

## The Bartenders Guide To Mocktails Create On Trend Non Alcoholic Drinks With Attitude

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

One of Smithsonian Magazine’s Ten Best Food Books of the Year A revolutionary new guide to pairing ingredients, based on a famous chef’s groundbreaking research into the chemical basis of flavor As an instructor at one of the world’s top culinary schools, James Briscione thought he knew how to mix and match ingredients. Then he met IBM Watson. Working with the supercomputer to turn big data into delicious recipes, Briscione realized that he (like most chefs) knew next to nothing about why different foods taste good together. That epiphany launched him on a quest to understand the molecular basis of flavor—and it led, in time, to *The Flavor Matrix*. A groundbreaking ingredient-pairing guide, *The Flavor Matrix* shows how science can unlock unheard-of possibilities for combining foods into astonishingly inventive dishes. Briscione distills chemical analyses of different ingredients into easy-to-use infographics, and presents mind-blowing recipes that he’s created with them. The result of intensive research and incredible creativity in the kitchen, *The Flavor Matrix* is a must-have for home cooks and professional chefs alike: the only flavor-pairing manual anyone will ever need.

Includes 800 new recipes.

*"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 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"--

100+ Recipes for Making Delicious Elixirs, With or Without Booze

Cocktail Chemistry

Spirited

Dry

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

Drinking for Two

Batch Cocktails

**Selected as one of Food Network's "Best Healthy Cookbooks of 2019" and as a "favorite must-read" by The Bump, *Drinking for Two* is perfect for pregnant women, the health conscious new mom, or any woman just trying to stay healthy. It also makes a great baby shower or pregnancy gift! This mocktail recipe book features 45+ delicious, plant-based recipes carefully crafted to deliver essential nutrients and antioxidants, and target common pregnancy symptoms, all leading to a healthy pregnancy. With recipes for flat, bubbly, apres-dinner, and warm comfort drinks, registered dietitians Diana Licalzi and Kerry Criss carefully developed and tested each mocktail to include whole foods and all-natural sweeteners. Quick-to-prepare recipes (including many that are gluten free!) feature plant-based and everyday ingredients that are healthy for mom and baby, accompanied by notes to highlight the benefits of various ingredients with respect to common pregnancy symptoms like nausea and swelling. The book also features other valuable nutrition information to help women modify their diets and stay healthy throughout their pregnancy. Recipes include:**

- No Way Rose**

• **Mocktail Mule**

- Ging-osa**
- Virgin Mary**
- Sour Mock-a-rita**
- ...and many more**

So simple to create at home, *Bitters and Shrub Syrups* will add an incredible depth of flavor to any beverage. Historically, cocktail bitters, drinking vinegars, and even infused syrups were originally used for curing sickness with high concentrations of beneficial (healing) herbs and flowers. The slight alcohol base of bitters kept the often-fragile ingredients from rotting in the age before refrigeration. Bitters in the modern cocktail bar are embraced as concentrated and sophisticated flavor agents, although they are still used in holistic healing by herbalists. Shrubs add both tart and sweet notes to a craft cocktail or mocktail. They sate your hunger and quench your thirst, while stimulating digestion and good health of the gut. The *Cocktail Whisperer*, Warren Bobrow, has been using bitters and shrubs in his quest for added zest in many of his craft cocktails, adding depth and mystery to a generic mixed drink. *Bitters and Shrub Syrup Cocktails* will send your taste buds back in time with 75 traditional and newly-created recipes for medicinally-themed drinks. Learn the fascinating history of apothecary bitters, healing herbs, flowers, fruits, vegetables, and vinegars that are making a comeback in cocktail and non-alcoholic recipes. If you love vintage cocktails, you'll surely enjoy this guide to mixing delicious elixirs.

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

*Cocktail books* are like sand to sea, or--to use a fitting metaphor--hops to beer, grapes to wine, or plastic to Donatella Versace's body. But this drink mixing book goes another way: you'll learn how to make cocktails while having lots of fun, laughter and joy! **BEST GIFT IDEA FOR COCKTAIL AND PARTY LOVERS - ONLY NOW: SPECIAL LAUNCH PRICE (WHILE STOCKS LAST)** The art of mixing cocktails is much older than you might imagine, and drinking is part of our culture and society. Did you know that archaeologists have excavated thousand-year-old recipes for making cocktails, beer, and wine? We can assume with a clear conscience that mankind has been busy making tipples since the beginning of time. Even back in the dark days, our ancestors already knew one of the biggest secrets of all time: it's fun to be a little sozzled! **HOW TO MAKE COCKTAILS** - this book will teach you on how to mix the best cocktails. All the way from Martini, Negroni, Sex on the Beach, and Zombie, to the Harvey Wallbanker, Death in the Afternoon, and of course, the Vodka Wellness. **DELICIOUS COCKTAIL RECIPES** - all alcohol drinks and mocktails in this book are delicious mixed drinks and created for centuries with success. They are popular drinks, as well as new and unknown drinks to most. Great mixed drinks nonetheless! **A FUNNY COCKTAIL BOOK** - this book is the funniest cocktail book of the year! Just give it a try and you'll find out yourself. You learn thaw make mix drink and have the best classic, modern, and even self invented cocktail recipes out there. **IDEAL FOR YOUR COCKTAIL SET** - this great book on how to make cocktails should not be missing in any cocktail set. It makes no difference if you keep the cocktail book to yourself or give it as a gift to your friends and loved ones. **COCKTAIL MIXING SKILLS** - this mixed drinks recipe book will teach you on how to mix drinks and cocktails so delicious that your guests and even yourself will be amazed by the taste. It's a great mixed drink recipes book with everything you need to know on cocktails. **MONEY-BACK GUARANTEE** - any cocktail book or mixed drink recipe book should bring joy, laughter, and great drinks to your home. If you don't like the drink mix book just send it back and I'll give you your money back. You've got nothing to loose but will learn how to make cocktails while having lots of fun with amazing cocktails recipes. **CLASSIC AND CONTEMPORARY RECIPES: The best of traditional and contemporary cocktail mixing for all occasions. For a romantic dinner, special celebration, holidays, entertaining and more, there is a perfect, well-loved drink for every get-together. ACCOMMODATES ALL LEVELS: This ultimate cocktail recipe book is for beginners, experts, and everyone in between, featuring non-alcoholic drink recipes or mix drinks with alcohol favorites including whiskey, vodka, gin, rum, brandy, and furthermore. ANY OCCASION: Whether it's creating a cocktail hour martini or fixing a nightcap, this is the funny and stylish guide to exclusive drinking that will capture the beautiful cocktail art for all drink enthusiasts. EASY AND SIMPLE: Includes a beginner bartenders guide to cocktails and a stunning anthology of cocktail recipes for novice to experienced bartenders to make at home as well as hilarious graphics and funny anecdotes. MAKES A GREAT GIFT: Makes a great gift for a birthday, holiday, Valentine's Day, Mother's Day, Father's Day, and more. This funny cocktail book is a great bartending book gift for a new home or to complete any renovated home bar. A funny cocktail book for anyone who's looking for books from these categories: Essential Cocktail Books Bartender Recipe Books Drink Mixing Books Alcohol Drink Recipe Books.**

**(Cocktails Without Regrets)**

**Clean + Dirty Drinking**

**Cocktails from Around the World**

**The Bartender's Guide to Mocktails**

**Meehan's Bartender Manual**

**A 28 Day Food & Fitness Plan to Jump-Start Your Life with Over 175 Squeaky-Clean Paleo Recipes**

**100 Recipes for Mocktails and Low-Alcohol Cocktails**

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

The Bartender's Guide to Mocktails offers delectable and refreshing soda and juice-based recipes for those that want to forgo the alcohol but keep the flavour.

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.

A non-judgmental, back-to-basics approach to making custom cocktails that's as fun as it is definitive--from a renowned New York City bartender who's worked everywhere from Please Don't Tell to Momofuku. John deBary is a veritable cocktail expert with a 100 proof personality, a dash of fun, and garnished with flair--there's nothing muddled about him. In *Drink What You Want*, John breaks down the science of mixology (yes, it's a science) and explains the rules of drink-making. Most important, you'll learn how to tweak any drink, both classic and creative, to your preferences and moods. Are you adventurous or traditional? Sweet or bitter? Brown liquor or clear? While giving newcomers a rundown of cocktail culture, lingo, and etiquette, John turns the "cocktail book" concept on its ear by infusing a traditionally formal topic with his fresh, conversational voice. Mixology geeks and bottomless brunchers alike will revel in the craft of the cocktail, from classic to modern to funky. Cocktails are about creativity and setting the mood, and *Drink What You Want* overflows with both.

Seedlip Cocktails

Zero

Create On-Trend, Nonalcoholic Drinks with Attitude

Mocktail Party

500 Signature Drinks from the World's Best Bars and Bartenders

The Everything Bartender's Book

41 Fragrant Drinks + Ingredients

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.

Unless you're still an undergrad, it's time to move on from making rum and Cokes or vodka sodas at the bar. After all, you're a grown-up and you should be drinking grown-up drinks. In this book you will find 200 classy bar drinks that you can make to suite every occasion. Recipes are grouped within sections: The Classics, Modern and Holiday Specials. a guide to bartending basics and mixology techniques; A to Z listings: from Absolut Gold to Young Lust; Step-by-Step directions for 200 mixed drinks whether shaken, stirred, up, or on the rocks; 90 holiday ideas including Halloween, Christmas and Valentine's Day! **MAKES A GREAT GIFT:** Birthdays, holidays, Mother's/Father's Day and more. The Cocktail Handbook makes a great gift for any occasion!

Explore the unique flavors of flowers. Elegant, edible flowers are becoming more accessible every day—and they taste as good as they look. This curated collection of 41 delightful recipes combine the playful creativity of fashion, the deliciousness of food, and the beauty of flowers in one gorgeous glass. Whether you're throwing a baby shower, hosting a Mother's Day brunch, celebrating a wedding, or simply entertaining guests, there's something for everyone, with our without alcohol, including:

- Iced Lavender Caf é au Lait
- Rose Petal Almond Milk
- Dandelion Tea Cinnamon Cappuccino
- Hibiscus Old Fashioned
- Plum Rosewater Gin and Tonic
- Orange Blossom Moscow Mule

Learn how to create floral pantry item staples to create a scrumptious and sophisticated cocktail of your own, and embark on a new culinary adventure. This garden-party eye candy also includes practical tips on where to buy edible flowers, whether to choose fresh or dried flowers, how to grow edible flowers at home, and how to use florals in other recipes.

"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!**

Not Another Cocktail Book

Fundamentals, Formulas, Evolutions

The Professional Bartender's Handbook

Bartender's Guide to Mocktails

A Grown-Up's Guide to Making Mixed Drinks (Cocktail Book, Bartender Book, Mixology Book, Christmas Cocktails, Halloween Cocktails, Valentine's Cocktails)

Delicious Handcrafted Cocktails and Other Clever Concoctions--Seasonal, Refreshing, Alcohol-Free

Over 100 recipes using home-grown and foraged fruits, herbs, and edible flowers

This new book is written for the professional bartender. A copy belongs behind every bar. Whether running a stand-alone business or one incorporated into a restaurant, hotel, or food service operation, the successful bartender needs proper grasp of mixology. This new book is more than just a recipe guide, although it contains nearly 1,500 different cocktails and shooters. This new book is fun and easy to read, the recipes are in alphabetical order with suggested glassware, in and tricks, bar terminology, measurements, how to set up a bar, glassware, responsible serving issues, garnishes, bar games and tricks, famous toasts, and much more. And you will find a special section on non-alcoholic drinks.

Divine cocktails and delicious mixed drinks—hangover not included! Festive, sophisticated cocktails for everyone? Yes, please! With alcohol-free options so refreshing to drink, simple to make, and for any season or occasion, going dry has never been in style with an Espresso Mint Martini Spoil yourself at breakfast with a Blood Orange Sunrise Toast the mother-to-be with a bubbly Paloma Fizz Keep your summer picnic kid-friendly with a refreshing Raspberry and Lavender Shrub Thank you to an eye-opening Chile and Lime Margarita Plus, for the new mocktail mixologist, Dry comes complete with a guide to essential equipment, easy-to-find ingredients, simple syrup recipes, and more. Cheers!

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

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! This book is a treasure trove 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 The Godfather, The Godfather Part II, The Godfather Part III, The Godfather: The Final Cut, The Godfather: The Journey, The Godfather: The Untold Story, The Godfather: The Untold Story 2, The Godfather: The Untold Story 3, The Godfather: The Untold Story 4, The Godfather: The Untold Story 5, The Godfather: The Untold Story 6, The Godfather: The Untold Story 7, The Godfather: The Untold Story 8, The Godfather: The Untold Story 9, The Godfather: The Untold Story 10, The Godfather: The Untold Story 11, The Godfather: The Untold Story 12, The Godfather: The Untold Story 13, The Godfather: The Untold Story 14, The Godfather: The Untold Story 15, The Godfather: The Untold Story 16, The Godfather: The Untold Story 17, The Godfather: The Untold Story 18, The Godfather: The Untold Story 19, The Godfather: The Untold Story 20, The Godfather: The Untold Story 21, The Godfather: The Untold Story 22, The Godfather: The Untold Story 23, The Godfather: The Untold Story 24, The Godfather: The Untold Story 25, The Godfather: The Untold Story 26, The Godfather: The Untold Story 27, The Godfather: The Untold Story 28, The Godfather: The Untold Story 29, The Godfather: The Untold Story 30, The Godfather: The Untold Story 31, The Godfather: The Untold Story 32, The Godfather: The Untold Story 33, The Godfather: The Untold Story 34, The Godfather: The Untold Story 35, The Godfather: The Untold Story 36, The Godfather: The Untold Story 37, The Godfather: The Untold Story 38, The Godfather: The Untold Story 39, The Godfather: The Untold Story 40, The Godfather: The Untold Story 41, The Godfather: The Untold Story 42, The Godfather: The Untold Story 43, The Godfather: The Untold Story 44, The Godfather: The Untold Story 45, The Godfather: The Untold Story 46, The Godfather: The Untold Story 47, The Godfather: The Untold Story 48, The Godfather: The Untold Story 49, The Godfather: The Untold Story 50, The Godfather: The Untold Story 51, The Godfather: The Untold Story 52, The Godfather: The Untold Story 53, The Godfather: The Untold Story 54, The Godfather: The Untold Story 55, The Godfather: The Untold Story 56, The Godfather: The Untold Story 57, The Godfather: The Untold Story 58, The Godfather: The Untold Story 59, The Godfather: The Untold Story 60, The Godfather: The Untold Story 61, The Godfather: The Untold Story 62, The Godfather: The Untold Story 63, The Godfather: The Untold Story 64, The Godfather: The Untold Story 65, The Godfather: The Untold Story 66, The Godfather: The Untold Story 67, The Godfather: The Untold Story 68, The Godfather: The Untold Story 69, The Godfather: The Untold Story 70, The Godfather: The Untold Story 71, The Godfather: The Untold Story 72, The Godfather: The Untold Story 73, The Godfather: The Untold Story 74, The Godfather: The Untold Story 75, The Godfather: The Untold Story 76, The Godfather: The Untold Story 77, The Godfather: The Untold Story 78, The Godfather: The Untold Story 79, The Godfather: The Untold Story 80, The Godfather: The Untold Story 81, The Godfather: The Untold Story 82, The Godfather: The Untold Story 83, The Godfather: The Untold Story 84, The Godfather: The Untold Story 85, The Godfather: The Untold Story 86, The Godfather: The Untold Story 87, The Godfather: The Untold Story 88, The Godfather: The Untold Story 89, The Godfather: The Untold Story 90, The Godfather: The Untold Story 91, The Godfather: The Untold Story 92, The Godfather: The Untold Story 93, The Godfather: The Untold Story 94, The Godfather: The Untold Story 95, The Godfather: The Untold Story 96, The Godfather: The Untold Story 97, The Godfather: The Untold Story 98, The Godfather: The Untold Story 99, The Godfather: The Untold Story 100

The COCKTAIL HANDBOOK

The Thinking Girl's Guide to Drinking

Non-Alcoholic Cocktails, Cordials and Clever Concoctions

A Recipe for Every Drink Known - Including Tricks and Games to Impress Your Guests

A Funny Book with Delicious Cocktail Recipes - the Best Bartending Guide for Booze Connoisseurs

Floral Libations

From Martinis and Manhattans to sparkling Bellinis and fruity, frozen daiquiris, this user-friendly collection of cocktail recipes will turn anyone into an outstanding bartender! Arranged by spirit type and filled with enticing photographs, it’s the perfect introduction to the intimidating world of drink-making. Hundreds of fabulous concoctions are included, from traditional to trendy, from sophisticated to luscious tropical tastes. All your favorite liquors are here: vodka, gin, rum, whisky, brandy, and even sparkling, celebratory champagne. Whip up a Bloody Mary for a special brunch or Hot Buttered Rum for a cold winter’s night. Sip a Mint Julep out on the porch, like a true Southerner. Get sexy with a Between the Sheets. Grab some cachaça, limes, and sugar and make a Caipirinha, Brazil’s delicious national drink. Or feel as if you’re down in old Havana with a Cuba Libre or minty Mojito. Plus, there are plenty of punches to enliven any party. Most of the recipes include several variations to try out, and novices will find a wealth of basic information, including tips on what to drink and when; what equipment, glassware, and ingredients you’ll need; and which techniques you must know—including shaking, muddling, building, and layering. There’s also advice on getting everything ready and what to do when speed is of the essence. When you want to learn how to mix drinks, this is the beginner’s guide you’ll need.

Designated driver? Going back to work after lunch? Having a party with lots of teens and tweens or people who just don’t want alcohol? When a cocktail isn’t the right choice, it’s time for a mocktail. And there’s more than a standard-issue Virgin Mary or a Shirley Temple on the menu here! Top bartender Kester Thompson understands that you can’t just forget the tequila in the margarita or the rum in the daiquiri; the flavour won’t be right that way. Instead he’s whipped up a host of gourmet sensations, some meant for the sophisticated palate, others designed to please a thirsty child. Choose from a variety of drinks: citrusy ones like Mint Lemonade or Mandarin Orange, Chilli and Coriander; ‘berry’ delicious blasts including an Elder-flower Cordial, and tropical temptations as wonderful as a day on the beach – a Guava, Pineapple and Passion fruit mix or a Banana Colada is a sunny treat. Beautiful colour photos throughout provide attractive ideas for serving these mocktails – so they look as great as they taste.

A hip, accessible guide to batch cocktail-making for entertaining, with 65 recipes that can be made hours--or weeks!--ahead of time so that hosts and hostesses have one less thing to worry about as the doorbell rings. As anyone who has hosted a dinner party knows, cocktail hour is the most fun part of the evening for guests--but the most stressful for whomever is in charge of keeping the drinks flowing.

The solution, though, is simple: batch it! In this fun collection, Maggie Hoffman offers 65 delicious and creative cocktails that you don't have to stir or shake to order; rather, they are designed to stay fresh when made ahead and served out of a pitcher. Recipes such as Tongue in Cheek (gin, Meyer lemon, thyme, Cocchi Rosa), Friendly Fires (mezcal, chile vodka, watermelon, lime), Birds & Bees Punch (rum, cucumber, green tea, lemon), and even alcohol-free options are organized by flavor profile--herbal, boozy, bitter, fruity and tart, and so on--to make choosing and whipping up a perfect pitcher of cocktails a total breeze.

An edgy cocktail book with more than 100 recipes for delicious alcoholic drinks and mocktails made from quality, healthful ingredients to keep you feeling sexy, healthy and fabulous. The Thinking Girl's Guide to Drinking is all about showing you how you can, and should, enjoy drinking healthfully. Author Ariane Resnick wants to wipe away the notion that drinking healthfully has to mean downing glasses of green smoothies and juices and otherwise starving yourself. The key to drinking mindfully is to exercise moderation and use high-quality, wholefood ingredients.

Wild Cocktails from the Midnight Apothecary

The Bartender's Bible

A New Approach to Non-Alcoholic Drinks

Cocktail Codex

The Art and Science of Pairing Common Ingredients to Create Extraordinary Dishes

Good Drinks

Zero Proof Drinks and More

Designated driver? Going back to work after lunch? Having a party with lots of teens and tweens or people who just don't want alcohol? When a cocktail isn't the right choice, it's time to enjoy a mocktail: delectable, refreshing soda- and juice-based blends that forgo the alcohol but keep the flavor. And there's more than a standard-issue Virgin Mary or a Shirley Temple on the menu here. Kester Thompson, a top bartender, understands that you can't just forget the tequila in the margarita or the rum in the daiquiri; the flavor won't be right that way. Instead, he's whipped up a host of gourmet sensations, some meant for a sophisticated palate, others designed to please a thirsty child.

Mix cocktails like a pro in no time with more than 1,000 innovative recipes! Designed for every skill level, this behind-the-bar handbook boasts recipes for shots, cordials, and punches along with classic, mixed, hot, blended, and nonalcoholic drinks. Cocktail expert Cheryl Charming shows you how to: Choose and use glassware, mixers, and tools Mix hundreds of crowd-pleasing drinks Pick the perfect drink for every occasion Cure nasty hangovers Completely revised and updated, The Everything Bartender's Book, 3rd Edition packs 250 new recipes. Miss Charming reveals the secrets that every great bartender--or home host--needs to know!

This visually-driven cookbook features fabulous mocktails to satisfy any taste, occasion, or season. The 80+ drinks are based on fruits, herbs, spices, syrups!fresh ingredients and bright flavors like ginger, citrus, turmeric, berries, hibiscus, persimmon, coconut, mint, and matcha!and span refreshing options like coolers, spritzes, and juices to warming punches, toddies, and teas. Learn the building blocks of crafting a perfect drink, from the essential tools!including the shakers and strainers found in any home bar!and unique and customizable made-from-scratch simple syrups, shrubs, purees, sugars, and salts. A visual guide to mocktail necessities distills the key components to choose from to build a stellar drink: the base; some sweetness; fruits & vegetables; fresh herbs & flowers; acid; dried spices & flowers; teas & coffee; garnishes, and ice. Beautiful color photography showcases the ingredients and elements of each drink, along with the luscious finished concoction.

Cassy Joy Garcia draws from her years of research and experience to deliver a roadmap to mastering her 'Four Pillars of True Health'. With over 150 gluten-free and Paleo-friendly recipes, a 28-day food and fitness plan, portion guides, program guides and supplemental online tools, Fed & Fit provides readers a foundation for lasting success. Joy's recipes were hand selected to complement each of 'The Four Pillars' and include step-by-step instructions, full-colour photos and personalisation guides to help you achieve your individual wellness goals.

The Flavor Matrix

The Ultimate Bar Book

Fed & Fit

200 Delicious & Alcohol-Free Cocktails. Kester Thompson

Your complete guide to cocktails, martinis, mixed drinks, and more!

Restorative Vintage Cocktails, Mocktails, and Elixirs

70 Seasonal Drinks Infused with Magic & Ritual

"Genuinely delicious and grown-up-booze-free ideas. An essential for every household." Daily Telegraph This book is full of the very best cocktails - the most delicious flavours, the most distinctive combinations and the most adventurous recipes. And they are all made with non-alcoholic ingredients, from exciting new mixers to rich, fragrant syrups and spirits. Most can be created with ingredients found in your kitchen or garden, and all promise an exciting new way to drink dry. These are imaginative, grown-up, non-alcoholic alternatives for the designated driver, teetotaler, or those who are pregnant, trying dry January, losing weight or just cutting back. Whether you're planning a Friday night in with friends, a lazy Sunday brunch or an evening huddled around a crackling fire you can find your dry drinks here.

Leave no guest out and get creative with on-trend drink recipes perfect for every occasion. Zero Proof Drinks and More offers delicious and mindful drinks for every guest and every occasion. Maureen Petrosky, an Entertaining and Lifestyle Expert, shares over 100 no-alcohol and low-alcohol recipes for cocktails, spritzers, ciders, coffees, shandies and radlers, and a whole lot more. The reasons for no- and low-alcohol drinking are as varied as the drinks themselves -- ranging from religious belief to pregnancy to living a healthier lifestyle to the role of "designated driver." There's a worldwide trend toward lower alcohol consumption, and 52 percent of Americans who drink report that they are actively trying to cut back. Witness the popularity of Dry January and Mindful Drinking, and the growing number of Sober Curious millennials. With Zero Proof Drinks and More, you'll be prepared -- with the perfect pour for every guest, along with easy tips and tricks for creating on-trend and delicious drink solutions for entertaining or simply winding down after a long day.

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 tippie time recipes, from their iconic Caramelised Rum Punch and Smokey Old Fashioned, to new takes on the cocktail classics. With chapters from Chemistry & Theatre, Twisted Classics and New Wave to Classics and Low & No Alcohol, The Alchemist Cocktail Book truly has something for everyone, from mixing novices to experienced bartenders.

Bring some dramatic flair to your cocktail hour, with recipes including: Lavender Daiquiri Paloma Rhubarb and Custard Sour Bananagrani Maple Manhattan Cola Bottle Libre Grapefruit and Apricot Martini Swap your favorite cocktails with these plant-based mocktail alternatives! Developed by two registered dietitians, the non-alcoholic drink recipes in Mocktail Party feature nutritious, all-natural ingredients with minimal sugar that you can easily find at any grocery store. The book also features valuable information about the benefits of an alcohol-free lifestyle, tips for sustainable mixology, and advice for ordering mocktails at a restaurant or bar. If you're tired of hangovers and don't want to drink sugar-loaded, processed sodas instead, then these healthy and delicious recipes are for you. Mocktail Party includes recipes for every occasion: • Classics like a Pal-no-ma and Aperol-less Spritz • Drinks with a twist like Watermelon Mock-jito & Summer Jam Fresca • Brunch favorites like No-Bull Bloody & Kiwi No-secco • Dessert treats like Salted Carmel & Tiramisu Mock-tinis • Frozen coolers like No Way Frose & Blueberry Acai Daiquiri • Holiday beverages like Pumpkin Spice Latte & Warm Cider and Sage Join the growing movement of health-conscious people who are cutting down on alcohol and opting to "make it a mocktail" instead.

Make-Ahead Pitcher Drinks for Every Occasion

Zero Proof

Mocktails

World's Best Cocktails

Cocktails, Cocktails & More Cocktails!

Drink

The Complete Bartender's Guide

**Learn how to make exquisite home-grown cocktails.**

**A stunning collection of 70 witchcraft-inspired drink recipes with inspiration for creating your very own spirited cocktails to benefit your practice. For centuries, witches have been using spirits of all forms during rituals and celebrations. Now, today's modern witch can learn how to make the perfect powerful witchcraft cocktail. All you need is a delicious and easy recipe, a bottle of your favorite booze, and a desire to get witchy. In WitchCraft Cocktails, you will find 70 recipes for alcohol-based beverages that are sure to help you in your craft. Designed for healing, spells, offerings, and just plain fun, there's nothing these boozy drinks can't do! Need a love potion to help woo your lover? Maybe a tincture to heal a cold? Or perhaps you're looking for the perfect witch-themed signature cocktail to serve at your next gathering. Regardless of what you're looking for, this book has you covered and includes tips on how to use your witch's brew to further your practice—and have fun!**

**Drink to health with this vibrant collection of tasty cocktails that promote wellness from the inside out. Inspired by the seasons, each of these 24 cocktail recipes includes ways to enjoy the drink "clean" (sans alcohol) or "dirty" (with alcohol), with ingredients aimed at promoting health. From a refreshing and revitalizing rhubarb and coconut sparkler (the optional splash of gin makes this perfect for a summer baby shower), to inflammation-busting turmeric in a spicy, non-alcoholic version of a Moscow Mule, each drink is equal parts eye-catching, healthful, and most of all, delicious. Part One is dedicated to 75 recipes for elements of a perfect cocktail—flavored ice, infusions, foams, syrups, and more—making this book an essential source for anyone looking to up their mixology game with new and innovative ingredients and techniques.**

**"From the James Beard Award-winning author of Bitters and Amaro comes this poignant, funny, and often elegiac exploration of the question, What is the last thing you'd want to drink before you die?, with bartender**

**profiles, portraits, and cocktail recipes"--**

**The Essential New York Times Book of Cocktails**

**The Alchemist Cocktail Book**

**The Comprehensive Guide to Over 1,000 Cocktails**

**The Subjective Guide to Making Objectively Delicious Cocktails**

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

**Bitters and Shrub Syrup Cocktails**

**Nutritious Mocktails for the Mom-To-Be**

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.

Bartender's Guide to Mocktails offers delectable and refreshing soda- and juice-based recipes for those that want to forgo the alcohol but keep the flavor.

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

Drink What You Want

90 Non-Alcoholic Recipes for Mindful Drinking

Diffordsguide Cocktails

Last Call

Bartenders on Their Final Drink and the Wisdom and Rituals of Closing Time

Master the dark arts of mixology

WitchCraft Cocktails