

## Cocktail

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

**Learn how to plan, pack, and whip up great drinks in the great outdoors. Cabin trips, hikes, patio parties, camping adventures—however you enjoy the great outdoors, it should be fun and easy. And so should the drinks! Simplicity, though, doesn't mean you're limited to a bottle and a mixer. With Camp Cocktails, you'll have a variety of options for simple and tasty drinks that are ready to go wherever you go. Cool off after a hot day spent hiking through the woods with a Flask Boulevardier or the Northwoods Sidecar. Break in the campsite with a Grilled Orange Cobbler or the ultimate beer-based cocktail. Bundling up around the fire? Warm up with the Salted Nutella Hot Chocolate, the Penicillin Toddy, or a spiked hot apple cider. If you're ready to go a step further, there's even a chapter for using foraged ingredients. Every recipe comes with easy-to-follow instructions, and many feature expert bartender tips and hacks. A variety of occasions are all here, from stargazing to boating. And to round it all out, there's a whole chapter dedicated to foraging/found ingredients, and integrating nature into your favorite cocktails.**

**A rich, transportive guide to the world of Japanese cocktails from acclaimed bartender Julia Momosé of Kumiko "A feast for the senses and a new benchmark for the bartending genre."--Jim Meehan, author of Meehan's Bartender Manual and The PDT Cocktail Book With its studious devotion to tradition, craftsmanship, and hospitality, Japanese cocktail culture is an art form treated with reverence. In this essential guide, Japanese American bartender Julia Momosé of Kumiko and Kikkō in Chicago takes us on a journey into this realm. She educates and inspires while breaking down master techniques and delving into the soul of the culture: the traditions and philosophy, the tools and the spirits--and the complex layering of these elements that makes this approach so significant. The recipes are inspired by the twenty-four micro-seasons that define the flow of life in Japan. Enter a world where the spiced woody cocktail called Autumn's Jacket evokes the smoldering burn of smoking rice fields in fall, and where the Delicate Refusal tells the tale of spring's tragic beauty, with tequila blanco and a flutter of sakura petals. Perfected classics like the Manhattan and Negroni, riffs on some of Japan's most beloved cocktails like the Whisky Highball, and even alcohol-free drinks influenced by ingredients such as yuzu, matcha, and umé round out the collection.**

**The One-Bottle Cocktail More Than 80 Recipes with Fresh Ingredients and a Single Spirit 3-Ingredient Cocktails**

**The Old-Fashioned**

**Paris Cocktails**

**The Bar Book**

## Master the dark arts of mixology

### Apéritif

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

### Mixed Drinks for Modern Times

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.

A Craft Cocktail book for the rest of us by the top female mixologist in the country. Julie Reiner, the co-owner of The Clover Club in Brooklyn and The Flatiron Lounge in Manhattan, has written a book that provides inspiration for the rest of us, not only the cocktail geeks. She wants to balance the needs of the everyday drinker with those of the passionate mixologist. Recipes are organized around seasonality and occasion, with different events and themes appropriate to the specific time of the year. Each section will include a mixture of holiday-inspired drinks, classic cocktails, and innovative new drinks, all along with fun cocktail lore. Tricks, tips, and techniques--such as batching and infusions, tools of the trade, notes on spirit types, and easy substitutions to utilize what you already have on hand--will round out the amazing amount of information in Reiner's book.

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 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.

### In the Land of Cocktails

Cafe Royal Cocktail Book

Easy, Fun, and Delicious Drinks for the Great Outdoors

The Alchemist Cocktail Book

The PDT Cocktail Book

The Way of the Cocktail

Fancy AF Cocktails

The Essential Cocktail Book

Interest in bourbon, America's native spirit and a beverage almost exclusively distilled in Kentucky, has never been greater. Thanks in part to the general popularity of cocktails and the marketing efforts of the bourbon industry, there are more brands of bourbon and more bourbon drinkers than ever before. In *The Kentucky Bourbon Cocktail Book*, Joy Perrine and Susan Reigler provide a reader-friendly handbook featuring more than 100 recipes including seasonal drinks, after-dinner bourbon cocktails, Derby cocktails, and even medicinal toddies. The book's introduction explains how the use of specific spirits and ingredients, glassware, and special techniques, such as muddling and infusions, accentuates the unique flavor of bourbon. Much of the book is devoted to recipes and instructions for the professional or at-home bartender, from classic drinks such as the Manhattan and the Mint Julep to drinks for special occasions, including the Candy Cane, Pumpkin Eggnog, and Kentucky Bourbon Sparkler. The authors complete the work with suggested appetizer pairings, a glossary of terms, and a bibliography of bourbon-related books.

Featuring nerdy recipes for both alcoholic and non-alcoholic beverages, *The Geeky Chef Drinks* is your chance to sip your way through your favorite sci-fi and fantasy worlds—*Game of Thrones*, *Legend of Zelda*, *Star Trek*, and more. This smaller hardcover version of the original book has a new, fresh, modern design and includes 10 additional recipes from *The Geeky Chef Strikes Back*, making it the perfect gift for the geek in your life. Author Cassandra Reeder has created authentic real-life drinks and cocktails inspired by your favorite fantasy drinks. So, if you've found yourself craving Shimmerwine from *Firefly*, Black Frost Beer from *Buffy the Vampire Slayer*, Swanky Panky from *Bob's Burgers*, or Butterbeer from *Harry Potter*, you're about to quench your thirst in a galaxy far, far away. Featuring more than 60 original cocktail recipes, you'll also learn edgy cocktail tricks, such as creating a

“shimmer effect” in your liquor, giving a sparkle rim to your glass, and adding fire or mist to a cocktail, along with concocting simple syrups and ice-cube effects. Easy step-by-step instructions and fun themed photos make these creative recipes perfect for your next party, season premiere get-together, or your standing reservation for a party of one. And for all you designated drivers, don't despair: The Geeky Chef has plenty of imaginative tricks for making these yummy drinks alcohol-free. Whether you're thirsting for adventure or just need your mana restored, The Geeky Chef Bartender has you covered!

Originally published in 1937 by the United Kingdom Bartenders Guild, *Cafe Royal Cocktail Book* compiled by William J Tarling offers a rare glimpse into the wide array of drinks offered in London bars between the two world wars. Tarling, head bartender at the Cafe Royal during had two goals. He wanted to extend this resource to consumers. He also wanted to raise funds for the United Kingdom Bartenders Guild Sickness Fund and the Cafe Royal Sports Club Fund. Thus, he drew from the recipes previously compiled for *Approved Cocktails*, and added more of his own. He also collected many more original recipes from his contemporaries. The result was an outstanding and timely book. It did more than gather recipes, it captured a boom time in the history of cocktails, glass by glass. Sadly, there was only one printing and it became an unobtainable rarity, locking away a time capsule of drinks and knowledge. Reproduced in collaboration with the UKBG, Exposition Universelle des Vins et Spiritueux, and Mixellany Limited, this facsimile edition unlocks that knowledge for a new generation of consumers and bartenders around the world. Within these pages are some of the earliest known recipes for drinks made with tequila and vodka as well as memorable concoctions made with absinthe and other recently revived ingredients-an essential addition to every cocktail book library.

A complete history of one of the world's most iconic cocktails--now the poster child of the modern cocktail revival--with fifty recipes for classic variations as well as contemporary updates. In this fun, unexpected, and informative guide, New York Times spirits columnist Robert Simonson explores the history of the Old Fashioned- its birth as the "ur-cocktail" in the late nineteenth century,

ascension in the 1950s and 1960s (as portrayed and repopularized by Don Draper on *Mad Men*), and renaissance as the star of the contemporary craft cocktail movement. A perfect Father's Day gift for any whiskey-loving gent, the book boasts a sleek, stylish package with striking photography throughout. With fifty elegant, delicious, and totally-within-reach cocktail recipes, *The Old Fashioned* is destined to become a classic on par with its namesake beverage.

**The Nomad Cocktail Book**

**Cocktail Chemistry**

**Camp Cocktails**

**The Japanese Art of the Cocktail**

**An Elegant Collection of Over 100 Recipes Inspired by the City of Light**

**Straight Up Or On the Rocks**

**The Complete Cocktail Manual**

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

*Offers tips and recipes for making all the classic cocktails, including martinis, manhattans, mint juleps, old-fashioned, and a number of exotic cocktails*

*Peaky Blinders Cocktail Book serves up 40 step-by-step cocktail recipes inspired by the critically acclaimed BBC period crime drama. 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.*

*Learn everything you need to know to craft the perfect cocktail—or two, or three...but who's counting? Spirits writer and expert Lou Bustamante, in partnership with the United States Bartenders' Guild, collects the best cocktail recipes, techniques, and histories in this must-have volume that has a place in every home bar. From worldwide classics to creative new combinations and packed with expert tips*

*from bartenders across the globe, The Complete Cocktail Manual will help you stock your bar, impress your friends, and throw one hell of a party. Everything you need is in here: Setup: Get the expert-tested and bartender-approved list of what you need to set up a pro bar at home, from basic supplies and glassware to fancy gear and the ultimate shopping list. Learn all about your favorite liquors—and some you haven't even heard of—and educate yourself on every mixer, ice cube, and tool you might need. Recipes: From aperitivos to citrus, spirit-forward to spicy, get the best recipes for every type of drink, from the classics to the most-Googled, in all their many forms. Learn what makes the difference between an antique old-fashioned and a modern one, get the twist right for your muddling, and know which tools to use for which cocktails. Hospitality: Whether you're planning the menu a week in advance or hosting on the fly, get the scoop on entertaining with ease—from food pairings to setup, party punches to supply quantities. Learn how to hack your garnish and set a drink aflame—the right way—and get some tips for dealing with intoxicated guests and next-day hangovers. This book has everything you need to know to throw the ultimate cocktail bash. This is a must-read volume for any spirits fan, casual mixologist, or craft cocktail enthusiast.*

*Atomic Cocktails*

*The New Craft of the Cocktail*

*The Cocktail Club*

*The Official Downton Abbey Cocktail Book*

*Mixed Drinks for the Golden Age of Agave [a Cocktail Recipe Book]*

*Delicious Drinks for Every Occasion*

*Mrs. Lilien's Cocktail Swatchbook*

The ultimate bartender's book, this richly illustrated hardcover compilation of 750 recipes comprises non-alcoholic drinks as well as sours, toddies, flips, slings, fizzes, coolers, rickys, juleps, punches, and other refreshments.

More than 350 drink recipes old and new with great writing from The New York Times. The cocktail hour is once again one of America's most popular pastimes and one of our favorite ways to entertain. And what better place to find the secrets of great drink-making than The Times? Steve Reddicliffe, the "Quiet Drink" columnist for The Times, brings his signature voice and expertise to this collection of delicious recipes from bartenders from everywhere, especially New York City. Readers will find treasured recipes they have enjoyed for years—the classics like the Martini, the Old-Fashioned, the Manhattan, the French 75, the Negroni—as well as favorites from the new generation of elixirs borne of the craft distilling boom. Reddicliffe has carefully curated this essential collection, with memorable writing from famed New York Times journalists like Mark Bittman, Craig Claiborne, Toby Cecchini, Eric Asimov, Rosie Schaap, Robert Simonson, Melissa Clark, William L. Hamilton, Jonathan Miles, Amanda Hesser, William Grimes and many more. This compendium is arranged by cocktail type, with engaging essays throughout. Included are notes on how to set up your bar, stock, and run it—and of course hundreds of recipes, from Bloody Marys to Irish Coffees. The Essential New York Times Book of Cocktails is the only volume you will ever need to entertain at home, whether it's just for two, or for pleasing a crowd.

Classic favorites like the Martini and the Old-Fashioned, as well as new sips like the Mason Jar Basil Pisco Sour and Blueberry Lavender Vodka Spritzer, will inspire novices and enthusiasts alike to build up their bar vocabulary and taste outside their comfort zone. The book also offers a delicious selection of hors d'oeuvres pairings like Grilled Figs with Prosciutto and Rosemary Lemon Bars.

Romantic Cocktails is a bewitching collection of over 100 classic and craft cocktail recipes, perfect for winning hearts—and mending broken ones, too! Inside the plush red foil cover of Romantic Cocktails you will find the secret to mixing up more than 100 cocktails for couples, crushes, and star-crossed lovers. Chapters include Vintage Romance (classic cocktails from the good old days); Pretty Drinks (visually stunning, gem-colored concoctions); Love Potions (cocktails packed with aphrodisiacs); Zero-Proof Cocktails (booze-free elixirs); Drinks for Two (what 's more romantic than sharing a glass); Modern Craft Cocktails (exclusive drink recipes contributed by craft bartenders from San Francisco to Hong Kong); and a bonus chapter on Irresistible Bar Snacks, From-Scratch Ingredients, & Garnishes (cheese boards, chocolate-dipped everything, spirit infusions, and more). The drinks are as fun and charming as they are intoxicating, with names including: The Afternoon Delight, a little sweet, a little naughty Boozy Milkshake for Two, two straws please Between the Sheets, a romantic variation on the classic Sidecar cocktail The Vesper Martini, synonymous with sophistication The Goodnight Kiss, the perfect nightcap for a night you don ' t want to end Simple step-by-step instructions and gorgeous full-color photographs make every drink recipe easy and truly swoon-worthy. Author and bartender Clair McLafferty offers insider tips and tricks for everything from sizing up recipes for a party to fixing a drink that didn ' t turn out quite right. Sidebars show how to master details like floating flowers, muddling herbs, and garnishing drinks with amazing bitters art. And throughout the book, readers will find drinks-related romantic quotations and toasts from the likes of Shakespeare, Louisa May Alcott, and James Baldwin. Whether you are looking for a romantic gift or a reliably excellent cocktail book for your home bar, Romantic Cocktails will knock your socks off!

Drink Recipes from a Couple of Professional Drinkers

More Than 80 Recipes with Fresh Ingredients and a Single Spirit

An Opinionated Guide to the Most Enduring Drinks in the Cocktail Canon

Craft Cocktail Recipes for Couples, Crushes, and Star-Crossed Lovers

The Cocktail Dictionary

Zero

285 Tips, Tricks, and Recipes

A Complete Guide to Modern Drinks with 150 Recipes

Can't tell a Gin Fizz from a Gimlet? Think a Sidecar is something you'd see at the racetrack? If your idea of a wild night is a few Lemondrop shots washed back with a Cosmo, you're in need of some cocktail therapy! And there's no one better to tell you everything you need to know about a Brandy Crusta, a French 75, a Cachaça Swing, and much, much more than Ti Adelaide Martin and Lally Brennan, who will take you on a rip-roaring trip. . . . In the Land of Cocktails Proprietors of the legendary New Orleans restaurant Commander's Palace, Ti and Lally are cocktail divas, spread-ing the gospel about how to make drinks properly, from why a true Sazerac can only be made with Peychaud's bitters to why hand-chipped ice is best for cocktails. In this marvelously entertaining book—both a guide to making some of the world's best cocktails and a

memoir of the authors' lives surrounded by family, friends, and delicious food—there are recipes for familiar classics like the Corpse Reviver and the Old-Fashioned; New Orleans favorites like Brandy Milk Punch and the Sazerac; and new inventions created by Ti and Lally, such as their now-famous Whoa, Nellie! In the Land of Cocktails includes information on pairing food with cocktails, introductions to the beloved, boisterous Brennan family and their friends, and explanations of some of the unique, perhaps strange to some, words and ways of life in New Orleans. Filled with wit, sass, warmth, and lots of good times, In the Land of Cocktails is the ideal gift for cocktail lovers everywhere, whether you're a novice or an old drinking pro.

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!

More than 100 cocktail recipes. Navigate the bewildering world of cocktails with this elegant A to Z guide to every recipe that you need to know. Complete with the stories behind the famous drinks and know-how on key cocktail topics and techniques, The Cocktail Dictionary is the discerning drinker's guide to the art of sipping. Covering everything from the Old Fashioned, Martini, Margarita and Daiquiri to key cocktail techniques such as muddling, shaking, stirring and the perfect ice. Includes stunning illustrations throughout the book.

"80-100 cocktail recipes based on the author's YouTube show, Cocktail Chemistry, including about 20 recipes inspired by popular television shows and movies"--

Appropriate Libations for All Occasions

Recipes and Techniques for Building the Best Drinks

The Kentucky Bourbon Cocktail Book

The Home Bartender, 2nd Edition

The Geeky Chef Drinks

Cocktail Codex

An A-Z of cocktail recipes, from Daiquiri and Negroni to Martini and Spritz

Unofficial Cocktail Recipes from Game of Thrones, Legend of Zelda, Star Trek, and More

"Sate your thirst for new ways to use and drink tequila and mezcal with this collection of 62 recipes for agave cocktails from New York Times spirits writer Robert Simonson. These versatile spirits pair with a broad range of flavors in nearly every classic cocktail formula, from the flip to the julep and the recipes here are easy to assemble, most only require three or four ingredients. From riffs on classics such as Mezcal Mule and The Oaxaca Old-Fashioned to new favorites such as Naked and Famous or Smoke and Ice, you'll discover how to use tequila and mezcal to create cocktails that highlight the smoky, edgy flavors of these unique and popular spirits"--

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. Trashy and classy cocktails by the beloved Vanderpump Rules couple *The Cocktail Garden* offers cocktail recipes focused around the flavors and produce found throughout the seasons, all stunningly illustrated by internationally-renowned artist Adriana Picker. From summery raspberries and rich figs to citrus and white peaches, apples and pineapples, and infusions using a riot of herbs – basil and thyme, to sage and lavender and other flavors found in the garden. There are drinks for long hot summer afternoons spent among flowers in the garden; wine spritzers for breezy evenings on the back porch; champagne cocktails for celebrations under the apple tree; nightcaps for wintry nights by the fireside; and fruity party punches for that garden party gathering with style.

*Peaky Blinders Cocktail Book*

*Botanical Cocktails for Every Season*

*Recipes and Adventures from the Cocktail Chicks*

*40 Cocktails Selected by the Shelby Company Ltd*

*How to Cocktail*

*The Essential Guide to Hand-Crafted Drinks*

*A Year of Recipes and Tips for Spirited Tasting Parties*

*The Story of the World's First Classic Cocktail, with Recipes and Lore*

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 memorable!) 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

"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!

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

Timed to coincide with the much anticipated Downton Abbey movie, this enticing collection of cocktails celebrates the characters, customs, and drinking way of life at Downton Abbey. Cocktails were introduced in the drawing rooms of Downton Abbey in the 1920s, when US prohibition inspired the insurgence and popularity of American-style bars and bartenders in Britain. This well-curated selection of recipes is organized by the rooms in the Abbey in which the drinks were served and spans everyday sips to party drinks plus hangover helpers and more. In addition to classic concoctions like a Mint Julep, Prince of Wales Punch, and Ginger Beer, this collection features character-specific variations such as Downton Heir, Turkish Attaché, The Valet, and The Chauffeur. The recipes reflect drinks concocted and served upstairs and down, as well as libations from village fairs, cocktail parties, and restaurant menus typical of the time. Features 40+ color photographs, including drink images photographed on the set of Downton Abbey.

The One-Bottle Cocktail

The Story of the American Cocktail

Elements of Cocktail Technique

Japanese Traditions, Techniques, and Recipes

Drink

The New Cocktail Hour

The Savoy Cocktail Book

Romantic Cocktails

***An elegant collection of over 100 cocktail recipes inspired by the City of Light. Bring the romance and elegance of Paris into your home with cocktail recipes from leading French mixologists and the signature drink recipes of Parisian hot spots. More than just a cocktail book, Paris Cocktails celebrates the art of drinking like the French, with entertaining tips for throwing a perfectly Parisian cocktail party, revelations on the latest trends in French mixology, reviews of the best bars in both America and Paris where you can find the true French cocktail experience, and musings from French and non-***

*French alike who have mastered the art of French drinking.*

*A revised and expanded social history of social drinking and the cocktail in America discusses 350 years of drinking history--from colonial taverns to today's watering holes--and features more than one hundred recipes, including many new ones, for the most interesting and enduring beverages. Reprint. 10,000 first printing.*

*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.*

*For the French, the fleeting interlude between a long workday and the evening meal to come is not meant to be hectic or crazed. Instead, that time is a much needed chance to pause, take a breath, and reset with light drinks and snacks. Whether it's a quick affair before dashing out the door to your favorite Parisian bistro or a lead-up to a more lavish party, Aperitif is about kicking off the night, rousing the appetite, and doing so with the carefree spirit of connection and conviviality.*

*Aperitif celebrates that easygoing lifestyle with simple yet stylish recipes for both classic and modern French aperitif-style cocktails, along with French-inspired bites and hors d'oeuvres. Keeping true to the aperitif tradition, you'll find cocktail recipes that use lighter, low-alcohol spirits, fortified wines, and bitter liqueurs. The impressive drinks have influences from both Old World and New, but are always low fuss and served barely embellished--an easy feat to pull off for the relaxed host at home. Aperitif also offers recipes for equally breezy bites, such as Radishes with Poppy Butter, Goug res, Ratatouille Dip, and Buckwheat-Sel Gris Crackers. For evenings that are all about ease and approachability without sacrificing style or flavor, Aperitif makes drinking and entertaining at home as effortless, fun, and effervescent as the offerings themselves.*

*The Craft Cocktail Party*

*The Cocktail Garden*

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

*The Essential New York Times Book of Cocktails*

*Cocktail Hour the French Way: a Recipe Book*

*Fundamentals, Formulas, Evolutions*

*A New Approach to Non-Alcoholic Drinks*

*Mezcal and Tequila Cocktails*

*Beautifully designed in the Pantone swatch book format, Mrs. Lilien's Cocktail Swatchbook is filled with 50 classic cocktail recipes for colorful entertaining. Interent bon vivant Mrs. Lilien (<http://blog.mrslilien.com/>) takes a fanciful approach to cocktail making in this retro-chic swatch book, which includes*

20 recipes for blended cocktails, 20 recipes for shaken cocktails, and 10 recipes for punch bowls. Every classic recipe is accompanied with a modern twist and chic accouterments. Simply fan the book out to your desired recipe, look at the card, and instantly know which ingredients the cocktail requires from the glossy four-color photographs. The gorgeous cover design (complete with embossed flamingos!) is dazzling on a bar cart, coffee table, or at any cocktail party. Recipes include: Mrs. Palmer, Mrs. Basil Rita, Mrs. Collins, Mrs. Julep, Tequila Granita, Brunch Punch, Senorita Spin and many more!

Finalist for the 2018 James Beard Foundation Book Awards for "Beverage" category A collection of the greatest drinks of all time, modern and classic, all of which conveniently feature only three ingredients. 3-Ingredient Cocktails is a concise history of the best classic cocktails, and a curated collection of the best three-ingredient cocktails of the modern era. Organized by style of drink and variations, the book features 75 delicious recipes for cocktails both classic (Japanese Cocktail, Bee's Knees, Harvey Wallbanger) and contemporary (Remember the Alimony, Little Italy, La Perla), in addition to fun narrative asides and beautiful full-color photography.

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 additional recipes, a service manual explaining the art of drink-making according to the NoMad, and 30 new full-color cocktail 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.