

Cocktails Of The Movies An Illustrated Guide To Cinematic Mixology

The IACP 2020 winner in the Beer, Wine, & Spirits category, Shannon Mustipher's book on exotic cocktails offers a refreshingly modern take on tiki. With original recipes, techniques, tasting notes and recommendations, and tips on style and music, Tiki is an inspirational resource for cocktail lovers ready to explore fine Caribbean rums. Tiki is the endless summer, an instant vacation, a sweet and colorful ticket to paradise with no baggage fees. Romanticized since midcentury but too long overlooked as the province of suburban blinders and family resorts, the tiki cocktail is stepping into its moment with sophisticated spirits lovers, skilled mixologists, and intrepid foodies. In Tiki, Brooklyn-based rum expert Shannon Mustipher brings focus on refreshing flavors, fine spirits, and high-impact easy-to-execute presentation. Dozens of easy-to-follow recipes present new versions of classic tiki drinks along with original cocktails using quality rums, infused and fat-washed spirits, liqueurs, fresh fruit juices, and homemade syrups. Tasterenics in the contemporary tiki boom, including Nathan Hazard, Brother Cleve, Laura Bishop, and Ean Bancroft, contribute their recipes. As a true aficionado, Mustipher breaks down Caribbean rums and spirits with practical tasting notes. Fans of classic tiki bibles such as Smuggler's Cove and Potions of the Caribbean can embrace Tiki's modern style and spirit while new tiki fans learn from Mustipher's expertise, accessible recipes, and clear instruction.

Set your taste-buds to stunned! These Cosmic recipes will take you where no one has gone before. They're cocktails, Jim, but not as you know them....The perfect holiday gift for the Star Trek fan in your life! Have you ever longed for a taste of Romulan Ale? Or pined for the melowing effect of Dr McCoy's Mint Julep? Perhaps a Fuzzy Tribble would get you purring? Or a soothing sip of Captain Picard's Earl Grey Martini? This voyage into the future of stylish drinking is a must for all Star Trek - and cocktail - fans. With a galaxy of illustrations, and a witty garnish of quotations, this book will help you celebrate your favorite show. Mix the classic cocktails served on Starfleet starships throughout the Federation! Picard, Kirk, McCoy, Scotty, Quark, and more - try out each crew member's favorite!

Looking for a great idea for date night or to entertain friends? Why not cue up Casablanca with some French 7&s and a Moroccan-themed spread? Turner Classic Movies: Movie Night Menus spotlights thirty crowd-pleasing films from the 1930s through the 80s, paired with signature drinks and dishes that appear in, or are inspired by, each of the film's setting and stars. Filled with entertaining tips and background on each film, dish, and cocktail, the book offers a unique culinary tour of movie history, including menus inspired by The Thin Man, The Philadelphia Story, Sunset Boulevard, Some Like It Hot, American Graffiti, Moonstruck, and many more. Fully illustrated with luscious food photography and evocative film stills, Movie Night Menus provides the perfect accompaniments and conversation pieces to round out a fun-filled evening. A Toast to Hollywood Parade: The oldest Hollywood studio in operation, has released countless award-winning and box office-busting movies that have spanned the age of cinema, from the medium's silent advent to talkies, color, and CGI blockbusters. Hollywood Cocktails features more than 100 cocktails inspired by over 100 iconic films, all released by Paramount Pictures. This gorgeously illustrated collection of star power is filled with film facts and detailed recipes that guarantee you'll never again be wondering what to drink or watch. Hollywood Cocktails will delight movie buffs and mixologists alike!

Dinner and Drink Recipes Inspired by the Films We Love

Stumbling through Hollywood History

Unofficial Cocktail Recipes from Game of Thrones, Legend of Zelda, Star Trek, and More

Cocktails of the Movies

Misc Cocktails with a Literary Twist

How "The Graduate" Became the Touchstone of a Generation

Hollywood Cocktails

Craft classic drinks with the first official cocktail book inspired by the life and legacy of John Wayne. Based on the iconic and beloved actor John Wayne, this collection of satisfying drinks takes cocktail enthusiasts on a trip through some of John Wayne's most memorable characters, films and extraordinary life. This unique book includes seventy recipes for delicious, handcrafted cocktails and a selection of tasteful bar bites to pair with the beverages. With drinks inspired by characters such as Rooster Cogburn, Big Jake McCandles, and Davy Crockett, John Wayne: The Official Cocktail Book includes step-by-step instructions, tips on how to craft the perfect cocktail, and beautiful full-color photography. This book is an essential addition to every fan's bar cart or bookshelf. OFFICIALLY LICENSED: The first officially licensed John Wayne cocktail book. Created in conjunction with John Wayne Enterprises. 70+ RECIPES: From refreshing cocktails to serve a crowd to tasty after-dinner sips, learn to make dozens of specialty drinks inspired by The Duke DELICIOUS BAR BITES: Includes recipes for delicious nibbles to accompany the libations and create a perfect cocktail party MOVIE MEMORIES: Relive favorite characters, scenes from John Wayne's filmography of more than 80 movies FULL-COLOR PHOTOGRAPHY: Features beautiful full color photography of the delicious drinks COMPLETE YOUR COLLECTION: Complete your John Wayne collection the treasure trove of memorabilia, stories, and interviews John Wayne: The Genuine Article

From best-selling author Tim Federle of Tequila Mockingbird fame comes *One With the Gin*, the ultimate cocktail book for film buffs. We know your type. You love the smell of napalm in the morning, you see dead people, and you're the king (or queen)! of the Ben. The perfect gift for silver screen aficionados and a terrific twist on movie nights, *One With the Gin* includes 50 delicious drinks - paired with winking commentary on history's most quotable films - plus an all-star lineup of drinking games, movie-themed munchies, and illustrations throughout. Drinks include: Fight Club Soda A Sidecar named Desire Ben-Hurricane Ti-tonic The Big Le-Brewski Monty Python and the Stoli Grail Bloody Mary Poppins and more! So go ahead, make my drink.

From the classic margarita to the Love Byte, "Cocktail Chameleon" is award-winning designer and producer Mark Addison's invitation to join him as he dresses up twelve cocktails in twelve unique variations for 144 signature takes on the classics. Mr. Addison tantalizes with molecular mixology to create the Anti-Gravity, instructs on how to reinvent the beloved Bloody Mary with sake, and invokes the famed royal rose garden with the Versailles. Inspiring the creative mixologist in everyone, Cocktail Chameleon will become an instant ally for hosts looking to elevate an occasion, or a much-needed friend to help unwind and end the day on a high note!

Men may have their little black book of cocktails - but now women have one just for them, in feminine pink, fashionably designed, and with a lovely textured cover embossed with red foil. What better way for busy girls to entertain than by using this fabulous little gem to help spark up their marvelous social lives... along with setting the right mood for that little hottie that is coming over? Inside, gals will find witty quotes and words of wisdom as well as fabulous drinks from Cosmos to Appletinis to other fun and exciting and easy to make shots, drinks, and cocktails. Best-selling girlfriend expert Jennifer Worick, co-author of *The Worst-Case Scenario Survival Handbook: Dating & Sex*, provide an entertaining

introduction.

An Elegant Collection of Over 100 Recipes Inspired by the City by the Bay (San Francisco History, Cocktail History, San Fran Restaurants & Bars, Mixology, Profiles, Books for Travelers and Foodies)

City Drinks

A Stellar Compendium

The Geeky Chef Drinks

The Oxford Companion to Spirits and Cocktails

Drinks from a Bar Far, Far Away

Cocktails for Three

Cocktails of the Movies serves up the 64 greatest cocktails to have featured on film. Take a journey through Hollywood's lifelong love affair with cocktails, celebrating the greatest characters and their iconic drinks through original illustrations and easy-to-follow recipes. From Marilyn's Manhattan in Some Like It Hot to The Dude's White Russian in The Big Lebowski there's something for everyone. Each cocktail is accompanied by the recipe, method, a history of the drink and a synopsis of its scene in the movie alongside full-color original artwork.

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 Helmlich 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 Cliton 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 FTD Cocktail Book, 12 Bottle Bar and The Joy of Mixology, you'll love The Ultimate Bar Book

Sip your way through the most legendary cocktails from the worlds of science fiction, fantasy, and more with over 70 nerdy recipes as realistically imagined by Cassandra Reeder, aka The Geeky Chef. Whether you binge sci-fi TV shows, rewatch cult films, get addicted to MMORPGs, or read all the fantasy book series, The GeekyBartender Drinks has your fictional beverage fantasies covered. For super fans of every variety, this leveled-up cocktail book will soon have you unlocking achievements behind the bar, no matter if you're mixing drinks for yourself, a friend, or even a viewing party. And for all you nondrinkers, don't fret: this book has a nonalcoholic chapter along with plenty of imaginative tricks for making drinks alcohol-free. After an introduction to making your own flavored simple syrups and instructions on cool special effects such as shimmer, fire, and mist, get ready to restore your mana and wow your guests with these and more

brilliant drinks! Sulfuron Slammer (World of Warcraft) Romulan Ale (Star Trek) Sonic Screwdriver (Doctor Who) Butterbeer (Harry Potter) Moloko Pils (A Clockwork Orange) Ardees aka Jawa Juice (Star Wars) Hero Drink (Final Fantasy) Let your love for sci-fi or fantasy shine with The Geeky Chef series by creating food and drink inspired by your favorite shows, movies, and video games. Your cool, homemade, fiction-themed spread will make you the life of the party. Incredibly fun and creative, and colorfully designed, The Geeky Chef books make the perfect gift for the geek in your life who lives in a world of their own. Other titles in this series include: Geeky Bartender Drinks, Geeky Chef Cookbook, Geeky Chef Drinks, and Geeky Chef Strikes Back

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.

The Midnight Ride

The Essential Cocktail Book

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

The Unofficial Star Wars-Inspired Book of Cocktails

A Complete Guide to Modern Drinks with 150 Recipes

Over 95 Recipes Celebrating Films from Paramount Pictures

A Spirited Guide to Great Music and Mixed Drinks

Timed to coincide with the much anticipated Downton Abbey movie, this enticing collection of cocktails celebrates the characters, customs, and drinking way of life at Downton Abbey. Cocktails were introduced in the drawing rooms of Downton Abbey in the 1920s, when US prohibition inspired the

insurgence and popularity of American-style bars and bartenders in Britain. This well-curated selection of recipes is organized by the rooms in the Abbey in which the drinks were served and spans everyday sips to party drinks plus hangover helpers and more. In addition to classic concoctions like a Mint Julep, Prince of Wales Punch, and Ginger Beer, this collection features character-specific variations such as Downton Heir, Turkish Attache, The Valet, and The Chauffeur. The recipes reflect drinks concocted and served upstairs and down, as well as libations from village fairs,

cocktail parties, and restaurant menus typical of the time. Features 40+ color photographs, including drink images photographed on the set of Downton Abbey.

Mix up a taste of the City by the Bay with San Francisco Cocktails. Featuring recipes from and profiles on some of the most recognizable bars in San Francisco, this is the definitive guide to drinking in San Fran. With easy-to-follow recipes sure to be a crowd pleaser and inspiring interviews with local bartenders, this is the perfect gift for cocktail lovers everywhere. Gorgeous, full-color photography gives you a taste of each cocktail long before you mix them up yourself. No matter where you find yourself, San Francisco Cocktails will transport you to the heart of the city in seconds flat. Trevor Felch is a restaurants writer for SF Weekly and the San Francisco Examiner, along with contributing editor and West Coast writer for Vno 24/7. Previously he lived in the start-up world as co-founder and creative director for the neighborhood social mapping company Urbano.

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 improve both classic and original cocktails. JAMES BEARD AWARD WINNER • WINNER OF THE TALENTS OF THE COCKTAIL SPIRITED AWARDS® 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, whatsy 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 Code be next?"—Steven Soderbergh, filmmaker

Now available in a new pocket edition, Cocktails of the Movies serves up the 64 greatest cocktails to have featured on film. Take a journey through Hollywood's lifelong love affair with cocktails, celebrating the greatest characters and their iconic drinks through original illustrations and easy-to-follow recipes. From Marilyn's Manhattan in Some Like It Hot to The Dude's White Russian in The Big Lebowski, there's something for everyone. Each cocktail is accompanied by the recipe, method, a history of the drink and a synopsis of its scene in the movie alongside full-color original artwork.

Fundamentals, Formulas, Evolutions
Appropriate Libations for All Occasions
Mai Tai'd Up
The Geeky Chef: Drinks
The Official Downton Abbey Cocktail Book
Cocktail Codex
Gone with the Gin

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 undercore 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 album. 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, Led Zeppelin, Side A to 11, Appetite for Destruction, Thriller, Like a Virgin, Low End Theory, The Rise and Fall of Ziggy Stardust, and California, Buena Vista Social Club, Back to Back, Wet Sounds, Vampire Weekend, and many more

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.

Readers can explore James Bond creator Ian Fleming's writing on the pleasures of drinking and mix themselves fifty delicious cocktails from recipes inspired by his books and decorated by award-winning London bar, Swift. Both Bond and Fleming were partial to a stiff drink. In both fiction and real life, cocktails were an important and well-chosen accompaniment to adventure and daring and often relaxing. Fleming made the Martini famous with Bond's ritual of always ordering it "shaken, not stirred". But in every James Bond book a wide selection of strong, sophisticated and carefully crafted drinks are essential details to the story.

The book is divided into five categories: Straight Up; On the Rocks; Tall; Pizzy; and Exit. Sip on inventions such as Smash, Money Penny, that Old Devil W and Diamonds are Forever, as well as classic Bond cocktails such as the Vesper—and, of course, the Dry Martini. Each recipe is illustrated by a stunning full-color photo of the drink and wonderful extracts from Fleming's writing—taken from the passage where the drink was featured or a place, character, or plot that inspired it. Shaken features a foreword written by the novelist's nephew, Pergus Fleming, as well as plenty of his writing on whisky, gin, rum, and other spirits.

"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+ mcocktails and nonalcoholic infusions When the spirit strikes, Drink is your go-to guide!
An Illustrated Guide to Cinematic Mixology

Shaken

Little Pink Book of Cocktails

[a Cocktail Recipe Book]

Cocktail Piano at the Movies

The Ultimate Bar Book

Enjoying the Best of Hollywoods Worst

Madeleine Wickham, who writes the internationally bestselling Soapbathic series as Sophie Kinsella, has penned an irresistibly glib and entertaining novel about three savvy young women and the secrets they share over monthly drinks. Roxanne: glamorous, self-confident, with a secret love -- a married man Maggie: capable and high-achieving, until she finds the one thing she can't cope with -- motherhood Candice: honest, decent, or so she believes -- until a dishy from her past turns up At the first of every month, when the office has reached its pinnacle of hysteria, Maggie, Roxanne, and Candice meet at London's swankiest bar for an evening of cocktails and gossip. Here, they chat about what's new at The Londoner, the glossy fashion magazine where they all work, and everything else that's going on in their lives. Or almost everything. Beneath the girl talk and the laughter, each of the three has a secret. And when a chance encounter at the cocktail bar sets in motion an extraordinary chain of events, each one will find their biggest secret revealed. In Cocktails for Three, Madeleine Wickham combines her trademark humor with remarkable insight to create an edgy, romantic tale of secrets, strangers, and a splash of scandal.

From the author of the internationally bestselling novel The Girl on the Train, Rachel Watson has returned to take on a new challenge: to take a job serving drinks in a cocktail lounge to make ends meet and have a chance of regaining custody of her young son. At the job she encounters two men who take an interest in her, a handsome young schemer who makes her blood race and a wealthy but unwell older man who rewards her for her attentions with a \$50,000 tip and an unconventional offer of marriage... The last, lost crime novel by one of the greatest noir novelists of all time, author of Mildred Pierce, Double Indemnity, and The Postman Always Rings Twice. Now published for the very first time - including an afterword by editor Charles Arda!

A paperback guide to 100 of the funniest bad movies ever made, this book covers a wide range of hopeless Hollywood product, and also including rare Razzie ceremony photos and a complete history of everything ever nominated for Tinsel Town's Tackiest Trophy. An in-depth look at the making of the classic movie and its effect on filmmaking and society. When The Graduate premiered in December 1967, its filmmakers had only modest expectations for what seemed to be a small, sexy art-house comedy adapted from an obscure first novel by an eccentric twenty-four-year-old. There was little indication that this offbeat story—a young man just out of college has an affair with one of his parents' friends and then runs off with her daughter—would turn out to be a monster hit, with an extended run in theaters and seven Academy Award nominations. The film catapulted an unknown actor, Dustin Hoffman, to stardom with a role that he played in only one other film, and it became the most profitable movie of the year. In this book, author David Karger provides a behind-the-scenes look at the making of the film, and also includes a smart close reading of the film as well as vivid, never-before-revealed details from behind the scenes of the production—including all the behind-the-scenes drama and decision-making. For movie buffs and pop culture fanatics, Seduced by Mrs. Robinson illuminates The Graduate's huge influence on the future of filmmaking. And it explores how this unconventional movie rocked the late-sixties world, both reflecting and changing the era's views of sex, work, and marriage. An Amazon Best Book of the Month "[Gray] writes smartly and insightfully. . . . The book . . . offers a fascinating look at how this movie tells a timeless story." —The Washington Post

A World History of Women and Alcohol

Cocktail Chemistry

Tequila Mockingbird

The Essential New York Times Book of Cocktails

Seedlip Cocktails

The Cocktail Waitress

Movie Night Menus

"A Finalist for the Spirited Award for Best New Book on Drinks Culture, History or Spirits" "At last, the feminist history of booze we've been waiting for!" —Amy Stewart, author of The Drunken Botanist The James Beard Award-winning history of women drinking through the ages Strawberry daiquiris. Skinny martinis. Vodka sodas with lime. These are the cocktails that come in sleek-stemmed glasses and are served up with equal measure of Hollywood history, movie-star mayhem, and a frothy mix of forty cocktail recipes. Humphrey Bogart got himself arrested for protecting his drinking buddies, who happened to be a pair of stuffed pandas. Ava Gardner would water-ski to the set of Night of the Igloo holding a towel in one hand and a cocktail in the other. Baret Lyng Natalie Wood would let Dennis Hopper seduce her if he provided a bathtub full of champagne. Bing Crosby's ill-mannered antics earned him the nickname "Binge Crosby." And sweet Mary Pickford stashed liquor in hydrogen peroxide bottles during Prohibition. From the frontier days of silent film up to the wild after party of the 1970s, Mark Bailey has pillaged the vaults of Hollywood history and lore to dig up the true—and often surprising—stories of seventy of our most beloved actors, directors, and screenwriters at their most soured. Bite-size biographies are followed by ribald anecdotes and memorable quotes. If a star had a favorite cocktail, the recipe is included. Films with the most outrageous booze-soaked stories, like Apocalypse Now, From Here to Eternity, and The Misfits, are featured, along with the legendary watering holes of the day (and the recipes for their signature drinks). Edward Hemingway's portraits complete this spirited look at America's most iconic silver-screen legends. "This book is like being at the best dinner party in the world. And I thought I was the first person to put a bar in my closet. I was clearly born during the wrong era." —Chelsea Handler

Booze & Vinyl

The Comprehensive Guide to Over 1,000 Cocktails

San Francisco Cocktails

Death and Co Welcome Home

And a Thousand Cocktails

Seduced By Mrs. Robinson

SOON TO BE A MAJOR MOTION PICTURE FROM 20TH CENTURY FOX Two reckless but lovable all-American bros make a strong case for maturing slowly through their outrageous yet enlightening misadventures across this great country of ours. My brother and I are looking for wedding dates for our cousin's wedding. We've been told by the bride that bringing dates is "mandatory" so we "won't harass all of my friends all night" and "stay under control." Rather than ask some of these single women in our lives to go and face the inevitable 'does this mean he wants to take it to the next level?' questions, we'd rather bring complete strangers and just figure it out... We're both in our 20s, single, dashingly tall, Anglo-Saxon, respectfully athletic. Love to party, completely house trained.Love our mother, have seen Love Actually several times.rare emotional, sensitive, but still bad boys.You should be attractive or our aunts will judge you, but not TOO attractive or one of our uncles might grope you. Dave and Mike Stangle thought nothing of it when they boozily decided to turn to the "activity partners" section of Craigslist to solicit dates to their cousin's wedding. The hilarious, out-of-this-world ad that they came up with—featuring a picture of the two brothers as centaurs—immediately went viral, eventually landing these Wayfarers-wearing, moped-riding, completely reckless but ultimately lovable bros in the annals of the "Internet Famous." In Mike and Dave Need Wedding Dates, the Stangle brothers bring their trademark, off-color humor to everything from their most embarrassing adolescent experiences (like getting beat up by a girl on their front lawn...in front of their dad), to the most outrageous predicaments (like tripping on mushrooms with their bulldog, Frank), to proper sexting etiquette, and finally to breaking up a midget bar fight (you have to shoo them away). With the incredible comedic chemistry of Vince Vaughn and Owen Wilson in Wedding Crashers and the uncensored honesty of Tucker Max, Mike and Dave insist there's nothing wrong with just seeing where life takes you.

Become a Jedi Master of mixology with some of the best cocktails from across the Star Wars Galaxy. There is no need to worry if you are a cocktail Wookiee, as this sacred text contains helpful bartending tips and Jedi tricks to suit those of all levels! Channel the force and let The Unofficial Star Wars-Inspired Book of Cocktails be the Yoda to your Luke Skywalker with fifty drinks from Chalnun's Cantina in Mos Eisley on planet Tatooine. Cocktails made with alien ingredients such as activated charcoal and color-changing reagents are the perfect accompaniment to any May the Fourth celebration or Star Wars movie marathon. This book's cocktails are guaranteed to keep guest spirits (as well as blood alcohol levels) high and stop the party from turning to the Dark Side. These are the cocktails you have been looking for: Baby Yo-daiquiri Blue Bantha Milkshake Wookies and Cream Emperor Palpatini Darth Maul'd Cider May the fortified spirits be with you in The Unofficial Star Wars-Inspired Book of Cocktails.

Featuring nerdy recipes for both alcoholic and non-alcoholic beverages, The Geeky Chef Drinks is your chance to sip your way through your favorite sci-fi and fantasy worlds—Game of Thrones, Legend of Zelda, Star Trek, and more. Whether you're into comics, video games, books, or movies, you'll be able to make the drinks you've always wanted to taste from realms like The Lord of the Rings, Harry Potter, The Legend of Zelda, Firefly, Minecraft, Final Fantasy, and many more. In The Geeky Chef Drinks, author Cassandra Reeder has imagined into being the delicious alcoholic and non-alcoholic beverages from these varied sci-fi worlds. If you've found yourself craving Shimmerwine from Firefly, Flander's Planters Punch from The Simpsons, or Pumpkin Juice from Harry Potter, your thirst will be quenched. Easy, step-by-step instructions and fun theme photos make these creative recipes perfect for your next party, season premier get-together, or your standing reservation for a party of one. With The Geeky Chef Drinks, prepare to be transported to galaxies far, far way.

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

Cocktail

Cocktails with a Hollywood Twist

Star Trek Cocktails

Tiki

Mike and Dave Need Wedding Dates

Drinking with James Bond and Ian Fleming, the Official Cocktail Book

Modern Tropical Cocktails

Looking for the perfect mix of smart, sexy, and sassy? Mai Tai'd Up continues New York Times bestselling author Alice Clayton's Cocktail series, which began with Wallbanger and continued with Rusty Nailed and Screwdrivered. The gossip mill in the seaside community of Monterey is churning about Chloe Patterson, the newcomer who is starting a sanctuary for rescued pit bulls. It's rumored that she's a former beauty queen (true) who ditched her fiancé the morning of their wedding (also true). And that while she's not looking for a new man, the good-looking local veterinarian has his eye on her. Absolutely, positively true. When Lucas Campbell isn't at the family veterinary clinic, he's paddle boarding in Monterey Bay. Recently single, he's definitely not in the market for a new relationship, but he still can't resist taking a second, third, and fourth look at the recent arrival of Miss Golden State. Neither Lucas nor Chloe has any interest in being tied down. Being tied up, however—now there's a thought. But are a few Mai Tais, a moonlit night, and the music of Frank

Sinatra enough to allow them both to forge their past? Let's hope Blue Eyes knows what he's doing. Mix one part tiki, one part kinky, and a splash of old black magic matchmaking, and it's time to be . . . Mai Tai'd Up

From the celebrated New York Times bestselling author comes a commercial thriller of an MIT grad student who unwittingly uncovers the hidden connection between the Gardner Museum heist and the most fascinating secret in American history. THE CARD SHARK: Hailey Gordon is looking to make some fast cash to help pay her tuition when she's caught counting cards at the Encore casino in Boston. She grabs her winnings and makes her escape. With guards closing in, she dives into an unlocked room to hide . . . only to find a dead body. THE EX-CON: Recently released from prison, Nick Patterson hasn't felt hope in a long time, but the job he "inherited" in prison promises to change that. He enters hotel room 633 to find that the person he was supposed to meet has been murdered. Next to the corpse stands a terrified young woman—Hailey Gordon. THE PROFESSOR: American history professor Adrian Jensen learns of the death of his professional nemesis, Charles Walker, the night after he received Walker's latest research. Skeptical at first, Adrian nearly deletes the file. But when one small, new detail catches his eye, he makes it his mission to uncover what could be one of the biggest secrets of the Revolutionary War. All three strangers find themselves on the cusp of an incredible discovery—one that someone is willing to kill to keep buried.

A young self-centered bartender who has become a local celebrity in Manhattan's upper east side, meets a girl in Jamaica who puts a new perspective into his life.

"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"--

John Wayne: The Official Cocktail Book

Drink

Cocktail Chameleon

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

Cocktails with a Literary Twist

Of All the Gin Joins

The Official Razzie Movie Guide

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 Reddcliffe, 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 7&s, the Negroni—as well as favorites from the new generation of elixir bome of the craft distilling boom. Reddcliffe has carefully curated this essential collection, with memorable writing from famed New York Times journalists like Mark Bitman, Craig Claiborne, Toby Cecchini, Eric Asimov, Rosie Schap, 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'll ever need to entertain at home, whether it's just for two, or for pleasing a crowd.

From the celebrated New York Times bestselling author comes a commercial thriller of an MIT grad student who unwittingly uncovers the hidden connection between the Gardner Museum heist and the most fascinating secret in American history. THE CARD SHARK: Hailey Gordon is looking to make some fast cash to help pay her tuition when she's caught counting cards at the Encore casino in Boston. She grabs her winnings and makes her escape. With guards closing in, she dives into an unlocked room to hide . . . only to find a dead body. THE EX-CON: Recently released from prison, Nick Patterson hasn't felt hope in a long time, but the job he "inherited" in prison promises to change that. He enters hotel room 633 to find that the person he was supposed to meet has been murdered. Next to the corpse stands a terrified young woman—Hailey Gordon. THE PROFESSOR: American history professor Adrian Jensen learns of the death of his professional nemesis, Charles Walker, the night after he received Walker's latest research. Skeptical at first, Adrian nearly deletes the file. But when one small, new detail catches his eye, he makes it his mission to uncover what could be one of the biggest secrets of the Revolutionary War. All three strangers find themselves on the cusp of an incredible discovery—one that someone is willing to kill to keep buried.

A young self-centered bartender who has become a local celebrity in Manhattan's upper east side, meets a girl in Jamaica who puts a new perspective into his life.

"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"--

John Wayne: The Official Cocktail Book

Drink

Cocktail Chameleon

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

Cocktails with a Literary Twist

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