

## Classic Cocktails

Time-honored cocktails like the New York Sour and the Sidecar were born during the era of Prohibition, the blessedly bygone social experiment that turned drinking into an underground adventure. In those days, hard beverage options were usually made with homemade hooch and flavorings of dubious origin and quality. Thankfully, a cocktail renaissance has emerged in many of today's bars, where inventive drinks showcase both the artistry and craft of bartending. At their moody and atmospheric West Village bar-restaurant Employees Only, master mixologists Jason Kosmas and Dushan Zaric can regale you with colorful tales of cocktail origins—or just pour you a mean drink. In Speakeasy, Kosmas and Zaric take their inspiration from traditional favorites, then use the finest spirits, the freshest ingredients, and a good measure of reverence for their craft to elevate the mixed drink to artisanal status. More than 80 imaginative libations that riff on the classics are showcased in this one-of-a-kind collection. Recipes emphasize fresh fruits and herbs, homemade syrups and infusions, and a careful balancing of flavors, with a mind toward seasonality. A Ginger Smash is offered in four different versions: kumquat, pineapple, pear, or cranberry, depending on the time of year. The Millionaire becomes the Billionaire with the addition of homemade grenadine and 107-proof bourbon. And the South Side becomes the West Side by replacing the gin with sun-kissed Meyer lemon–infused vodka. With the specter of Prohibition firmly in the past, Speakeasy shares recipes for the choicest potent potables, reimagining the finest drinks of yesterday for today's thirsty imbibers.

With more than 1000 cocktails to choose from, this is a book for the connoisseur and beginner alike. It is illustrated in colour throughout.

'An essential addition to your library' Russell Norman 'A genuine ode, written with style and substance in equal measure' Gill Meller 'A joy filled double whammy. Great drinks require as much artistry as food and this book proves the case mightily.' Jeremy Lee Vermouth is currently experiencing a revival, and we can't seem to get enough of it. In *A Spirited Guide to Vermouth*, Jack Adair Bevan celebrates this versatile drink and its botanicals, drawing out vermouth's history and its delicate herbal flavours with recipes for cocktails, and some food to accompany them. As an award-winning food and drink writer, and one of the first restaurateurs to make his own vermouth, Jack Adair Bevan is the perfect guide through vermouth's rich history and recent resurgence. As well as Jack's original recipes, *A Spirited Guide to Vermouth* also contains recipes contributed from the likes of Russell Norman, Olia Hercules, Gill Meller and Jeremy Lee. With cocktails ranging from a Toasted Nut Boulevardier to a Perfect Manhattan, and from a Blood Orange Vermouth and Tonic to a Rosemary Bijou, the book also has dedicated sections exploring classics such as the Martini and the Negroni. This book will take you on a botanical journey of discovery and teach you not only how to make your own vermouth, but also how to use it in your cooking,

from vermouth-braised red cabbage to Negroni Bara Brith, along with plenty of food and drink recipes to accompany the aperitivo hour.

Whatever would we do without cocktails? Whether one is dying of boredom on a Sunday evening or racked with tension after a perilous mission, these little wonders hit the spot every time. Rather like those cheeky Tracy boys and their glorious Thunderbird machines. This priceless selection of drinks includes all my favourites, from the classic Cosmopolitan to Jeff Tracy's fabulous Tracy Island Iced Tea. Simply follow my tips for the final flourish in each case and you can be assured of impressing the highest of society with your savoir faire, even if you lack the services of a reliable man like Parker. It's so hard to find the staff nowadays.

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.

More than 350 drink recipes old and new with great writing from The New York Times. The cocktail hour is once again one of America's most popular pastimes and one of our favorite ways to entertain. And what better place to find the secrets of great drink-making than The Times? Steve Reddicliffe, the "Quiet Drink" columnist for The Times, brings his signature voice and expertise to this collection of delicious recipes from bartenders from everywhere, especially New York City. Readers will find treasured recipes they have enjoyed for years—the classics like the Martini, the Old-Fashioned, the Manhattan, the French 75, the Negroni—as well as favorites from the new generation of elixirs borne of the craft distilling boom. Reddicliffe has carefully curated this essential collection, with memorable writing from famed New York Times journalists like Mark Bittman, Craig Claiborne, Toby Cecchini, Eric Asimov, Rosie Schaap, Robert Simonson, Melissa Clark, William L. Hamilton, Jonathan Miles, Amanda Hesser, William

Grimes and many more. This compendium is arranged by cocktail type, with engaging essays throughout. Included are notes on how to set up your bar, stock, and run it—and of course hundreds of recipes, from Bloody Marys to Irish Coffees. The Essential New York Times Book of Cocktails is the only volume you will ever need to entertain at home, whether it's just for two, or for pleasing a crowd.

Unlike trendy drinks that fade away into obscurity, these 33 concoctions have stood the test of time to become today's most popular mixed drinks. Featured cocktails include those based on gin, like the Martini, Singapore Sling, and Tom Collins, while some of the rum-based drinks include the Zombie, Cuba Libre, and various Daiquiris. Still others utilize vodka, such as the Harvey Wallbanger and White Russian, or are brandy-based, including the Stinger and Steeplejack. No matter what their favorite cocktail, there's something classic here for everybody. With one hundred of history's most loved cocktails, 100 Classic Cocktails is the perfect addition to your bookshelf. This enjoyable collection includes all of your favorite cocktails, from recipes invented fairly recently—like the Cosmopolitan, which only dates to the late eighties—to recipes dating all the way to the nineteenth century—the Tom Collins was first recorded in writing in 1876 by Jerry Thomas in his *Bon Vivant's Companion*. Readers will discover recipes on a variety of well-known cocktails, including: Brandy Alexander Metropolitan Aperol spritz Mimosa Bramble Gibson Pink lady Amaretto sour Dark and stormy Tequila sunrise Jungle juice Lemon drop Old fashioned And many more Each easy-to-follow recipe is paired with beautiful, full-color photographs, and each cocktail lends itself to adaptation based on the reader's preference. Impress friends with your new classic cocktail expertise, or enjoy a relaxing night in with your favorite cocktail. Skyhorse Publishing, along with our Good Books and Arcade imprints, is proud to publish a broad range of cookbooks, including books on juicing, grilling, baking, frying, home brewing and winemaking, slow cookers, and cast iron cooking. We've been successful with books on gluten-free cooking, vegetarian and vegan cooking, paleo, raw foods, and more. Our list includes French cooking, Swedish cooking, Austrian and German cooking, Cajun cooking, as well as books on jerky, canning and preserving, peanut butter, meatballs, oil and vinegar, bone broth, and more. While not every title we publish becomes a New York Times bestseller or a national bestseller, we are committed to books on subjects that are sometimes overlooked and to authors whose work might not otherwise find a home.

The Añejo Highball —Dale DeGroff of New York City's Rainbow Bolo's White Peach Sangria and Pomegranate Sangria —Chef Bobby Flay The Cajun Martini —Chef Paul Prudhomme New Classic Cocktails is one part educational, one part inspirational, and three parts fun! Learn about the latest drinks while you experience their exciting tastes. Here are a few of the updated classics invented by popular chefs across the country. The Citrus Cooler —Paul Bolles-Beaven, Union Square Cafe Mezcal Margarita —Chef Rick Bayless The Single-Malt Scotch Martini —Norman Bukofzer of New York's Ritz-Carlton Hotel Visit us online at <http://www.mcp.com/mgr/cooking>

THE GOT TO HAVE COCKTAIL BOOK, ADEQUATELY ILLUSTRATED AND EXPLAINED PLUS SOME EXPERT ADVICE.. THE EASY TO MAKE MIXOLOGY, BOOK FOR THE COCKTAIL ENTHUSIAST.

In this tome, readers can learn all about drinks from Bloody Marys to Daiquiris, from Margaritas to Mimosas.

Get out your cocktail shaker and re-live the speakeasy experience with this collection of authentic cocktails. Gatsby Cocktails features more than 20 classic cocktails inspired by the 1920s. Try re-creating the classic Sidecar, comprising brandy, lemon juice, and Cointreau. Or discover the secret to Jay Gatsby's tipples of choice; the cooling Mint Julep. Perfect the classic martini or try a tempting Raspberry Rickey from the sparkling selection of recipes. With more than 20 classic recipes, this collection captures the iconic elegance of the Prohibition era. Prohibition was a storied time, when liquor could be consumed only in the smoky back rooms and hidden parlors of those who would risk everything for the experience. This stunning follow-up to Mr. Collins' popular book, "The Art of the Cocktail", comes complete with recipes, serving suggestions, and beautiful photos of these contraband thirst-quenchers--portrayed in the authentic glasses of the era. 100 color photos.

A classic beverage is a wonderful gift to yourself, friends and family. Classic Cookery Cookbooks: Classic Drinks includes some of the most delicious and refreshing alcohol and non-alcohol-based beverages including recipes for smoothies, shakes, infused waters, punch and classic cocktails. Classic Cookery is all about balance so you will find indulgent and health-based options for everyone in your life. The common denominator to everything included in this cookbook is it promises to culminate in deliciousness. This cookbook is completely indexed with ingredient resources to ensure you find something for every taste in Classic Cookery Cookbooks: Classic Drinks. Now, let's get your chef on!

From the Martini and the Manhattan to the Cosmopolitan, this book features recipes for the most essential mixed drinks. 130 illustrations, 100 in full color.

Death & CoModern Classic Cocktails, with More than 500 RecipesTen Speed Press

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

Includes recipes and instructions for making 500 cocktails, including 50 alcohol-free drinks.

Interesting facts and background information are given for many of the featured recipes.

Contains sections on the history of the cocktail, the equipment you will need and techniques for creating delicious drinks. Shows you how to mix the perfect cocktail. Written by a well-known authority on martinis and cocktails

This beautiful keepsake box set is the perfect gift for every beachcomber and shell lover.

Inside, you'll find adjustable/removable dividers to help store and display your treasures; 15 postcards showcasing different shells; a 64-page journal; and an accordion-style booklet with stunning illustrations from the American Museum of Natural History's Rare Book Collection on one side and an expert overview of conchology and shell types on the other. You can use the journal to keep track of your collection--or anything you like!

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

bold coloring and a foil cover, *Cocktails with a Twist* is a handsome addition to any home bar. And with 21 gatefolds, with classic recipes and intriguing variants, this is a cocktail book unlike any other.

"50 creepy drinks inspired by horror stories. Whether it's an entire cinema jumping in unison at "Get Out" or a gory B-movie marathon with friends, a horror film always feels like an event--and any good event deserves a decent drink. 'Chilling Cocktails' is a compendium of cocktails inspired by some of the most significant horror films and books, from 'Alien' to 'Dracula,' 'Hereditary' to 'Halloween,' and more. Each recipe is accompanied by dark and compelling facts about the inspiring story, certain to get you in the mood for a cool refreshment."--Back cover.

Featured in People's "6 Cocktails for Day Drinking - That Won't Make You Sleepy Later," *Handcrafted Cocktails* helps you create the perfect cocktail, any time! Enjoy classic cocktails in true pre-Prohibition style--throughout the day! Inside you'll find more than 100 recipes for the perfect brunch cocktails, refreshing afternoon cocktails and invigorating happy hour drinks, plus dinner cocktails perfect for pairing with meals, and relaxing nightcaps. Each cocktail recipe is carefully crafted to create the perfect balance of the sweet, the sour, the bitter and the spirit, producing a delicious drink every time. The secret is using fresh, house-made mixers. You'll find complete instructions for making your own simple syrups, bitters, liqueurs and cordials using unique ingredients such as cardamom, cilantro, rosemary, lavender, eucalyptus, five-spice and more. Plus you'll learn the fascinating histories of classic pre-Prohibition cocktails such as the very vintage Sherry Cobbler and the silky smooth Ramos Gin Fizz and try some new Prohibition-inspired cocktails such as the Kitty Burke and Bees in Kilts. Give these great cocktails a taste--you're sure to discover your new favorite drink.

Mix up a cocktail New Orleans-style. From highfalutin to down home, from Sazeracs to mint juleps, this gorgeous cocktail cookbook offers more than sixty recipes from famous New Orleans establishments and mixologists, along with photographs, history, and narratives. These Crescent City cocktails are easy on the eyes and the taste buds and can be paired with recipes from the New Orleans Classics Series.

Wouldn't you like to know how to prepare the 50 all-time most popular cocktails? That's what you get--the classics, whether they're made with gin, brandy, vodka, whiskey, rum, champagne, or tequila, including knockout combinations of several spirits. Recipes range from the White Lady, the inspired gin and Cointreau of the 1920s, to long drinks with tropical and subtropical ancestry such as the Singapore Sling and Mint Julep. There's something for every season and mood.

Learn to master the proportions of a classic Martini or effortlessly put the finishing touches on a Moscow Mule with this essential guide to making classic cocktails. With the guidance of master mixologist Nick Mautone, anyone can learn to create these classic cocktails at home. With recipes taken from *Raising the Bar* (Artisan, 2004), this jam-packed cocktail handbook will teach readers liquor fundamentals, basic mixing techniques, how to prep certain drinks ahead of time, and what drinkware to use for each cocktail. Within the pages are brunch staples like the Mimosa and Bloody Mary, but also cult favorites, including the Cosmopolitan and Margarita, and spirit-forward cocktails that never go out of style, like the Old Fashioned and Sazerac. With all these favorite recipes at their fingertips, home bartenders can rely on *Classic Cocktails* for foolproof, easy-to-make cocktails anytime.

Do you enjoy timeless classic mixed drinks? This photo book contains 25 of the best classic cocktails, their ingredient lists, & detailed directions so you can make them in the comfort of your own home. Presented in a clean & straight forward design. Large photos, beside the recipes, allow you to see the finished drink in all its glory. Full

ingredient lists are included to ensure that you have all the supplies needed before you start mixing. Other cocktail books try to win you over with the quantity of recipes they contain, *The 25 Best Classic Cocktails* provides twenty-five great classic drinks, using traditional ingredients; so, the final result is a drink you can be proud of. Contents Large, full-color, photos for each drink. A selection of traditional recipes that deliver a more authentic taste. Introduction to common bar tools. Introduction to glassware. Who is this book for? We didn't make this book for everyone; just folks who enjoy reading about, looking at & making great cocktails. Previous experience mixing cocktails is helpful for creating some of these drinks (and garnishes).

Internationally renowned mixologist Joe Schofield has worked at some of the best bars in the world, from the American Bar at The Savoy Hotel to the Tippling Club in Singapore. His reputation for creating superlative cocktails from classics to contemporary innovations, has led to numerous awards and much acclaim within the bartending industry. His first book includes 100 recipes for the creme de la creme of classic cocktails with details on how to make them using only the finest ingredients, including his personal recommendations for the most suitable spirits, mixers and garnishes for each recipe

"This is a great book for professionals and amateurs alike who want to explore the world of craft cocktails and grow their mixology knowledge." --Doug Dalton, Co-Owner of Future Bars and Bourbon & Branch Whether you're hosting friends or unwinding after the workday, making gratifying, high-quality cocktails at home is a skill worth having. And like any good skill, it requires expert, up-to-date guidance. Clair McLafferty has been on both sides of the bar. She's studied the art of cocktail making. She's made the drinks herself. And after writing about everything from the science of aging whiskey to common behind-the-bar injuries, she knows how useful a solid cocktail recipe book can truly be. Today, Clair's on a mission to make craft cocktails accessible to everyone--and with *The Classic & Craft Cocktail Recipe Book*, she's doing exactly that. *The Classic & Craft Cocktail Recipe Book* is the only complete, up-to-date resource for making classic cocktails and cutting-edge innovations with your own two hands. **BARTENDING 101**--Professional techniques, brand spankin' new barware, and modern cocktail gadgets help you create bar-quality cocktails at home **THEN & NOW**--Updated selection of 400 recipes with official serving instructions and inspired serving notes that have gained popularity over the past decade **WWMBD (What Would My Bartender Do?)**--Guest mixologists contribute recipes and offer special tips from the trade Cocktails have grown up. With *The Classic & Craft Cocktail Recipe Book*, your bar skills will grow up, too.

A miniature mixology reference

*Hamlyn All Colour Cookbook: 200 Classic Cocktails* offers a wide range of cocktails to make at home, from martinis and shorts to larger punches and pitchers for everyone to share. With step-by-step instructions and full-colour photography, each recipe is easy to follow and even easier to enjoy!

This recipe book includes 150 classic recipes, tips, anecdotes and advice and traces the history of the cocktail from the 1800s. From Bellinis to Sea Breezes, there is something for everyone - even drivers and children can make choices from the special alcohol-free section.

Shortlisted for the Fortnum & Mason Food and Drinks Awards 2020 'Joe Schofield is

rightly known as one of the most creative bartenders of his generation, worldwide.' - Phillip Duff - Director of Education Tales of The Cocktail 'Daniel Schofield has received worldwide recognition amongst his peers whilst working in many cities in Europe, including Paris and London. He is now based in his home city of Manchester with the future holding many exciting projects.' Internationally renowned bartenders Joe and Daniel Schofield have worked at the some of the best bars in the world, from the American Bar at The Savoy Hotel to the Tippling Club in Singapore. Their reputation for creating superlative cocktails from classics to contemporary innovations, has led to numerous awards and much acclaim within the bartending industry. Here are over 100 classics, re-made with contemporary ingredients and with guest recipes from some of the world's leading bartenders. With details on how to make delicious drinks using only the finest ingredients, expert techniques and the best quality ice, as well as their personal recommendations for the most suitable spirits, mixers and garnishes for each recipe, this book is a must have for any cocktail lover.

Classy ladies and dapper gents have their favorite vintage cocktail go-to, and now you can as well! From Manhattans to Pink Ladies, Gin Fizzies to Whisky Sours, Gibsons to Stingers—and sixty additional cocktails—Classic Cocktails returns drinkers back to an age of sophisticated mixed drinks for the suave imbiber. While mixing your favorite cocktail, brush up on your pop culture trivia with quirky facts and snarky anecdotes. Recipes include: Bloody Mary Blue Hawaii Eggnog Gin Sling Mai Tai Mojito Old-Fashioned Screwdriver Tequila Sunrise Tom Collins White Russian And many more! Also included is information on serving suggestions, glassware, and remedies for curing that inevitable hangover. So harness your inner mixologist, break out the jar of maraschino cherries, and transport yourself and your friends to a time when “classic” cocktails were the only mixed drinks out there. Skyhorse Publishing, along with our Good Books and Arcade imprints, is proud to publish a broad range of cookbooks, including books on juicing, grilling, baking, frying, home brewing and winemaking, slow cookers, and cast iron cooking. We've been successful with books on gluten-free cooking, vegetarian and vegan cooking, paleo, raw foods, and more. Our list includes French cooking, Swedish cooking, Austrian and German cooking, Cajun cooking, as well as books on jerky, canning and preserving, peanut butter, meatballs, oil and vinegar, bone broth, and more. While not every title we publish becomes a New York Times bestseller or a national bestseller, we are committed to books on subjects that are sometimes overlooked and to authors whose work might not otherwise find a home. Ever since the trend began in the 1800s, cocktails haven't gone out of style. They're so popular that new combinations appear every day. But these drinks are the timeless winners, the ones with a rich history and culture, the classics that continue to inspire bartenders and drinkers the world over. Here are recipes for the perfect Dry Martini; a basic, nonfruit Daiquiri; plus a Screwdriver, Manhattan, Brandy Sidecar, White Lady, Cosmopolitan and more. Chill out with a Sea Breeze, Harvey Wallbanger, or Long Island Iced Tea. Go for something exotic--perhaps a rich Brandy Alexander, a Caipirinha from Brazil, or a minty

Grasshopper. Tips, anecdotes, and delightful trivia on the origins of the names complete this perfect companion for cocktail lovers.

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.

A pocket-sized collection of classic cocktails. Whether you prefer the simple yet suave whiskey Old Fashioned or the sweet-sour fusion of a rum Daiquiri, The Little Black Book of Classic Cocktails contains a host of timeless and contemporary favorites, gathered together in a purse-sized collection.

Contents: Fizzes, Highballs and Collinses Spirit Fowards Sours Old Fashioneds Champagne and Prosecco

The ultimate companion for creating delicious drinks using spirits, liqueurs, wines, beers and mixers, the book includes a guide to the array of bartending equipment available and a glossary to help differentiate between a chaser, aperitif, a fizz and a frappé. Features some of the best-known cocktails as well as some of the more unusual, and a range of non-alcoholic drinks as well.

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

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