

Cocktail Bartending Guide

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!

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

1,000+ recipes and great party tips Get the latest bar buzz on how to host, mix, shake, pour, and more Want to concoct the perfect cocktail? From today’s popular Mojitos and Martinis to classics like Manhattans and Margaritas, you’ll be able to sip and entertain with a special twist. Get the scoop on everything from liquors, wine, and beer to Scotch, tequila, the latest tools of the trade, and more. Discover how to: Stock a bar Mix exotic specialties and hot toddies Experiment with new flavored rums, vodkas, and cordials Garnish and serve drinks like a master mixologist Cure hangovers and hiccups

“A knowledge-filled tome for true cocktail nerds or those aspiring to be” (Esquire), from one of the world’s most acclaimed bartenders WINNER OF THE JAMES BEARD AWARD • WINNER OF THE TALES OF THE COCKTAIL SPIRITED AWARD® FOR BEST NEW COCKTAIL OR BARTENDING BOOK • IACP AWARD FINALIST Meehan’s Bartender Manual is acclaimed mixologist Jim Meehan’s magnum opus—and the first book of the modern era to explain the bar industry from the inside out. With chapters that mix cocktail history with professional insights from experts all over the world, this deep dive covers it all: bar design, menu development, spirits production, drink mixing technique, the craft of service and art of hospitality, and more. The book also includes recipes for 100 cocktails culled from the classic canon and Meehan’s own storied career. Each recipe reveals why Meehan makes these drinks the way he does, offering unprecedented access to a top bartender’s creative process. Whether you’re a professional looking to take your career to the next level or an enthusiastic amateur interested in understanding the how and why of mixology, Meehan’s Bartender Manual is the definitive guide.

The Joy of Mixology, Revised and Updated Edition

Bartending For Dummies

The Bartender's Black Book

Field Guide to Cocktails

A Complete Guide to Modern Drinks with 150 Recipes

The Imbibe

The new updated edition of America’s bestselling drink-mixing guide America’s favorite drink-mixing guide since 1935, Mr. Boston: Official Bartender’s Guide has been the resource of choice for generations of professionals and amateurs alike. Now this classic is better than ever, with updated information, 200 new drink recipes, and new photography. More than 1,400 recipes range from classic cocktails to today’s trendiest drinks, all presented alphabetically with clear, easy-to-follow instructions. With the latest lowdown on liquors, beers, and wines, plus savvy advice on equipment, bar setup, and more, Mr. Boston has it all. Mr. Boston, part of the Barton Brands group, has been a widely recognized name in the bartending world for more than 70 years. The Mr. Boston brand includes a range of liquors and prepared cocktails as well as this 67th printing of The Official Bartender’s Guide.

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.

The classic guide to mixology is expanded and updated, now featuring 2,300 drink recipes, covering everything from standard mixtures to punches, hot drinks, alcohol-free drinks, and international specialties, and advice on mixing, serving, glassware, equipment, punches, wines, liqueurs, hot drinks, and much more, all in an easy-to-use, alphabetically arranged format. Reissue.

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 Guide to Cocktail History, Culture, Trivia and Favorite Drinks (Bartending Book, Cocktails Gift, Cocktail Recipes, History of Cocktails, for Fans of the Joy of Mixology)

How To Mix Drinks: A Bon Vivant's Companion

The Home Bartender, 2nd Edition

New York Bartender's Guide

The Bartender's Guide

The New American Bartender's Guide

Cocktails Recipe Book

A "Playboy" editor gives the skinny on what's to drink in an illustrated, complete guide with more than a thousand recipes.

"The Oxford Companion to Spirits and Cocktails presents an in-depth exploration of the world of spirits and cocktails in a ground-breaking synthesis. The Companion covers drinks, processes, and techniques around the world as well as those in the US and Europe. It provides clear explanations of the different ways that spirits are produced, including fermentation, distillation and ageing, alongside a wealth of new detail on the emergence of cocktails and cocktails bars, including entries on key cocktails and influential mixologists and cocktail bars"--
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.

"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"--

Liquid Intelligence: The Art and Science of the Perfect Cocktail

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

The Bartender's Ultimate Guide to Cocktails

The Drunken Botanist

A Guide to Cocktail History, Culture, Trivia and Favorite Drinks

Jerry Thomas' Bartenders Guide

The Comprehensive Guide to Over 1,000 Cocktails

A newly revised second edition of the ultimate bartender’s Bible This up-to-date, practical, and easy-to-use guide presents recipes for hundreds of cocktails and mixed drinks, plus step-by-step directions for making virtually every popular mixed drink, both contemporary and classic—from an A.B.C. to a Zorbatini. Plus, the book includes full coverage of all the basics of bartending, including equipment, ingredients, techniques, glassware, and garnishes. Includes more than 850 recipes in simple alphabetical order, with step-by-step instructions and problem-solving tips A tough waterproof cover makes this guide perfect for using on the job and on the fly Includes a mini-course on professional bartending for first-timers or anyone who needs a refresher course Written by wine and spirits expert Mardee Regan—a Julia Child Cookbook Award nominee—The Bartender’s Best Friend, Second Edition is the perfect resource for every mixologist.

"There is a perfect drink for every occasion and every mood. Carey and John are going to help you find it!" —J. Kenji López-Alt It’s a quandary shared by adventurous and indecisive drinkers alike: What should I drink tonight? Here to answer that question is Be Your Own Bartender. Through more than a dozen interactive flowcharts, the book poses a series of questions designed to lead readers to their ideal drink. With more than 151 original recipes, there’s a cocktail for every mood, taste, and occasion. Are you after something tequila-based or gin-based? Do you like gin or really like gin? Are you ready to break out the muddler? And is your night winding down or just getting started? Whatever the answers, Be Your Own Bartender leads you to your destination—a cocktail effectively designed just for you. With some drinks that are truly adventurous and others that are friendlier to the cocktail novice, every recipe is created with the home bartender in mind. Divided into chapters by spirit—with bonus flowcharts for brunch drinks, holiday parties, and true cocktail nerds—Be Your Own Bartender is the best way to discover the perfect cocktail for you, in a journey as user-friendly as it is fun.

The Bar Is Open Whether you're looking for to mix a traditional martini or concoct one of today's more trendy cocktails, you'll find everything you need to shake, stir, and serve over 2,000 drinks with style in this easy-to-use Bartender's Guide. Includes: Step-by-step mixing instructions Proper glassware and garnishes Advice on stocking a home bar Definitions of mixology terms A complete liquor index

Quirk’s popular Field Guide series has taught readers how to identify stains, gestures, fruits and vegetables, meats, and even power tools. Now it’s time to kick back and relax with Field Guide to Cocktails. Here are recipes for more than 200 libations, from tried-and-true classics like the Tom Collins and the Fuzzy Navel to contemporary favorites like the Caipirinha and the A ojo Highball. In addition to recipes and suggested food pairings (try extra-sharp cheddar cheese with that Gin and Tonic!), you’ll also learn the fascinating histories of your favorite cocktails (the Bellini, for instance, was created at the legendary Harry’s Bar in Venice). Of course, no field guide would be complete without photographs this one has more than 200 gorgeous full-color images. So whether you’re trying to identify a trendy new drink or planning a cocktail party, Field Guide to Cocktails is the only mixology book you’ll ever need. Drink up!

How to Identify and Prepare Virtually Every Mixed Drink at the Bar

Mr. Boston Official Bartender’s Guide

A Modern Guide to Cocktails and Spirits

The Consummate Guide to the Bartender's Craft

The Complete Home Bartender's Guide

Brooklyn Bartender

This Book Includes: Bartender’s Guide and Whiskey Cocktails. The Complete Guide on How to Mix Drinks for the Home Bartender

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.

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 most popular new drinks guide for the new generation imbiber 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 New York Times–bestselling guide to everything botanical and alcoholic celebrates its 10th anniversary with new material added to the fascinating, authoritative go-to information about the plants that make our drinks. With drawings, and cocktail recipes—a gift book for every drinker; a drinks book for every plant-lover.

Elements of Cocktail Technique

The Craft of the Cocktail

Be Your Own Bartender: A Surefire Guide to Finding (and Making) Your Perfect Cocktail

Meehan's Bartender Manual

How to Cocktail

The Bartender's Best Friend

Fundamentals, Formulas, Evolutions

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 Newly revised and expanded, The New York Bartender’s Guide includes even more tips, trends, and tasty recipes from the hottest bars in New York City. Featuring more than 1,300 alcoholic and non-alcoholic drink recipes, there’s something here for everyone, whether it’s the hottest vodka cocktail or the most traditional egg cream. Find out the latest trends from top bartenders, get tips on how to serve drinks either professionally or at home, and make some of the most delicious potables New York City has to offer.

Don't wait - grab a shot glass, fill it up and enjoy! A shooter (or shot) is a 1- to 4-ounce alcoholic beverage; it may consist of one type of alcohol or a cocktail of different alcohols, sometimes mixed with other beverages.

The bartender's comprehensive reference guide to everything from martinis to margaritas offers instructions on how to prepare more than 2,500 alcoholic and nonalcoholic beverages, as well as expert advice on selecting and serving wine, directions for brewing beer and tips on setting up a bar, in an edition with more than 100 new drink recipes. Original.

The Everything Bartender's Book

Recipes and Techniques for Building the Best Drinks
Your complete guide to cocktails, martinis, mixed drinks, and more!

How to Mix All Kinds of Plain and Fancy Drinks

Playboy Bartender's Guide

The Most Comprehensive Guide to the New Mixology

A Bartender's Guide to the World

All the kitchen secrets, techniques, recipes, and inspiration you need to craft transcendent cocktails, from essential, canonical classics to imaginative all-new creations from America's Test Kitchen. Cocktail making is part art and part science--just like cooking. The first-ever cocktail book from America's Test Kitchen brings our objective, kitchen-tested and -perfected approach to the craft of making cocktails. You always want your cocktail to be something special--whether you're in the mood for a simple Negroni, a properly muddled Caipirinha, or a big batch of Margaritas or Bloody Marys with friends. After rigorous recipe testing, we're able to reveal not only the ideal ingredient proportions and best mixing technique for each drink, but also how to make homemade tonic for your Gin and Tonic, and homemade sweet vermouth and cocktail cherries for your Manhattan. And you can't simply quadruple any Margarita recipe and have it turn out right for your group of guests--to serve a crowd, the proportions must change. You can always elevate that big-batch Margarita, though, with our Citrus Rim Salt or Sriracha Rim Salt. How to Cocktail offers 150 recipes that range from classic cocktails to new America's Test Kitchen originals. Our two DIY chapters offer streamlined recipes for making superior versions of cocktail cherries, cocktail onions, flavored syrups, rim salts and sugars, bitters, vermouths, liqueurs, and more. And the final chapter includes a dozen of our test cooks' favorite cocktail-hour snacks. All along the way, we solve practical challenges for the home cook, including how to make an array of cocktails without having to buy lots of expensive bottles, how to use a Boston shaker, what kinds of ice are best and how to make them, and much more.

An indispensable atlas of the best cocktail recipes--each fully photographed--for classic and modern drinks, whether shaken, stirred, up, or on the rocks. How do you create the perfect daiquiri? In what type of glass should you serve a whiskey sour? What exactly is an aperitif cocktail? A compendium for both home and professional bartenders, The Essential Cocktail Book answers all of these questions and more--through recipes, lore and techniques for 150 drinks, both modern and classic.

2 Manuscripts in 1 Book! Do you want to amaze your partner, your friends or your family as if you were in a New York cocktail bar, simply preparing your drinks at home? Some special evenings require a drink to let go and have fun together. Often, however, it is tough to find the ideal bar near home and enjoy excellent cocktails. For this reason, Brian Cruise, bartender of one of the rooftop bars in New York for more than 20 years, has created this easy and step-by-step collection of 2 books in 1 that will guide you in the creation of your favorite cocktails, in the comfort of your home. Here's a snapshot of some of the things you'll learn: Book 1: Bartender's Guide to Cocktails Which is the suitable glass for each recipe How to use essential bar tools for beginners What are the techniques for preparing cocktails, terminology, and methodology How to decorate and present your cocktails What are the few necessary ingredients Non-alcoholic cocktails recipes Hundreds of step-by-step cocktail recipes based on whiskey, brandy, gin, rum, tequila, vodka, champagne, wine, and beer Pictures for each cocktail Book 2: Whiskey Cocktails Which is the suitable glass for each recipe How to use essential bar tools for beginners The best techniques to decorate and present your cocktails What are the few necessary ingredients Hundreds of cocktail recipes with all different types of whiskey step-by-step: Rye, White, Scotch, Bourbon, Irish, Tennessee, and Japanese whiskey And much more! Even if you don't know how to start and you think that preparing a cocktail is a hard undertaking, don't worry, because Brian, with decades of experience, will guide you to the achievement of your first homemade cocktail! If you want to start your journey to become a master home bartender and mixologist, then get your copy now!

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 Falvre's Pousse Cafe Saratoga Pousse Cafe Brandy Scaffa Brandy Champerele West India Coupereee White Lion Sours Santa Cruz Sour Gin Sour Whiskey Sour Brandy Sour Jersey Sour Egg Sour Toddlies Apple Toddy Cold Brandy Toddy Hot Brandy Toddy Cold Gin Toddy Hot Gin Toddy Cold Whiskey Toddy 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 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 Mulled Wine without Eggs Sangarees Port Wine Sangaree Sherry Sangaree Brandy Sangaree Gin Sangaree Ale Sangaree Porter Sangaree Porteree Negus Port Wine Negus Soda Negus Bishops English Bishop Quince Liqueur Shrub Currant Shrub Rasperry Shrub Brandy Shrub Rum Shrub Brandy Punch Brandy and Rum Punch Brandy 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 Rumfustian 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 Lemon 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 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 Gin Cocktail for Bottling Bourbon Cocktail for Bottling

Seagram's Bartending Guide

Bartender's Guide

Tools, Glasses, Techniques, Ingredients, and More Than 800 Recipes for the Perfect Drink

A Complete Guide to Cocktails, Martinis, and Mixed Drinks

Cocktails and Stories from 75 Places

A Cocktail Guide for Beginning and Home Bartenders

The Oxford Companion to Spirits and Cocktails

#1 New Release in Wine & Spirits Buying Guides and Liquor, Spirits & Mixed Drinks **☞ Become a Cocktail Connoisseur If you liked The Drunken Botanist, The 12 Bottle Bar or The Savoy Cocktail Book, you'll love The Cocktail Companion Drink your way through history: The Cocktail Companion spans the cocktail's curious history--from its roots in beer-swilling 18th-century England through the illicit speakeasy culture of United States Prohibition to the explosive, dynamic industry it is today. Learn about famous and classic cocktails from around the globe, how ice became one of the most important ingredients in mixed drink making, and how craft beers got so big, all with your own amazing drink--that you made yourself!--in hand. Get advice from your favorite bartender: In The Cocktail Companion, well-known bartenders from around the country offer up advice on everything, including using fresh-squeezed juices, finding artisanal bitters, and creating perfect cubes of ice that will help create intriguing, balanced cocktails. You'll want to take your newfound knowledge from this cocktail book everywhere! The Cocktail Companion is a compendium of all things cocktail. This bar book features: 25 must-know recipes for iconic drinks such as the Manhattan and the Martini Cultural anecdotes and often-told myths about drinks' origins Bar etiquette, terms, and tools to make even the newest drinker an expert in no time!**

Transport your glass around the globe with more than 75 cocktail recipes from one of the world's premier bartenders. Grab your glass and let's go! For over 20 years, Lauren Mote has tended bars and traveled the world, often as one of the only women in a male-dominated industry. She's developed cocktail recipes, sought out new ingredients, and gathered stories along the way. Now, in her first book, Lauren is inviting readers and home bartenders to pack their suitcases and come with her on an international cocktail adventure. Few bartenders can match Lauren's encyclopedic knowledge of spirits, liqueurs, and tinctures, not to mention her originality for blending them into a perfectly-balanced drink. Once you've gotten a handle on the basics of bartending, and gathered your cocktail shaker along with a few other pieces of equipment, you'll be raising your glass in no time. The recipes are organized by their star ingredients, such as agave, gin, whiskey, rum, vodka, and more. Every drink is given its own designation of standard, mid, low, or zero proof, and you'll find a whole chapter on nonalcoholic cocktails, because Lauren feels strongly that all drinks should be prepared with care, whether they include alcohol or not. Once you've narrowed down the base that you're in the mood for, let Lauren's magnetic storytelling and gift of the gab continue to guide you. In each chapter, you'll find a collection of Mise en Place Recipes to help you build up your bar's basic ingredients and make Lauren's techniques your own. With beautiful storytelling and photography, and cocktail recipes you won't find elsewhere, A Bartender's Guide to the World is as much a pleasure to read as it is to imbibe from.

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!

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.

Complete World Bartender Guide

1300 Alcoholic and Non-Alcoholic Drink Recipes for the Professional and the Home

Telling how to Mix All the Standard and Popular Drinks Called for Everyday

Cocktail Codex

The Complete Bartender's Guide from the Celebrated Speakeasy

Bartender's Guide to Shooters

The Essential Cocktail Book

Meehan's Bartender ManualClarkson Potter

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 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 first-of-its-kind collection, The Brooklyn Bartender gathers 300 of the most innovative, exciting, and authentic cocktail recipes from this booming, destination borough at the height of its international popularity. Brooklyn is one of the top trendsetting places today anywhere. Its neighborhoods, artists, writers, restaurants, and, yes, drinking establishments set the pace for the rest of the nation. Brooklyn Bartender takes us behind the bar to experience 300 of the best and most inventive drinks being served today, plus tips for at-home mixologists. Organized by spirit, the recipes allow readers to replicate bartenders' signature drinks, including everything from the ornate juleps and cobblers of Maison Premiere to the party-friendly "Frozenonade" at Extra Fancy to the namesake gin cocktail of Clover Club. Additional features include "5 Takes on the Martini" and variations on other classic drinks, as well as bartenders' recommendation for events, infused spirits, and more. Designed to be the perfect bar-side companion, the sophisticated compilation will be enhanced by more than 250 photos and illustrations.

Sharpen your drink skills with the world's bestselling cocktail book--now thoroughly redesigned. From tips on setting up your home bar and planning a successful cocktail party to choosing the right glass and creating eye-catching garnishes, The Complete Home Bartender's Guide has it all. Written by legendary bartender Salvatore Calabrese, it covers all the classics, as well as new developments in the cocktail world.

The PDT Cocktail Book

An A to Z Companion to All Your Favorite Drinks

The Ultimate Bar Book

New Bartender's Guide

The Bar Book

The Cocktail Companion

The Bartender's Guide is a comprehensive and colorful manual to all manner of exciting drinks, whether they are short or long, cold or hot, alcoholic or nonalcoholic. Every conceivable aspect of making cocktails is described, from bar equipment and ingredients to mixing drinks and garnishing. Boasting an amazing selection of drinks to satisfy all tastes -- with over 1,400 recipes -- this is the essential guide for hotel host and cocktail-lover.

Covers the essentials of bartending, including selecting utensils, stocking inventory, pairing food and wine, and more than 1,500 recipes

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.