split the Party Punch, you'll keep spirits high and your friends happy during your next dungeon-crawling tabletop adventure. Complete with easy-to-follow, accessible instructions, *Düŋeonmeister* also includes funny jokes and hilarious asides that will take your campaign (or your next gathering) to the next level!

The NoMad Cookbook

A Spirited Guide to Great Music and Mixed Drinks

The Big Book of Gin

The 12 Bottle Bar

Rum

Ginspiration

Winner of the 2021 Phoenix Award in Historical Fiction from the Kops-Fetherling International Book Awards Winner of the 2021 Silver Reader View Reviewer's Choice Award in Historical Fiction The insane asylum on Blackwell's Island is a human rat trap. It is easy to get in, but once there it is impossible to get out. —Nellie Bly Elizabeth Cochrane has a secret. She isn't the madwoman with amnesia the doctors and inmates at Blackwell's Asylum think she is. In truth, she's working undercover for the New York World. When the managing editor refuses to hire her because she's a woman, Elizabeth strikes a deal: in exchange for a job, she'll impersonate a lunatic to expose a local asylum's abuses. When she arrives at the asylum, Elizabeth realizes she must make a decision—is she there merely to bear witness, or to intervene on behalf of the abused inmates? Can she interfere without blowing her cover? As the superintendent of the asylum grows increasingly suspicious, Elizabeth knows her scheme—and her dream of becoming a journalist in New York—is in jeopardy. *A Feigned Madness* is a meticulously researched, fictionalized account of the woman who would come to be known as daredevil reporter Nellie Bly. At a time of cutthroat journalism, when newspapers battled for readers at any cost, Bly emerged as one of the first to break through the gender barrier—a woman who would, through her daring exploits, forge a trail for women fighting for their place in the world.

Bartending is not just pouring drinks into glasses and cups, it is a skill to be learned, a science to be perfected. Learning how to concoct the ideal mixture of liquids, in precise ratios and perfected flavor combinations helps create a flawless drink experience, tailoring to the individuals' taste palate.

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

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.

Düŋeonmeister

Home Bar

The Art of Spirited Drinks and Buzz-Worthy Libations

The One-Bottle Cocktail

Over 100 of Best Drinks to Shake, Muddle and Stir

Rum Cocktails

It's drinks, it's chickens: It's the cocktail book you didn't know you needed! To add some extra happy to your happy hour, invite a chicken and pour yourself a drink. Author Kate Richards serves up cocktails made for Instagram with the spoils of her Southern California garden, chicken friends by her side. Enjoy any (or all) of the 60+ deliciously drinkable garden-to-glass beverages, such as: Lilac Apricot Rum Sour Meyer Lemon + Rosemary Old Fashioned Rhubarb Rose Cobbler Blackberry Sage Spritz Cantaloupe Mint Rum Punch Cocktails are arranged seasonally, and are 100% accessible for those of us without perpetually sunny backyard gardens at our disposal. Drinking with Chickens will quickly become a boozy favorite, perfect for gifting or for hoarding all for yourself. You don't need chickens to enjoy these drinks or the colorful photos, but be careful, because you may even find yourself aspiring to be, as Kate is, a home chixologist overrun by gorgeous, loud, early-rising egg-laying ladies, and in need of a very strong drink.

If you think that tequila can only be consumed as a slammer with salt and lime, and follows with a chaser of the world's-worst-hangover the morning after, think again: Dan Jones is about to set the record straight. In *Tequila: Shake Muddle Stir*, Dan introduces readers to some rather grown-up and classy ways to consume this agave-based spirit, and will have you drinking like a Mexican in no time. Starting with the basics for your home bar, and following with the best tequila-makers on the planet, you'll be shopping for your tequila kit like a pro. Like a fine whiskey, tequila should be sipped, savoured and enjoyed. With this in mind, Dan has curated over 40 tequila recipes for the home mixologist. With more margarita recipes than you can shake a cocktail shaker at, as well as a glut of amazing tequila cocktails you have never even heard of, this is a recipe book that will change your drink repertoire for good. Including recipes for DIY syrups, sours, infusions and more, *Tequila: Shake Muddle Stir* will show you just how versatile this underrated liquor is, and proves there is a tequila-based drink out there for everyone, just waiting to be discovered.

LIFE Magazine is the treasured photographic magazine that chronicled the 20th Century. It now lives on at LIFE.com, the largest, most amazing collection of professional photography on the internet. Users can browse, search and view photos of

today's people and events. They have free access to share, print and post images for personal use.

Winner of the 2015 James Beard Award for Best Beverage Book and the 2015 IACP Jane Grigson Award. A revolutionary approach to making better-looking, better-tasting drinks. In Dave Arnold's world, the shape of an ice cube, the sugars and acids in an apple, and the bubbles in a bottle of champagne are all ingredients to be measured, tested, and tweaked. With Liquid Intelligence, the creative force at work in Booker & Dax, New York City's high-tech bar, brings readers behind the counter and into the lab. There, Arnold and his collaborators investigate temperature, carbonation, sugar concentration, and acidity in search of ways to enhance classic cocktails and invent new ones that revolutionize your expectations about what a drink can look and taste like. Years of rigorous experimentation and study—botched attempts and inspired solutions—have yielded the recipes and techniques found in these pages. Featuring more than 120 recipes and nearly 450 color photographs, Liquid Intelligence begins with the simple—how ice forms and how to make crystal-clear cubes in your own freezer—and then progresses into advanced techniques like clarifying cloudy lime juice with enzymes, nitro-muddling fresh basil to prevent browning, and infusing vodka with coffee, orange, or peppercorns. Practical tips for preparing drinks by the pitcher, making homemade sodas, and building a specialized bar in your own home are exactly what drink enthusiasts need to know. For devotees seeking the cutting edge, chapters on liquid nitrogen, chitosan/gellan washing, and the applications of a centrifuge expand the boundaries of traditional cocktail craft. Arnold's book is the beginning of a new method of making drinks, a problem-solving approach grounded in attentive observation and creative techniques. Readers will learn how to extract the sweet flavor of peppers without the spice, why bottling certain drinks beforehand beats shaking them at the bar, and why quinine powder and succinic acid lead to the perfect gin and tonic. Liquid Intelligence is about satisfying your curiosity and refining your technique, from red-hot pokers to the elegance of an old-fashioned. Whether you're in search of astounding drinks or a one-of-a-kind journey into the next generation of cocktail making, Liquid Intelligence is the ultimate standard—one that no bartender or drink enthusiast should be without.

Bar Guide (Speedy Study Guides)

Bartending For Dummies

Tequila Mockingbird

Over 40 of the Best Cocktails for Serious Rum Lovers

Master the dark arts of mixology

LIFE

Enjoy clever, pop culture-inspired drinks with this collection of recipes from the beloved Cocktail Chemistry YouTube channel. Have you ever seen a delicious-looking drink on your favorite movie or TV show and wondered how to make it? Well, now you can, with this collection of recipes from the creator of the popular Cocktail Chemistry YouTube channel Nick Fisher. Featuring recipes to recreate the classic White Russian from The Big Lebowski, the iconic martini from the James Bond movies, to drinks featured in Mad Men, The Simpsons, It's Always Sunny in Philadelphia, Game of Thrones, The Office, Harry Potter, and more, Cocktail Chemistry will have you impressing your friends with your bartending skills in no time. In addition to recipes, Cocktail Chemistry includes everything you need to know to become a mixology expert, from how to make perfectly clear ice, delicious foams, and infusions, or how to flame a citrus peel. A must-have for all aspiring home mixologists and pop-culture buffs, Cocktail Chemistry will ensure you never have a boring drink again.

With Gin making record sales across Britain and the rest of the world, there's been a boom in new distilleries and a thirst for new ways to enjoy this juniper-based spirit. Enter Dan Jones, bestselling gin author and cocktail enthusiast, who will make you love this tasty drink even more. Starting with the history of gin, Dan reveals how the first distilleries opened in the UK in the 1600s, explains the nuts and bolts of making the beverage, as well as all the different trends it has experienced. He'll take imbibers on a journey around the world to some of the top producers, uncovers new trends, and shares over 100 tasty recipes, from classic cocktails, batch drinks, new concoctions, homemade syrups and more, and answers all the gin questions you were afraid to ask. Featuring stylish photography and illustrations throughout, The Big Book of Gin is a comprehensive guide to the renaissance of one of the world's most celebrated spirits.

Create your own cannabis infused cocktails! Combining cannabis and cocktails is a hot new trend, and Cannabis Cocktails, Mocktails & Tonics shows you how. Featuring a collection of 75 recipes of cannabis influenced cocktails and drinks; The Cocktail Whisperer Warren Bobrow will show you the essential instructions for de-carbing cannabis to release its full psychoactive effect. Learn the history of cannabis as a social drug and its growing acceptance to becoming a medicinal. Look beyond cocktails and create successful tonics, syrups, shrubs, bitters, compound butter and exotic infused oil to use in any drink. Start your day with coffee, tea, and milk-based cannabis beverages for healing and relaxation. Get your afternoon pick-me-up with gut healing shrubs and mood enhancing syrups. Make cooling lemonades and sparking herbal infusions to soothe the fevered brow. Then, have an after dinner herbal-based cannabis drink for relaxation at the end of a good meal. The options are endless with Cannabis Cocktails, Mocktails & Tonics!

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 Alchemist Cocktail Book

The Nomad Cocktail Book

Complete World Bartender Guide

Over 150 classic & contemporary cocktails

Camp Cocktails

Make-Ahead Pitcher Drinks for Every Occasion

From the authors of the acclaimed cookbooks *Eleven Madison Park* and *I Love New York* comes this uniquely packaged cookbook, featuring recipes from the wildly popular restaurant and, as an added surprise, a hidden back panel that opens to reveal a separate cocktail book. Chef Daniel Humm and his business partner Will Guidara are the proprietors of two of New York's most beloved and pioneering restaurants: *Eleven Madison Park* and *The NoMad*. Their team is known not only for its perfectly executed, innovative cooking, but also for creating extraordinary, genre-defying dining experiences. The *NoMad Cookbook* translates the unparalleled and often surprising food and drink of the restaurant into book form. What appears to be a traditional cookbook is in fact two books in one: upon opening, readers discover that the back half contains false pages in which a smaller cocktail recipe book is hidden. The result is a wonderfully unexpected collection of both sweet and savory food recipes and cocktail recipes, with the lush photography by Francesco Tonelli and impeccable style for which the authors are known. The *NoMad Cookbook* promises to be a reading experience like no other, and will be the holiday gift of the year for the foodie who has everything.

Seedlip is the world's first distilled non-alcoholic spirit, solving the ever-growing dilemma of 'what to drink when you're not drinking ®'. It is based on the distilled non-alcoholic remedies from *The Art of Distillation* written in 1651, and now repurposed to pioneer a new category of drinks. Seedlip is a grown-up non-alcoholic alternative to spirited drinks that balances crisp, delicious flavors and healthy, natural ingredients. This recipe book offers an exclusive collection of Seedlip's finesse cocktails as well as insight into their ethos, technique, and ingredients. Highly illustrated, with recipes from the world's best bartenders and newly commissioned images from leading drinks photographer, Rob Lawson, here are the secrets of the Seedlip way.

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

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

And a Bottle of Rum, Revised and Updated

Over 60 cocktails to shake, muddle and stir at home

Cocktails for Your Everyday Dramas

The Bar Book

Mixed Drinks for the Golden Age of Agave [A Cocktail Recipe Book]

Mezcal and Tequila Cocktails

1,000 + recipes and great party tips Get the latest bar buzz on how to host, mix, shake, pour, and more Want to concoct the perfect cocktail? From today's popular Mojitos and Martinis to classics like Manhattans and Margaritas, you'll be able to sip and entertain with a special twist. Get the scoop on everything from liquors, wine, and beer to Scotch, tequila, the latest tools of the trade, and more. Discover how to: Stock a bar Mix exotic specialties and hot toddies Experiment with new flavored rums, vodkas, and cordials Garnish and serve drinks like a master mixologist Cure hangovers and hiccups

This handy guide to Gin is perfect for those who already love the drink, as well as those looking to get in on the gin trend. Includes tips and tricks to making your own perfect gin cocktail, as well as other exciting recipes and a guide to infusing that will reach you and expert gin drinker.

A hip, accessible guide to batch cocktail-making for entertaining, with 65 recipes that can be made hours--or weeks!--ahead of time so that hosts and hostesses have one less thing to worry about as the doorbell rings. As anyone who has hosted a dinner party knows, cocktail hour is the most fun part of the evening for guests--but the most stressful for whomever is in charge of keeping the drinks flowing. The solution, though, is simple: batch it! In this fun collection, Maggie Hoffman offers 65 delicious creative cocktails that you don't have to stir or shake to order; rather, they are designed to stay fresh when made ahead and served out of a pitcher. Recipes such as Tongue in Cheek (gin, Meyer lemon, thyme, Cocchi Rosa), Friendly Fires (mezcal, chile

vodka, watermelon, lime), Birds & Bees Punch (rum, cucumber, green tea, lemon), and even alcohol-free options are organized by flavor profile--herbal, boozy, bitter, fruity and tart, and so on--to make choosing and whipping up a perfect pitcher of cocktails a total breeze.

In *Shakespeare, Not Stirred*, two professors mix equal parts booze and Bard to help you through your everyday dramas. It's like having Shakespeare right there in your living room, downing a great drink and putting your crappy day in perspective. So get your cocktail shaker and lend him your ears. Each original cocktail and hors d'oeuvre recipe connects Shakespeare's characters to life's daily predicaments: • Drown your sorrows after a workplace betrayal with Othello's Green-Eyed Monster • Distract yourself from domestic drama with Kate's Shrew-driver or Cleopatra's Flings in a Blanket • Recapture your youth with Puck's Magic 'Shrooms • Mark a romantic occasion with Beatrice and Benedick's Much Ado About Frothing Featuring classic images from the Folger Shakespeare Library (hilariously doctored to feature some hard-partying Shakespearean protagonists) and MIT Bards you can raid for extra context and commentary, *Shakespeare, Not Stirred* is a completely intoxicating experience.

Cocktail Chemistry

The Art and Science of Drinks from Iconic TV Shows and Movies

70 Essential Cold-Weather Cocktails

Over 40 of the Best Cocktails for Tequila and Mezcal Lovers

Tequila: Shake, Muddle, Stir

A History of the New World in Ten Cocktails

Savvy cocktail tips, recipes and anecdotes that will "give your local molecular mixologist a run for his money"—all with just 12 bottles (Publishers Weekly). It's a system, a tool kit, a recipe book. Beginning with one irresistible idea—a complete home bar of just 12 key bottles—here's how to make more than 200 classic and unique mixed drinks, including sours, slings, toddies, and highballs, plus the perfect Martini, the perfect Manhattan, and the perfect Mint Julep. It's a surprising guide—tequila didn't make the cut, and neither did bourbon, but genever did. And it's a literate guide—describing with great liveliness everything from the importance of vermouth and bitters (the "salt and pepper" of mixology) to the story of a punch bowl so big it was stirred by a boy in a rowboat.

The rum-lover's companion to everything rum and everything cocktail. There's nothing quite like a Mojito on a hot day. Or on a cold day. But then there's nothing like a Daiquiri either. Or a Mai Tai. Or a Piña Colada. Or a Long Island Iced Tea. Here's a collection of classic and contemporary cocktail recipes that celebrate a favourite spirit of them all... RUM. Cocktails are split into the following chapters: Light & Floral Vibrant & Zesty Intense & Sultry Sharers and Punches Classics

Over 2250 Cocktails

The Essential Cocktail Book

Make Hundreds of Cocktails with Just Twelve Bottles

75 Epic RPG Cocktail Recipes to Shake Up Your Campaign

Batch Cocktails

Winter Drinks