

## Aperitif A Spirited Guide To The Drinks History And Culture Of The Aperitif

For the French, the fleeting interlude between a long workday and the evening meal to come is not meant to be hectic or crazed. Instead, that time is a much needed chance to pause, take a breath, and reset with light drinks and snacks. Whether it's a quick affair before dashing out the door to your favorite Parisian bistro or a lead-up to a more lavish party, Aperitifis about kicking off the night with a spirit of connection and conviviality. Aperitifcelebrates that easygoing lifestyle with simple yet stylish recipes for both classic and modern French aperitif-style cocktails, along with French-inspired bites and hors d'oeuvres. Keeping true to the aperitif tradition, you'll find cocktail recipes that use lighter, low-alcohol spirits, fortified wines, and bitter liqueurs. The impressive drinks have influences from all over the world, but are fuss and served barely embellished--an easy feat to pull off for the relaxed host at home. Aperitif also offers recipes for equally breezy bites, such as Radishes with Poppy Butter, Goug refs, Ratatouille Dip, and Buckwheat-Sel Gris Crackers. For evenings that are all about ease and approachability without sacrificing style or flavor, Aperitif makes drinking and entertaining at home as effortless, fun, and relaxing as possible. 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 class and style. From 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 ideas and more varied ways—or for anyone who just likes to drink the stuff.

"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.

90 no-alcohol cocktail recipes from top bartenders across the country

The Cocktail Culture of Italy

Drinking to La Dolce Vita, with Recipes & Lore

The Oxford Companion to Spirits and Cocktails

The Definitive Guide to Aperitivo: Drinks, Nibbles, and Tales of the Italian Riviera

A Collection of Champagne and Sparkling Cocktails (New Years and Holiday Gifts, Home Bartender, Cocktail Recipes, Mixology, Wine & Spirits, Drinks & Beverages Cookbook, Simple Recipes)

The Big Book of Amaro

Speakeasy

How to Cocktail

*Gone are the days when a lonely bottle of Angostura bitters held court behind the bar. A cocktail renaissance has swept across the country, inspiring in bartenders and their thirsty patrons a new fascination with the ingredients, techniques, and traditions that make the American cocktail so special. And few ingredients have as rich a history or serve as fundamental a role in our beverage heritage as bitters. Author and bitters enthusiast Brad Thomas Parsons traces the history of the world’s most storied elixir, from its earliest “snake oil” days to its near evaporation after Prohibition to its ascension as a beloved (and at times obsessed-over) ingredient on the contemporary bar scene. Parsons writes from the front lines of the bitters boom, where he has access to the best and boldest new brands and flavors, the most innovative artisanal producers, and insider knowledge of the bitters-making process. Whether you’re a professional looking to take your game to the next level or just a DIY-type interested in homemade potables, Bitters has a dozen recipes for customized blends--ranging from Apple to Coffee-Pecan to Root Beer bitters--as well as tips on sourcing ingredients and step-by-step instructions fit for amateur and seasoned food crafters alike. Also featured are more than seventy cocktail recipes that showcase bitters’ diversity and versatility: classics like the Manhattan (if you ever get one without bitters, send it back), old-guard favorites like the Martinez, contemporary drinks from Parsons’s own repertoire like the Shady Lane, plus one-of-a-kind libations from the country’s most pioneering bartenders. Last but not least, there is a full chapter on cooking with bitters, with a dozen recipes for sweet and savory bitters-infused dishes. Part recipe book, part project guide, part barman’s manifesto, Bitters is a celebration of good cocktails made well, and of the once-forgotten but blessedly rediscovered virtues of bitters.*

*Kick off the evening as the Italians do, with these recipes for drinks and small dishes from the best bars and restaurants of Venice, Milan, Turin, and beyond. Aperitivo takes the reader on a spirited ride through this cocktail culture, covering variations on all the classics including the Negroni, the Bellini, and the spritz and stopping at the chicest bars that have elevated this ritual to an art form. Many of the drinks are structured around vermouths and other botanical-infused liqueurs, which offer a new world of complex flavors. They yield enticingly simple cocktails that refresh-without stunning the palate (thanks to a lighter alcohol content). But Aperitivo is just as much about the food because in Italy, drinking and eating go hand in hand. Recipes feature fried sage leaves, oven-roasted eggplant, and carbonara tramezzini, as well as many delicious riffs on crostini, frittata, and focaccia. Whether planning a party or just having a friend over for a quick drink, Aperitivo brings a whole new spirit of conviviality and true Italian style to the occasion. Previously fallen from grace, vermouth is once again the next big thing in spirits.*

*While some may wonder, “Does the world really need another flavored vodka?” no one answers this question quite so memorably as spirits writer and raconteur Jason Wilson does in Boozehound. (By the way, the short answer is no.) A unique blend of travelogue, spirits history, and recipe collection, Boozehound explores the origins of what we drink and the often surprising reasons behind our choices. In lieu of odorless, colorless, tasteless spirits, Wilson champions Old World liquors with hard-to-define flavors—a bitter and complex Italian amari, or the ancient, aromatic herbs of Chartreuse, as well as distinctive New World offerings like lively Peruvian pisco. With an eye for adventure, Wilson seeks out visceral experiences at the source of production—visiting fields of spiky agave in Jalisco, entering the heavily and reverently-guarded Jägermeister herb room in Wolfenbüttel, and journeying to the French Alps to determine if mustachioed men in berets really handpick blossoms to make elderflower liqueur. In addition, Boozehound offers more than fifty drink recipes, from three riffs on the Manhattan to cocktail-geek favorites like the Aviation and the Last Word. These recipes are presented alongside a host of opinionated essays that cherish the rare, uncover the obscure, dethrone the overrated, and unravel the mysteries of taste, trends, and terroir. Through his far-flung, intrepid traveling and tasting, Wilson shows us that perhaps nothing else as entwined with the history of human culture is quite as much fun as booze.*

*On the Trail of the Rare, the Obscure, and the Overrated in Spirits*

*Bitters*

*60 Spirited Paintings and Recipes*

*Herbal Elixirs*

*90 Non-Alcoholic Recipes for Mindful Drinking*

*Modern Favorites to Make at Home*

*Cocktail Italiano*

*Zero*

A serious and stylish look at sophisticated nonalcoholic beverages by a former Bon Appétit editor and James Beard Award nominee. "Julia Bainbridge resets our expectations for what a 'drink' can mean from now on."--Jim Meehan, author of Meehan's Bartender Manual and The PDT Cocktail Book NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY Bon Appétit - Los Angeles Times - Wired - Esquire - Garden & Gun Blackberry-infused cold brew with almond milk and coconut cream. Smoky tea paired with tart cherry juice. A bittersweet, herbal take on the Pimm's Cup. Writer Julia Bainbridge spent a summer driving across the U.S. going to bars, restaurants, and everything in between in pursuit of the question: Can you make an outstanding nonalcoholic drink? The answer came back emphatically: "Yes." With an extensive pantry section, tips for sourcing ingredients, and recipes curated from stellar bartenders around the country--including Verjus Spritz, Chicha Morada Agua Fresca, Salted Rosemary Paloma, and Tarragon Cider--Good Drinks shows that decadent brunch cocktails, afternoon refreshers, and evening digestifs can be enjoyed by anyone and everyone.

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

Discover the Many Rewards of Homemade Spirits—Unique, Flavorful, Economical and Surprisingly Easy to Make! Today’s renewed interest in making wine and beer at home amounts to nothing less than a renaissance. No matter why you want to join the new generation of homebrewers—to complement your cooking, to save money, or simply for a truly rewarding hobby—Strong Waters will tell you how. In this do-it-yourself guide, Scott Mansfield makes a grand tradition accessible for today’s enthusiasts. Beginners will welcome his tips for getting started inexpensively with everyday materials, and experienced hobbyists will be inspired by recipes for longtime favorites and forgotten delights, including: Limoncello, the perfect aperitif to conclude an Italian dinner Perry, apple cider’s sweeter cousin, made from pears Jalapeño Wine, a healthy drink that doubles as a marinade RhodomeI, an ancient Grecian mead flavored with roses and honey Spruce Beer, a North American classic since colonial times Worried that making your own spirits is complicated? Don’t be! Strong Waters covers everything from the basics of bottling to the science of sweetening. It’s surprisingly easy, and as eight pages of color photos illustrate, the results are tantalizing. Cheers!

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.

Cocktail Chemistry

75 Epic RPG Cocktail Recipes to Shake Up Your Campaign

Düungeonmeister

21 Classic Recipes. 141 Great Cocktails.

Aperitif

A New Approach to Non-Alcoholic Drinks

A Guide to Spirits, Drinking and More Than 100 Extraordinary Cocktails

A Spirited Guide to Vermouth

*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.*

*From Annette Joseph, named one of The Saloniere's 100 Best Party Hosts Included in Eater's "Every Spring 2018 Cookbook That Matters" "Aperitivo" or "Apero" is an integral part of Italian lifestyle—it is the daily ritual of meeting late afternoon or early evening for a cocktail and a few nibbles. As a renowned expert on food styling and entertaining, and currently restoring a castle in Tuscany, Annette Joseph is an experienced, authentic guide to la dolce vita of Italy. With chapters on twelve major cities along the Italian Riviera (including San Remo, Genova, Portofino, and Santa Margarita), each will feature unique cocktail recipes as well as regional appetizers traditionally served with cocktails, often as a beachside ritual. You'll also find sidebars offering detailed info about local distilleries, celebrity barmen, cultural idiosyncrasies of bar life, famous hotels, and much more. Recipes include: Limoncello Margarita Ice Cubes with Blood Orange Juice Aperol Spritz Shakerato Savory Mascarpone Ice Cream with Balsamic Roasted Grapes Orange Fennel Marinated with Pecorino Shavings Summery, beachy, and filled with beautiful photographs, Cocktail Italiano will excite readers who are drawn to the beauty and style of Italy, travel aficionados, cocktail lovers, photographers, and will offer the perfect inspiration to enjoy a bit of Italy at home (or, toss it in your bag and head to Milano!).*

*"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 cocktails bars, including entries on key cocktails and influential mixologists and cocktail bars"--*

*Did you know that gin was first created as an anti-malarial? Or that Buckfast Tonic Wine was created by Benedictine monks as a cure-all? Whilst alcohol is today best known for its intoxicating properties, in the past it was prized for its ability to extract and preserve the active elements from herbs. In fact, many of our favourite drinks were originally created for medicinal purposes. Herbal Elixirs is a detailed guide to the process of creating your own herb-based alcoholic drinks and an exploration of the rich history of similar drinks across Europe. Topics covered include: the history of herbal drinks in Europe; how to make your own tinctures, infusions and decoctions; the art of distillation: how to make alcohol and use a still; botanical information for identifying and using plants; recipes for restorative herbal drinks, and finally, a seasonal guide to foraging in the UK. Drawing on both natural and scientific research, this fascinating book will reacquaint you with this tradition, offering detailed explanations of the processes involved and sharing the skills to design and make your own herbal elixirs.*

*Alcohol-Free Recipes for When You're Not Drinking for Whatever Reason*

*The Iconic Cocktails, Apéritifs, and Café Traditions of France, with 160 Recipes*

*Spirit of the North*

*Drinking French*

*Good Drinks*

*I'm Just Here for the Drinks*

*Cocktails, a Still Life*

*Strong, Sweet and Dry*

Forget the crass cocktail - the chic aperitif is the choice of the discerning drinker. From Campari to Champagne via vermouth, pastis, sherry and much more, shrewd boozehounds are falling for the particular charms of the aperitif. Call them sharpeners, snifters, apéros or noggins, made light and gentle or strong and stiff, these are drinks to refresh the palate, gladden the heart and kick-start the appetite before lunch or dinner. In Aperitif drinks writer Kate Hawkins romps through the history of how these drinks came into being across the great nations of Europe and beyond. Covering the key wines and spirits that are drunk as aperitifs - what each one is, what to look for and how best to serve it - Kate looks at all manner of booze, explaining the role that each has played in the development of aperitif culture. With over 30 recipes plus many other easy-serve suggestions, Aperitif guides you through the wonderful world of this most civilised of drinking habits.

The Book of Vermouth is a celebration of the greatest cocktail staple - a mixer that is riding a growing wave of popularity around the world. It includes up to 100 modern and classical cocktail recipes - but is more than a cocktail book too, offering history and insight to botanicals, and the perspective of key chefs who like to cook with vermouth as much as they like to drink it. The authors - one a winemaker, the other a bartender - bring personality to the book via their distinct takes on what makes vermouth so special. The book includes two main sections: Vermouth Basics and How to Drink. Vermouth Basics will give a comprehensive guide to the essentials of vermouth - grape varieties, production, varieties, botanicals, spirit and sugar, and go into great detail about the history of Australian vermouth in

particular. It will include botanical profiles of both indigenous and traditional plants from Tim Entwistle, botanist at the Royal Botanical Gardens in Melbourne. It will cover all aspects of wormwood: the key ingredient in making vermouth, including medicinal and historical uses, where it is found and its botanical significance. How to Drink will cover the many different ways to serve, drink and store vermouth. Chapters will cover Vermouth Neat, Vermouth in Spring, Vermouth in Summer, Vermouth in Autumn and Vermouth in Winter, as well as Bitter Edge of Vermouth, Stirred & Up, Vermouth Party and After Dinner. These chapters will be more recipe-focused, and include 10–15 recipes per chapter, drawing from each season's specific botanicals and how these work with different vermouths. Each season will also include a related food recipe.

An illustrated history, exploration, and celebration of the Italian liqueur everyone loves.This gorgeous guide teaches you everything you need to know about amaro, the delightfully complex and bittersweet Italian liqueur. Traditionally a digestif, it’s also a popular ingredient in modern cocktails. The first part of the book is dedicated to the drink’s creation and extraction processes, both traditional and contemporary. The second is a complete history of the beverage, from its origins in medieval alchemy to today’s popular renaissance. Further chapters explore the liqueur’s botanical profiles and natural properties, followed by a thorough buying guide with descriptions of bottles from Italy, Europe, and beyond. Finally, Zed showcases how best to use amaro behind the bar and in the kitchen, with recipes such as The Golden Mai Tai and Bitter Goat Cheese Risotto. A lovingly crafted tribute to a celebrated drink, The Big Book of Amaro is an eye-catching triumph that will delight anyone with a passion for amaro, mixology, food science, or all things Italian. The New York Times bestselling author of My Paris Kitchen serves up more than 160 recipes for trendy cocktails, quintessential apéritifs, café favorites, complementary snacks, and more. Bestselling cookbook author, memoirist, and popular blogger David Lebovitz delves into the drinking culture of France in Drinking French. This beautifully photographed collection features 160 recipes for everything from coffee, hot chocolate, and tea to Kir and regional apéritifs, classic and modern cocktails from the hottest Paris bars, and creative infusions using fresh fruit and French liqueurs. And because the French can’t imagine drinking without having something to eat alongside, David includes crispy, salty snacks to serve with your concoctions. Each recipe is accompanied by David’s witty and informative stories about the ins and outs of life in France, as well as photographs taken on location in Paris and beyond. Whether you have a trip to France booked and want to know what and where to drink, or just want to infuse your next get-together with a little French flair, this rich and revealing guide will make you the toast of the town.

A Simple Guide to Making Beer, Wine, Cider and Other Spirited Beverages at Home

Japanese Traditions, Techniques, and Recipes

Bubbly

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

Spritz

Cocktails with a Twist

Apéritif

Vermouth

Bubbly is a collection of more than 60 effortlessly stunning cocktail recipes featuring the most festive bottle behind the bar—champagne! With bright, seasonal flavors, simple techniques, and no pretense, author and photographer Colleen Jeffers shares her most irresistible sparkling cocktails, alongside quick-trick tips on topics like buying the right bottle of bubbly, keeping carbonation crisp, scoring cheap vintage glassware, and making simple syrup without a stove. Inside this beautiful book’s plush, gold foil cover, recipes include: French 75—tart, light, crisp, refreshing, and arguably the best known of all vintage champagne cocktails Aperol Spritz—ideal for aperitivo hour Paloma Punch—perfect for serving a crowd Bubbly Mary—a modern brunch classic Margarita Fizz—a deceptively simple and refreshing Holiday Mail—a cheery seasonal favorite And many, many more! This book will quickly become your go-to resource for recipes that rely on fresh, easy-to-find ingredients for head turning flavor without an expert’s collection of bottles and tools. With an entire chapter devoted to brunch cocktails and another to party-ready punches, it’s a weapon every home cook needs in their entertaining arsenal. And with a plush, shiny gold foil hardcover, rounded corners, glossy art paper, and gorgeous photography, it’s a book you won’t want to hide on a shelf! Inventive enough to appease the experienced cocktail creator but approachable enough for complete beginners, Bubbly proves that a splash of champagne can make any moment a cause for celebration. From the Author There aren’t hundreds of recipes in this book, because each one had to earn its place in your kitchen, the kitchen of a stranger who’s welcomed me in. I don’t take your precious leisure time—your seasons and gatherings and free moments lightly. The cost and effort I’ll ask you to spend on any one step or ingredient must be justified by a proportionate gain in flavor. I promise you that none of these drinks are dull, and that your loved ones will love them. I promise that I’ve described the absolute best way to make each drink without compromise, but also the simplest way to do so. The dry practicality that went into the development of these recipes found balance in the pure joy of dreaming them up and of imagining you enjoying each one. I pictured you in your own kitchens and couches and beaches and backyards, experiencing the pure bliss that is a perfectly mixed drink. I hope that you’ll return to these pages whenever you’re in need of that bliss, over and over again. —Colleen Jeffers

A rich, transportive guide to the world of Japanese cocktails from acclaimed bartender Julia Momosé of Kumiko "A feast for the senses and a new benchmark for the bartending genre."--Jim Meehan, author of Meehan's Bartender Manual and The PDT Cocktail Book With its studious devotion to tradition, craftsmanship, and hospitality, Japanese cocktail culture is an art form treated with reverence. In this essential guide, Japanese American bartender Julia Momosé of Kumiko and Kikk? in Chicago takes us on a journey into this realm. She educates and inspires while breaking down master techniques and delving into the soul of the culture: the traditions and philosophy, the tools and the spirits--and the complex layering of these elements that makes this approach so significant. The recipes are inspired by the twenty-four micro-seasons that define the flow of life in Japan. Enter a world where the spiced woody cocktail called Autumn's Jacket evokes the smoldering burn of smoking rice fields in fall, and where the Delicate Refusal tells the tale of spring's tragic beauty, with tequila blanco and a flutter of sakura petals. Perfected classics like the Manhattan and Negroni, riffs on some of Japan's most beloved cocktails like the Whisky Highball, and even alcohol-free drinks influenced by ingredients such as yuzu, matcha, and umé round out the collection.

For anyone looking to expand their palate and discover a new favorite go-to drink, this inventive cocktail book is just the thing. Each chapter is based on a classic (like the Manhattan), but inside readers will discover numerous riffs (like swapping Irish whiskey for rye to make a Blackthorn, or substituting amaro for vermouth to make a Black Manhattan). More than 100 variations on 21 modern classic cocktail recipes are accompanied by helpful tips on keeping a well-stocked bar, garnishing drinks, and throwing a party. With bold coloring and classic recipes and intriguing variants, Cocktails with a Twist is a cocktail book unlike any other.

Fine art meets mixology in this sophisticated cocktail book that pairs drink recipes and beverage history with stunning still-life oil paintings, perfect for taking the "art" of drinking to the next level. As they say, "We drink first with our eyes." If you believe there is an art to drinking well, then pairing cocktail recipes with still-life oil paintings is a natural next step. Still-life artist Todd M. Casey, beverage historian Christine Sismondo, and drinks expert James Waller are the all-star team behind Cocktails, A Still Life. Bringing together 60 of Casey's contemporary hand-painted images paired with dozens of delicious cocktail recipes, the three-author team offers a satisfying deep-dive into each drink complete with a great classic cocktail recipe and a painted representation. Each drink tells a story, making this a truly unique cocktail-making guide attracting the eye, mind, and palate, and focused squarely on the art. Drinks include: Mai Tai Gimlet Bloody Mary Mojito French 75 Ramos Gin Fizz Mint Julep and more. Both a beautiful masterpiece and a useful guide, Cocktails, A Still Life is not just for "cocktail nerds" but also for those who enjoy finely crafted art and finely crafted beverages.

The Mixellany Guide to Vermouth & Other Aperitifs

A Guide to Joie de Vivre with St-Germain Cocktails

Cocktail Hour the French Way: a Recipe Book

The Negroni

The Nomad Cocktail Book

The Spirited World of Bittersweet, Herbal Liqueurs, with Cocktails, Recipes, and Formulas

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

Spirited

**Over 30 recipes for an enticing and creative array of artisanal cocktails, mixed drinks (alcoholic and nonalcoholic), and special snacks, utilizing seasonal and locally-sourced ingredients for all seasons and occasions Includes instructive and helpful sidebars on foraging and pickling ingredients--whether from your local wilderness, farmer's market, or grocery store Author Selma Slabiak shares personal stories and anecdotes from growing up in Denmark and relays rich Nordic traditions and mythology that inspire and inform her original recipe creations Incorporates joyous Scandinavian life philosophies such as hygge ('cozy contentment'), lagom ('finding balance'), friluftstliv ('appreciation and engagement of nature and the outdoors'), and fika ('coffee break'), amongst others For the home entertainer and bartender, experienced mixologist, as well as anyone fascinated and inspired by the new Nordic cuisine movement via creative cocktails and drinks**

**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, Dungeonmeister also includes funny jokes and hilarious asides that will take your campaign (or your next gathering) to the next level!**

**A history of one of the world's most iconic cocktails—originally an Italian aperitivo, but now a staple of craft bar programs everywhere—with 60 recipes for variations and contemporary updates. The Negroni is one of the simplest and most elegant drink formulas around: combine one part gin, one part sweet vermouth, and one part Campari, then stir and serve over ice. This bitter, sweet, and smooth drink has inspired countless variations as well as legions of diehard aficionados. In The Negroni, Gary Regan—barman extraordinaire and author of the iconic book The Joy of Mixology—delves into the drink's fun, fascinating history (its origin story is still debated, with battling Italian noblemen laying claim) and provides techniques for modern updates (barrel aging and carbonation among them). Sixty delightfully varied and uniformly tasty recipes round out this spirited collection, which is a must-have for any true cocktail enthusiast.**

**A cocktail book celebrating French conviviality with recipes featuring St-Germain liqueur. Bring an effortless French sensibility to any occasion with the transporting flavor of St-Germain, the captivating elderflower liqueur beloved by bartenders everywhere. How to Drink French Fluently contains more than 30 cocktail recipes by some of the top names in the bartending world including Jim Meehan, Jeffrey Morgenthaler, and Julie Reiner. Organized by time of day, with suggestions for brunch, aperitifs, and nightcaps, How to Drink French Fluently also includes information on pairing cocktails with food, the low-proof cocktail movement, and other entertaining tips and anecdotes sure to stimulate joie de vivre. Recipes include the ethereal East of Eden (an elegant brunch drink with gewurztraminer syrup and egg white), the refreshing and tropical Nudie Beach (a daytime sipper with honeydew and passionfruit), and the cozy Turn Down Service (a soporific pairing of scotch and tawny port).**

The Book of Vermouth

A Guide to Vermouth, Port, Sherry, Madeira and Marsala

Cocktails from Around the World

Zero Proof

The Essential Cocktail Book

Aperitivo

A Complete Guide to Modern Drinks with 150 Recipes

A Guide to Making Your Own Medicinal Drinks

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.

Master the art of creating cocktails at home with 54 timeless recipes and tips on stocking a bar, garnishing, ice, glassware, and hosting a cocktail party. In this compact yet comprehensive book from Williams Sonoma, you ' ll find a recipe for any occasion. The beautifully photographed chapters include: Gin, Whiskey & Bourbon, Tequila, Vodka, Rum, Frozen, Basic Cocktails, and Bar Snacks. You ' ll find recipes for Pineapple Orange Gin Rickey, Bee ' s Knees, Elderflower Rose Collins, Maple Sazerac, Blackberry Lemonade Whiskey Sour, Old Fashioned with Lemon, Orange and Vanilla, Coconut Cream and Lime Margarita, Ancho Reyes and Cucumber, Grapefruit Rosemary Moscow Mule, Peppermint White Russian, Gingerbread Dark & Stormy, Mango Mai Tai, Frozen Hard Pink Lemonade, Lemon Raspberry Sorbet Prosecco Float, Manhattan, Cosmo, Moscow Mule, Parmesan Twists, Fried Pickles, Devils on Horseback, and many more!

'An essential addition to your library' Russell Norman 'A genuine ode, written with style and substance in equal measure' Gill Meller 'A joy filled double whammy. Great drinks require as much artistry as food and this book proves the case mightily.' Jeremy Lee Vermouth is currently experiencing a revival, and we can't seem to get enough of it. In A Spirited Guide to Vermouth, Jack Adair Bevan celebrates this versatile drink and its botanicals, drawing out vermouth's history and its delicate herbal flavours with recipes for cocktails, and some food to accompany them. As an award-winning food and drink writer, and one of the first restaurateurs to make his own vermouth, Jack Adair Bevan is the perfect guide through vermouth's rich history and recent resurgence. As well as Jack's original recipes, A Spirited Guide to Vermouth also contains recipes contributed from the likes of Russell Norman, Olia Hercules, Gill Meller and Jeremy Lee. With cocktails ranging from a Toasted Nut Boulevardier to a Perfect Manhattan, and from a Blood Orange Vermouth and Tonic to a Rosemary Bijou, the book also has dedicated sections exploring classics such as the Martini and the Negroni. This book will take you on a botanical journey of discovery and teach you not only how to make your own vermouth, but also how to use it in your cooking, from vermouth-braised red cabbage to Negroni Bara Briith, along with plenty of food and drink recipes to accompany the aperitivo hour.

Today, many fortified wines are flourishing again, revived by discerning drinkers and modern mixologists all over the world. Once popularly savored before or after dinner, fortified wines—vermouth, sherry, port, madeira, and the like—had fallen out of favor until recent times. But now, in pubs and wine bars, high-end restaurants and homes, these wines are finding their way into innovative cocktails, and they are being appreciated anew for their fine qualities and strong, complex tastes. Strong, Sweet and Dry is the ultimate guide to these freshly rediscovered palate pleasers. In lively style, Becky Sue Epstein explores the latest fortified wine innovations and trends, along with their colorful history, including the merchants, warriors, and kings who helped bring these beverages into being. Featuring a plethora of enticing images, along with anecdotes, facts, and recipes, this is a superb tour through the long history of fortified wines and their global resurgence today.

How to Drink French Fluently

Cocktails

Strong Waters

Boozehound

An aromatic journey with botanical notes, classic cocktails and elegant recipes

A Bartender and a Winemaker Celebrate the World's Greatest Aperitif

The Revival of the Spirit That Created America's Cocktail Culture

A Spirited History of a Classic Cure-All, with Cocktails, Recipes, and Formulas

**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.**

**All the kitchen secrets, techniques, recipes, and inspiration you need to craft transcendent cocktails, from essential, canonical classics to imaginative all-new creations from America's Test Kitchen. Cocktail making is part art and part science--just like cooking. The first-ever cocktail book from America's Test Kitchen brings our objective, kitchen-tested and -perfected approach to the craft of making cocktails. You always want your cocktail to be something special--whether you're in the mood for a simple Negroni, a properly muddled Caipirinha, or a big batch of Margaritas or Bloody Marys with friends. After rigorous recipe testing, we're able to reveal not only the ideal ingredient proportions and best mixing technique for each drink, but also how to make homemade tonic for your Gin and Tonic, and homemade sweet vermouth and cocktail cherries for your Manhattan. And you can't simply quadruple any Margarita recipe and have it turn out right for your group of guests--to serve a crowd, the proportions must change. You can always elevate that big-batch Margarita, though, with our Citrus Rim Salt or Sriracha Rim Salt. How to Cocktail offers 150 recipes that range from classic cocktails to new America's Test Kitchen originals. Our two DIY chapters offer streamlined recipes for making superior versions of cocktail cherries, cocktail onions, flavored syrups, rim salts and sugars, bitters, vermouths, liqueurs, and more. And the final chapter includes a dozen of our test cooks' favorite cocktail-hour snacks. All along the way, we solve practical challenges for the home cook, including how to make an array of cocktails without having to buy lots of expensive bottles, how to use a Boston shaker, what kinds of ice are best and how to make them, and much more.**

**Amaro is the first book to demystify this ever-expanding, bittersweet world, and a must-have for any home cocktail enthusiast or industry professional**

**A narrative-driven book on the surprising history and current revival of spritz cocktails (a wine-based drink served as an aperitif), with 50 recipes, including both historical classics and modern updates. From Milan to Los Angeles, Venice to New York, the spritz—Italy's bitter and bubbly aperitivo cocktail—has become synonymous with a**

*leisurely, convivial golden hour. But the spritz is more than just an early evening cocktail—it's a style of drinking. In Spritz, Talia Baiocchi and Leslie Pariseau trace the drink's origins to ancient Rome, uncover its unlikely history and culture, explore the evolution of aperitivo throughout Northern Italy, and document the spritz's revival around the world. From regional classics to modern variations, Spritz includes dozens of recipes from some of America's most lauded bartenders, a guide to building a spritz bar, and a collection of food recipes for classic Italian snacks to pair alongside.*

*Cocktail Recipes and Stories from Scandinavia*

*Amaro*

*The Way of the Cocktail*

*The Employees Only Guide to Classic Cocktails Reimagined*

*Italy's Most Iconic Aperitivo Cocktail, with Recipes*

*A Spirited Guide to the Drinks, History and Culture of the Aperitif*

*Recipes and Techniques for Building the Best Drinks*

*Mezcal and Tequila Cocktails*

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