

The Ultimate Bartenders Guide 1000 Fabulous Recipes From The Four Seasons Restaurant

The Ultimate Bartender's Guide

The Four Seasons Book of Cocktails

The Complete Home Bartender's Guide

Complete Home Bartender's Guide

Jerry Thomas' Bartenders Guide

Ben Reed's Bartender's Guide

The Big Book of Cocktails

Bartender Magazine's Ultimate Bartender's Guide

The Complete Home Bartender's Guide

Complete World Bartender Guide

The Ultimate Bar Book

New York Magazine

Seedlip Cocktails

The Bar Book

The Japanese Art of the Cocktail

New York Magazine

New York Magazine

New York Magazine

173 Pre-prohibition Cocktails

The New Craft of the Cocktail

Artisanal Cocktails

Beachbum Berry Remixed

Bitters

The PDT Cocktail Book

Fall Dining Guide

Mr. Boston Official Bartender's Guide

Classic Cocktails

Andrea's Cooktales

The Rediscovery of Tobacco

1000 Best Bartender Recipes

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2010 Jeff Berry Berry features 40 newly discovered, previously unpublished vintage Tiki drink recipes from the 1930s-1960s.

2010-07-01 Mittie Hellmich 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

1980-04-07 New York magazine was born in 1968 after a run as an insert of the New York Herald Tribune and quickly made a place for itself as the trusted resource for readers across the country. With award-winning writing and photography covering everything from politics and food to theater and fashion, the magazine's consistent mission has been to reflect back to its audience the energy and excitement of the city itself, while celebrating New York as both a place and an idea.

2021 Masahiro Urushido 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.

1980-04-28 New York magazine was born in 1968 after a run as an insert of the New York Herald Tribune and quickly made a place for

itself as the trusted resource for readers across the country. With award-winning writing and photography covering everything from politics and food to theater and fashion, the magazine's consistent mission has been to reflect back to its audience the energy and excitement of the city itself, while celebrating New York as both a place and an idea.

2005-08-01 Suzi Parker Go from novice mixer to expert in no time Learn the ropes from bartender extraordinaire Suzi Parker -101 shot recipes for the perpetually 21 -Over 100 tropical drinks for your next backyard barbecue or beachfront luau -Recreate the Hollywood glam of the Roaring Twenties and the Vintage Cool of Sinatra and the Rat Pack -Martini recipes for the James Bond (The Original) or Carrie Bradshaw (The Cosmopolitan) in all of us -A bartender's must-have list -from the essential ingredients to glassware and tools of the trade - Drinks for New Year's, 4th of July, Christmas and every holiday in between -Fun facts about some of your favorite drinks --Drinks for every time of day and every occasion--you'll never have to serve the same drink twice From the tried-and-true classics you know to exotic new drinks you'll love.

2001 Tom Bullock Newspapers called former president Teddy Roosevelt a liar when he confessed under oath to drinking just part of one julep made for him by master bartender Tom Bullock. The reason? To believe that a red-blooded man, and a true Colonel at that, ever stopped with just a part of one of Tom's drinks ... is to strain credulity too far. For almost a century Tom Bullock's cocktail recipes, so delectable an editorial in the St. Louis Dispatch (May 28, 1913) compared them to the liquefied soul of a Southern moonbeam, were lost. Now you can charm your guests, make special occasions legendary, and bring old-world romance to intimate moments with these scrumptious libations from history. Choose from: 7 Absinthes / 9 Champagne Cocktails / 5 Juleps 4 Pousses / 5 Cobblers / 31 Party Punches Or have a simply scandalous time with Coolers, Fizzes, Floats, Frappes, Highballs, Lemonades, Noggs, Rickeys, Sangarees, Scaffias, Skins, Shrubs, Slings, Sours, Smashes, Toddys or even Non-Alcoholic Drinks! You'll read this book again and again! Not just to sample 173 almost-lost recipes, but also to read fun facts about drink in history, see turn-of-the-century art, advertisements, and railroad menus. Even discover the true stories behind George Washington's favorite drink, why Ben Franklin flipped, and how Winston Churchill's mother inspired a New York bartender to create the Manhattan.

1980-03-31 New York magazine was born in 1968 after a run as an insert of the New York Herald Tribune and quickly made a place for itself as the trusted resource for readers across the country. With award-winning writing and photography covering everything from politics and food to theater and fashion, the magazine's consistent mission has been to reflect back to its audience the energy and excitement of the city itself, while celebrating New York as both a place and an idea.

2008-11-01 Scott Beattie A lush, full-color collection of 50 cocktail recipes using organic, sustainable produce, handcrafted ingredients, and local artisanal spirits, from the bar manager at the award-winning Cyrus restaurant. Inspired by the bounty of Sonoma County's organic farms and local distilleries, Scott Beattie shakes up the cocktail world with his extreme twists on classic bar fare. In ARTISANAL COCKTAILS, Beattie reveals his intense attention to detail and technique with a collection of visually stunning and astonishingly tasty drinks made with top-shelf spirits, fresh-squeezed juices, and just-picked herbs and flowers. In creatively named recipes such as Meyer Beautiful (My, You're Beautiful), Hot Indian Date, and the Grapes of Roth, Beattie combines flavors and aesthetics as meticulously as a chef to produce party-worthy concoctions guests won't soon forget. "Scott Beattie of Healdsburg's Cyrus restaurant turns cocktail creation into an extreme sport." —Linda Murphy, San Francisco Chronicle "The most extreme practitioner of this cocktailian focus on fresh and local ingredients is Cyrus's Scott Beattie. The drinks Beattie makes with this bounty are uniformly gorgeous. And Beattie's virgin versions of several drinks are so good that you barely miss the booze." —Gourmet "This jewel box of a restaurant features an outstanding bar that showcases an innovative seasonal cocktail list overseen by mixologist Scott Beattie—his Manhattan made with vanilla-infused bourbon is a perfect counterpoint to a day of wine tasting." —Bon Appétit

1979-11-05 New York magazine was born in 1968 after a run as an insert of the New York Herald Tribune and quickly made a place for itself as the trusted resource for readers across the country. With award-winning writing and photography covering everything from politics and food to theater and fashion, the magazine's consistent mission has been to reflect back to its audience the energy and excitement of the city itself, while celebrating New York as both a place and an idea.

2003-09-01 Fred DuBose

2019-11-05 Salvatore Calabrese 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.

2018-06 Andrea LeTard Andrea's Cooktales: A Keepsake Cookbook. Learn New Recipes, Treasure Old Ones is the debut book of one of America's top 100 home cooks. This heirloom cookbook is meant to be savored, splattered, and shared. It features "New-Generation" Southern recipes that are unique, fun, and easy to follow. Special stories are behind every recipe, which will inspire your own memories and stories. Learn new recipes to add to your weekday as well as holiday meal rotations. From appetizers to dessert, recipes are both naughty (for splurging) and nice (for healthy eating). A notes section is included for cooking/food questions and answers, as well as journal areas to jot down stories and enter family recipes. The perfect gift book, it features a scuff-resistant hardcover, Smythe-sewn binding and a ribbon bookmark that will ensure it will be passed along for years. With delicious photography by Memphian Nicole Cole and a foreword by Memphis restaurateur and chef Jennifer Chandler.

2009-06-10 Mr. Boston The new updated edition of America's bestselling drink-mixing guide America's favorite drink-mixing guide since 1935, Mr. Boston: Official Bartender's Guide has been the resource of choice for generations of professionals and amateurs alike. Now this classic is better than ever, with updated information, 200 new drink recipes, and new photography. More than 1,400 recipes range from classic cocktails to today's trendiest drinks, all presented alphabetically with clear, easy-to-follow instructions. With the latest lowdown on liquors, beers, and wines, plus savvy advice on equipment, bar setup, and more, Mr. Boston has it all. Mr. Boston, part of the Barton Brands group, has been a widely recognized name in the bartending world for more than 70 years. The Mr. Boston brand includes a range of liquors and prepared cocktails as well as this 67th printing of The Official Bartender's Guide.

1993-11-01 Bob Sennett The Biggest and Best if its Kind The standard reference to more than 2,400 drinks Including nonalcoholic drinks Plus drinks for dieters Every recipe illustrated with proper glass Learn how to create the perfect drink for every occasion You don't need to take a mixology course to master the art of mixing drinks with style and confidence. All you need to know is in the Complete World Bartender Guide. From classic cocktails to little-known concoctions, this comprehensive reference contains easy-to-follow recipes for more than 2,400 drinks that will make you the toast of any party. This indispensable resource also includes: • Handy tips on setting up your bar and buying the right amount of liquor and supplies • Illustrations of proper glassware next to each recipe • Instructions for brewing

beer • Professional tricks and shortcuts • Drinks for dieters • More than 200 recipes for delicious nonalcoholic drinks • Expert advice on selecting and serving wine • And much more! The ultimate bar-top reference

2020-09-22 Dale DeGross The renowned cocktail bible, fully revised and updated by the legendary bartender who set off the cocktail craze—featuring over 100 brand-new recipes, all-new photography, and an up-to-date history of the cocktail. NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY THE ATLANTA JOURNAL-CONSTITUTION The Craft of the Cocktail was the first real cookbook for cocktails when it first published in 2002, and it has had a remarkable influence on bartending. With this new edition, the original gets a delicious update, bringing expertise from Dale DeGross, the father of craft cocktails, to the modern bar for a new generation of cocktail enthusiasts. The beloved histories, culture, tips, and tricks are back but all are newly revised, and DeGross's favorite liquor recommendations are included so you know which gin or bourbon will mix just right.

2016-07-20 Jerry Thomas Recipes for hundreds of tasty libations appear in this groundbreaking volume, originally published in 1862 and widely considered by drink historians as the first serious American book on cocktails and punches.

2006 Ben Reed Packed with invaluable advice and over 200 recipes, "Ben Reed's Bartender's Guide" has all the information you need to serve the perfect cocktail. The first part of the book, Bar Essentials, explores the top tools of the trade and how to use them. Next, The Art of Mixology, reveals all you need to know to create drinks of your own. Did you know that tequila goes particularly well with mint? Or that aged rum and dark chocolate are a match made in heaven? With flavour profiles, advice on balancing flavours and how to achieve the perfect serve, you will soon be mixing your own cocktails with confidence. With all the classic recipes, plus contemporary classics (including some of Ben's own) there is a cocktail to suit everyone's taste. If you're a beginner, this book will make you into an expert. If you're an experienced bartender, it will give you plenty of new ideas and act as an invaluable reference.*Written by award-winning bartender, Ben Reed, whose books have sold over 500,000 copies.*Recipes for more than 200 classic and contemporary cocktails, plus expert tips on preparing and serving the perfect mixed drink.*Spiral bound to lie flat on your bar for easy use.*Stunning photography by William Lingwood.

2010 Fred DuBose Presents recipes for over one thousand cocktails using all the major spirits, includes a selection of non-alcoholic drinks, and covers helpful tips, techniques, and supplies.

2014-06-03 Jeffrey Morgenthaler The Bar Book — Bartending and mixology for the home cocktail enthusiast Learn the key techniques of

bartending and mixology from a master: Written by renowned bartender and cocktail blogger Jeffrey Morgenthaler, The Bar Book is the only technique-driven cocktail handbook out there. This indispensable guide breaks down bartending into essential techniques, and then applies them to building the best drinks. Over 60 of the best drink recipes: The Bar Book contains more than 60 recipes that employ the techniques you will learn in this bartending book. Each technique is illustrated with how-to photography to provide inspiration and guidance. Bartending and mixology techniques include the best practices for: Juicing Garnishing Carbonating Stirring and shaking Choosing the correct ice for proper chilling and dilution of a drink And, much more If you found PTD Cocktail Book, 12 Bottle Bar, The Joy of Mixology, Death and Co., and Liquid Intelligence to be helpful among bartending books, you will find Jeffrey Morgenthaler's The Bar Book to be an essential bartender book.

2007 Ray Foley From Bartender magazine, the number one publication for the bartending trade and the most respected name in bartending, comes Bartender Magazine's Ultimate Bartender's Guide. Based on the best recipes from bartenders across the nation and compiled by expert bartender Ray Foley, Bartender Magazine's Ultimate Bartender's Guide includes over 1,300 cocktail recipes guaranteed to make any home bartender look like a pro and keep professional bartenders on top of their game. Also included are: Facts on liquor and proof Charts and measures Cutting fruit Names and origins Signature cocktails from across America The cornerstone of the Bartender line, this guide is the definitive drink resource for amateur and professional bartenders everywhere.

2013-10-11 Tom Sietsema Washington D.C.'s culinary landscape is celebrated in the 14th annual Fall Dining Guide. From the Pulitzer Prize-winning Washington Post comes the food critic's essential guide to the D.C. dining scene. For his 14th Fall Dining Guide, Tom Sietsema selects his 40 favorite Washington D.C.-area restaurants, reflecting a much-changed dining scene with exciting new flavors. From bars and taco joints to four star local legends, the FALL DINING GUIDE has a dinner for everyone.

2002 Salvatore Calabrese Expect this book to soar to the top of the bestseller list in its field with the most complete coverage of the subject anywhere, from the glass to use, the ice to mix to the garnish to finish it perfectly! Start with a world-renowned expert's unequalled instructions for preparing virtually any cocktail anyone might ask for. Add the essential facts of bartending with a professional's master guidance for hosting any gathering in the perfect atmosphere. Pour in an encyclopedic collection of information about every drink, including brandy, gin, rum, tequila, and vodka; whiskey and bourbon; champagne and wine; bitters and other spirits; punches, cups, and egg-nogs; liqueurs and shooters; hot drinks and nonalcoholic drinks. Mix with Calabrese's recipes for 780 of his personal favorites, from old classics like Negroni, Bellini, and Sidecar, to new and exotic modern

reinventions like Cosmopolitan and Apple Martini. And that leaves 775 more to choose from. Stir in hours of fascinating insider tales about how all the classic drinks came to be, the romance of the drink, and glorious photos and art of a sparkling visual history. Garnish with: . Live-action pictorials of techniques such as shaking, floating, layering, muddling, blending . Thirst-inciting color photos that display drinks at their most elegant . Easy-to remember icons symbolizing each type of glass to use in every situation . Concealed spiral binding that lays flat so you can follow recipes with your hands free . Hard-cover edition jam-packed with 256 information-filled pages at an amazing value price It's the only bartender's guide you'll ever need. Even the right ice cubes are noted!

2011-11-01 Brad Thomas Parsons Gone are the days when a lonely bottle of Angostura bitters held court behind the bar. A cocktail renaissance has swept across the country, inspiring in bartenders and their thirsty patrons a new fascination with the ingredients, techniques, and traditions that make the American cocktail so special. And few ingredients have as rich a history or serve as fundamental a role in our beverage heritage as bitters. Author and bitters enthusiast Brad Thomas Parsons traces the history of the world's most storied elixir, from its earliest "snake oil" days to its near evaporation after Prohibition to its ascension as a beloved (and at times obsessed-over) ingredient on the contemporary bar scene. Parsons writes from the front lines of the bitters boom, where he has access to the best and boldest new brands and flavors, the most innovative artisanal producers, and insider knowledge of the bitters-making process. Whether you're a professional looking to take your game to the next level or just a DIY-type interested in homemade potables, Bitters has a dozen recipes for customized blends--ranging from Apple to Coffee-Pecan to Root Beer bitters--as well as tips on sourcing ingredients and step-by-step instructions fit for amateur and seasoned food crafters

alike. Also featured are more than seventy cocktail recipes that showcase bitters' diversity and versatility: classics like the Manhattan (if you ever get one without bitters, send it back), old-guard favorites like the Martinez, contemporary drinks from Parsons's own repertoire like the Shady Lane, plus one-of-a-kind libations from the country's most pioneering bartenders. Last but not least, there is a full chapter on cooking with bitters, with a dozen recipes for sweet and savory bitters-infused dishes. Part recipe book, part project guide, part barman's manifesto, Bitters is a celebration of good cocktails made well, and of the once-forgotten but blessedly rediscovered virtues of bitters.

2012 Salvatore Calabrese "In addition to Calabrese's insider tips on setting up a bar, choosing the right glass, planning the perfect party, and adding a special, finishing touch with garnishes, there are 820 recipes for fabulous cocktails (which include more than 50 new drinks chosen especially for this updated edition)"--P. [4] of cover.

2020-01-07 Seedlip Seedlip is the world's first distilled non-alcoholic spirit, solving the ever-growing dilemma of 'what to drink when you're not drinking ®'. It is based on the distilled non-alcoholic remedies from The Art of Distillation written in 1651, and now repurposed to pioneer a new category of drinks. Seedlip is a grown-up non-alcoholic alternative to spirited drinks that balances crisp, delicious flavors and healthy, natural ingredients. This recipe book offers an exclusive collection of Seedlip's finesse cocktails as well as insight into their ethos, technique, and ingredients. Highly illustrated, with recipes from the world's best bartenders and newly commissioned images from leading drinks photographer, Rob Lawson, here are the secrets of the Seedlip way.

2011-11-01 Jim Meehan 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.

2002-03-05 Tom Bullock Over 170 classic alcoholic and non-alcoholic drinks from the early 20th century are reproduced and redesigned here with style--from "The Ideal Bartender" himself, Tom Bullock. Enjoy these libations from the past, including new sources for rare liqueurs, classic bar utensils, and amusing quotes from Dorothy Parker, Ernest Hemingway, and others. Includes B & W reproductions of period advertisements.

2009 Brian Lucas Today's growing number of cocktail drinkers will be stirred, not shaken, by this fabulously illustrated compendium of cocktail recipes and techniques. From Sazerac to Pimm's Cup, Manhattan to Moscow Mule, Whisky Sour and Dry Martini to Sidecar and Blue Blazer--it's all here. What are the essential ingredients and equipment needed to stock a bar? What shape of glass goes with which cocktail? What are the best methods for layering drinks, zesting lemons, or salting the rims of glasses? And what if a recipe calls for "muddling"? Graphic symbols indicate the alcohol content of each recipe--and there are even some drinks without alcohol. This is an indispensable guide for all hosts--and professional bartenders, too.

2019-09-20 Jacob Grier