

## Where Bartenders Drink

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

A narrative history of the craft cocktail renaissance, written by a New York Times cocktail writer and one of the foremost experts on the subject. A Proper Drink is the first-ever book to tell the full, unflinching story of the contemporary craft cocktail revival. Award-winning writer Robert Simonson interviewed more than 200 key players from around the world, and the result is a rollicking (if slightly tipsy) story of the characters--bars, bartenders, patrons, and visionaries--who in the last 25 years have changed the course of modern drink-making. The book also features a curated list of about 40 cocktails--25 modern classics, plus an additional 15 to 20 rediscovered classics and classic contenders--to emerge from the movement.

An opinionated, illustrated guide for cocktail beginners, covering the basics of spirits plus making and drinking cocktails, written by celebrated craft cocktail bartender Jeffrey Morgenthaler. This easy-reading, colorful introduction for cocktail beginners, with approximately 100 succinct lessons on drinking culture, spirits, and cocktail making, is delivered in the pithy, wry style Morgenthaler is known for in his instructional videos and writing for beverage publications. Novices will learn how to order a drink, how to drink with the boss, how to drink at the airport, and more. Twelve perfect starter recipes—ranging from a Dry Gin Martini to a Batched Old-Fashioned (perfect for the flask)—plus thirty original illustrations round out this distillation for new enthusiasts.

The Bar Book — Bartending and mixology for the home cocktail enthusiast Learn the key techniques of bartending and mixology from a master: Written by renowned bartender and cocktail blogger Jeffrey Morgenthaler, The Bar Book is the only technique-driven cocktail handbook out there. This indispensable guide breaks down bartending into essential techniques, and then applies them to building the best drinks. Over 60 of the best drink recipes: The Bar Book contains more than 60 recipes that employ the techniques you will learn in this bartending book. Each technique is illustrated with how-to photography to provide inspiration and guidance. Bartending and mixology techniques include the best practices for: Juicing Garnishing Carbonating Stirring and shaking Choosing the correct ice for proper chilling and dilution of a drink And, much more If you found PTD Cocktail Book, 12 Bottle Bar, The Joy of Mixology, Death and Co., and Liquid Intelligence to be helpful among bartending books, you will find Jeffrey Morgenthaler’s The Bar Book to be an essential bartender book.

The Untold Story of How a Band of Bartenders Saved the Civilized Drinking World

A User's Manual

The Home Bartender, 2nd Edition

The Consummate Guide to the Bartender's Craft

Drinking Like Ladies

The Martini Cocktail

Seasonally Inspired Drinks and Snacks from Our Sipping Room

*In the footsteps of bestsellers Where Chefs Eat and Where to Eat Pizza – where the best bartenders go for the best drinks Where Bartenders Drink is THE insider’s guide. The best 300 expert drink-makers share their secrets – 750 spots spread across 60 countries – revealing where they go for a drink throughout the world when they’re off-duty. Venues range from late-night establishments and legendary hotel bars to cosy neighbourhood ‘locals’ – and in some surprising locales. The 750 expert recommendations come with insightful reviews, key information, specially commissioned maps, and an easy-to-navigate geographical organization. It’s the only guide you need to ensure that you get the best drinks in the most memorable global locations.*

*Regarding Cocktails is the only book from the late Sasha Petraske, the legendary bartender who changed cocktail culture with his speakeasy-style bar Milk & Honey. Here are 85 cocktail recipes from his repertoire—the beloved classics and modern variations—with stories from the bartenders he personally trained. Ingredients, measurements, and preparations are beautifully illustrated so that readers can make professional cocktails at home. Sasha’s advice for keeping the home bar, as well as his musings, are collected here to inspire a new generation of bartenders and cocktail enthusiasts.*

*Micah LeMon had one slight problem when he started bartending nearly twenty years ago: he had no idea what he was doing. Mixology, he came to understand, is based on principles that are indispensable but not widely known. In The Imbible, LeMon shares the knowledge he has gained over two decades, so that even beginning bartenders can execute classic cocktails--and riff on those classics to create originals of their own. A good cocktail is never a random concoction. LeMon introduces readers to the principal components of every drink--spirit, sweet, and sour or bitter--and explains the role each plays in bringing balance to a beverage. Choosing two archetypes--the shaken Daiquiri and the stirred Manhattan—he shows how bartenders craft delicious variations by beginning with a good foundation and creatively substituting like ingredients. Lavishly illustrated in color and laid out in an inviting and practical way, The Imbible also provides a thorough overview of the bartender’s essential tools and techniques and includes recipes for over forty drinks--from well executed classics to original creations exclusive to this book. Both a lesson for beginners and a master class for more experienced bartenders, LeMon’s book opens the door to endless variations without losing sight of the true goal—to make a delicious cocktail.*

*Drinking Like Ladies is dedicated to the proposition that a woman’s place is behind the bar. . . . or in front of it. . . . or really any place she pleases. Acclaimed bartenders Kirsten Amann and Misty Kalkofen have scoured the globe collecting recipes--often from equally acclaimed female bartenders--pairing each tippie with a toast to a trailblazing lady. From gin to whiskey, tequila to punch, Drinking Like Ladies has a twist and a toast for every tippler, whatever your base spirit.*

A Proper Drink

Regarding Cocktails

Drink and Tell

The Ultimate Bar Book

Drinking Distilled

Cocktail Codex

Spirited

**National Winner for Gourmand World Cookbook Awards 2019 - Cocktails category** From Geoff Dillon, founder of Dillon’s Small Batch Distillers and leader of the craft distilling movement, a collection of cocktails for every season and recipes for the perfect snacks to enjoy with them. Grounded in a belief in using fresh ingredients, this must-have collection of cocktails offers impressive yet simple modern cocktails with an elegant vintage feel. The 100 recipes, divided by season, range from the classics, like a warm-weather Whiskey Sour and a cool-weather Manhattan, to custom creations inspired by seasonal produce and local barkeeps. Imagine a glass filled with the fresh aroma of spring strawberries alongside the clean, crisp taste of lemon, with herbal notes of absinthe and a hint of rich sweetness from white port, then recreate this award-winning drink called the Royal Velvet at home. Quick and easy large batch recipes like Summer Sangria and Holiday Pomegranate Punch are sure to please a crowd, and snacks like Rosemary Maple Pecans, Roasted Cranberry Flatbreads, and Blackberry-Topped Brie will be the perfect complement to any cocktail. Whether you’re craving a Plum Sparkler to refresh you on a sticky summer afternoon, or a Hot Toddy recipe to enjoy by the fire on a cold winter night, this complete collection of cocktails has the perfect recipe for every occasion and every season.

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 Plus (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 drinks from 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.

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.

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.

Everything You Need to Know to Be a Master Bartender, with 500 Recipes

The Craft of the Cocktail

Culinary Cocktails

The Everything Bartender's Book

A Boston Cocktail Book

The Subjective Guide to Making Objectively Delicious Cocktails

How to Mix All Kinds of Plain and Fancy Drinks

*Recipes for hundreds of tasty libations appear in this groundbreaking volume, originally published in 1862 and widely considered by drink historians as the first serious American book on cocktails and punches.*

*This 1862 classic includes the following recipes: Hints and Rules for Bartenders Cocktails Brandy Cocktail Improved Brandy Cocktail Whiskey Cocktail Improved Whiskey Cocktail Gin Cocktail Old Tom Gin Cocktail Improved Gin Cocktail Bottle Cocktail Champagne Cocktail Coffee Cocktail Vermouth Cocktail Fancy Vermouth Cocktail Absinthe Cocktail Japanese Cocktail Manhattan Cocktail Jersey Cocktail Soda Cocktail Saratoga Cocktail Martinez Cocktail Morning Glory Cocktail Crustas Brandy Crusta Whiskey Crusta Gin Crusta Daisies Brandy Daisy Whiskey Daisy Santa Cruz Rum Daisy Gin Daisy Juleps Mint Julep Gin Julep Whiskey Julep Pineapple Julep The Real Georgia Mint Julep Smashes Brandy Smash Gin Smash Whiskey Smash Fixes Brandy Fix Gin Fix Santa Cruz Fix Whiskey Fix Brandy Drinks Brandy Straight Pony Brandy Brandy and Soda Brandy and Ginger Ale Split Soda and Brandy Brandy and Gum Cobblers Sherry Cobbler Champagne Cobbler Catawba Cobbler Hock Cobbler Claret Cobbler Sauterne Cobbler Whiskey Cobbler Saratoga Brace Up Knickerbocker Pousse l'Amour Cafes Santina's Pousse Cafe Parisian Pousse Cafe Faivre's Pousse Cafe Saratoga Pousse Cafe Brandy Scaffa Brandy Champerele West India Couperee White Lion Sours Santa Cruz Sour Gin Sour Whiskey Sour Brandy Sour Jersey Sour Egg Sour Toddies Apple Toddy Cold Brandy Toddy Hot Brandy Toddy Cold Gin Toddy Hot Gin Toddy Cold Whiskey Toddy Cold Irish Whiskey Toddy Egg Noggs Egg Nogg Hot Egg Nogg Egg Nogg for a Party Sherry Egg Nogg General Harrison's Egg Nogg Baltimore Egg Nogg Fizzes Santa Cruz Fiz Whiskey Fiz Brandy Fiz Gin Fiz Silver Fiz Golden Fiz Slings Brandy Sling Hot Brandy Sling Gin Sling Hot Gin Sling Whiskey Sling Hot Whiskey Sling Rum Drinks Hot Spiced Rum Hot Rum Blue Blazer Tom and Jerry How to Serve Tom and Jerry Copenhagen Skins Scotch Whiskey Skin Irish Whiskey Skin Columbia Skin Tom Collins Whiskey Tom Collins Brandy Tom Collins Gin Flips Hot Brandy Flip Hot Rum Flip Hot Whiskey Flip Hot Gin Flip Cold Brandy Flip Cold Rum Flip Cold Gin Flip Cold Whiskey Flip Port Wine Flip Sherry Wine Flip Mulled Drinks Mulled Wine, with Eggs Mulled Cider Mulled Wine without Eggs Sangarees Port Wine Sangaree Sherry Sangaree Brandy Sangaree Gin Sangaree Ale Sangaree Porter Sangaree Negus Port Wine Negus Soda Negus Bishops Bishop English Bishop Quince Liqueur Shrubs Currant Shrub Raspberry Shrub Brandy Shrub Rum Shrub Brandy Punch Punches Brandy and Rum Punch Gin Punch Medford Rum Punch Santa Cruz Rum Punch Hot Irish Whiskey Punch Hot Scotch Whiskey Punch Cold Whiskey Punch.\* Milk Punch Hot Milk Punch Manhattan Milk Punch Egg Milk Punch El Dorado Punch Claret Punch Sauterne Punch Vanilla Punch Sherry Punch Orgeat Punch Curaçao Punch Roman Punch St. Charles' Punch Seventh Regiment National Guard Punch Sixty-Ninth Regiment Punch Punch Grassot Maraschino Punch Champagne Punch Mississippi Punch Imperial Brandy Punch Hot Brandy and Rum Punch Rocky Mountain Punch Imperial Punch Thirty-Second Regiment or Victoria Punch Light Guard Punch Philadelphia Fish-House Punch La Patria Punch The Spread Eagle Punch Rochester Punch Non-Such Punch Canadian Punch Tip-Top Brandy Bimbo Punch Cold Ruby Punch Soyer's Gin Punch Arrack Punch Nuremburg Punch Imperial Arrack Punch \* United Service Punch Pineapple Punch Royal Punch Century Club Punch California Milk Punch English Milk Punch Oxford Punch Punch à la Romaine Duke of Norfolk Punch Tea Punch Gothic Punch Punch à la Ford Punch Jelly Dry Punch Regent's Punch Nectar Punch Orange Punch Wedding Punch West Indian Punch Barbadoes Punch Apple Punch Ale Punch Cider Punch Hot Flips Hot English Rum Flip Hot English Ale Flip Sleeper White Tiger's Milk Locomotive Sherry Drinks Sherry and Bitters Sherry and Egg Sherry and Ice Shandy Gaff Half and Half “Arf and Arf.” Absinthe and Water French Method of Serving Absinthe Gin and Wormwood Rhine Wine and Seltzer Water White Plush Rock and Rye Stone Fence Boonekamp and Whiskey Jerry Thomas' Own Decanter Bitters Burnt Brandy and Peach Black Stripe Peach and Honey Gin and Pine Gin and Tansy Temperance Drinks Milk and Seltzer Saratoga Cooler Plain Lemonade Soda Lemonade Egg Lemonade Orgeat Lemonade Fine Lemonade for Parties Soda Nectar Nectar for Dog Days Soda Cocktail English Fancy Drinks Claret Cup, à la Brunow Champagne Cup, à la Brunow Balaklava Nectar Crimean Cup, à la Marmora Crimean Cup, à la Wyndham Rumpfustian Claret Cup Porter Cup Claret Cup, à la Lord Saltoun Mulled Claret, à la Lord Saltoun Italian Lemonade Bishop à la Prusse Bottled Velvet English Curaçao Syrups, Essences, Tinctures, Colorings, etc Plain Syrup Gum Syrup Essence of Lemon Essence of Cognac Solferino Coloring Caramel Tincture of Orange Peel Tincture of Lemon Peel Tincture of Cloves Tincture of Cinnamon Tincture of Allspice Tincture of Gentian Capillaire Capillaire Ratafia Aromatic Tincture Prepared Punch and Punch Essences Essence of Roman Punch for Bottling Essence of Kirschwasser Punch for Bottling Essence of Brandy Punch for Bottling Essence of Bourbon Whiskey Punch Essence of Rum Punch Essence of St. Domingo Punch for Bottling Essence of Punch D'Orsay for Bottling Empire City Punch for Bottling Imperial Raspberry Whiskey Punch for Bottling Duke of Norfolk Punch for Bottling Essence of Rum Punch for Bottling Essence of Arrack Punch for Bottling Essence of Wine Punch for Bottling Essence of Claret Wine Punch for Bottling Essence of Regent Punch for Bottling Prepared Cocktails for Bottling Brandy Cocktail for Bottling Brandy Cocktail for Bottling Bourbon Cocktail for Bottling New York Times cocktail writer Simonson uncovers the long and tangled history of the classic martini and its subtle variations. The book features examples of age-old recipes, such as the first martini recipe published in 1888, to modern versions created by some of the world's best bartenders.*

*"Ray Foley is known as the bartender's bartender. Leave it to him to take the mystery out of mixology!" -Legendary spirits master, author, and marketer Michel Roux Bartenders don't rely on just anyone to create delicious frozen drinks. They turn to Bartender Magazine, published by 30-year industry veteran Ray Foley, trusted by more than 150,000 barkeeps. Now you can get your refreshing sips straight from the top-from Bartender and the best mix masters across America. From sophisticated to fun, this is the only frozen drink book you'll ever need.*

After the Drink is Made

Drink

The Ideal Bartender

Meehan's Bartender Manual

The One-Bottle Cocktail

Last Call

**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!**

**A collection of more than 80 wonderfully creative, fresh, and delicious cocktails that only require a bottle of your favorite spirit, plus fresh ingredients you can easily find at the market. In The One-Bottle Cocktail, Maggie Hoffman brings fancy drinking to the masses by making cocktails approachable enough for those with a tiny home bar. Conversational and authoritative, this book puts simple, delicious, and inventive drinks into your hands wherever you are, with ingredients you can easily source and no more than one spirit. Organized by spirit--vodka, gin, agave, rum, brandy, and whiskey--each chapter offers fresh, eye-opening cocktails like the Garden Gnome (vodka, green tomato, basil, and lime), Night of the Hunter (gin, figs, thyme, and grapefruit soda), and the Bluest Chai (rye whiskey, chai tea, and balsamic vinegar). These recipes won't break the bank, won't require an emergency run to the liquor store, and (best of all!) will delight cocktail lovers of all stripes.**

**A most popular new drinks guide for the new generation imbibor or the traditional Martini lover. Over 2500 recipes provided, with 500 Martinis alone! Clear and easy instruction from one of America's most famous professional bartenders makes for fun browsing of drink options and mixing, stirring or shaking. What shall we have tonight darling? A Screamer, or a Screaming Viking? Perhaps a Scarlet Letter, a Seduction, or a Screw-Up. How about a Sand in Your Butt? Is that anything like a Sex on the Beach**

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

Elements of Cocktail Technique

Drink What You Want

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

The Professional Bartender's Handbook

A Meditation on the World's Greatest Drink, with Recipes

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

The Joy of Mixology, Revised and Updated Edition

*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 product and equipment knowledge, and a strong 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, ingredients, and garnishes. You will learn tips 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.*

*The information and advice in this book are a result of her vast experience and wealth of knowledge, from the social aspects of serving her customers to the business aspects of bartending. In this, the author's second book, she addresses what she calls 90% of the job of bartending—everything but making the drink. Bartenders in the biggest city restaurants to the smallest town saloons will both want to keep a copy handy. Cheers. One of our most popular cocktail books—now fully updated and expanded, with new variations on classics and originals alike! Fully updated and revised edition! Quick and easy cocktails for the busy home mixologist—still made with only four ingredients or less! No need for an expensive, extensive home liquor cabinet—Shane Carley reminds us in this expanded edition of his popular Home Bartender that a few quality ingredients, along with his carefully selected collection of recipes, are all you need!*

*The Ultimate Bar Book – The bartender's bible and a James Beard nominee for the best Wine and Spirit book, 2008 The cocktail book for your home: The Ultimate Bar Book is an indispensable guide to classic cocktails and new drink recipes. Loaded with essential-to-know topics such as barware, tools, and mixing tips. Classic cocktails and new drinks: As the mistress of mixology, the author Mittie Hellmich has the classics down for the Martini, the Bloody Mary—and the many variations such as the Dirty Martini and the Virgin Mary. And then there are all the creative new elixirs the author brings to the table, like the Tasmanian Twister Cocktail or the Citron Sparkler. Illustrated secrets of classic cocktails and more: Illustrations show precisely what type of glass should be used for each drink. With dozens of recipes for garnishes, rims, infusions, and syrups; punches, gelatin shooters, hot drinks, and non-alcoholic beverages; and let's not forget an essential selection of hangover remedies, The Ultimate Bar Book is nothing short of top-shelf. If you liked PTD Cocktail Book, 12 Bottle Bar and The Joy of Mixology, you'll love The Ultimate Bar Book*

*The Bartender's Black Book*

*Craft Cocktails*

*The Imbibe*

*The Essential Cocktail Book*

*A Complete Guide to Modern Drinks with 150 Recipes*

*Drink Like a Bartender*

*1001 Mixed Drinks*

A collection of over 500 drink recipes created and served by more than 40 bars and restaurants in Boston.

"The Ideal Bartender" by Tom Bullock. Published by Good Press. Good Press publishes a wide range of titles that encompasses every genre. From well-known classics & literary fiction and non-fiction to forgotten/or yet undiscovered gems/of world literature, we issue the books that need to be read. Each Good Press edition has been meticulously edited and formatted to boost readability for all e-readers and devices. Our goal is to produce eBooks that are user-friendly and accessible to everyone in a high-quality digital format.

"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!

"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"--

Eat Your Drink

The PDT Cocktail Book

The Ultimate Little Frozen Drinks Book

In Pursuit of Sustainable Spirits

Where Bartenders Drink

The Bar Book

75 modern cocktails from the world's leading female bartenders; Includes toasts to extraordinary women in history

**"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"--**

**Create your own artisanal "farm-to-glass" specialty cocktails using local, seasonal, unusual, and organic produce with this illustrated bartending guide from the renowned cocktail chef who is transforming modern mixology. Matthew Biancaniello, the former cocktail chef for the Hollywood Roosevelt Hotel's famous Library Bar, is creating cocktails the world has never tasted before. Going beyond the quotidian Whiskey Sour or Tom Collins, Biancaniello is mixing it up with imaginative drinks such as "The Heirloom Tomato Mojito", a twenty-five-year-aged balsamic vinegar and strawberry libation named "The Last Tango in Modena," and a fresh arugula-infused "Roquette." One of the fastest-rising and most unique talents in the world of bartending, Biancaniello crafts exciting new drinks based on farm-fresh, seasonal, organic ingredients. A complement to farm-to-table dining, his fresh take on cocktails is ushering in a new age of drinking: "farm-to-glass", and with the addition of his foraging and gardening methods, "ground to glass." Captured in gorgeous full-color photographs, the libations in Eat Your Drink are both aesthetically beautiful and delicious. Eat Your Drink explores cocktails that push boundaries though never-before-imagined flavor combinations. Following Biancaniello's lead, you too can learn to blend alcohol and food together to create an elevated cocktail experience that requires you to savor, explore and . . . eat your drink.**

**Reveals all of the cocktail recipes available at the famous PDT bar as well as behind-the-scenes secrets on bar design, food, and techniques.**

**A narrative history of the craft cocktail renaissance, written by a New York Times cocktail writer and one of the foremost experts on the subject. A Proper Drink is the first-ever book to tell the full, unflinching story of the contemporary craft cocktail revival. Award-winning writer Robert Simonson interviewed more than 200 key players from around the world, and the result is a rollicking (if slightly tipsy) story of the characters—bars, bartenders, patrons, and visionaries—who in the last 25 years have changed the course of modern drink-making. The book also features a curated list of about 40 cocktails—25 modern classics, plus an additional 15 to 20 rediscovered classics and classic contenders—to emerge from the movement.**

**The Geeky Chef: Drinks**

**Fundamentals, Formulas, Evolutions**

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

**A Cocktail Guide for Beginning and Home Bartenders**

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

**A Good Drink**

**The Definitive Guide for would-be Bartenders**

**Where Bartenders DrinkPhaidon Press**

*A thoroughly updated edition of the 2003 classic that home and professional bartenders alike refer to as their cocktail bible. Gary Regan, the "most-read cocktail expert around" (Imbibe), has revised his original tome for the 15th anniversary with new material: many more cocktail recipes—including smart revisions to the originals—and fascinating information on the drink making revival that has popped up in the past decade, confirming once again that this is the only cocktail reference you need. A prolific writer on all things cocktails, Gary Regan and his books have been a huge influence on mixologists and bartenders in America. This brand-new edition fills in the gaps since the book first published, incorporating Regan's special insight on the cocktail revolution from 2000 to the present and a complete overhaul of the recipe section. With Regan's renowned system for categorizing drinks helps bartenders not only to remember drink recipes but also to invent their own, The Joy of Mixology, Revised and Updated Edition is the original drinks book for both professionals and amateurs alike.*

*Discover insider secrets and insight from bartenders all over the country on how to properly order, serve, and drink alcohol without looking like a novice. Each year we spend over \$200 billion on alcoholic beverages. From egg white–infused cocktails and Italian liqueurs to barrel-aged beer and fortified wine, it can be difficult to keep track of all the latest trends. Bartenders know all the inside info, and they are ready to share their knowledge. Drink Like a Bartender is a modern and fresh guide to everything bar and booze related. Novice and experienced drink lovers will learn the secrets of the industry, such as: -Which drinks make a bartender judge you (two words: fireball whiskey) -When to order top shelf (if you are ordering a Long Island Iced Tea, then no...)*

*-Whether you need to use specific glasses or not (the answer is yes) -What kind of liquors to always have in your house for guests (vodka) -When to shake and when to stir (James Bond was totally wrong with his martini) -How to order your drink at the bar (liquor first...always) With tips and secrets from mixologists all over the country, new takes on classic cocktail recipes, a glossary of bar terms and lingo only the pros use, and fascinating alcohol-related trivia, you will be thinking, talking, and drinking like a bartender in no time.*

*The first real cookbook for cocktails, featuring 500 recipes from the world's premier mixologist, Dale DeGroff. Covering the entire breadth of this rich subject, The Craft of the Cocktail provides much more than merely the same old recipes: it delves into history, personalities, and anecdotes; it shows you how to set up a bar, master important techniques, and use tools correctly; and it delivers unique concoctions, many featuring DeGroff's signature use of fresh juices, as well as all the classics. It begins with the history of spirits, how they're made (but without too much boring science), the development of the mixed drink, and the culture it created, all drawn from DeGroff's vast library of vintage cocktail books. Then on to stocking the essential bar, choosing the right tools and ingredients, and mastering key techniques—the same information that DeGroff shares with the bartenders he trains in seminars and through his videos. And then the meat of the matter: 500 recipes, including everything from tried-and-true classics to of-the-moment originals. Throughout are rich stories, vintage recipes, fast facts, and other entertaining asides. Beautiful color photographs and a striking design round out the cookbook approach to this subject, highlighting the difference between an under-the-bar handbook and a stylish, full-blown treatment. The Craft of the Cocktail is that treatment, destined to become the bible of the bar.*

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

*The Complete Bartender's Guide from the Celebrated Speakeasy*

*Jerry Thomas' Bartenders Guide*

*Cocktails from Around the World*

*The New Craft of the Cocktail*

*More than 80 Recipes with Fresh Ingredients and a Single Spirit*

*The Bartender's Bible*

*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*

*"Insightful tour de force... Farrell's writing is as informative as it is intoxicating" -- Publishers Weekly As a bartender, Shanna Farrell not only poured spirits, but learned their stories--who made them and how. In A Good Drink, Farrell goes in search of the bars, distillers, and farmers who are driving a transformation to sustainable spirits. She meets mezcateros in Guadalajara who are working to preserve traditional ways of producing mezcal; a London bar owner who has eliminated individual bottles and ice; and distillers in South Carolina who are bringing a rare variety of corn back from near extinction, among many others. For readers who have ever wondered who grew the pears that went into their brandy or why their cocktail is an unnatural shade of red, A Good Drink will be an eye-opening tour of the spirits industry. For anyone who cares about the future of the planet, it offers a hopeful vision of change, one pour at a time.*

*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 newbies 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 Wantoverflows with both.*

*The Fine Art of Mixing Drinks*

*How To Mix Drinks: A Bon Vivant's Companion*