
Cocktail Codex Fundamentals Formulas Evolutions

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LAYLAH GALVAN

Meehan's Bartender Manual Phaidon 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.

The Japanese Art of the Cocktail Ten Speed Press

A most popular new drinks guide for the new generation imbibers 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

The Savoy Cocktail Book NYU Press

Everything you ever need to know about choosing and mixing drinks is right here in this rare and highly collectible volume. Written by a legendary mixologist, it's the ultimate bartender's book, bursting with 750 recipes. Consisting mostly of cocktails, it comprises nonalcoholic drinks as well as sours, toddies, flips, egg nogs, slings, fizzes, coolers, rickeys, juleps, punches, and a myriad of other delectable refreshments. Extensive coverage of wines introduces the products of Bordeaux, Burgundy, and Champagne, as well as Rhine wines, port, and sherry. This special edition is richly illustrated with unique color images from the original 1930 publication — dozens of period drawings that imbue the book with a lively Jazz Age spirit. A splendid gift for bartenders and housewarming parties, it's also a fine and comprehensive addition to home bars and libraries.

I'm Just Here for the Drinks Simon and Schuster

It's a system, a tool kit, a recipe book. Beginning with one irresistible idea--

complete home bar of just 12 key bottles-- here's how to make more than 200 classic and unique mixed drinks, including sours, slings, toddies, and highballs, plus the perfect Martini, the perfect Manhattan, and the perfect Mint Julep. It's a surprising guide--tequila didn't make the cut, and neither did bourbon, but genever did. And it's a literate guide--describing with great liveliness everything from the importance of vermouth and bitters (the "salt and pepper" of mixology) to the story of a punch bowl so big it was stirred by a boy in a rowboat.

The Bar Book Ten Speed Press

The Little Black Dress of cocktail books. From the archives of British Vogue, the classic cocktail book, for a new generation of discerning drinkers. Vogue Cocktails is a collection of recipes compiled by former British Vogue drinks aficionado and man-about-town, Henry McNulty. Taking inspiration from the cocktail culture of the 1930s, Vogue Cocktails contains 150 recipes organized by base spirit - Champagne, Gin, Vodka, Whisky, Rum and Brandies & Other Spirits - to ensure a drink for every palate. The book also contains essential information on stocking your bar

and mixing drinks, with jazz-age-inspired illustrations by Graham Palfrey-Rogers throughout.

Spirits of Latin America National Geographic Books

The definitive guide to the contemporary craft cocktail movement, from one of the highest-profile, most critically lauded, and influential bars in the world. Death & Co is the most important, influential, and oft-imitated bar to emerge from the contemporary craft cocktail movement. Since its opening in 2006, Death & Co has been a must-visit destination for serious drinkers and cocktail enthusiasts, and the winner of every major industry award—including America's Best Cocktail Bar and Best Cocktail Menu at the Tales of the Cocktail convention. Boasting a supremely talented and creative bar staff—the best in the industry—Death & Co is also the birthplace of some of the modern era's most iconic drinks, such as the Oaxaca Old-Fashioned, Naked and Famous, and the Conference. Destined to become a definitive reference on craft cocktails, Death & Co features more than 500 of the bar's most innovative and sought-after cocktails. But more than just

a collection of recipes, Death & Co is also a complete cocktail education, with information on the theory and philosophy of drink making, a complete guide to buying and using spirits, and step-by-step instructions for mastering key bartending techniques. Filled with beautiful, evocative photography; illustrative charts and infographics; and colorful essays about the characters who fill the bar each night; Death & Co—like its namesake bar—is bold, elegant, and setting the pace for mixologists around the world.

The Bartender's Black Book Chronicle Books

Spirited is a global celebration of cocktails: iconic classics, cutting-edge concoctions, and lesser-known regional favorites. It spotlights recipes for drinks from 60 countries over 500 years, each with details of the era, locale, bar, or person who inspired or created it. With its contemporary design, photographs, infographics, and essays about cocktail culture, this is the most important book of cocktails researched and collected for the home drink maker. From flips and sours to tiki drinks and punches, Spirited is authoritative and accessible, and perfectly

distills the cocktail's distinctive essence.

The Cocktail Bible Ten Speed Press
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 Essential Bar Book Octopus Books
A delightful romp through America's Golden Age of Cocktails The decades following the American Civil War burst with invention—they saw the dawn of the telephone, the motor car, electric lights, the airplane—but no innovation was more welcome than the beverage heralded as the “cocktail.” The Gilded Age, as it came to be known, was the Golden Age of Cocktails, giving birth to the classic Manhattan and martini that can be ordered at any bar to this day. Scores of whiskey drinks, cooled with ice chips or cubes that chimed against the glass, proved doubly pleasing when mixed, shaken, or stirred with special flavorings, juices, and fruits. The dazzling new drinks flourished coast to coast at sporting events, luncheons, and balls, on ocean liners and yachts, in barrooms, summer resorts, hotels, railroad train club cars, and private homes. From New York to San Francisco, celebrity bartenders rose to fame, inventing drinks for exclusive universities and exotic locales. Bartenders poured their liquid secrets for dancing girls and such industry tycoons as the newspaper mogul William Randolph Hearst

and the railroad king “Commodore” Cornelius Vanderbilt. Cecelia Tichi offers a tour of the cocktail hours of the Gilded Age, in which industry, innovation, and progress all take a break to enjoy the signature beverage of the age. *Gilded Age Cocktails* reveals the fascinating history behind each drink as well as bartenders’ formerly secret recipes. Though the Gilded Age cocktail went “underground” during the Prohibition era, it launched the first of many generations whose palates thrilled to a panoply of artistically mixed drinks. *The Modern Cocktail* Workman Publishing Sother Teague, one of New York’s most knowledgeable bartenders and Wine Enthusiast’s Mixologist of the Year (2017), presents a brief history of both classic and lesser-known spirits with modern-day wit and old-school bar wisdom, accompanied by easy-to-mix drink recipes you’ll soon commit to memory. Better than bellying up to some of the world’s best bars with a veteran bartender, this series of essays and conversations on all things alcohol aims to reveal how the joy of drinking changed both history and culture?and will likely inspire you to make a little history of your own. After all, no retelling of a great

caper or revolutionary event ever started with the phrase, “So a bunch of guys are all eating salad...”. This hardcover collection of timeless tips, insight from industry pros and 100+ recipes is more than just a cocktail book: It’s a manifesto for living a more spirited life.

Cocktail Codex: Fundamentals, Formulas, Evolutions W. W. Norton & Company

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

Bananagrone Maple Manhattan Cola Bottle Libre Grapefruit and Apricot Martini *Death & Co* Phaidon Press

A handsome and comprehensive bartending guide for professional and home bartenders that includes history, lore, and 115 recipes. The *Essential Bar Book* is full of indispensable information about everything boozy that’s good to drink. This easy-to-navigate A-to-Z guide covers it all, from the tools of the trade to the history and mythology behind classic and modern drinks, and features 115 recipes for the world’s most important cocktails.

The Periodic Table of Cocktails Houghton Mifflin

JAMES BEARD AWARD WINNER • An illustrated collection of nearly 300 cocktail recipes from the award-winning NoMad Bar, with locations in New York, Los Angeles, and Las Vegas. Originally published as a separate book packaged inside The NoMad Cookbook, this revised and stand-alone edition of The NoMad Cocktail Book features more than 100 brand-new recipes (for a total of more than 300 recipes), a service manual explaining the art of drink-making

according to the NoMad, and 30 new full-color cocktail illustrations (for a total of more than 80 color and black-and-white illustrations). Organized by type of beverage from aperitifs and classics to light, dark, and soft cocktails and syrups/infusions, this comprehensive guide shares the secrets of bar director Leo Robitschek's award-winning cocktail program. The NoMad Bar celebrates classically focused cocktails, while delving into new arenas such as festive, large-format drinks and a selection of reserve cocktails crafted with rare spirits.

The NoMad Cocktail Book Abrams

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 Ultimate Bar Book Clarkson Potter

A groundbreaking graphic novel-style cocktail book from world-renowned bar The Dead Rabbit in New York City The Dead Rabbit Grocery & Grog in lower Manhattan has won every cocktail award there is to win, including being named "Best Bar in the World" in 2016. Since their award-winning cocktail book The Dead Rabbit Drinks Manual was published in 2015, founders Sean Muldoon and Jack McGarry, along with bar manager Jillian Vose, have completely revamped the bar's menus in a bold, graphic novel style, now

featured in their newest collection The Dead Rabbit Mixology & Mayhem. Based on "Gangs of New York"-era tales retold with modern personalities from the bar world (including the authors) portrayed as the heroes and villains of the story, the menus are highly sought-after works of art. This stunning new book, featuring 90 cocktail recipes, fleshes out the tall tales even further—making it a must-have for the bar's passionate fans who line up every night of the week.

Craft Cocktails Simon and Schuster

The ultimate guide to choosing ingredients, developing your palate, mixing drinks, and leveling up your home cocktail game—with more than 600 recipes—from the bestselling team behind Death & Co: Modern Classic Cocktails and James Beard Book of the Year Cocktail Codex: Fundamentals, Formulas, Evolutions JAMES BEARD AWARD NOMINEE

- ONE OF THE BEST COCKTAIL BOOKS OF THE YEAR: Minneapolis Star Tribune, Slate
- "The mad geniuses behind Death & Co have elevated cocktail creation to punk-rock artistry. This dazzling book brings their brilliance home."—Aisha Tyler

Imagine you're a rookie bartender and this

is your handbook. Your training begins with a boot camp of sorts, where you follow the same path a Death & Co bartender would to discover your own palate and preferences, learn how to select ingredients, understand what makes a great cocktail work, and mix drinks like an old pro. Then it's time to invite your friends over to show off the batched and ready-to-pour mixtures you stored in the freezer so you could enjoy your guests instead of making drinks all night. More than 600 recipes anchor the book, including classics, low-ABV and nonalcoholic cocktails, and hundreds of signature creations developed by the Death & Co teams in New York, Los Angeles, and Denver. With hundreds of evocative photographs and illustrations, this comprehensive, visually arresting manual is destined to break new ground in home bars across the world—and make your next get-together the invite of the year.

Cocktail Chemistry Random House
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.

Liquid Intelligence: The Art and Science of the Perfect Cocktail Hamlyn
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 Whisky 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.

The Essential New York Times Book of Cocktails Ten Speed Press

Cocktails and Dreams is put together by people who represent the modern, young India a bartender and a well-travelled development professional in some senses an unlikely cocktail. It comes at a time when India now exposed to the outside world does not consider drinking as a social taboo but enjoys a fine cocktail or two. With a significant change in urban lifestyles, the fifty original recipes help people to look beyond the traditional whisky on the rocks and rum and coke.

Regarding Cocktails Media Lab Books
“Cocktail Chemistry offers the essential knowledge, techniques, and flair for creating perfectly mixed drinks at home.”
—Bartender Magazine Enjoy clever, pop culture-inspired drinks with this collection of more than 80 recipes from the beloved Cocktail Chemistry YouTube channel. Have you ever seen a delicious-looking drink on your favorite movie or TV show and wondered how to make it? Well, now you can, with this collection of recipes from the creator of the popular Cocktail Chemistry YouTube channel Nick Fisher. Featuring recipes to recreate the classic White Russian from The Big Lebowski, the iconic

martini from the James Bond movies, to drinks featured in Mad Men, The Simpsons, It’s Always Sunny in Philadelphia, Game of Thrones, The Office, Harry Potter, and more, Cocktail Chemistry will have you impressing your friends with your bartending skills in no time. In addition to recipes, Cocktail Chemistry includes everything you need to know to become a mixology expert, from how to make perfectly clear ice, delicious foams, and infusions, or how to flame a citrus peel. A must-have for all aspiring home mixologists and pop-culture buffs, Cocktail Chemistry will ensure you never have a boring drink again.