

# Access Free The Cocktail Bar Pdf File Free

**The Japanese Art of the Cocktail Great Bar Food at Home Cocktails Schiller's Liquor Bar Cocktail Collection Drink Dat New Orleans: A Guide to the Best Cocktail Bars, Neighborhood Pubs, and All-Night Dives Home cocktail bar The Complete Home Bartender's Guide 150 bars you need to visit before you die Home cocktail bar Straight Up Home cocktail bar Straight Up Experimental Cocktail Club The Canon Cocktail Book The Way of the Cocktail The Happiest of Hours The PDT Cocktail Book The Cocktail Bar Liquid Intelligence: The Art and Science of the Perfect Cocktail The United States of Cocktails Mr Lyan's Cocktails at Home Destination: Cocktails Bottle by Bottle to a Classic Cocktail Bar 101 Award-Winning Cocktails from the World's Best Bartenders Unvarnished Secrets of the Great Pyramid Knack Bartending Basics Home cocktail bar Death & Co A Proper Drink Cuban Cocktails The Dead Rabbit Drinks Manual The Infused Cocktail Handbook Home Cocktail Bar The Flowing Bowl - 19th Century Cocktail Bar Recipes The Cocktail Cabinet Café Royal Cocktail Book Lonely Planet Greece 40 Cocktail Bar Recipes Brooklyn Bartender**

Add a dash of cool to your cocktail with *The Brooklyn Bartender*, an entertaining and informative illustrated guide for anyone who wants to mix delicious, unique and hip variations on classic drinks and spirits. From "one of the best cocktail writers around" (*Library Journal*) Carey Jones, comes a unique and practical guide to the most inventive drinks being served by real mixologists in Brooklyn clubs and bars today. Featuring full color images, recipes, tips, and handily organized by spirit, *The Brooklyn Bartender* also profiles the bars, pubs, and gastropubs and the resident bartender's recommendations for events and more. You'll enjoy: Chapters on gin, vodka, whiskey, rum and cachaca, tequila, mezcal, brandy, amaro and more Details on wine, beer, and bubbly treats Techniques, or when to shake and when to stir Recipes for syrups and infusions Tips on stocking your home bar for any event A primer on standard equipment for upping your mixing talent Whether you want to sit at one of these cool bars and sip the house creation or begin your own mixing at home inspired by the experts from New York City's coolest borough, *The Brooklyn Bartender* is a great addition to your home library and the perfect gift. Cheers! 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. “Their drinks celebrate the island’s culinary heritage and bring new flavors into the mix . . . A stylish and timely collection of recipes.” —Library Journal (starred review) From the renowned Cuban rum bar Cienfuegos—owned by the co-owner of Death & Co., named Best American Cocktail Bar at Tales of the Cocktail® in 2010—comes this spirited collection of 100 recipes that tap into Cuba’s rich history and culture. This collection features timeless classics, such as the Cuba Libre, El Floridita Daiquirí, and Mojito; a bevy of punch recipes to share with friends and family; new takes on familiar favorites, such as the Isla Tea, Por Avion, and Rum Old Fashioned; and modern craft concoctions, including the Havana Harbor Special, Imperial Fizz, and One Hundred Fires. But Cuban Cocktails offers more than just a collection of delectable recipes. It captures the tropical elegance and unfiltered energy of old Cuba, brimming with beautiful, evocative images of the drinks and the places where they came to life. Features shed fascinating light on the country’s cocktail history, its legendary bars, and the famous cantineros who ran them, while notes, tips, and tricks make it easy to create a tantalizing taste of the once-forbidden Caribbean island. ¡Bienvenidos a Cienfuegos! “Part of their exploration, which yielded more than a few Hemingway-inspired sips, involved celebrating the Cuban punch bowl, filled with rum-soaked elixirs and flavored with citrus and tropical fruits.” —The Palm Beach Post “Welcome to the tropics! . . . Full of punches, sours, and daiquiris, you can escape to Cuba just like Hemingway did and elude Prohibition entirely.” —Book Riot Explore the origins and myths of the Crescent City one drink at a time New Orleans is an American city unlike any other, and its rich diversity is reflected in the world-class bar scene. In Drink Dat New Orleans, Elizabeth Pearce takes us on a tour of the city’s many unforgettable drinking spots, including a candle-lit tavern favored by pirates in the early eighteenth century and a watering hole so beloved by locals that several urns containing the ashes of former patrons rest in peace behind its bar. A Louisiana native and co-founder of the Southern Food and Beverage Museum, Pearce brings her lifelong love of food, beverage, and local lore to this ultimate drinker’s guide. From the nonstop parties on Bourbon Street to the classy cool of the Garden District, Drink Dat is the perfect way to explore America’s most spirited city. Treat your taste buds to this collection of very special cocktail recipes that take inspiration from classic American and French cocktails - served with the unmistakable Experimental Cocktail Club flair and style. Recipes include Stockholm Syndrome (Ketel 1 vodka infused with cumin & dill, Linie aquavit, lemon juice, simple syrup, pink Himalayan salt and Peychauds bitters) and Tete de Mule (or 'Kind of Stubborn', a salty cocktail containing Don Fulano Blanco, orange juice, tomato juice, agave syrup and topped with ginger beer) - as well as their take on classic cocktails such as Negroni, Margarita, Moscow Mule and Strawberry Daiquiri. Who doesn't love a happy hour? It is every adult's chilling time, you can't wait to get out of the office and let your hair down and have a good drink. Sometimes, however, you don't feel like going to a crowded and noisy bar, or you just don't want to be around other people.

You just want to enjoy a nice, quiet drink (or five) on your own, in your own house, on your own couch, or on your patio chair. Sometimes, you even want your cocktail in bed while reading a good book, or while having a nice soothing bath. I am a cocktail girl, and I have come to realize there is a cocktail for every mood. All you have to do is mix it up and start sipping. Because most people don't know how to mix cocktails, or because they believe they won't make it as well as their favorite bar does, they usually have to settle for a plain, ole bottle of wine whenever they are at home. Well, with this recipe book, you never have to settle again. This book contains some of the best cocktail bar recipes known to man! You can now enjoy all your favorite cocktails from your martinis to margaritas anytime you want. All you have to do is get this book and get started. Pump up the flavors of spirits and mixers with this essential guide to homemade blends and infusions. Pump up the flavors of spirits and mixers with *The Infused Cocktail Handbook*, the essential guide to homemade blends and infusions. The illustrated recipes explain which ingredients go best when infusing vodka, gin, tequila, whiskey, rum, and sherry and cover a range of globetrotting flavor profiles, from Earl Gray tea to lemongrass, cardamom, and walnuts, as well as gummy bears and bacon. With *The Infused Cocktail Handbook* not only will you know how to make your very own signature cocktails, you'll save money doing it. How great would it be to have access to the world's experts to help you choose the coolest and most interesting bars, wherever you find yourself in the world? Well, now you do. *Straight Up* is a carefully curated collection of insider tips that will allow you to discover the best drinking spots around the globe. From a 10-seat basement bar in Tokyo, to classic hotel-bar glamour and a glitzy rooftop poolside bar in Milan, this book contains everything you need to drink in style, brought to you by the locals in the know. Spirits experts Joel Harrison and Neil Ridley have gathered a team of expert contributors among the world's bartending community to nose out the most interesting and characterful experiences. Throughout the book you'll also find lots of features on signature cocktails, the low-down on star bartenders, and even 'A Day Drinking in...' with the perfect city itinerary. "[Bartels] takes us on a fascinating bar crawl across the country, explaining the history of America's cocktail and drinking culture along the way." —Wylie Dufresne, chef and owner of Du's Donuts

*The United States of Cocktails* is a celebration of the cocktail history of every state in America. After traveling this great nation and sampling many of the drinks on offer, cocktail authority Brian Bartels serves up a book that is equal parts recipe collection, travelogue, historical miscellany, bartender's manual, and guide to bar culture today—with bar and drink recommendations that are sure to come in handy whether or not you are crossing state lines. Delving into the colorful stories behind the creation of drinks we love, this book includes more than 100 recipes alongside spirited analysis of each state's unique contributions to cocktail culture. Filled with colorful illustrations, *The United States of Cocktails* is an opinionated and distinctively designed love letter to the spirits, bars, and people who have created and consumed the iconic drinks that inspire us and satisfy our thirst. "You could hardly ask for a

more personable guide than Brian Bartels. He knows the oldest bars, the coolest bars, the can't-miss bars and the oddest local quaffs in all 50 states, so you'll never make the mistake of ordering a Whiskey Ditch in Louisiana or search for Allen's Coffee Flavored Brandy on an Arizona back bar." —Robert Simonson, author of *The Old-Fashioned* "Brian Bartels is a spirits traveler extraordinaire and this informative, highly-entertaining book is my new go-to guide for the most social of vices—drinkin'." —Greg Mottola, director of Superbad, Adventureland, and *The Newsroom* 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. Finding a major city's ultimate cocktail bar is often quite the challenge. This book takes you on a trip around the world from Hong Kong to New York and Berlin. It shows locations that set themselves apart with their gorgeous design, stunning views, exclusivity or signature cocktail. In short, must-visit bars for any enthusiast. Can't wait? Not to worry. The author has added some of the best cocktail recipes for classics, such as Gin Fizz, Negroni or a Manhattan, as well as the best sours and long drinks. Discover the

history of each bar, learn how to select your own cocktail menu, let the unique, refined atmosphere of every location carry you away or stay home and drink your exquisite self-made drink. \*\*\* In THE COCKTAIL CABINET flavour expert Zoe Burgess demystifies cocktails, explaining and exploring the structures, flavour profiles and techniques used. In the first part of the book Zoe helps you understand why cocktails work, looking at the five basic tastes and other elements, including the flavour profiles of key spirits. She pulls apart classic recipes to explore their structure and explains why certain ingredients work together. Understanding these elements allows you to understand and build on your personal taste preferences, opening up a vast palette of options - including those of your own creation. The second part of the book puts that knowledge into practice, with more than 80 recipes for drinks organised by cocktail type - champagne-based, stirred, bitter, sour and long. In each chapter Zoe builds on the basic recipe, layering on additional ingredients and variations to ensure you go on the journey of exploration with her, and get under the skin of how the cocktails are built. Throughout the book informative illustrations show everything from the flavour profiles of spirits to the deconstructed building blocks of each cocktail. Cocktails are about enjoyment, of course, but what this ingenious book demonstrates is that the more you understand what you're drinking, the more you will enjoy not only that drink but the whole world of delicious options that understanding opens up. Beautifully illustrated, beautifully designed, and beautifully crafted--just like its namesake--this is the ultimate bar book by NYC's most meticulous bartender. To say that PDT is a unique bar is an understatement. It recalls the era of hidden Prohibition speakeasies: to gain access, you walk into a raucous hot dog stand, step into a phone booth, and get permission to enter the serene cocktail lounge. Now, Jim Meehan, PDT's innovative operator and mixmaster, is revolutionizing bar books, too, offering all 304 cocktail recipes available at PDT plus behind-the-scenes secrets. From his bar design, tools, and equipment to his techniques, food, and spirits, it's all here, stunningly illustrated by Chris Gall. "This is not a book about how to mix drinks. It's about what to eat after the drinks are mixed, poured, or uncapped. These recipes are stress-free, easy, and meant to be made and eaten casually. Their appeal lies in their robust flavors, serving simplicity, and the way the recipes complement beverages. They're the same type of tasty nibbles found at all the best bars--and they can look and taste just as tempting, even when made at home." --From Great Bar Food at Home \*\*FREE SAMPLER\*\* How great would it be to have access to the world's experts to help you choose the coolest and most interesting bars, wherever you find yourself in the world? Well, now you do. Straight Up is a carefully curated collection of insider tips that will allow you to discover the best drinking spots around the globe. From a 10-seat basement bar in Tokyo, to classic hotel-bar glamour and a glitzy rooftop palace in Toronto, this book will contain everything you need to drink in style, brought to you by the locals in the know. Spirits experts Joel Harrison and Neil Ridley have gathered a team of expert contributors among the world's bartending community to nose out the most

interesting and characterful experiences. Throughout the book you'll also find lots of features on signature cocktails, the low-down on star bartenders, and even 'A Day Drinking in...' with the perfect city itinerary. We hope you enjoy this free sampler.

The 7th edition of a book that is widely regarded by members of the drinks industry as the most complete and authoritative cocktail publication available. It contains 2,250 easy to follow cocktail recipes, each accompanied by a colour photograph. It also includes detailed instructions for beginners, tips for bar professionals, reviews of the top 100 international bars and a history of the cocktail. Sharpen your skills and master the classics with **THE WORLD'S BESTSELLING COCKTAIL BOOK**—now thoroughly redesigned, updated, and with all-new, eye-catching photos. From advice on setting up your home bar and planning a successful cocktail party to selecting the right glass and choosing the right garnish in three easy steps, *The Complete Home Bartender's Guide* has it all. You'll learn industry terminology, must-have ingredients, including the six essential syrups you should make at home, how to choose a juicy lime every time, how to batch cocktails, how to chill glasses if you don't have room in your freezer, how to create layers in a drink, and the secret to inventing memorable cocktails. Written by award-winning bartender and industry legend Salvatore Calabrese, this indispensable volume covers everything you need to know and provides recipes for hundreds of drinks—from the Algonquin and the Martini to the Negroni and Zombie—as well as new developments in the cocktail world. This book will make the perfect addition and will help you create picture-perfect drinks every time. Salvatore Calabrese is the bestselling author of 10 books and a past president of the UK Bartenders' Guild. He has received the Tales of the Cocktail Helen David Lifetime Achievement Award and the Imbibe Industry Legend Award. He consults for select brands and judges cocktail competitions internationally. He lives in London with his wife and has three children and one grandson. Cocktails have certainly come a long way since the 1920s and 30s when they were enjoyed in speakeasies. Prohibition resulted in gin replacing the previously popular whiskey. Gin doesn't need time to age, allowing it to be distilled quickly and illicitly. However, this did not produce a great tasting product. Fruit juices, honey, and other flavorings were often added to make the tipples more palatable. With the constant threat of surprise raids, these sweet cocktails became increasingly popular because they were easy to drink quickly. By the sixties, sparkling Perry and sweet German wines were the tipples of choice. By the 80s, shots, wine coolers, White Zinfandel, and lite beers were popular. Traditional cocktails, such as the Tom Collins, Sidecar, and the Bloody Mary, began to make a comeback in the new millennium. Within a few years, mixology - the art of mixing cocktails - has grown tremendously. Cocktail Bars sprang up around the world, concocting new and wonderful creations. Today, we have inventions like the Mango Mojito, a Pink Russian, and an Amaretto Margarita. All combining novel ingredients and flavorings, and fusing them with timeless classics. In fact, the more whimsical the better. So dust off that cocktail shaker, polish those glasses, shake it all about, and get mixing. By breaking down drinks in a visually organized format,

Knack Bartending Basics allows the reader to instantly master more than 400 cocktails. 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. Pulled from the bartender's recipe box at Schiller's' Liquor bar, this collection delivers the classic cocktails and original drinks that are a signature of Keith McNally's neighborhood bar and New York City hotspot. Includes four books: *Classic Cocktails*: Reflecting the simplicity of the original Schiller's cocktail menu, this volume contains perfected recipes for classic drinks such as the French 75, Blood Orange Mimosa, Pimm's Cup, Dark and Stormy, Calvados Sidecar, Mint Julep and more. *Artisanal Updates*: Created by the bar staff at Schiller's, these updated drinks are subtle variations on classic cocktails, with a focus on fresh ingredients and homemade syrups and infusions. Recipes include the Chai Fashioned, Mint Collins, Pear Jalapeno Margarita, Walnut Manhattan, White Chocolate Martini and more. *Seasonal Drinks*: Offering the right drink for every occasion and every time of year, this book contains seasonal crowd-pleasing favorites like Hot Buttered Rum, Spiked Cider, Cranberry Toddy, Mojitos, Sangria, and holiday punches. *The Bartender's Handbook*: A complete guide from bar basics to advanced techniques, this is the essential overview for mixing drinks at home. Tips on serving drinks in the right glass, stocking a home bar, recipes for small-batch syrups and infusions, and more are included. With full-color photography throughout each 98-page book, this collection celebrates cocktails that are one part vintage combined with modern appeal. Originally published in 1937 by the United Kingdom Bartenders Guild, "Caf Royal Cocktail Book" offers a rare glimpse into the wide array of drinks offered in London bars between the two World Wars. *A Kitchen Confidential for the cocktail profession*, *Unvarnished* is a fly-on-the-wall narrative peek at the joys, pains, and peculiarities of life "behind the stick." When it opened a decade ago, the acclaimed Los Angeles speakeasy *The Varnish*—owned, designed, and managed by award-winning cocktail aficionado Eric Alperin—quickly became the stylish standard bearer for modern bars. *Unvarnished* is a candid, voice-driven, no-holds-barred look at the workings of a bar, and the foundation of *The Varnish's* success: attention to hospitality and an abiding belief in the nobility of service. Alperin and veteran bartender and writer Deborah Stoll push back against the prevailing conceit that

working in the service industry is something people do because they failed at another career. They offer fascinating meditations on ice as the bartender's flame; the good, the bad, and the sad parts of vice; one's duty to their community as a local; the obsessive, compulsive deliberations of building a bar (size matters); lessons from Sasha Petraske—Eric's late partner, mentor, and the forefather of the modern day classic cocktail renaissance—and the top ten reasons not to date a bartender. At the book's center are the 100 recipes a young Jedi bartender must know before their first shift at The Varnish, along with examples of building drinks by the round, how to Mr. Potato Head cocktails, and what questions to ask when crafting a Bartender's Choice. A sexy, gritty, honest look at the glamour-less work of a glamorous job, written with the intimate honesty of *The Tender Bar*, the debauched inside view of *Kitchen Confidential*, and the social commentary of *Waiter Rant*, *Unvarnished* will take its place among these classics of the service set. 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 woodsy 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. Featuring hundreds of cocktail bars in dozens of cities across the United States and around the world, *Destination: Cocktails* is the traveler's guide to the craft cocktail movement. From New York to Los Angeles and London to Tokyo, this book is the ultimate reference to a network of fantastic bars providing their customers with only the best in gourmet beverages. *Destination: Cocktails* explores a variety of venues, and features urban lounges, dive bars, and five-star hotels alike. Some locations are brand new, and some have been serving drinks since the 19th century. What do they have in common? They all make quality cocktails, crafted with care, using only the best ingredients. For a bar to be included in this distinguished guide, all that mattered was what was in the glass. With drink reviews, insightful interviews with the proprietors and mixologists, fascinating historical trivia, and a bonus recipe section, *Destination: Cocktails* is an unrivaled reference book for the craft cocktail enthusiast. Your ultimate cocktail crawl begins here and now—don't forget to send us



a postcard! This is a complete unabridged reprint of a very rare 1898 book, complete with the author's tales in search of all sorts of exotic cocktails, such as things were in the 19th century. Also includes chapters on beer, ales, and wines. Lonely Planet's Greece is your most up-to-date advice on what to see and skip, and what hidden discoveries await you. Experience the Acropolis of Athens, get lost in Rhodes and watch the sun set in Santorini- all with your trusted travel companion. Winner of the Tales of the Cocktail Spirited Award for Best New Cocktail & Bartending Book Dead Rabbit Grocery & Grog in Lower Manhattan has dominated the bar industry, receiving award after award including World's Best Bar, World's Best Cocktail Menu, World's Best Drink Selection, and Best American Cocktail Bar. Now, the critically acclaimed bar has its first cocktail book, The Dead Rabbit Drinks Manual, which, along with its inventive recipes, also details founder Sean Muldoon and bar manager Jack McGarry's inspiring rags-to-riches story that began in Ireland and has brought them to the top of the cocktail world. Like the bar's décor, Dead Rabbit's award-winning drinks are a nod to the "Gangs of New York" era. They range from fizzes to cobblers to toddies, each with its own historical inspiration. There are also recipes for communal punches as well as an entire chapter on absinthe. Along with the recipes and their photos, this stylish and handsome book includes photographs from the bar itself so readers are able to take a peek into the classic world of Dead Rabbit. Award-winning cocktail recipes from the world's very best mixologists! If you are looking to mix some of the most inspired creations ever developed, the drinks that have swept up the global awards for the last 20 years, the creations of some of the most skilled and inspirational mixologists ever to grace the bars of the world, then this book is for you. 101 Award-Winning Cocktails is a truly unique offering for the cocktail book genre. Each recipe is an award-winning creation from one of the world's top cocktail mixologists, accompanied by the mixologist's profile, the story behind the creation of their recipes, the competition won and a 'from-the-horse's-mouth' guide to recreating their fabulous mixes. Along with stunning full colour photographs of each drink, this book opens the door to the hitherto unseen world of the greatest mixologists, sharing for the first time ever, the very finest, award-winning cocktail creations, from the world's most talented bartending superstars. Written and compiled by Paul Martin, himself a multiple champion and cocktail mixing world-record holder. Paul has drawn on the pool of incredible cocktail mixing talent that has made up his global social circle over the last 30 years. It is his own relationship with these giants of the cocktail world that has led to them sharing their amazing, revered recipes with the general public for the first time ever. 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. "An essential companion and an exciting treat" - Marco Pierre White "Mr Lyan is king of cocktails" - Todd Selby Cocktails aren't just for fancy nights out and snobby home mixologists. In *Good Things to Drink with Mr Lyan and Friends*, Mr Lyan (the man behind the award-winning White Lyan and Dandelyan bars in London) shows you how 60 innovative and exciting cocktails can be part of your everyday life. Easy to make and beautifully photographed, the cocktails cover every mood and occasion, from sunny day drinks and winter warmers to Friday night cocktails and morning revivers. Mr Lyan perfects classics such as the Old Fashioned and the Manhattan, and experiments with new intriguing combinations and ingredients. "Integrates modern cooking technique with innovative classical cocktail preparation . . . invaluable for aspiring mixologists looking to go pro."—Jim Meehan, author of *The PDT Cocktail Book*

Home to the Western Hemisphere’s largest spirit collection, Seattle bar Canon: Whiskey and Bitters Emporium has achieved unprecedented, worldwide acclaim. Named Best Bar in America by *Esquire*, Canon received *Tales of the Cocktail* Spirited Awards for World’s Best Drinks Selection (2013) and World’s Best Spirits Selection (2015), and *Drinks International* included it on their prestigious World’s 50 Best Bars list. In his debut, legendary bartender and Canon founder Jamie Boudreau offers 100 cocktail recipes ranging from riffs on the classics, like the Cobbler’s Dream and Corpse Reviver, to their lineup of original house drinks, such as the Truffled Old Fashioned and the Banksy Sour. In addition to tips, recipes, and formulas for top-notch cocktails, syrups, and infusions, Boudreau breaks down the fundamentals and challenges of opening and running a bar—from business plans to menu creation. The *Canon Cocktail Book* is poised to be an essential drinks manual for both the at-home cocktail enthusiast and bar industry professional. "If you’re lucky enough to have drunk at Canon, the bar, you’ll find reading Canon, the cocktail book, remarkably similar: rich in detail, surprising, sometimes challenging, and always delightful. If you haven’t been to Canon, at least read the book. A few pages in and you’ll be on your phone, booking a flight to Seattle."—David Wondrich, author of *Imbibe!* and *Punch*

"The collection is unassailable . . . This terrific resource is sure to send armchair bartenders scurrying to their shakers."—*Publishers Weekly*

[navigator30y.com](http://navigator30y.com)