

The Classic Cocktail Bible (Cocktails)

A first-of-its-kind collection, *The Brooklyn Bartender* gathers 300 of the most innovative, exciting, and authentic cocktail recipes from this booming, destination borough at the height of its international popularity. Brooklyn is one of the top trendsetting places today anywhere. Its neighborhoods, artists, writers, restaurants, and, yes, drinking establishments set the pace for the rest of the nation. *Brooklyn Bartender* takes us behind the bar to experience 300 of the best and most inventive drinks being served today, plus tips for at-home mixologists. Organized by spirit, the recipes allow readers to replicate bartenders' signature drinks, including everything from the ornate juleps and cobblers of *Maison Premiere* to the party-friendly "Frozemonade" at *Extra Fancy* to the namesake gin cocktail of *Clover Club*. Additional features include "5 Takes on the Martini" and variations on other classic drinks, as well as bartenders' recommendation for events, infused spirits, and more. Designed to be the perfect bar-side companion, the sophisticated compilation will be enhanced by more than 250 photos and illustrations.

The 12 essential cocktails everyone needs to know.

An A-Z collection of classic and contemporary cocktails From the ABC to the Manhattan and the Negroni to the Zombie, *The Cocktail Bible* is an A-Z collection of 200 classic and contemporary cocktails. With tips and techniques, quotes and notes, this alphabetical anthology will interest the curious and dare the adventurous.

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

The Pocket Book of Cocktails

Home Cocktail Bible

Fundamentals, Formulas, Evolutions

Classic Cocktails and Curious Concoctions

The Savoy Cocktail Book

The Little Black Book of Classic Cocktails

Recreate the most popular drinks to have been shaken, stirred and swallowed at one of the world's most unique venues. George Michael, Freddie Mercury, Grace Jones, Fatboy Slim, Irvine Welsh, Boy George, Kate Moss, Kylie, LCD SoundSystem and countless other celebrities and rock royalty, have all sipped the cocktails served at the legendary Pikes Ibiza while sitting around its iconic pool and dancing in the in-house nightclub that used to be Freddie Mercury's suite. Now, for the first time ever, *The Pikes Cocktail Book* tells the story of this incredible place, with drinks recipes inspired by mischief and misbehaviour at this epicentre of Balearic excess. The 65 drinks recipes are divided into chapters such as *Poolside Sunset*, *After Midnight* and *The Morning After* where you can sample *Captain of the Night*, *Sunny's Gay G&T*, *Golden Bird* and many more. 'Among Ibiza's growing raft of luxury hotels, Pikes remains a characterful standout. The venue has carved a niche as a hedonistic creative hub, providing the setting for Freddie Mercury's 41st birthday party, Wham's *Club Tropicana* video and cutting-edge art and music pop-ups' — *The FT: How to Spend It*

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

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-related romantic 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! Whether you're planning a lavish party or just indulging in a nightcap, The Classic Cocktail Bible gives you a range of inspirations to create the exotic and the timeless. Cocktails are soaring in popularity as the nation's tastes grow more sophisticated and people are thirsty for new flavours and experiences. Beautifully illustrated with mouth-watering full colour photography, the book includes long and short drinks, still and sparkling, fruity and refreshing as well as creamy and indulgent - you'll never tire of trying the new concoctions. Includes 200 recipes with age-old classics such as the daiquiri, dry martini, margarita and Long Island ice tea. Each spirit is thoroughly explained to give you advice on selecting what to buy and perfecting its accompaniments. There's also a selection of fantastic insider tips, a full glossary of terms and step-by-step guides to mastering different techniques. A history of the evolution and culture of cocktails immerses you in a more glamorous era and The Classic Cocktail Bible allows you to taste it for yourself.

Over 600 Cocktails Shaken, Stirred and on the Rocks

Everything You Need to Stock Your Home Bar and Make Delicious Classic Cocktails

[a Cocktail Recipe Book]

A Modern Guide to Cocktails and Spirits

The Pikes Cocktail Book

Cocktail Genius

Mix Drinks Like A Pro Now you can with this indispensable handbook, the most thorough and thoroughly accessible bartending guide ever created for both professional and home use. Encyclopedic in scope and filled with clear, simple instructions, The Bartender's Bible includes information on: Stocking and equipping a bar from liquors and mixers to condiments, garnishes, and equipment Shot-by-shot recipes for over 1,000 cocktails and mixed drinks from bourbon to rum to whiskey Wine drinks Beer drinks Nonalcoholic drinks Special category drinks tropical, classics, aperitifs, cordials, hot drinks, and party punches Anecdotes and histories of favorite potables And more! If you've ever wondered whether to shake or stir a proper Martini, or what to do with those dusty bottles of flavored liqueurs, The Bartender's Bible is the only book you need! A bartender, as a rule, is a person who enjoys the company of others, endeavors to solve problems, listens to the woes of the world, sympathizes with the mistreated, laughs with the comedians, cheers up the down at heart, and generally controls the atmosphere at his or her bar. A bartender is the manager of moods, the master of mixology. Certain scenarios are played out over and over again in bars everywhere. The questions are basically the same; only the details vary: What's in a true Singapore Sling? How long has the Martini been around? What's the difference between a Fix and a Fizz? A reference book is as necessary to a bartender as ice. -- from The Bartender's Bible

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.

Whether you prefer the simple yet suave whiskey Old Fashioned, or the sweet-sour fusion of a rum Daiquiri, The Little Black Book of Classic Cocktails contains a host of timeless and contemporary favourites, gathered together in a purse-sized collection. Contents: Fizzes, Highballs and Collinses Spirit Fowards Sours Old Fashioneds Champagne and Prosecco

More than 350 drink recipes old and new with great writing from The New York Times. The cocktail hour is once again one of America's most popular pastimes and one of our favorite ways to entertain. And what better place to find the secrets of great drink-making than The Times? Steve Reddicliffe, the "Quiet Drink" columnist for The Times, brings his signature voice and expertise to this collection of delicious recipes from bartenders from everywhere, especially New York City. Readers will find treasured recipes they have enjoyed for years—the classics like the Martini, the Old-Fashioned, the Manhattan, the French 75, the Negroni —as well as favorites from the new generation of elixirs borne of the craft distilling boom. Reddicliffe has carefully curated this essential collection, with memorable writing from famed New York Times journalists like Mark Bittman, Craig Claiborne, Toby Cecchini, Eric Asimov, Rosie Schaap, Robert Simonson, Melissa Clark, William L. Hamilton, Jonathan Miles, Amanda Hesser, William Grimes and many more. This compendium is arranged by cocktail type, with engaging essays throughout. Included are notes on how to set up your bar, stock, and run it—and of course hundreds of recipes, from Bloody Marys to Irish Coffees. The Essential New York Times Book of Cocktails is the only volume you will ever need to entertain at home, whether it's just for two, or for pleasing a crowd.

Meehan's Bartender Manual

Over 150 classic & contemporary cocktails

The Oxford Companion to Spirits and Cocktails

The New Craft of the Cocktail

Cocktail

The Drinks Bible for the 21st Century

This collection brings classic cocktail and recipes Easy-to-follow. instructions will soon insure that the reader are mixing, shaking, stirring, and pouring with all the confidence and elan of a professional bartender in any of the world's great cosmopolitan cities in your own home.

**** Brand New Guide To The Essential Drinks For Any Respectable Cocktail Fan * With Classic Cocktails, Shots, Champagne Cocktails And Many More * New Sophisticated Photography For Every Drink Set In A Stylish Design***

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

Raise your glass to the bourbon renaissance with this must-have cocktail collection! Whiskey experts Jane Danger and Alla Lapushchik showcase this quintessentially American spirit at its very best, featuring timeless classics and forgotten gems to cutting-edge craft concoctions. They also serve up history, home bartending tips, profiles of the best bourbon-focused bars, and a calendar of bourbon festivals and events--everything a bourbon lover could want.

Rock 'n' roll cocktails from one of the world's most iconic hotels

A Pocket-Sized Collection of Drinks for a Night In or a Night Out

The Bar Cart Bible

The Art of Mixology

The Essential New York Times Book of Cocktails

Drink

"There are many great cocktail books, but this is the only cocktail book you'll ever need." -- Clay Risen Featuring over 1,100 recipes that span the wide world of spirits, Drink is the definitive reference guide for the cocktail renaissance. Easy-to-follow recipes sure to satisfy everyone's tastes A comprehensive guide to homemade ingredients, including infusions, shrubs, and simple syrups Detailed explanations of tools of the trade, garnishes, and ice Interviews and signature recipes from bars and bartenders the world over, from New York City to New Orleans, Belfast to Buenos Aires, and beyond Overviews of core spirits Colorful histories of classic cocktails 90+ mocktails and nonalcoholic infusions When the spirit strikes, Drink is your go-to guide!

With over 200 recipes, Home Cocktail Bible tells you everything you need to know – from the essential spirits, mixers, syrups and kit that will open up the world of cocktails, to every recipe you could possibly ever want. Great cocktails should be simple to make, look fabulous and taste extraordinary. Award-winning drinks writer Olly Smith offers up all the classics (Martinis, Collins, Manhattans, Margaritas, Cosmopolitans and beyond), plus some delectable new concoctions and variations to make you feel truly special. Illustrated with colour photography and handy flavour wheels throughout, and with clear instructions for the flawless cocktail, Home Cocktail Bible is an indispensable addition to your home bar. Time to take your taste buds into orbit!

'...Not that I intend to die, but when I do, I don't want to go to heaven, I want to go to Claridge's' - Spencer Tracy 'When I pass through the revolving doors into the glamorous lobby of Claridge's in London, I always feel a thrill. You enter a world of sophistication and wonderful service... Claridge's is my ultimate treat' - Lulu Guinness This glorious guide contains all the inspiration you'll need for the cocktail hour, with a spirited - and no/low - selection of more than 500 recipes suitable for every occasion. Whatever your tastes and wherever your location, this new bartender's bible will enable you to share the magic of Claridge's with family and friends, from your own cocktail cabinet. Co-authored by Denis Broci (Director of Bars) and Nathan McCarley-O'Neill (Director of Mixology), this handsome volume encompasses classics from every period in Claridge's history, new inventions that reflect the evolution of the art of drink-making and drinks of every style from every elegant space within this grand institution. Whether you prefer something sparkling, sweet, stirred, complex, sharp, refreshing, bracing or sour, an inviting glass awaits. CONTENTS INCLUDES: Champagne & Sparkling Featuring Champagne cobbler, French 75 and Gimlet royale Stirred & Complex Featuring Oaxacan old fashioned, Silver bullet martini and Widows' kiss Short & Sharp Featuring Between the sheets, Gin basil smash and London calling Long & Refreshing Featuring Peachblow fizz, Singapore sling and Tom Collins No & Low Featuring Adonis, Diplomat and Rome with a view

Bar-keeping skills.

Cocktail Codex

Bourbon Bartender

1001 Mixed Drinks

Master the dark arts of mixology

Spirited

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

The perfect party companion. What is a Mojito compared to a Martini compared to a John Collins? The Cocktail Bible features up-to-date recipes of all the classic cocktails as well as the newest favorites. Choose from more than 650 delicious drinks, including the: Whiskey Daisy Cosmopolitan Gin Garden Bossanova Monte Carlo Sling Passion Fruit Margarita Mango Bellini The many tips and techniques in The Cocktail Bible allow any amateur bartender to mix like a pro.

The Art of Mixology offers a stunning anthology of cocktail recipes to make at home. You'll find an informative introduction packed with all the essential knowledge any experienced or novice mixologist could ever need and over 200 recipes to suit every occasion. The drinks are grouped within sections on Gin & Vodka; Rum, Whiskies, and Brandy; Bubbles; Something Different; and Mocktails, and the drinks range from a Singapore Sling, a Buck's Fizz, and a Cosmopolitan to a Highland Fling, a Brandy Julep, and a Baby Bellini.

The Classic Cocktail Bible Spruce

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 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

Romantic Cocktails

Every Cocktail Recipe You'll Ever Need - Over 200 Classics and New Inventions

The Comprehensive Guide to Over 1,000 Cocktails

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

The Alchemist Cocktail Book

The Twelve Cocktails

Offers a collection of three hundred recipes for traditional and contemporary cocktails, with additional information on drinkmaking techniques and stocking a home bar

Features over 150 recipes for traditional and innovative alcoholic mixed drinks, along with information about the tools, garnishes, and techniques used to create them.

"Provides everything you need to know to stock your home bar and make classic cocktails, including what equipment to use, ingredients to stock, and recipes for making delicious drinks"--

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 Rickeys 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

Over 100 of Best Drinks to Shake, Muddle and Stir

Diffordsguide Cocktails

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

A Complete Guide to Modern Drinks with 150 Recipes

The Cocktail Bible

Mix drinks like a pro with this indispensable collection of 150 of the world's finest cocktails, all of which can be made from the comfort of your own mixing lab: your kitchen. Dan Jones shares recipes for classic tipples such as the Margarita and Martini to the more modern Thank God it's Friday and Morning After, in the ultimate format for usefulness - the manual. Starting with 'Basic Tools', Dan covers the fundamental kit required to make your moonshine - the shaker, glassware, bottle opener, spirits and mixers, manly patience and know-how. He then moves on to signature drinks, social occasions, quirky ingredients and designer ice - no element of the cocktail goes unturned. With a stylish vintage design and illustrations throughout, Mixers Manual is witty and informative, set to become a classic.

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.

2015 Reprint of 1934 Edition. Full facsimile of the original edition. Not reproduced with Optical Recognition Software. Crockett was a prominent journalist, writer and publicist. He contributed many observations on New York City nightlife during Prohibition, especially regarding the social life of the Waldorf-Astoria. This collection provides 500 cocktail recipes served at the Waldorf and is one of the first post-Prohibition books of its kind. The author also provides glimpses of the history of the renowned bar, where he served as the historian of the Old Waldorf Astoria.

Winner of the 2018 James Beard Foundation Cookbook Award in "Beverage" category Finalist for the 2018 International Association of Culinary Professionals (IACP) Book Awards Winner of the 2018 Tales of the Cocktail Spirited Award for Best New Cocktail or Bartending Book A stunningly packaged, definitive guide to bar-building from one of the world's most acclaimed bartenders. Meehan's Bartender Manual is acclaimed mixologist Jim Meehan's magnum opus--and the first book to explain the ins and outs of the modern bar industry. This groundbreaking work chronicles Meehan's storied career in the bar business through practical, enlightening chapters that mix history with professional insight. Meehan's deep dive covers the essential topics, including the history of cocktails and bartending, service, hospitality, menu development, bar design, spirits production, drink mixing technique, and the tools you'll need to create a well-stocked bar--all brought to life in over 150 black- and-white illustrations by artist Gianmarco Magnani. The book also includes recipes for 100 cocktail classics--including Meehan originals--plus insights as to why he makes them the way he does, offering unprecedented access to a top bartender's creative process. Organized by spirit base, the recipes contain detailed annotations and are accompanied by fine art photographer Doron Gild's breathtaking, full-color photos. Thoughtful contributions from more than 50 colleagues around the world who've greatly contributed to global cocktail culture further contextualize Meehan's philosophy. Timeless black-and-white portraits of these industry experts round out this comprehensive tome. This densely informative, yet approachable manual is presented in an iconic package--featuring a textured cover with debossed type, rounded corners, and nearly 500 pages--making it an instant classic to be enjoyed now, and for years to come. Whether you're a professional looking to take your career to the next level or an enthusiastic amateur

interested in better understanding concepts like mise en place and the mechanics of drink making, Meehan's Bartender Manual is the definitive modern guide.

50 Cocktails to Celebrate the American Spirit

The Old Waldorf-Astoria Bar Book

The Essential Cocktail Book

The Classic 1000 Cocktails

Death and Co Welcome Home

Cocktails from Around the World

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.

Includes 800 new recipes.

A timely celebration of British design legend Sir Paul Smith and his one-of-a-kind creativity This new monograph captures the unique spirit of British fashion icon Sir Paul Smith through 50 objects chosen by Sir Paul himself for the inspiration they have provided him over the years -- from a wax plate of spaghetti and a Dieter Rams radio to a Mario Bellini Cab chair and a bicycle seat. Each object has impacted his worldview, his creative process, and his adherence to a design approach that's always imbued with distinctly British wit and eccentricity.

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 Mixer's Manual

The Bartender's Bible

Traditional and Modern Cocktails for Every Occasion

The Ultimate Book of Cocktails

Brooklyn Bartender

The Cocktail Bible for Serious Drinkers

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.

"From America's most influential cocktail bar, a playbook for home bartenders who want to take their drinks to the next level, featuring hundreds of the signature recipes that keep Death & Co top of class"--

"The Oxford Companion to Spirits and Cocktails presents an in-depth exploration of the world of spirits and cocktails in a ground-breaking synthesis. The Companion covers drinks, processes, and techniques around the world as well as those in the US and Europe. It provides clear explanations of the different ways that spirits are produced, including fermentation, distillation and ageing, alongside a wealth of new detail on the emergence of cocktails and cocktail bars, including entries on key cocktails and influential mixologists and cocktail bars"--

The Essential Guide to New & Old Classics

Cocktail Bible

The Classic Cocktail Bible

The Ultimate Bar Book

The Little Black Book of Cocktails

Claridge's - The Cocktail Book