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KEY=COCKTAILS - BRENDEN FELIPE

Regarding Cocktails

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

Hip Sips

Modern Cocktails to Raise Your Spirits

Chronicle Books Lucy Brennan shakes up the cocktail world with more than 60 refreshing drinks brimming with exotic combinations of ripened fruits, herbs, flavorings, and spirits. Guava Cosmos, a martini as smooth as James Bond, a frosty bowl of passion fruit-infused citrus punch. . . Add a few recipes for fruit pures and infused vodkas, the author's signature garnishes (like lollipop rims, citrus twists, and berry picks), and a waterproof clear vinyl jacket, and this handy little book will turn the home bar into a hip and happening hotspot.

The Savoy Cocktail Book

Ravenio Books This 1930 classic contains hundreds of recipes for ... Cocktails Prepared Cocktails for Bottling Non-Alcoholic Cocktails Cocktails Suitable for a Prohibition Country Sours Toddies Flips Egg Noggs Collins Slings Shrubs Sangarees Highballs Fizzes Coolers Riqueys Daisies Fixes Juleps Smashes Cobblers Frappé Punch Prepared Punch for Bottling Cups The Lucky Hour of Great Wines The Wines of Bordeaux Champagne Burgundy Hocks (Rhine Wines), Steiweins & Moselles Port Sherry

Cocktail Codex

Fundamentals, Formulas, Evolutions

Ten Speed Press 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

A Proper Drink

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

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

Brooklyn Bartender

A Modern Guide to Cocktails and Spirits

Black Dog & Leventhal 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 "Frozemonade" 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.

Julep

Southern Cocktails Refashioned [A Recipe Book]

Lorena Jones Books A tribute to the spirits and drinking traditions of the South through a leading barwoman's glass, with 80 recipes and photos. **IACP AWARD WINNER** Craft cocktail maven Alba Huerta succinctly tells the story of drinking in the South through themes such as "Trading with the Enemy," "the Rural South," "the Drinking Society," "the Saltwater South," and others that anchor the menu at her destination bar, *Julep*. With historical overviews, 15 bar snack recipes, and 65 bespoke cocktail recipes, ranging from the iconic Mint Julep (and variations such as Rye Julep and Sparkling Julep) to modern inventions like the Snakebit Sprout, Liquid Currency, and Hot July, Huerta recounts the tales and traditions

that define drinking culture in the American South today. Approximately 80 evocative cocktail and location photographs convey the romance and style that distinguish Julep and serve to inspire beverage enthusiasts to relive Southern history via the bar cart.

Drinking the Devil's Acre

A Love Letter from San Francisco and her Cocktails

Chronicle Books During the 1870s and '80s, a single bar-filled block in San Francisco called the Devil's Acre threw what may have been the most enduring party the world has ever seen. Duggan McDonnell is in love with the city of his forefathers and its ever-flowing cocktails, and it shows in this history-packed drinking tour through one of the most beloved cities in the world. Twenty-five iconic cocktail recipes made famous by the City by the Bay—from the legendary Pisco Punch, Mai Tai, and Irish Coffee to the Gold Rush-era Sazerac and more modern-day Lemon Drop—are accompanied by an additional 45 recipes that show the evolution of these classic elixirs, resulting in such contemporary favorites as the Revolver and the Last Word, guaranteeing to keep the party going and the liquor flowing.

The Unofficial Harry Potter-Inspired Book of Cocktails

Fantastic Drinks and How to Make Them

Simon and Schuster *Magical Masterpieces of Mixology* Inspired by the Harry Potter Universe With simple instructions and insider bartender know-how, *The Unofficial Potter-Inspired Book of Cocktails* is the perfect guide of spell-tacular spirits for age-appropriate witches and wizards. The seventy-five potions and elixirs featured in this book are cocktail classics that have been given a magical makeover using unique ingredients such as activated charcoal, popping candy, and dry ice, transforming the mundane mixed drink into a bewitching brewed beverage. Charm guests with color-changing concoctions, fizzing cocktail bombs, and flaming creations, including: Butterscotch Beer Nearly Legless Nick Expecto Martini Hex on the Beach Tom Riddle-Collins And more! Whether you're a witch, wizard, squib, or muggle, everyone can enjoy that magical feeling of finding their perfect sip with *The Unofficial Harry Potter-Inspired Book of Cocktails*.

Zero

A New Approach to Non-Alcoholic Drinks

Spirited

Cocktails from Around the World

Phaidon Press A timely celebration of British design legend Sir Paul Smith and his one-of-a-kind creativity This new monograph captures the unique spirit of British fashion icon Sir Paul Smith through 50 objects chosen by Sir Paul himself for the inspiration they have provided him over the years -- from a wax plate of spaghetti and a Dieter Rams radio to a Mario Bellini Cab chair and a bicycle seat. Each object has impacted his worldview, his creative process, and his adherence to a design approach that's always imbued with distinctly British wit and eccentricity.

Meehan's Bartender Manual

Clarkson Potter "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"--

Death and Co Welcome Home

[a Cocktail Recipe Book]

"From America's most influential cocktail bar, a playbook for home bartenders who want to take their drinks to the next level, featuring hundreds of the signature recipes that keep Death & Co top of class"--

Batch Cocktails

Make-Ahead Pitcher Drinks for Every Occasion

A hip, accessible guide to batch cocktail-making for entertaining, with 65 recipes that can be made hours--or weeks!--ahead of time so that hosts and hostesses have one less thing to worry about as the doorbell rings. As anyone who has hosted a dinner party knows, cocktail hour is the most fun part of the evening for guests--but the most stressful for whomever is in charge of keeping the drinks flowing. The solution, though, is simple: batch it! In this fun collection, Maggie Hoffman offers 65 delicious and creative cocktails that you don't have to stir or shake to order; rather, they are designed to stay fresh when made ahead and served out of a pitcher. Recipes such as Tongue in Cheek (gin, Meyer lemon, thyme, Cocchi Rosa), Friendly Fires (mezcal, chile vodka, watermelon, lime), Birds & Bees Punch (rum, cucumber, green tea, lemon), and even alcohol-free options are organized by flavor profile--herbal, boozy, bitter, fruity and tart, and so on--to make choosing and whipping up a perfect pitcher of cocktails a total breeze.

A Spot at the Bar: Welcome to the Everleigh

The Art of Good Drinking in Three Hundred Recipes

Hardie Grant A stunningly designed cocktail book that will transport you back to the golden era of sophisticated drinking, where quality and style reigned. What'll it be? Something light and refreshing, or big and boozy? Join the internationally acclaimed team from The Everleigh for an evening of good drinking, festive hosting and classic style. From an aperitif at sundown, a nightcap in the early hours, right through to a hair of the dog the morning after, we invite you on a wild and romantic journey in celebration of the golden era of drinking and entertaining. The Everleigh, Australia's best cocktail bar, is about mystery and awe that builds anticipation and excitement about the evening ahead and then, ultimately, lives up to that expectation, every time. Michael founded the bar with the late Sasha Petraske, the man responsible for opening Milk & Honey in New York and thus forever changing the way bartenders throughout the world made drinks. The bar was designed to deliver detail-oriented, attentive service to focus on your experience, and their skill lies in making it a great one. From this it is easy to understand why The Everleigh is more than just a bar - it is an experience - and A Spot at the Bar: Welcome to The Everleigh is an invitation into their inner sanctum. With more than three hundred recipes for fond and forgotten classic cocktails, including our favourite variations, A Spot At The Bar will transport you back to the golden era of elegant drinking. Tips and tricks for hosting the perfect soirée, what to pour into your punchbowl and how to dress with savvy style, round

out a cocktail book like no other. So, what are you waiting for? Time to find a spot at the bar...

A Drinkable Feast

A Cocktail Companion to 1920s Paris

Penguin Winner of the 13th Annual Spirited Award, for Best New Book on Drinks Culture, History or Spirits A history of the Lost Generation in 1920s Paris told through the lens of the cocktails they loved In the Prohibition era, American cocktail enthusiasts flocked to the one place that would have them--Paris. In this sweeping look at the City of Light, cocktail historian Philip Greene follows the notable American ex-pats who made themselves at home in Parisian cafes and bars, from Ernest Hemingway, F. Scott Fitzgerald, and Gertrude Stein to Picasso, Coco Chanel, Cole Porter, and many more. A Drinkable Feast reveals the history of more than 50 cocktails: who was imbibing them, where they were made popular, and how to make them yourself from the original recipes of nearly a century ago. Filled with anecdotes and photos of the major players of the day, you'll feel as if you were there yourself, walking down the boulevards with the Lost Generation.

A Couple Cooks - Pretty Simple Cooking

100 Delicious Vegetarian Recipes to Make You Fall in Love with Real Food

Da Capo Lifelong Books Popular husband-and-wife bloggers and podcasters (acouplecooks.com) offer 100 recipes with an emphasis on whole foods and getting into the kitchen together. The couple's non-diet approach features simple lifestyle changes to make healthy cooking sustainable, rather than a short-term fix. A love story at its finest, Alex and Sonja Overhiser first fell for each other--and then the kitchen. In a matter of months, the writer-photographer duo went from eating fast and frozen food to regularly cooking vegetarian meals from scratch. Together, the two unraveled a "pretty simple" approach to home cooking that kicks the diet in favor of long-term lifestyle changes. While cooking isn't always easy or quick, it can be pretty simple by finding love in the process. A Couple Cooks | Pretty Simple Cooking is an irresistible combination of spirited writing, nourishing recipes with a Mediterranean flair, and vibrant photography. Dubbed a "vegetarian cookbook for non-vegetarians", it's a beautiful book that's food for thought, at the same time providing real food recipes for eating around the table. The book features: 100 vegetarian recipes, with 75 vegan and 90 gluten-free options A full-color photograph for every recipe Recipes arranged from quickest to more time-consuming 10 life lessons for a sustainably healthy approach to cooking, artfully illustrated with a custom watercolor

Zero Proof

90 Non-Alcoholic Recipes for Mindful Drinking

Houghton Mifflin 90 no-alcohol cocktail recipes from top bartenders across the country

Nightcap

More than 40 Cocktails to Close Out Any Evening

Chronicle Books A nightcap is the perfect way to end the night, and author Kara Newman knows just how to make them. This gifty, foil-accented book contains more than 40 cocktail recipes—some to keep the night going, some that will help ease you to sleep, some that can double as dessert, and some that can soothe the stomach after a hearty meal. There are classics like the sweet and creamy Brandy Alexander, new takes on old favorites like the Black Manhattan, which swaps an aperitif for the classic vermouth, and simple new ideas

like the Open & Shut, which combines equal parts amaro and cognac for a slow sipper. Whatever kind of night it's been, Nightcap is the perfect way to top it off.

The Cocktail Club

A Year of Recipes and Tips for Spirited Tasting Parties

ABRAMS The author of *The Wine Club* serves up “a fun read broken up by month, complete with recipes for drinks and food pairings” (Town & Country). With a little bit of history and a lot of flavor, *The Cocktail Club* is a guide for connecting with your friends over the best-tasting therapy around—cocktails! Using a format reminiscent of your favorite book club, Maureen Christian Petrosky highlights one specific spirit or drink type each month. 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. So whether you've been curious about absinthe rinses or want to bone up on your bitters, *The Cocktail Club* gives you the perfect excuse to pull out your shaker and dip into the art of at-home mixology.

Clean + Dirty Drinking

100+ Recipes for Making Delicious Elixirs, With or Without Booze

Chronicle Books Drink to health with this vibrant collection of tasty cocktails that promote wellness from the inside out. Inspired by the seasons, each of these 24 cocktail recipes includes ways to enjoy the drink “clean” (sans alcohol) or “dirty” (with alcohol), with ingredients aimed at promoting health. From a refreshing and revitalizing rhubarb and coconut sparkler (the optional splash of gin makes this perfect for a summer baby shower), to inflammation-busting turmeric in a spicy, non-alcoholic version of a Moscow Mule, each drink is equal parts eye-catching, healthful, and most of all, delicious. Part One is dedicated to 75 recipes for elements of a perfect cocktail—flavored ice, infusions, foams, syrups, and more—making this book an essential source for anyone looking to up their mixology game with new and innovative ingredients and techniques.

Fancy AF Cocktails

Drink Recipes from a Couple of Professional Drinkers

Trashy and classy cocktails by the beloved *Vanderpump Rules* couple

The Craft of the Cocktail

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

Clarkson Potter 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 New Craft of the Cocktail

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

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

Under the Table

A Dorothy Parker Cocktail Guide

Rowman & Littlefield "I love a martini— But two at the most. Three, I'm under the table; Four, I'm under the host." Raise a glass to Dorothy Parker's wit and wisdom. Kevin C. Fitzpatrick, founder and president of the Dorothy Parker Society, gives us an intoxicating new look at the doyenne of the ripping riposte through the lens she most preferred: the bottom of a glass. A bar book for Parker enthusiasts and literary tipplers alike, *Under the Table* offers a unique take on Mrs. Parker, the Algonquin Round Table, and the Jazz Age by celebrating the cocktails that she, her bitter friends, and sweetest enemies enjoyed. Each entry of this delicious compendium offers a fascinating and lively history of a period cocktail, a complete recipe, and the characters associated with it. The book also features a special selection of twenty first-century speakeasy-style recipes from the country's top mixologists. Topping it off are excerpts from Parker's poems, stories, and other writings that will allow you to enjoy her world from the speakeasies of New York City to the watering holes of Hollywood.

Barflies and Cocktails

Over 300 Cocktail Receipts

Drinking French

The Iconic Cocktails, Apéritifs, and Café Traditions of France, with 160 Recipes

The New York Times bestselling author of *My Paris Kitchen* serves up more than 160 recipes for trendy cocktails, quintessential apéritifs, café favorites, complementary snacks, and more. Bestselling cookbook author, memoirist, and popular blogger David Lebovitz delves into the drinking culture of France in *Drinking French*. This beautifully photographed collection features 160 recipes for everything from coffee, hot chocolate, and tea to Kir and regional apéritifs, classic and modern cocktails from the hottest Paris bars, and creative infusions using fresh fruit and French liqueurs. And because the French can't imagine drinking without having something to eat alongside, David includes crispy, salty snacks to serve with your concoctions. Each recipe is accompanied by David's witty and informative stories about the ins and outs of life in France, as well as photographs taken on location in Paris and beyond. Whether you have a trip to France booked and want to know what and where to drink, or just want to infuse your next get-together with a little French flair, this rich and revealing guide will make you the toast of the town.

Liquid Intelligence: The Art and Science of the Perfect Cocktail

W. W. Norton & Company 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 PDT Cocktail Book

The Complete Bartender's Guide from the Celebrated Speakeasy

Sterling Publishing (NY) 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.

Where Bartenders Drink

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

White Spirits

An Innovative, Cost-Effective Guide to Making 100 Cocktails Using Clear Spirits: Gin,

Vodka, White Rum, Tequila, and More

Dog & Bone This is an essential addition to the library of any home cocktail enthusiast, providing cost-effective ways to maximize the number of drinks you can create using your collection of WHITE SPIRITS. Gin, Vodka, Rum, and Tequila four clear spirits, each with their own unique characteristics that, when combined with a squirt of lime, a splash of fresh lemon juice, or a jigger of vermouth, can create a whole host of cocktails to tickle the taste buds. White Spirits takes these bottles, plus a few other examples of clear hooch, and provides recipes that allow you to make 100 cocktails with just a few extra ingredients such as fruit juices, sugar, or a dash of bitters. By keeping things uncomplicated, the need to go out and buy ten different ingredients is avoided, slashing the cost of making quality cocktails. Readers will be surprised by how easy it is to make drinks with completely different flavor profiles by doing something as straightforward as replacing one spirit with another. Also included is an introductory chapter that takes you on a trip through the history of hard liquor and cocktails, then provides the home mixologist with a detailed description of the equipment needed to set up your home bar, plus a few hacks and tricks to help you save money along the way.

The Joy of Mixology, Revised and Updated Edition

The Consummate Guide to the Bartender's Craft

Clarkson Potter 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.

Cook Once Dinner Fix

Quick and Exciting Ways to Transform Tonight's Dinner into Tomorrow's Feast

Simon and Schuster **NEW YORK TIMES BESTSELLER** Never throw out your leftovers again with these delicious and healthy meals designed to transform into an entirely different dish the next night from best-selling author Cassy Joy Garcia. As a busy mom of two, Cassy Joy Garcia, the best-selling author of *Cook Once, Eat All Week*, has limited time to get food on the table. With this book, she shares a fresh approach to preparing dinner in a hurry. These 120 easy, delicious recipes are designed to use the leftovers from one recipe to quickly cook a completely different meal the next day. While most meal-prep cookbooks require you to plan your entire week ahead of time and spend hours in the kitchen (and a small fortune on groceries), *Cook Once Dinner Fix* shows you how to utilize the leftovers from one meal to create an entirely new creation for the next. The leftover Roasted Garlic Turkey Breast transforms into Spiced Turkey Potato Soup, and Dry-Rubbed Barbecue Brisket becomes crowd-pleasing Cheesesteak-Stuffed Peppers. No matter your favorite flavor profile or dietary restrictions, this book is packed with recipes the whole family will enjoy. *The Cook Once Dinner Fix* solves the "what's for dinner" question without requiring enormous amounts of time, energy, skill, or money. Now dinnertime can be fun, fast, affordable, and sustainable.

The Cocktail Chronicles

Rediscovered Classics, Enduring Standards, and Contemporary Concoctions from the Cocktail Renaissance

Not every revolution requires an insurrection, and not every renaissance begins in salons, galleries or cloistered chambers. The cocktail seemed an unlikely candidate to start either a revolution or a renaissance, but somehow over the past decade, it has managed to become the center of both. Today the cocktail is celebrated at week-long conferences and festivals that draw thousands. Taking cues from a wider culinary movement that's been building steam for decades, craft-cocktail bars (and the bartenders and writers who inhabit them) are digging in the depths of the drink's rich history and apply these fresh-taught lessons to new drinks, appropriating techniques and skills acquired everywhere from centuries-old handbooks. However, as fascinating as today's artisan-driven or tech-savvy craft-cocktail bars can be, there's also a need for cocktail comfort food for exciting drinks that have the benefit of being delicious, and that can be easily prepared by non-professionals. From Paul Clarke, the 2014 Best Cocktail & Spirits Writer and founder of the groundbreaking spirits blog, *The Cocktail Chronicles*, comes an approachable guide to the cocktail renaissance thus far and as the name implies a chronicle of the cocktails that have come along the way. *The Cocktail Chronicles* is not a lab manual for taking the cocktail experience to a molecular level; nor is it an historical monograph tracing the details of our forebears as they developed and mixed the drinks we enjoy today. Instead, *The Cocktail Chronicles* is a collection of approachable, and easily replicable drinks that all share the same thing: a common deliciousness and a role -- both big and small -- in the ongoing and thriving cocktail renaissance. This collection of expertly curated recipes represent a photo album of sorts snapshots of people encountered over the years, with some close friends and family members depicted alongside a few dimly remembered strangers. *The Cocktail Chronicles* believes cocktails should be fun: it doesn't demand the purchase of a new product for every recipe or require hours spent preparing a single ingredient -- that is a sure way to suck the joy right out of it. Life is complicated a good drink doesn't have to be. To that end, *The Cocktail Chronicles* has you covered."

The Old-Fashioned

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

Ten Speed Press 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. No single cocktail is as iconic, as beloved, or as discussed and fought-over as the Old-Fashioned. Its formula is simple: just whiskey, bitters, sugar, and ice. But how you combine those ingredients—in what proportion, using which brands, and with what kind of garnish—is the subject of much impassioned debate. *The Old-Fashioned* is the spirited, delightfully unexpected story of this renowned and essential drink: its birth as the ur-cocktail in the nineteenth century, darker days in the throes of Prohibition, re-ascension in the 1950s and 1960s (as portrayed and re-popularized by Don Draper on *Mad Men*), and renaissance as the star of the contemporary craft cocktail movement. Also featured are more than forty cocktail recipes, including classic variations, regional twists, and contemporary updates from top bartenders around the country. All are accessible, delicious, and elegant in their simplicity, demonstrating the versatility and timelessness of the Old-Fashioned formula. With its rich history, stunning photography, and impeccable recipes, *The Old-Fashioned* is a celebration of one of America's greatest bibulous achievements. It is a necessary addition to any true whiskey- or cocktail-lover's bookshelf, and destined to become a classic on par with its namesake beverage.

Diffordsguide Cocktails

The Bartender's Bible

Firefly Books Limited Includes 800 new recipes.

The Nomad Cocktail Book

Ten Speed Press 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.

Working on a Song

The Lyrics of HADESTOWN

Penguin "Working On A Song is one of the best books about lyric writing for the theater I've read."—Lin-Manuel Miranda Anais Mitchell named to TIME's List of the 100 Most Influential People in the World of 2020 An illuminating book of lyrics and stories from Hadestown—the winner of eight Tony Awards, including Best Musical—from its author, songwriter Anais Mitchell with a foreword by Steve Earle On Broadway, this fresh take on the Greek myth of Orpheus and Eurydice has become a modern classic. Heralded as "The best new musical of the season," by The Wall Street Journal, and "Sumptuous. Gorgeous. As good as it gets," by The New York Times, the show was a breakout hit, with its poignant social commentary, and spellbinding music and lyrics. In this book, Anais Mitchell takes readers inside her more than decade's-long process of building the musical from the ground up—detailing her inspiration, breaking down the lyrics, and opening up the process of creation that gave birth to Hadestown. Fans and newcomers alike will love this deeply thoughtful, revealing look at how the songs from "the underground" evolved, and became the songs we sing again and again.

Amaro

The Spirited World of Bittersweet, Herbal Liqueurs, with Cocktails, Recipes, and Formulas

Ten Speed Press Featuring more than 100 recipes, Amaro is the first book to demystify the ever-expanding, bittersweet world, and is a must-have for any home cocktail enthusiast or industry professional. The European tradition of making bittersweet liqueurs--called amari in Italian--has been around for centuries. But it is only recently that these herbaceous digestifs have moved from the dusty back bar to center stage in the United States, and become a key ingredient on cocktail lists in the country's best bars and restaurants. Lucky for us, today there is a dizzying range of amaro available—from familiar favorites like Averna and Fernet-Branca, to the growing category of regional, American-made amaro. Starting with a rip-roaring tour of bars, cafés, and distilleries in Italy, amaro's spiritual home, Brad Thomas Parsons—author of the James Beard and IACP Award-winner Bitters—will open your eyes to the rich history and vibrant culture of amaro today. With more than 100 recipes for amaro-centric cocktails, DIY amaro, and even amaro-spiked desserts, you'll be living (and drinking) la dolce vita.

Imbibe! Updated and Revised Edition

From Absinthe Cocktail to Whiskey Smash, a Salute in Stories and Drinks to "Professor" Jerry Thomas, Pioneer of the American Bar

Penguin The newly updated edition of David Wondrich's definitive guide to classic American cocktails. Cocktail writer and historian David Wondrich presents the colorful, little-known history of classic American drinks--and the ultimate mixologist's guide--in this engaging homage to Jerry Thomas, father of the American bar. Wondrich reveals never-before-published details and stories about this larger-than-life nineteenth-century figure, along with definitive recipes for more than 100 punches, cocktails, sours, fizzes, toddies, slings, and other essential drinks, along with detailed historical and mixological notes. The first edition, published in 2007, won a James Beard Award. Now updated with newly discovered recipes and historical information, this new edition includes the origins of the first American drink, the Mint Julep (which Wondrich places before the American Revolution), and those of the Cocktail itself. It also provides more detail about 19th century spirits, many new and colorful anecdotes and details about Thomas's life, and a number of particularly notable, delicious, and influential cocktails not covered in the original edition, rounding out the picture of pre-Prohibition tippling. This colorful and good-humored volume is a must-read for anyone who appreciates the timeless appeal of a well-made drink-and the uniquely American history behind it.