

# The Art Of Mixology Classic Cocktails And Curious Concoctions

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Windows on the World Complete Wine Course - Kevin Zraly 2007

Looks at how and where wine is made and how this affects its quality and pricing, including information on how the professionals taste and rate wine, a country-by-country tour of the latest vintages, profiles of different types of wine, the fine art of tasting a wine, and more.

**The Alchemist Cocktail Book** - The Alchemist 2021-05-06

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

*The Essential Bar Book for Home Mixologists: Tools, Techniques, and Spirits to Master Cocktails* - Amy Traynor 2020-09-22

**Cocktails with a Twist** - Kara Newman 2019-08-27

For anyone looking to expand their palate and discover a new favorite go-to drink, this inventive cocktail book is just the thing. Each chapter is based on a classic (like the Manhattan), but inside readers will discover numerous riffs (like swapping Irish whiskey for rye to make a Blackthorn, or substituting amaro for vermouth to make a Black Manhattan). More than 100 variations on 21 modern classic cocktail recipes are accompanied by helpful tips on keeping a well-stocked bar, garnishing drinks, and throwing a party. With bold coloring and classic recipes and intriguing variants, *Cocktails with a Twist* is a cocktail book unlike any other.

**Barkeep** - Danilo Bozovic 2016-07-19  
Barkeep is a modern day bar manual with focus on hospitality, service, bartending, making and serving drinks, wine, coffee and cigars. Barkeep provides huge amount of practical and more importantly very necessary information in a logical and organic way so that the novice bartender as well as the seasoned veteran can easily find what they are looking for.

**The Essential Cocktail Book** - Editors of PUNCH 2017-09-05  
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.

**Big Bad-Ass Book of Cocktails** - Paul Knorr  
2010-04-27

The complete guide to the classics as well as trendy concoctions. In an easy-to-follow small format this is perfect for beginners as well as the professional.

Black Mixcellence - Tamika Hall 2022-06-14

Bringing tasty drink recipes from some of the most renowned mixologists and stories of the historical impact of Black people in Mixology, *Black Mixcellence* is the go-to drink guide for any wine and spirits connoisseur. *Black Mixcellence: A Comprehensive Guide to Black Mixology* is a tribute to the contributions of Black and Brown mixologists to the spirits and mixology industries. Many pivotal events in the history of mixology have been ushered in by the contributions of African-American men and women. These moments have opened doors and laid the foundation for brands and companies to flourish. This book features stories about some of the industry's most notable trailblazers. Whether it was entrepreneurship, education or a "famous first," the featured mixologists have all contributed to the industry to make an impact in their own ways. This collective of mixologists and their signature cocktails represent different parts of the globe. There will be connections to important inventions and milestone moments by African Americans in the bartending industry weaved in between their stories.

*The Japanese Art of the Cocktail* - Masahiro Urushido 2021

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.

*The Ultimate Bar Book* - Mittie Hellmich  
2010-07-01

*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 Art of Mixology** - Parragon Books  
2018-09-18

*The Art of Mixology* offers a stunning anthology of cocktail recipes to make at home. You'll find an informative introduction packed with all the essential knowledge any experienced or novice mixologist could ever need and over 200 recipes to suit every occasion. The drinks are grouped within sections on Gin & Vodka; Rum, Whiskies, and Brandy; Bubbles; Something Different; and Mocktails, and the drinks range from a Singapore Sling, a Buck's Fizz, and a Cosmopolitan to a Highland Fling, a Brandy Julep, and a Baby Bellini.

Mixology for Beginners - Prairie Rose Free  
2021-10-26

Shake, stir, and strain perfect cocktails at home. The same drinks you enjoy at the bar taste a lot better when they're made skillfully at home for a fraction of the price. Become your own bartender and hone your craft in no time with the expert recipes and guidance inside *Mixology for Beginners*. You'll also discover a user-friendly layout that indexes recipes by liquor type and flavor profile, so you never have to look hard to find the right cocktail for the occasion. Go beyond other beginner cocktail books with insights on: Building your home bar--Get insider info and shopping advice for fully stocking your bar, including mixologist terminology, glassware, tools, and--of course--liquor. Expert drink making--Learn the fundamentals of crafting signature cocktails, including formulas, naming conventions, and tips on presentation. Accessible recipes--Create a solid beverage repertoire with straightforward, easy-to-source recipes for classic cocktails and new favorites. Gain the skills to craft cocktails at home with this mixology book that makes it simple.

**The Great Big Book Of Christmas Legends** - George Broderick 2020-11-02

The legends of Christmas are many and vary from culture to culture. This book contains modern interpretations of some of the more well-known of the holiday traditions in comic strip form.

*The Illustrated Cocktail* - Rachel K. Miller 2021-08-30

A picture can transform your mood. A cocktail can do the same. *The Illustrated Cocktail* is a whimsical combination of original art, drink recipes, tips and tricks, that are informative and just plain fun to look at. This book is unique in that it is primarily an illustrated book that is visually stimulating and doesn't take itself too seriously. Each of the over 60 cocktail recipes are beautifully hand-drawn, are in full color! The cocktail recipe is enhanced by a lively and revealing explanation and another illustrative sketch, this one in black and white. *The Illustrated Cocktail* also includes illustrated tips on setting up a home bar, making your own cocktail ingredients and vintage barware.

**The Ultimate Cocktail Book** - Owen Warrtidge 2020-08

Have you always wanted to learn how to make expensive-looking and stylish cocktails but you

were afraid the whole subject was too hard to learn? Good news is coming your way - it's entirely possible to make delicious, professional cocktails in the comfort of your own home.

Impress your guests with vodka, gin, whiskey, rum, and even non-alcoholic cocktails and forget having to wait at the bar any longer. There are some basic techniques to learn when it comes to cocktail making, or mixology as it is better known. However, these aren't too hard to learn and once you have the right equipment in place, you'll be able to quickly master the techniques that will allow you to mix and muddle your way to cocktail heaven. The downside of cocktail making is that you need to have a stock of ingredients on hand in order to whip up a batch of your favourite drink. For the most part, this is quite easy, as vodka, rum, whiskey, etc, are all quite easy to find. The mixers are often the difficult part, but in most supermarkets, you will find the ingredients you need. However much buying the ingredients costs you, it will never be as much as several rounds of cocktails in a high quality bar. Whether you want to relax at home with a drink in hand, or you have an upcoming event you need to cater for, learning how to make your favourite cocktails is never a waste of time. Your guests will be suitably impressed and if you have children or non-drinkers in attendance, you can learn about non-alcoholic cocktails very easily too. These cocktails simply omit the alcohol but use the same mixing techniques. This *Cocktail Cookbook* is going to teach you the basics and then take you through 50 delicious and easy cocktail recipes to replicate for yourself. The only question is, which will you start with?

*The Joy of Mixology* - Gary Regan 2003

A comprehensive guide to cocktails provides information on the art of mixology, ingredients, accessories, history, and lore, and features recipes for a variety of drinks, as well as suggestions on how to create variations.

**The Home Bartender, 2nd Edition** - Shane Carley 2018-09-25

One of our most popular cocktail books—now fully updated and expanded, with new variations on classics and originals alike! Fully updated and revised edition! Quick and easy cocktails for the busy home mixologist—still made with only four ingredients or less! No need for an

expensive, extensive home liquor cabinet—Shane Carley reminds us in this expanded edition of his popular *Home Bartender* that a few quality ingredients, along with his carefully selected collection of recipes, are all you need!

*The Savoy Cocktail Book* - Harry Craddock  
2018-10-17

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.

**Death & Co Welcome Home** - Alex Day  
2021-11-16

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.

*The Pocket Book of Cocktails* - Ryland Peters & Small  
2020-02-11

Whether you're planning a cozy night in, or some “pre-drinks” with friends, *The Pocket Book of Cocktails* has all the classic and contemporary cocktail recipes you'll need to enjoy at home. Fun, glamorous, and always delicious, cocktails have had a tremendous come-back into fashion and, with more and more innovative blends of spirits available, the time is ripe to join the cocktail revolution and become the bartender of your own home. Grab your shaker to mix up a sassy Cosmopolitan, imagine yourself in an uptown bar as you muddle a sophisticated Old Fashioned, or hark back to 1920's pizzazz with the wonderfully sour, sugar-rimmed Sidecar. At the beginning of the book you'll find handy descriptions of all the tools and tips you need to master each recipe and, after a whistle-stop tour of the best choice of glassware, you'll be well on your way to relishing in your own irresistible creation. Each chapter then reveals the best and boldest cocktails of each spirit; vodka takes the lead, followed by gin, whiskey, and rum, before some surprises from tequila, brandy, and all things bubbly! So, ready your shaker, strainer, and swizzle sticks, and delight in the sours, slings, punches, and fizzes this book has to offer.

*The Cocktail Workshop* - Steven Grasse  
2021-11-02

From the wildly creative team behind Philadelphia's *Art in the Age* comes *The Cocktail Workshop*, a deep-dive into 20 classic drinks that make up the foundation of cocktail creation, and the delicious variations that will make them all your own. Learn to craft a perfect, classic drink,

or workshop that creation into a unique, flavor-forward spin with *The Cocktail Workshop*, an indispensable guide to foundational cocktails and the tools to elevate them into master-level creations. In this richly illustrated book, the team behind Philadelphia's beloved *Art in the Age* guides aspiring mixologists through the fundamentals of 20 essential cocktails. Then, each foundational drink is spun off into creative and customizable riffs on flavors, techniques, and ingredients, called Apprentice, Journeyman, and Master versions. Each classic drink is concluded by a Workshop: how to take your at-home bar efforts to the next level with aging, infusing, garnishing, and more. Drawing on the building blocks of iconic cocktails like the daiquiri and the old-fashioned, readers will grow their knowledge base as they move through each drink, taking away real skills for their home bar - like the proper way to dry-shake an egg white cocktail or carve a manicured lime twist -- and an understanding of the fundamentals of cocktail making: how drinks are created, related, and integrated.

[The Little Black Book of Classic Cocktails](#) - Octopus 2019-09-05

Whether you prefer the simple yet suave whiskey Old Fashioned, or the sweet-sour fusion of a rum Daiquiri, *The Little Black Book of Classic Cocktails* contains a host of timeless and contemporary favourites, gathered together in a purse-sized collection. Contents: Fizzes, Highballs and Collinses Spirit Fowards Sours Old Fashioneds Champagne and Prosecco

[The Joy of Mixology, Revised and Updated Edition](#) - Gary Regan 2018-08-28

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 Bartender's Black Book** - Stephen Kittredge Cunningham 2001-08-17

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 Art of Mixology** - Parragon 2015

Cocktails have an unwavering, timeless style so become a purveyor of fine drinking with this collection of classic and contemporary recipes. Learn the skills of the bespoke bartender and stir up some truly exquisite flavours, using premium spirits and authentic ingredients. Whether it's creating a cocktail hour martini or fixing a brandy alexander nightcap, explore the art of mixology with this stylish guide to exclusive drinking--Publisher.

*Cocktail Codex* - Alex Day 2018-10-30

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  
*The Art of Mixology* - Parragon Books  
2015-08-20

Cocktails have an unwavering, timeless style so become a purveyor of fine drinking with this collection of classic and contemporary recipes. Learn the skills of the bespoke bartender and stir up some truly exquisite flavors, using premium spirits and authentic ingredients. Whether it's creating a cocktail hour martini or fixing a brandy Alexander nightcap, explore the art of mixology with this stylish guide to exclusive drinking.

*The Cocktail Bible* - Pyramid 2018-07-19  
Covering 200 recipes from the rich flavour of an ABC Cocktail, through to the complicated but delicious sweet and spice mix of a Zombie, each cocktail is introduced with notes on its contents, origin or even the best season to drink it in. Muddled amongst the entries are miscellany notes on spirits, cocktail-making tips and world-famous bartenders. Together with an introduction covering basics such as glassware and garnishing, you'll be delighted with recipes - and so much more - as you sip your way through

this cocktail alphabet. Presented in an attractive faux-leather jacket with a gold-foiled title and heat-burnished lettering, this book is charming in both its appearance and in its content.

*Death & Co* - David Kaplan 2014-10-07  
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.

*Mixology Bartender Guide 2022* - Mixoman  
2022-09-26  
□ You Will Find More Than 400 Recipes. □ This manual from an award-winning pioneer offers a basic approach to cocktails, helping you comprehend and make inventive drinks like an expert. With the help of this collection of artisan cocktail recipes, you can become your own bartender and make inventive and delectable cocktails at home. This book includes classical mixology techniques as well as creative beverages and approaches. It also includes timeless cocktails like the Mai Tai, Marilyn

Monroe, and Zombie. Want a cocktail but don't want to drink? Use the recipes for the Ginger Fizz, Long Boat, Sober Sunday, or Cranberry Energizer to try your hand at crafting mocktails. There are more than 400 cocktail recipes to pick from, so start the hour! □ Follow the fundamental processes of making a cocktail, master the technical fundamentals, and get the confidence to advance their cocktail abilities and make a drink using any available item. □ You will start by developing the perfect balance and consistency for your cocktails, then serving them in the proper cocktail glasses. With the right direction, you may pick up all the trade secrets, including how to spark the creative process and give beverages a sophisticated, expert-level complexity. The greatest classic and modern mixology recipes for any occasion. CLASSIC AND CONTEMPORARY RECIPES. There is a wonderful and well-liked drink for any occasion, whether it be a romantic supper, unique event, vacation, entertainment, or something else entirely. APPROPRIATE FOR ALL LEVELS: This cocktail recipe book includes non-alcoholic beverages as well as drink mixes using favorite spirits including whiskey, vodka, gin, rum, brandy, and bubbly. It is designed for beginners, experts, and everyone in between. IN EVERY SITUATION: This beautiful guide to upscale drinking will capture the delightful art of cocktails for all beverage connoisseurs, whether making a martini during cocktail hour or whipping up a Cuba Libre. QUICK AND EASY: Includes a beginner's introduction to mixing drinks, a superb collection of cocktail recipes for both seasoned and new bartenders to try at home, and lovely pictures. IT'S A FANTASTIC GIFT: Ideal for birthdays, holidays, Valentine's Day, Mother's Day, Father's Day, and other occasions. It is a wonderful present for someone who is moving into a new house or upgrading their bar.

*The Art of the Bar Cart* - Vanessa Dina  
2017-09-12

From high-end magazines and design-inspiration websites to stores big and small, bar carts are a must-have piece of furniture. This book provides all the answers to the question—how can I get that look at home? *The Art of the Bar Cart* features 20 different styled bar setups—from tricked-out vintage carts to a collection of

bottles tucked into a cabinet—themed around favorite libations, personal style, or upcoming occasions. Readers can choose from the warm and inviting Whiskey Cart, the fun and fresh Punch Cart, or mix and match to suit any style. With easy tips to re-create each look as well as recipes for the perfect drinks to pair with each cart, this beautifully photographed guide is an inspiration to anyone looking to create a unique décor statement, and a drink to serve alongside. **The Modern Mixologist** - Tony Abou-Ganim  
2010

"A cocktail guide for the 21st century, complete with 60 recipes for new and classic drinks. Full-color photography throughout, with tips on ingredients, barware, and technique"--Provided by publisher.

*Liquid Intelligence: The Art and Science of the Perfect Cocktail* - Dave Arnold 2014-11-10

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.

*The Craft of the Cocktail* - Dale DeGross  
2010-07-14

The first real cookbook for cocktails, featuring 500 recipes from the world's premier mixologist, Dale DeGross. 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 DeGross'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 DeGross'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 DeGross 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 Basic Bar* - Shane M. Carley 2016-04-05  
More Than 125 Quick and Easy Cocktails for the Speedy Mixologist, Made With Only Four Ingredients or Less! You don't need a thousand-dollar liquor cabinet to impress company at your next party! Shane Carley has curated a collection of 125 creative and delicious drink recipes that require only four ingredients or less. Become a master mixologist with everything from simplified classics to innovative new libations, all with just a handful of ingredients required. Complete with beautiful, full-color photography throughout and virgin variations on most drinks, there's something for everyone in this new cocktail book! *THE BASIC BAR* condenses the intricate and time-consuming art of cocktail-making into a process manageable for even the most time-crunched mixologist. Enjoy amazing results in a fraction of the time!

***The NoMad Cocktail Book*** - Leo Robitschek  
2019-10-22

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 Art of the Cocktail*** - Ilex Press 2019-09-02  
Discover 50 cocktails inspired by famous artists, their art and their favourite tipples. Shake up delicious art-inspired drinks, from the absinthe-fuelled Pablo Pisco Sour to the verdant Henry

Mojito, and discover evocative cocktails that will transport you straight to Toulouse-Lautrec's Moulin Rouge, Frida Kahlo's favourite cantina, or one of Salvador Dalí's surrealist dinner parties. Filled with art anecdotes and colourful tales, this is both a whistle-stop tour through art history and an exciting way to wet your whistle. Cocktails include the: · Dalí Wallbanger · Klein Blue Moon · Whamm! Bamm! Pow! · Picasso Sour · Frida Kahlúa · René Margarita · and the Hirst-inspired Shark Bite

The Craft of Cocktails - Cottage Door Press  
2020-06-16

Do you love great cocktails? Are you tired of the same old recipes? Do you want to take your home bartending skills to the next level? Check out cocktail recipes from classics to newer trends here in *The Craft of Cocktails*. Impress your friends and family with your mixology abilities, and enjoy some really great beverages along the way. CLASSIC TRADITIONAL AND CONTEMPORARY RECIPES: The best of traditional and contemporary mixology for all occasions. For a romantic dinner, special celebration, holidays, entertaining and more, there is a perfect, well-loved recipe for every get-together. RECIPES & PHOTOS: Recipes for every mood and occasion and beautiful photos for each recipe will keep enthusiasts excited to continue to try new cocktail recipes every week. MAKES A GREAT GIFT: Birthdays, holidays, Mother's or Father's Day and more, *The Craft of Cocktails* makes a great gift for any occasion.

Cocktail Chemistry - Nick Fisher 2022-05-17

Enjoy clever, pop culture-inspired drinks with this collection of 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.

Market-Fresh Mixology - Bridget Albert  
2014-03-17

The craft cocktail movement's recent meteoric rise has fittingly coincided with an increased emphasis on locally sourced foods, so it is only natural that an interest in fresh, seasonal ingredients has become a part of every mixologist's and home bartender's repertoire. *Market-Fresh Mixology* has been in front of this trend since its original release in 2008, and this beautifully repackaged edition has been updated with several new mouthwatering recipes and insights from mixology's vanguard. *Market-Fresh Mixology* shows how to integrate ingredients from a local farmers' market, personal pantry, or backyard garden to create cocktails at a whole new level. Its simple, clean, and contemporary approach to classic and modern cocktails is reintroducing the idea of seasonal drinks, with recipes appropriate for any time of year. Between blistering hot summer days and blustery snowbound winter nights, *Market-Fresh Mixology* offers a recipe for every occasion — from the refreshing summer Mojito to the cozy Hot Buttered Rum — that's as easy to follow as it is delicious. This practical handbook for enhancing sweet and savory cocktails with seasonal fruits, herbs, and other market-fresh ingredients also includes useful tips on technique, garnishes, glassware, and bar tools, as well as entertaining popular cocktail lore.