

The Curious Bartender The Artistry And Alchemy Of Creating The Perfect Cocktail

A captivating introduction to the world of fine whiskies, brought to you by bestselling author, restaurateur, bar-owner and world-class drinks connoisseur Tristan Stephenson. Tristan explores the origins of whisky, from the extraordinary Chinese distillation pioneers well over 2,000 years ago to the discovery of the medicinal 'aqua vitae' (water of life), through to the emergence of what we know as whisky. Explore the magic of malting, the development of flavour and the astonishing barrel-ageing process as you learn about how whisky is made. After that, you might choose to make the most of Tristan's bar skills with some inspirational house-blends and whisky-based cocktails. This fascinating, entertaining and comprehensive book is sure to appeal to aficionados and novices alike.

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

Covering 200 recipes from the rich flavour of an ABC Cocktail, through to the complicated but delicious sweet and spice mix of a Zombie, each cocktail is introduced with notes on its contents, origin or even the best season to drink it in. Muddled amongst the entries are miscellany notes on spirits, cocktail-making tips and world-famous bartenders. Together with an introduction covering basics such as glassware and garnishing, you'll be delighted with recipes - and so much more - as you sip your way through this cocktail alphabet. Presented in an attractive faux-leather jacket with a gold-foiled title and heat-burnished lettering, this book is charming in both its appearance and in its content.

Offers a brief history of whiskey, profiles sixty distilleries from around the world, and features a selection of whiskey-based cocktails.

An Odyssey of Malt, Bourbon & Rye Whiskies

The Curious Bartender's Whiskey Road Trip

Smuggler's Cove

The Curious Bartender

Meehan's Bartender Manual

The Little Black Book of Cocktails

An expert guide to setting up a home bar, plus over 75 cocktail recipes to try from one of the world's leading bartenders, drinks industry innovator, and best-selling author. Preparing a first-class cocktail relies upon an understanding of its ingredients and the delicate alchemy of how they work together. Here, Tristan Stephenson—drinks industry consultant, bar owner, restaurateur and author of best-selling drinks books—offers his expert advice on the fundamentals of home mixology and shares his perfected recipes for classic cocktails. Enjoy a Manhattan, Negroni, and Martini, discover lesser known vintage gems including the Martinez and Aviation as well as modern favorites the Espresso Martini and Mojito.

Discover why rum is fast becoming the hottest spirit in the world right now with this essential

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companion from bestselling author and master mixologist Tristan Stephenson.

"Cast aside your cares and worries. Make yourself a Mai Tai, put your favorite exotica record on the hi-fi, and prepare to lose yourself in the fantastical world of tiki, one of the most alluring--and often misunderstood--movements in American cultural history. Martin and Rebecca Cate, founders and owners of Smuggler's Cove (the most acclaimed tiki bar of the modern era) take you on a colorful journey into the lore and legend of tiki: its birth as an escapist fantasy for Depression-era Americans; how exotic cocktails were invented, stolen, and re-invented; Hollywood starlets and scandals; and tiki's modern-day revival. Featuring more than 100 delicious recipes (original and historic), plus a groundbreaking new approach to understanding rum, Smuggler's Cove is the magnum opus of the contemporary tiki renaissance. Whether you're looking for a new favorite cocktail, tips on how to trick out your home tiki grotto, help stocking your bar with great rums, or inspiration for your next tiki party, Smuggler's Cove has everything you need to transform your world into a Polynesian Pop fantasia"--

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

Liquid Intelligence: The Art and Science of the Perfect Cocktail

Olympus at War

The Color Revolution

The Curious Barista's Guide to Coffee

Hip Sips

The Curious Bartender's Guide to Gin

"An essential companion and an exciting treat" – Marco Pierre White "Mr Lyan is king of cocktails" – Todd Selby Cocktails aren't just for fancy nights out and snobby home mixologists. In Good Things to Drink with Mr Lyan and Friends, Mr Lyan (the man behind the award-winning White Lyan and Dandelyan bars in London) shows you how 60 innovative and exciting cocktails can be part of your everyday life. Easy to make and beautifully photographed, the cocktails cover every mood and occasion, from sunny day drinks and winter warmers to Friday night cocktails and morning revivers. Mr Lyan perfects classics such as the Old Fashioned and the Manhattan, and experiments with new intriguing combinations and ingredients.

"His practical experience blends perfectly with his academic knowledge in this informative and entertaining guide to making the perfect cocktail." Review for The Curious Bartender Volume I, The Daily Mail. Tristan Stephenson is back to shake up the cocktail world once more, perfecting classic cocktails and offering his signature reinventions using his world-renowned mixology skills. The Curious Bartender Volume II: The New Testament of Cocktails is the sixth book by bestselling author and legendary bartender Tristan Stephenson. You'll find 64 of the finest cocktails there have been, are or will be: 32 perfected classics and 32 game-changing reinventions of classics. Tristan makes you discover tastebuds and talents you never knew you had. He'll show you the tools of the trade, the techniques he swears by and how to experiment to create your own cocktail sensations. Tristan's done all the hard work for you, selflessly trying every drink known to man to uncover what partners perfectly. All you have to do is leaf through the pages of this – the holy grail of cocktail books.

The essential compact compendium for the coffee enthusiast. This is the ultimate guide to the history, science, and cultural influence of coffee according to coffee aficionado and master storyteller Tristan Stephenson. You'll explore the origins of coffee before discovering the varieties of coffee and the alchemy responsible for transforming a humble bean into the world's most popular drink. You'll learn how

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to roast coffee at home in the Roasting section before delving into the Science and Flavor of Coffee and finding out how sweetness, bitterness, acidity, and aroma all come together. Discover how espresso and milk are a match made in heaven, yielding such treasures as the Flat white, Latte, Cappuccino, and Macchiato. Other Brewing Methods features step-by-step guides to classic brewing techniques, from a Moka pot and a French press to Aeropress and Siphon brewing. Finally, why not treat yourself to one of Tristan's expertly concocted recipes. From an Espresso Martini to a Pumpkin Spice Latte and Coffee Liqueur to Butter Coffee, this is the definitive guide to the extraordinary world of coffee.

"Rigorously researched and richly illustrated...Meticulous in detail and gleeful in its discoveries, this trip is a joyride for any whiskey lover." Publishers Weekly Buckle up and join bestselling author and whiskey connoisseur Tristan Stephenson on a Stateside tour and learn all there is to know about the finest whiskey and bourbon America has to offer. Whiskey in America is a regional product that has evolved in different ways and at a differing pace depending on where you go. Tristan Stephenson's road trip enabled him to visit more than 40 unique distilleries, from long-established makers in the states that are the spiritual home of the industry - Kentucky and Tennessee - to newer craft-distillers in Indiana, Pennsylvania, and even California and Texas. In his own unique style, which is both fiercely entertaining and meticulously well-researched, Tristan weaves together the full and fascinating story of American whiskey, from its history and production methods to the origins of iconic cocktails still enjoyed in bars around the world today.

Cocktail Codex

More than 25 small-serve drink & canapé pairings for parties

The Curious Bartender's Guide to Rum

The Essential Guide to New & Old Classics

The Curious Bartender's Gin Palace

The Employees Only Guide to Classic Cocktails Reimagined

"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.

"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 work chronicles Meehan's storied career in the bar business through practical, enlightening chapters that mix history with professional insight. Meehan's deep covers the essential topics, including the history of cocktails and bartending, service, hospitality, menu development, bar design, spirits production, drink mixing techniques, and the tools you'll need to create a well-stocked bar--all brought to life in over 100 black- and-white illustrations by artist Gianmarco Magnani"--

Moving to Jupiter's palace on Mount Olympus with her friends after being recruited as the Flame, Emily resolves to save her father from the CRU prison and sneaks out from Jupiter with her winged horse and her crush, Cupid, only to become entangled in a new invasion by the Nirads.

A guide for professional and the amateur alike in how to dress and act behind a bar. Chapters include, rules and regulations to follow, utensils, wines and liquors and recipes of mixed drinks. Many of the earliest books, particularly those dating back to the

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and before, are now extremely scarce and increasingly expensive. We are republishing these classic works in affordable, high quality, modern editions, using the original text and artwork.

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

The Curious Bartender's Rum Revolution

The Curious Bartender's Guide to Malt, Bourbon & Rye Whiskies

Speakeasy

The Alchemist Cocktail Book

How to appreciate gin from still to serve

Lucy Brennan shakes up the cocktail world with more than 60 refreshing drinks brimming with exotic combinations of ripened fruits, herbs, flavorings, and spirits. Guava Cosmos, a martini as smooth as James Bond, a frosty bowl of passion fruit-infused citrus punch. . . Add a few recipes for fruit pures and infused vodkas, the author's signature garnishes (like lollipop rims, citrus twists, and berry picks), and a waterproof clear vinyl jacket, and this handy little book will turn the home bar into a hip and happening hotspot.

The first cocktail book from the award-winning mixologist Masahiro Urushido of Katana Kitten in New York City, on the craft of Japanese cocktail making Katana Kitten, one of the world's most prominent and acclaimed Japanese cocktail bars, was opened in 2018 by highly-respected and award-winning mixologist Masahiro Urushido. Just one year later, the bar won 2019 Tales of the Cocktail Spirited Award for Best New American Cocktail Bar. Before Katana Kitten, Urushido honed his craft over several years behind the bar of award-winning eatery Saxon+Parole. In The Japanese Art of the Cocktail, Urushido shares his immense knowledge of Japanese cocktails with eighty recipes that best exemplify Japan's contribution to the cocktail scene, both from his own bar and from Japanese mixologists worldwide. Urushido delves into what exactly constitutes the Japanese approach to cocktails, and demystifies the techniques that have been handed down over generations, all captured in stunning photography.

An expert guide to setting up a home bar, plus over 75 cocktail recipes to try from one of the world's leading bartenders, drinks industry innovator and best-selling author. Preparing a first-class cocktail relies upon an understanding of its ingredients and the delicate alchemy of how they work together. Here, Tristan Stephenson - drinks industry consultant, bar owner, restaurateur and author of best-selling drinks books - offers his expert advice on the fundamentals of home mixology and shares his perfected recipes for classic cocktails. Enjoy a Manhattan, Negroni and Martini, discover lesser known vintage

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gems including the Martinez and Aviation as well as modern favourites the Espresso Martini and Mojito. Spoken Miracles is an anecdotal account of Martha Lucia Espinosa's 30-year-long search for answers from God, as well as the result of a request that has been made by thousands of readers of author Gary R. Renard's The Disappearance of the Universe, lovingly called "'D.U.'" Near the end of D.U., one of Gary's teachers mentions that there were 365 quotations from the modern spiritual guide A Course in Miracles (ACIM) used in the D.U. book. We are told also that if these quotations were read on their own, they could either be used as a thought for the day throughout the year, or they could simply be read like a book, in which case they would constitute a "'refresher course'" by Jesus, the Voice of A Course in Miracles. Many people requested that these quotations be put into book form, but it was a bigger job than most realized. Gary and his teachers had used more than 11,000 words from ACIM during the course of their discussions. Additionally, inspiration guides this book to be written in a way that it can stand on its own, to help introduce people to both D.U. and A Course in Miracles, as well as to inspire and entertain a little, so it includes a short story as a way to introduce readers to the basic concepts of these remarkable and miraculous books.

The Cocktail Bible

Cocktails At Home

Short Cocktails & Small Bites

Classic Cocktails and Curious Concoctions

The Japanese Art of the Cocktail

The Artistry and Alchemy of Creating the Perfect Cocktail

Winner of the 2015 James Beard Award for Best Beverage Book and the 2015 IACP Jane Grigson Award. A revolutionary approach to making better-looking, better-tasting drinks. In Dave Arnold's world, the shape of an ice cube, the sugars and acids in an apple, and the bubbles in a bottle of champagne are all ingredients to be measured, tested, and tweaked. With Liquid Intelligence, the creative force at work in Booker & Dax, New York City's high-tech bar, brings readers behind the counter and into the lab. There, Arnold and his collaborators investigate temperature, carbonation, sugar concentration, and acidity in search of ways to enhance classic cocktails and invent new ones that revolutionize your expectations about what a drink can look and taste like. Years of rigorous experimentation and study—botched attempts and inspired solutions—have yielded the recipes and techniques found in these pages. Featuring more than 120 recipes and nearly 450 color photographs, Liquid Intelligence begins with the simple—how ice forms and how to make crystal-clear cubes in your own freezer—and then progresses into advanced techniques like clarifying cloudy lime juice with enzymes, nitro-muddling fresh basil to prevent browning, and infusing vodka with coffee, orange, or peppercorns. Practical tips for preparing drinks by the pitcher, making homemade sodas, and building a specialized bar

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in your own home are exactly what drink enthusiasts need to know. For devotees seeking the cutting edge, chapters on liquid nitrogen, chitosan/gellan washing, and the applications of a centrifuge expand the boundaries of traditional cocktail craft. Arnold's book is the beginning of a new method of making drinks, a problem-solving approach grounded in attentive observation and creative techniques. Readers will learn how to extract the sweet flavor of peppers without the spice, why bottling certain drinks beforehand beats shaking them at the bar, and why quinine powder and succinic acid lead to the perfect gin and tonic. *Liquid Intelligence* is about satisfying your curiosity and refining your technique, from red-hot pokers to the elegance of an old-fashioned. Whether you're in search of astounding drinks or a one-of-a-kind journey into the next generation of cocktail making, *Liquid Intelligence* is the ultimate standard—one that no bartender or drink enthusiast should be without.

A history of color and commerce from haute couture to automobile showrooms to interior design. When the fashion industry declares that lime green is the new black, or instructs us to "think pink!," it is not the result of a backroom deal forged by a secretive cabal of fashion journalists, designers, manufacturers, and the editor of *Vogue*. It is the latest development of a color revolution that has been unfolding for more than a century. In this book, the award-winning historian Regina Lee Blaszczyk traces the relationship of color and commerce, from haute couture to automobile showrooms to interior design, describing the often unrecognized role of the color profession in consumer culture. Blaszczyk examines the evolution of the color profession from 1850 to 1970, telling the stories of innovators who managed the color cornucopia that modern artificial dyes and pigments made possible. These "color stylists," "color forecasters," and "color engineers" helped corporations understand the art of illusion and the psychology of color. Blaszczyk describes the strategic burst of color that took place in the 1920s, when General Motors introduced a bright blue sedan to compete with Ford's all-black Model T and when housewares became available in a range of brilliant hues. She explains the process of color forecasting—not a conspiracy to manipulate hapless consumers but a careful reading of cultural trends and consumer taste. And she shows how color information flowed from the fashion houses of Paris to textile mills in New Jersey. Today professional colorists are part of design management teams at such global corporations as Hilton, Disney, and Toyota. *The Color Revolution* tells the history of how colorists help industry capture the hearts and dollars of consumers.

Vintage cocktail recipes for the modern bartending enthusiast! Compiled by the mysterious and mightily talented Frank Meier, who could be found behind the bar at the Paris Ritz in his trademark white jacket from 1921 to 1947, *The Artistry of Mixing Drinks* is a one-of-a-kind drink book. Nearly as famous for his sharp wit as he was for his delicious and well-balanced cocktails, Meier honed his skills working for Harry Craddock in New York before moving to the Paris Ritz where he mixed drinks for such icons as Franklin Roosevelt, Noël Coward, Hemingway, and Cole Porter. Filled with decades of hard-earned mixological wisdom, *The Artistry of Mixing Drinks* reflects the seriousness with which Frank Meier executed his craft. It contains over 300 cocktail and mixed drink recipes, many of which were concocted by the author himself, as well as a chapter with

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sandwich recipes (and drink pairings), a chapter on wines and how to serve them, useful measurement conversion charts, and a chapter on how to properly clean and maintain bar supplies. In Meier's own words, to be a bartender is to be "a chemist, a physiologist, and a psychologist" all at once. To this end, he addresses several topics of interest to any respectable, globe-trotting polymath. These areas include prescriptions for illnesses, first aid instructions in case of drowning, sunstroke, poisonous snake bites, and other calamities; wind pressure charts; basic physics and geometry formulas; and a brief history of horse racing. A truly comprehensive guide for the sophisticated drinker, this high-quality reprint of *The Artistry of Mixing Drinks* is a refreshing dose of Golden-age wisdom for the modern cocktail lover.

The Curious Bartender's Gin Palace is the follow-up to master mixologist Tristan Stephenson's hugely successful books, 'The Curious Bartender' and 'The Curious Bartender: An Odyssey of Malt, Bourbon & Rye Whiskies'. Discover the extraordinary journey that gin has taken, from its origins in the Middle Ages as the herbal medicine *â€˜geneverâ€™* to gin's commercialization and the dark days of the Gin Craze in mid 18th Century London, through to its partnership with tonic waterâ€”creating the most palatable and enjoyable anti-malarial medication â€”to the golden age that it is now experiencing. In the last few years, hundreds of distilleries and micro-distilleries are cropping up all over the world, producing superb craft products infused with remarkable new blends of botanicals. In this book, you'll be at the cutting-edge of the most exciting developments, uncovering the alchemy of the gin production process and the science of flavour before taking a tour through the most exciting distilleries and gins the world has to offer. Finally, put Tristan's mixology skills into practice with a dozen spectacular cocktails including a Purl, a Rickey, and a Fruit Cup.

The Curious Bartender's Guide to Rum

Bitters

A Companion to the Disappearance of the Universe

Fundamentals, Formulas, Evolutions

The artistry and alchemy of creating the perfect cocktail

65 Decorative Kanzashi Flowers to Make

100 spell-binding, crowd-pleasing cocktails. Work some magic at home with these original cocktail recipes from everyone's favourite experimental bar, The Alchemist. Elevate your mixology skills and bring some creativity to your bar cart with unique and show-stopping tippable recipes, from their iconic Caramelised Rum Punch and Smokey Old Fashioned, to new takes on the cocktail classics. With chapters from Chemistry & Theatre, Twisted Classics and New Wave to Classics and Low & No Alcohol, The Alchemist Cocktail Book truly has something for everyone, from mixing novices to experienced bartenders. Bring some dramatic flair to your cocktail hour, with recipes including: Lavender Daiquiri Paloma Rhubarb and Custard Sour Bananagrani Maple Manhattan Cola Bottle Libre Grapefruit and Apricot Martini

Discover why rum is fast becoming the hottest spirit in the world right now with this essential companion from bestselling author and master mixologist Tristan Stephenson. *The Curious Bartender's Guide to Rum* explores rum's remarkable history from its humble origins to its status as life-blood of the Royal Navy and its love affair with Cuba. Discover its darker past, with tales of devils, pirates, and its reputation as

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the revolutionary spirit. Now this fabled drink is in the midst of another revolution, transforming from uninspiring grog to premium product. Barrel-aged dark varieties are leading the charge and poised to attract existing Bourbon fans while the cocktail Renaissance that began in the early 2000s has recently expanded to include tiki and non-tiki rum cocktails. Is this entertaining primer you'll learn how rum is made, from the science of sugar cane and molasses to distillation and unique ageing techniques. Next, Tristan's unrivalled mixology skills will help you master jazzed-up versions of the Mai Tai and Mojito, perfect a Planter's Punch, and keep you on trend with Brazil's famous Caipirinha and Batida cocktails, made with rum's sister spirit, cachaça. Let the rum revolution begin!

"I found it hard to stay put while reading; I constantly wanted to leap up and strike out for a liquor store to test my new knowledge." Review of *The Curious Bartender's Gin Palace*, *The Wall Street Journal*. Join the gin craze with this captivating introduction to the world of gin, plus recipes for perfect gin cocktails, brought to you by award-winning bartender and bestselling author Tristan Stephenson. Discover the extraordinary journey that gin has taken, from its origins in the Middle Ages as the herbal medicine "genever" to gin's commercialization. From the dark days of the Gin Craze in mid 18th Century London to the golden age that it is now experiencing. In the last few years, hundreds of distilleries and micro-distilleries have cropped up all over the world, producing superb craft products infused with remarkable new blends of botanicals. In this book, you'll be at the cutting-edge of the most exciting developments, uncovering the alchemy of the gin production process, and the science. Follow Tristan's expertly honed recipes and to enjoy a Classic Martini, Negroni, Gimlet, Aviation, Martinez and Singapore Sling at home.

A captivating introduction to the world of fine whiskies, brought to you by bestselling author, restaurateur, bar-owner, and world-class drinks connoisseur Tristan Stephenson. Tristan explores the origins of whiskey, from the extraordinary Chinese distillation pioneers well over 2,000 years ago to the discovery of the medicinal "aqua vitae" (water of life), through to the emergence of what we know as whiskey. Explore the magic of malting, the development of flavor, and the astonishing barrel-ageing process as you learn about how whiskey is made. After that, you might choose to make the most of Tristan's bar skills with some inspirational house-blends and whiskey-based cocktails. This fascinating, entertaining, and comprehensive book is sure to appeal to aficionados and novices alike.

Discover why rum is becoming the hottest spirit in the world right now with the latest and greatest offering from bestselling author and master mixologist Tristan Stephenson **The Curious Bartender: Cocktails At Home**

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

The New Testament of Cocktails

Good Things to Drink with Mr Lyan and Friends

The Curious Bartender Volume II

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.

Buckle up and join bestselling author and whiskey connoisseur Tristan Stephenson on a Stateside tour and learn all there is to know about the finest whiskey and bourbon America has to offer. Whiskey in America is a regional product that has evolved in different ways and at a differing pace depending on where you go. Tristan Stephenson's road trip enabled him to visit more than 40 unique distilleries, from long-established makers in the states that are the spiritual home of the industry—Kentucky and Tennessee—to newer craft-distillers in Indiana, Pennsylvania and even California and Texas. In his own unique style, which is both fiercely entertaining and meticulously well-researched, Tristan weaves together the full and fascinating story of American whiskey, from its history and production methods to the origins of iconic cocktails still enjoyed in bars around the world today.

Tristan Stephenson is back to shake up the cocktail world once more, perfecting classic cocktails and offering his signature reinventions using his world-renowned mixology skills. "I found it hard to stay put while reading; I constantly wanted to leap up and strike out for a liquor store to test my new knowledge." Review of The Curious Bartender's Gin Palace, The Wall Street Journal. Tristan Stephenson is back to shake up the cocktail world once more, perfecting classic cocktails and offering his signature reinventions using his world-renowned mixology skills. The Curious Bartender Volume II: The New Testament of Cocktails is the sixth book by bestselling author and legendary bartender Tristan Stephenson. You'll find 64 of the finest cocktails there have been, are, or will be: 32 perfected classics and 32 game-changing reinventions of classics. Tristan makes you discover tastebuds and talents you never knew you had. He'll show you the tools of the trade, the techniques he swears by,

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and how to experiment to create your own cocktail sensations. Tristan's done all the hard work for you, selflessly trying every drink known to man to uncover what partners perfectly. All you have to do is leaf through the pages of this—the holy grail of cocktail books.

A good cocktail used to be a simple affair--a spirit or two, a mixer and a little ice. Those days are over. Thanks to a new trend in molecular mixology, cocktails have become far more interesting. In *The Book of Cocktail Alchemy*, rising star of the cocktail scene Tristan Stephenson explores the art of preparing the perfect cocktail. Taking the classics, he explains their fascinating origins, introducing the colorful characters who inspired or created them and how they were intertwined within their historical context. Moving on, he reinvents each cocktail from his laboratory adding modern twists which are sure to amaze. Stick to the classics and stir up a Sazerac or a Rob Roy, or try some of his contemporary variations, and create a Green Fairy Sazerac topped with an absinthe 'air' or a Insta-age Rob Roy with the 'age' on the side. Also included is a comprehensive reference section, detailing all the techniques you will ever need, classic and modern. Using a mixture of science and an amazing aptitude for understanding flavor and the universal appeal of the cocktail, Tristan has created an exciting, essential anthology for any cocktail enthusiast.

The Art of Mixology

Recipes for the Finest Cocktails

A coast to coast tour of the most exciting whiskey distilleries in the US, from small-scale craft operations to the behemoths of bourbon

Master the dark arts of mixology

Spoken Miracles

The Classic Cocktail Bible

The Japanese word kanzashi originally referred to decorative pins as part of the traditional female hairstyles. These pins were often works of art in themselves, holding in place elaborate floral arrangements made with natural or silk flowers. Today, kanzashi encompasses flowers made from regular fabrics. Sylvie Blondeau shows you how to make 65 of these simply stunning designs. The projects are so easy and fun to make that you will soon be making them for every occasion. Perfect as accessories on clothing, jewellery, home decorations or table adornments for special occasions.

Discover why rum is becoming the hottest spirit in the world right now with the latest and greatest offering from bestselling author and master mixologist Tristan Stephenson.

Preparing a first-class cocktail relies upon a deep understanding of its ingredients, the delicate alchemy of how they work together. In *The Curious Bartender*, Tristan Stephenson explores and experiments with the art of mixing the perfect cocktail, explaining the fascinating modern turns mixology has taken. Showcasing a selection of classic cocktails, he explains their intriguing origins, introducing the colourful historical characters who inspired or created them.

Moving on, he reinvents each drink from his laboratory, adding contemporary twists to breathe fresh life into these vintage classics. Stay true to the originals with a Sazerac or a Rob Roy, or experiment with some of his modern variations to create a Green Fairy Sazerac topped with an absinthe 'air' or an Insta-age Rob Roy with the 'age' on the side. Also included is a reference section detailing all the techniques you will need, making this an essential anthology for the cocktail enthusiast.

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

More than 75 recipes for classic and iconic drinks

New and Improved Bartender's Manual: Or How to Mix Drinks of the Present Style

The Curious Bartender: In Pursuit of Liquid Perfection

Japanese Fabric Flowers

The Artistry of Mixing Drinks

Modern Cocktails to Raise Your Spirits

The definitive guide to the extraordinary world of coffee from growing and roasting to brewing and serving the perfect cup. This is the ultimate guide to the history, science and cultural influence of coffee according to coffee aficionado and master storyteller Tristan Stephenson. You'll explore the origins of coffee, the rise of the coffee house and the evolution of the café before discovering the varieties of coffee, and the alchemy responsible for transforming a humble bean into the world's most popular drink. You'll learn how to roast coffee at home in

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the fascinating Roasting section before delving into the Science and Flavour of Coffee and finding out how sweetness, bitterness, acidity and aroma all come together. You'll then get to grips with grinding before learning about the history of the espresso machine and how to make the perfect espresso in the Espresso chapter. Discover how espresso and milk are a match made in heaven, yielding such treasures as the Latte, Cappuccino, Flat white and Macchiato; you'll also find out how to pour your own Latte art. Other Brewing Methods features step-by-step guides to classic brewing techniques to bring the coffee to your table, from a Moka pot and a French press to Aeropress and Siphon brewing. Finally, why not treat yourself to one of Tristan's expertly concocted recipes. From an Espresso Martini to a Pumpkin Spice Latte and Coffee Liqueur to Butter Coffee, this really is the essential anthology for the coffee enthusiast. Take the guesswork out of planning your next cocktail soirée with these recipes for elegant cocktails, each perfectly flavor-paired with a small bite. Sip on a classic ice-cold Martini whilst nibbling a Green Olive & Anchovy Crostini; try a tangy Lime Daiquiri with a crisp Shrimp, Mango, & Chile Tostada; enjoy a sparkling Lavender French 75 with a Goat Cheese & Pink Peppercorn Mini Tartine, or a Pisco Sour paired with a simple but flavor-packed Pickled Ceviche & Pickle Pincho. For the festive season, nothing will impress your guests more than a Clementine Caipirinha served with a melt-in-the-mouth Warm Brie & Redcurrant Phyllo Bite. From elegant classic drinks, to lip-smacking newer creations, tangy summer treats, and sparkling ideas for special occasions, here you'll find all the inspiration and recipes you need to plan for every event from a stylish pre-dinner tipple with friends, to a full-blown cocktail reception. The Art of Mixology offers a stunning anthology of cocktail recipes to make at home. You'll find an informative introduction packed with all the essential knowledge any experienced or novice mixologist could ever need and over 200 recipes to suit every occasion. The drinks are grouped within sections on Gin & Vodka; Rum, Whiskies, and Brandy; Bubbles; Something Different; and Mocktails, and the drinks range from a Singapore Sling, a Buck's Fizz, and a Cosmopolitan to a Highland Fling, a Brandy Julep, and a Baby Bellini. Exotic Cocktails, Rum, and the Cult of Tiki