

## The Savoy Cocktail Book

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.

Drink like one of the Bright Young Things with Cecil Beaton's *Cocktail Book* Cecil Beaton (1904-80) was one of the most celebrated British portrait photographers of the 20th century, so renowned for his images of celebrities and high society that his own name has become synonymous with elegance, glamour and style. In the 1920s and '30s, Beaton used his camera, his ambition and his larger-than-life personality to mingle with a flamboyant and rebellious group of artists and writers, socialites and partygoers whose spirit and style cut a dramatic swathe through the epoch. Canonizing the era's "Bright Young Things" in his distinctive brand of opulent studio portraiture, Beaton worked his way up from middle-class suburban schoolboy to glittering society figure. This miniature cocktail book features a delightful array of recipes inspired by the decadent drinks of Beaton's youth, and the fabulous friends and celebrities whom he photographed. Period classics such as the Hanky Panky, Manhattan, Negroni and Sidecar are given contemporary twists by the Head Bartender and Mixologist of the world famous Claridge's Hotel in London, which played host to some of the most extravagant Bright Young gatherings. It is illustrated with the artist's own photographs and the witty and distinctive drawings he produced throughout his life, recording people, travels and experiences, which were featured in *Vogue* magazine. A must-have for every well-appointed bar cart, Cecil Beaton's *Cocktail Book* brings to life a deliriously eccentric, glamorous and creative era.

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

This 1862 classic includes the following recipes: Hints and Rules for Bartenders  
Cocktails Brandy Cocktail Improved Brandy Cocktail Whiskey Cocktail Improved  
Whiskey Cocktail Gin Cocktail Old Tom Gin Cocktail Improved Gin Cocktail Bottle  
Cocktail Champagne Cocktail Coffee Cocktail Vermouth Cocktail Fancy  
Vermouth Cocktail Absinthe Cocktail Japanese Cocktail Manhattan Cocktail  
Jersey Cocktail Soda Cocktail Saratoga Cocktail Martinez Cocktail Morning Glory  
Cocktail Crustas Brandy Crusta Whiskey Crusta Gin Crusta Daisies Brandy  
Daisy Whiskey Daisy Santa Cruz Rum Daisy Gin Daisy Juleps Mint Julep Gin  
Julep Whiskey Julep Pineapple Julep The Real Georgia Mint Julep Smashes  
Brandy Smash Gin Smash Whiskey Smash Fixes Brandy Fix Gin Fix Santa Cruz  
Fix Whiskey Fix Brandy Drinks Brandy Straight Pony Brandy Brandy and Soda  
Brandy and Ginger Ale Split Soda and Brandy Brandy and Gum Cobblers Sherry  
Cobbler Champagne Cobbler Catawba Cobbler Hock Cobbler Claret Cobbler  
Sauterne Cobbler Whiskey Cobbler Saratoga Brace Up Knickerbocker Pousse  
l'Amour Cafes Santina's Pousse Cafe Parisian Pousse Cafe Faivre's Pousse  
Cafe Saratoga Pousse Cafe Brandy Scaffa Brandy Champerelle West India  
Couperee White Lion Sours Santa Cruz Sour Gin Sour Whiskey Sour Brandy  
Sour Jersey Sour Egg Sour Toddies Apple Toddy Cold Brandy Toddy Hot Brandy  
Toddy Cold Gin Toddy Hot Gin Toddy Cold Whiskey Toddy Cold Irish Whiskey  
Toddy Egg Noggs Egg Nogg Hot Egg Nogg Egg Nogg for a Party Sherry Egg  
Nogg General Harrison's Egg Nogg Baltimore Egg Nogg Fizzes Santa Cruz Fiz  
Whiskey Fiz Brandy Fiz Gin Fiz Silver Fiz Golden Fiz Slings Brandy Sling Hot  
Brandy Sling Gin Sling Hot Gin Sling Whiskey Sling Hot Whiskey Sling Rum  
Drinks Hot Spiced Rum Hot Rum Blue Blazer Tom and Jerry How to Serve Tom  
and Jerry Copenhagen Skins Scotch Whiskey Skin Irish Whiskey Skin Columbia  
Skin Tom Collins Whiskey Tom Collins Brandy Tom Collins Gin Flips Hot Brandy  
Flip Hot Rum Flip Hot Whiskey Flip Hot Gin Flip Cold Brandy Flip Cold Rum Flip  
Cold Gin Flip Cold Whiskey Flip Port Wine Flip Sherry Wine Flip Mulled Drinks  
Mulled Wine, with Eggs Mulled Cider Mulled Wine Mulled Wine without Eggs  
Sangarees Port Wine Sangaree Sherry Sangaree Brandy Sangaree Gin  
Sangaree Ale Sangaree Porter Sangaree Porteree Negus Port Wine Negus Port  
Wine Negus Soda Negus Bishops Bishop English Bishop Quince Liqueur Shrubs  
Currant Shrub Raspberry Shrub Brandy Shrub Rum Shrub Brandy Punch  
Punches Brandy and Rum Punch Gin Punch Medford Rum Punch Santa Cruz  
Rum Punch Hot Irish Whiskey Punch Hot Scotch Whiskey Punch Cold Whiskey  
Punch.\* Milk Punch Hot Milk Punch Manhattan Milk Punch Egg Milk Punch El  
Dorado Punch Claret Punch Sauterne Punch Vanilla Punch Sherry Punch Orgeat  
Punch Curaçao Punch Roman Punch St. Charles' Punch Seventh Regiment  
National Guard Punch Sixty-Ninth Regiment Punch Punch Grassot Maraschino  
Punch Champagne Punch Mississippi Punch Imperial Brandy Punch Hot Brandy  
and Rum Punch Rocky Mountain Punch Imperial Punch Thirty-Second Regiment  
or Victoria Punch Light Guard Punch Philadelphia Fish-House Punch La Patria  
Punch The Spread Eagle Punch Rochester Punch Non-Such Punch Canadian

Punch Tip-Top Brandy Bimbo Punch Cold Ruby Punch Soyer's Gin Punch  
Arrack Punch Nuremburg Punch Imperial Arrack Punch \* United Service Punch  
Pineapple Punch Royal Punch Century Club Punch California Milk Punch English  
Milk Punch Oxford Punch Punch à la Romaine Duke of Norfolk Punch Tea Punch  
Gothic Punch Punch à la Ford Punch Jelly Dry Punch Regent's Punch Nectar  
Punch Orange Punch Wedding Punch West Indian Punch Barbadoes Punch  
Apple Punch Ale Punch Cider Punch Hot Flips Hot English Rum Flip Hot English  
Ale Flip Sleeper White Tiger's Milk Locomotive Sherry Drinks Sherry and Bitters  
Sherry and Egg Sherry and Ice Shandy Gaff Half and Half "Arf and Arf."  
Absinthe and Water French Method of Serving Absinthe Gin and Wormwood  
Rhine Wine and Seltzer Water White Plush Rock and Rye Stone Fence  
Boonekamp and Whiskey Jerry Thomas' Own Decanter Bitters Burnt Brandy  
and Peach Black Stripe Peach and Honey Gin and Pine Gin and Tansy  
Temperance Drinks Milk and Seltzer Saratoga Cooler Plain Lemonade Soda  
Lemonade Egg Lemonade Orgeat Lemonade Fine Lemonade for Parties Soda  
Nectar Nectar for Dog Days Soda Cocktail English Fancy Drinks Claret Cup, à la  
Brunow Champagne Cup, à la Brunow Balaklava Nectar Crimean Cup, à la  
Marmora Crimean Cup, à la Wyndham Rumfustian Claret Cup Porter Cup Claret  
Cup, à la Lord Saltoun Mulled Claret, à la Lord Saltoun Italian Lemonade Bishop  
à la Prusse Bottled Velvet English Curaçao Syrups, Essences, Tinctures,  
Colorings, etc Plain Syrup Gum Syrup Lemon Syrup Essence of Lemon Essence  
of Cognac Solferino Coloring Caramel Tincture of Orange Peel Tincture of  
Lemon Peel Tincture of Cloves Tincture of Cinnamon Tincture of Allspice  
Tincture of Gentian Capillaire Capillaire Ratafia Aromatic Tincture Prepared  
Punch and Punch Essences Essence of Roman Punch for Bottling Essence of  
Kirschwasser Punch for Bottling Essence of Brandy Punch for Bottling Essence  
of Bourbon Whiskey Punch Essence of Rum Punch Essence of St. Domingo  
Punch for Bottling Essence of Punch D'Orsay for Bottling Empire City Punch for  
Bottling Imperial Raspberry Whiskey Punch for Bottling Duke of Norfolk Punch for  
Bottling Essence of Rum Punch for Bottling Essence of Arrack Punch for Bottling  
Essence of Wine Punch for Bottling Essence of Claret Wine Punch for Bottling  
Essence of Regent Punch for Bottling Prepared Cocktails for Bottling Brandy  
Cocktail for Bottling Brandy Cocktail for Bottling Gin Cocktail for Bottling Bourbon  
Cocktail for Bottling

**CHALLENGE YOUR PALATE** Move over sweet. Cocktail aficionados are mixing up creative concoctions that are herbaceous, smoky and strong. These rims are anything but sugarcoated. Savory Cocktails shakes, stirs and strains nearly 100 hard-hitting distilled delights for a cornucopia of today's coolest drinks. Using everything from classic liqueurs to innovative new bitters, the recipes in this book offer a stylish, sophisticated approach to complex-flavored cocktails like: •Yuzu Sour •Green Tea Gimlet •Off-White Negroni •Pink Peppercorn Hot Gin Sling •Greens Fee Fizz •The Spice Trail Packed with carefully crafted cocktails as well as information on tools, ingredients and imbibing history, Savory Cocktails goes

way beyond just recipes. The devilish twists in this barman's companion are taste tested and mixologist approved.

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

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

It is a story about the life of one man, his family, and his friends as they lived out these changing times. It is a sometimes humorous but romantic saga, some history with slices of gallantry, heroism, and bigotry, but in the end, huge amounts of love. And while this is an autobiography, it also tells facts—not fiction—about the times and happenings during this period in our country. Maybe you'll see something that brings back your own personal memories.

Follow the life of this ordinary man, as he lived it. According to Harry

Crockett was a prominent journalist, writer and publicist. He contributed many observations on New York City nightlife during Prohibition, especially regarding the social life of the Waldorf-Astoria. This collection provides 500 cocktail recipes served at the Waldorf and is one of the first post-Prohibition books of its kind. The author also provides glimpses of the history of the renowned bar, where he served as the historian of the Old Waldorf Astoria.

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 Rickets 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

An indispensable atlas of the best cocktail recipes—each fully photographed—for classic and modern drinks, whether shaken, stirred, up, or on the rocks. How do you create the perfect daiquiri? In what type of glass should you serve a whiskey sour? What exactly is an aperitif cocktail? A compendium for both home and professional bartenders, The Essential Cocktail Book answers all of these questions and more—through recipes, lore and techniques for 150 drinks, both modern and classic.

From the authors of the bestselling and genre-defining cocktail book *Death & Co*, *Cocktail Codex* is a comprehensive primer on the craft of mixing drinks that employs the authors' unique "root cocktails" approach to give drink-makers of every level the tools to understand, execute, and improvise both classic and original cocktails. **JAMES BEARD AWARD WINNER • WINNER OF THE TALES OF THE COCKTAIL SPIRITED AWARD® FOR BEST NEW COCKTAIL OR BARTENDING BOOK • NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY CHICAGO TRIBUNE** "There are only six cocktails." So say Alex Day, Nick Fauchald, and David Kaplan, the visionaries behind the seminal craft cocktail bar *Death & Co*.

In *Cocktail Codex*, these experts reveal for the first time their surprisingly simple approach to mastering cocktails: the “root recipes,” six easily identifiable (and memorizable!) templates that encompass all cocktails: the old-fashioned, martini, daiquiri, sidecar, whisky highball, and flip. Once you understand the hows and whys of each “family,” you’ll understand why some cocktails work and others don’t, when to shake and when to stir, what you can omit and what you can substitute when you’re missing ingredients, why you like the drinks you do, and what sorts of drinks you should turn to—or invent—if you want to try something new. Praise for *Cocktail Codex* “Learn the template, and any cocktail you can think of is within reach.”—*Food & Wine* “Too bad all college textbooks weren’t this much fun.”—*Garden & Gun* “A must for amateur and pro mixologists alike.”—*Chicago Tribune* “If Dora the Explorer turned twenty-one, split herself into three people, and decided to write the Magna Carta of booze books, this would be the result. And, unlike every other book you’ll read this year, *Cocktail Codex* is packed with actual knowledge you can use in the real world. Please, please, can *Cinema Codex* be next?”—Steven Soderbergh, filmmaker

The 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.

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.

*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.

*Recipes for Mixed Drinks* is a book written by Hugo Ensslin, a book that would become known for being the last major cocktail guide published before Prohibition. It is also known for featuring cocktails for the first time in print, like the Aviation as well as new ingredients of the day like grenadine, applejack and triple sec. Ensslin is considered a

major influencer of Harry Craddock and Patrick Gavin Duffy.

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 Cocktail Book*, first published in 1900, is the earliest book devoted purely to the art of the cocktail. For 30 years, including during Prohibition, it was a staple of well-stocked bars, although originals are now extremely rare. This collection, in a beautiful new edition, allows a modern audience to rediscover the joy of classic cocktails, with early recipes for the Whisky Sour, Mint Julep, Manhattan, and many more. *The Cocktail Book* was published at the precise time that the modern cocktail found true success, and is both a connoisseur's curiosity and a practical guide to mixing classic drinks at home. Whether you're planning a lavish party or just indulging in a nightcap, *The Classic Cocktail Bible* gives you a range of inspirations to create the exotic and the timeless. Cocktails are soaring in popularity as the nation's tastes grow more sophisticated and people are thirsty for new flavours and experiences. Beautifully illustrated with mouth-watering full colour photography, the book includes long and short drinks, still and sparkling, fruity and refreshing as well as creamy and indulgent - you'll never tire of trying the new concoctions. Includes 200 recipes with age-old classics such as the daiquiri, dry martini, margarita and Long Island ice tea. Each spirit is thoroughly explained to give you advice on selecting what to buy and perfecting its accompaniments. There's also a selection of fantastic insider tips, a full glossary of terms and step-by-step guides to mastering different techniques. A history of the

evolution and culture of cocktails immerses you in a more glamorous era and *The Classic Cocktail Bible* allows you to taste it for yourself.

Men may have their little black book of cocktails - but now women have one just for them, in feminine pink, fashionably designed, and with a lovely textured cover embossed with red foil. What better way for busy girls to entertain than by using this fabulous little gem to help spark up their marvelous social lives... along with setting the right mood for that little hottie that is coming over? Inside, gals will find witty quotes and words of wisdom as well as fabulous drinks from Cosmos to Appletinis to other fun and exciting and easy to make shots, drinks, and cocktails. Best-selling girlfriend expert Jennifer Worick, co-author of *The Worst-Case Scenario Survival Handbook: Dating & Sex*, provide an entertaining introduction.

Originally published by Constable in 1930, the *Savoy Cocktail Book* features 750 of the Savoy's most popular recipes. It is a fascinating record of the cocktails that set London alight at the time - and which are just as popular today. Taking you from Slings to Smashes, Fizzes to Flips, and featuring art deco illustrations, this book is the perfect gift for any budding mixologist or fan of 1930s-style decadence and sophistication. Updated with a new introduction and recipes from *The Savoy*.

2015 Reprint of 1922 Edition. Full Facsimile of the original edition. Not reproduced with Optical Recognition Software. Vermiere was a London barman in the 1920s and his recipe book has stood the test of time. He includes the original recipe for the Sidecar, among other drinks that offer a snapshot of the times. The author catalogs the inventors of the drinks, preserving this historical information for posterity.

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.

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.

Essential for the home bar cocktail enthusiast and the professional bartender alike “The textbook for a new generation.” —Jeffrey Morgenthaler, author of *The Bar Book* “A true classic in its own right . . . that will be used as a reference for the next 100 years and more.” —Gaz Regan, author of *The Joy of Mixology* 2017 JAMES BEARD

FOUNDATION BOOK AWARD NOMINEE: BEVERAGE 2017 SPIRITED AWARD®  
NOMINEE: BEST NEW COCKTAIL & BARTENDING BOOK Frank Caiafa—bar

manager of the legendary Peacock Alley bar in the Waldorf Astoria—stirs in recipes, history, and how-to while serving up a heady mix of the world's greatest cocktails. Learn to easily prepare pre-Prohibition classics such as the original Manhattan, or daiquiris just as Hemingway preferred them. Caiafa also introduces his own award-winning creations, including the Cole Porter, an enhanced whiskey sour named for the famous Waldorf resident. Each recipe features tips and variations along with notes on the drink's history, so you can master the basics, then get adventurous—and impress fellow drinkers with fascinating cocktail trivia. The book also provides advice on setting up your home bar and scaling up your favorite recipe for a party. Since it first opened in 1893, the Waldorf Astoria New York has been one of the world's most iconic hotels, and Peacock Alley its most iconic bar. Whether you're a novice who's never adventured beyond a gin and tonic or an expert looking to expand your repertoire, *The Waldorf Astoria Bar Book* is the only cocktail guide you need on your shelf.

"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"--

Today's traveller is always on the move. Their trips are frequent, they think globally, and they treat hotel lobbies and bars as social spaces, conducting meetings or hunkering down, for hours at a time, with their laptops. Drinking is part of these everyday rituals, and so in this context the hotel bar's role acquires an even greater significance. Behind the Bar shines a light on 50 signature cocktails from the most iconic hotel bars across the world, appealing to tried-and-true cocktail lovers and design aficionados alike. Recipes from some of these storied properties will inspire enthusiasts to re-create timeless cocktails at home. Anecdotes supplied by barkeeps and hotel and design personalities will enliven the recipes that reveal why so many hotel bars have endured through the years or have made an impact on the modern world. The clandestine speakeasy has been glorified countless times for its mix of sex appeal and transporting décor but the hotel bar should also be recognised for its sophistication, grandeur, or showmanship. Behind the Bar does exactly that but also transcends the cocktail crowd niche. It is just as much a book for the traveller with a strong appreciation for design as well as the fantasy-filled armchair traveller charmed by illustrations and nuggets of history.

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

2015 Reprint of 1934 Edition. Full facsimile of the original edition. Not reproduced with Optical Recognition Software. Crockett was a prominent journalist, writer and publicist. He contributed many observations on New York City nightlife during Prohibition, especially regarding the social life of the Waldorf-Astoria. This collection provides 500 cocktail recipes served at the Waldorf and is one of the first post-Prohibition books of its kind. The author also provides glimpses of the history of the renowned bar, where he served as the historian of the Old Waldorf Astoria.

Being in the main a complete compendium of the cocktails, rickeys, daisies, slings, shrubs, smashes, fizzes, juleps, cobblers, fixes, and other drinks, known

and vastly appreciated in the year of grace 1930, with sundry notes of amusement and interest concerning them, together with subtle observations upon wines and their special occasions. Being in the particular an elucidation of the manners and customs of people of quality in a period of some equality.

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

Savoy Cocktail Book Courier Dover Publications

2017 Reprint of Undated Edition from the 1920's. Originating from a legendary haunt of the rich and famous who have passed through the French capital, this collection provides cocktail recipes that served a clientele that included Ernest Hemingway, Marlene Dietrich, Jean-Paul Sartre, Noel Coward and Quentin Tarantino. Featuring the vintage mixtures that were created there, such as the White Lady, the Sidecar, and the Blue Lagoon, this compact edition includes over 300 drink suggestions. Publisher's Note: This Edition reprints only the actual recipes from the Dean and Son Edition of circa 1920. Preliminary material, advertising, illustrations and information regarding the operation of a bar are not included. Only the 300 plus recipes are reprinted in their entirety. The recipes have been reformatted to correct broken type and other defects in the text. No liberties have been taken with the actual recipes, which are reproduced in their entirety.

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