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The Curious Bartender's Guide to Rum The Curious Bartender's Rum Revolution The Curious Bartender's Guide to Rum The Curious Bartender Volume 1 The Curious Bartender's Gin Palace The Curious Bartender Rum Curious The Curious Bartender: An Odyssey of Malt, Bourbon & Rye Whiskies The Curious Bartender: Cocktails At Home Drink Me And a Bottle of Rum, Revised and Updated The Curious Bartender's Guide to Malt, Bourbon & Rye Whiskies Sugarcane and Rum The NoMad Cocktail Book Be Your Own Bartender: A Surefire Guide to Finding (and Making) Your Perfect Cocktail The Curious Bartender's Guide to Gin And a Bottle of Rum The Curious Bartender's Whiskey Road Trip The Bartender's Bible New American Bartender's Handbook The Curious Barista's Guide to Coffee Cocktails Easy Tiki The Little Black Book of Cocktails The Art of Mixology Drinks Smuggler's Cove Last Call at the Nightshade Lounge Imbibe! The Curious Bartender Volume II Rum Luck Death & Co Welcome Home I'm Just Here for the Drinks 101 Gins to Try Before You Die Cafe Royal Cocktail Book The Oxford Companion to Spirits and Cocktails The Essential Cocktail Book The Ideal Bartender Death & Co The

Curious Bartender: In Pursuit of Liquid Perfection

Cocktails are back in a big way - but no more '2 for 1' Tequila Sunrises. Today's cocktails are a sensory experience, concocted by experts on taste and aroma - and none is more expert than Tony Conigliaro, expert alchemist and award-winning barman. Drinks is a stunning contemporary cocktail guide, which nods to the history of the cocktail and updates 50 classic cocktail recipes in astonishing and original ways. Tony's spins on the classics include Vintage Manhattan (using aged bourbon), new classics of his own invention (the Twinkle, now on cocktail menus the world over), drinks based on their perfume (Lipstick Rose, inspired by perfumer Ralf Schwieger's creation for Frederic Malle), fruit-based culinary creations (Sweet Grilled Lemon Margarita and Nettle Gimlet) and groundbreaking savoury drinks (White Truffle Martini). Beautifully photographed with easy recipes and fascinating descriptions of their inspiration and creation, and with a guide to the equipment you will need to make your own libations at home, Drinks will revolutionise the art of the cocktail. Anthropologists and

historians have confirmed the central role alcohol has played in nearly every society since the dawn of human civilization, but it is only recently that it has been the subject of serious scholarly inquiry. The Oxford Companion to Spirits and Cocktails is the first major reference work to cover the subject from a global perspective, and provides an authoritative, enlightening, and entertaining overview of this third branch of the alcohol family. It will stand alongside the bestselling Companions to Wine and Beer, presenting an in-depth exploration of the world of spirits and cocktails in a groundbreaking synthesis. The Companion covers drinks, processes, and techniques from around the world as well as those in the US and Europe. It provides clear explanations of the different ways that spirits are produced, including fermentation, distillation, and ageing, alongside a wealth of new detail on the emergence of cocktails and cocktail bars, including entries on key cocktails and influential mixologists and cocktail bars. With entries ranging from Manhattan and mixology to sloe gin and stills, the Companion combines coverage of the range of spirit-based drinks around the world with clear explanations of

production processes, and the history and culture of their consumption. It is the ultimate guide to understanding what is in your glass. The Companion is lavishly illustrated throughout, and appendices include a timeline of spirits and distillation and a guide to mixing drinks. Discover why rum is fast becoming the hottest spirit in the world right now with this essential companion from bestselling author and master mixologist Tristan Stephenson. The Curious Bartender's Guide to Rum explores rum's remarkable history from its humble origins to its status as life-blood of the Royal Navy and its love affair with Cuba. Discover its darker past, with tales of devils, pirates, and its reputation as the revolutionary spirit. Now this fabled drink is in the midst of another revolution, transforming from uninspiring grog to premium product. Barrel-aged dark varieties are leading the charge and poised to attract existing Bourbon fans while the cocktail Renaissance that began in the early 2000s has recently expanded to include tiki and non-tiki rum cocktails. Is this entertaining primer you'll learn how rum is made, from the science of sugar cane and molasses to distillation and unique ageing techniques. Next, Tristan's unrivalled mixology skills will help you master jazzed-up versions of the Mai Tai and Mojito, perfect a Planter's Punch, and keep you on trend with Brazil's famous Caipirinha and Batida cocktails, made with rum's sister spirit, cachaça. Let the rum revolution begin! Discover why rum is becoming the hottest spirit

in the world right now with the latest and greatest offering from bestselling author and master mixologist Tristan Stephenson. A captivating introduction to the world of fine whiskies, brought to you by bestselling author, restaurateur, bar-owner and world-class drinks connoisseur Tristan Stephenson. Tristan explores the origins of whisky, from the extraordinary Chinese distillation pioneers well over 2,000 years ago to the discovery of the medicinal 'aqua vitae' (water of life), through to the emergence of what we know as whisky. Explore the magic of malting, the development of flavour and the astonishing barrel-ageing process as you learn about how whisky is made. After that, you might choose to make the most of Tristan's bar skills with some inspirational house-blends and whisky-based cocktails. This fascinating, entertaining and comprehensive book is sure to appeal to aficionados and novices alike. An expert guide to setting up a home bar, plus over 75 cocktail recipes to try from one of the world's leading bartenders, drinks industry innovator, and best-selling author. Preparing a first-class cocktail relies upon an understanding of its ingredients and the delicate alchemy of how they work together. Here, Tristan Stephenson—drinks industry consultant, bar owner, restaurateur and author of best-selling drinks books—offers his expert advice on the fundamentals of home mixology and shares his perfected recipes for classic cocktails. Enjoy a Manhattan, Negroni, and Martini, discover lesser known vintage

gems including the Martinez and Aviation as well as modern favorites the Espresso Martini and Mojito. Great adventures often start with a drink—including Alice's expedition down the rabbit hole, which began with a sip of a curiously labelled tippie. Drink Me invites you to do the same; learn how to mix 20 cocktails that will fill you with wonder and childish glee at the surreal flavor combinations, while amassing the perfect selection of drinks for your own spirit-soaked Mad Hatter's tea party. We have delved into the depths of the Pool of Tears in search of the most magical ingredients and sumptuous flavors, and after some sage advice from a helpful caterpillar, have compiled a list of recipes that would be regularly enjoyed by the inhabitants of Wonderland. Drink Me includes concoctions for every palate and occasion, no matter your drinking predilection. Perfect pre-dinner aperitifs are in abundance, including The Queen of Hearts, a sweet, refreshing drink with bitter undertones, and Painting The Roses Red, a bubbly highball of sharp raspberry and gin flavors, softened with a hint of rose water. We explore the hallucinogenic properties of Absinthe in our ode to the unknown, The Mushroom, a strong mix of aniseed, rose, and complex herbal flavors, while we reminisce over the taste of our childhood with drinks such as Bread and Butterfly Pudding and the Unbirthday Cake Martini. The Duchesses Soup is a refined take on the punch bowl, while we make a refreshing palate cleanser in the form of The Caucus

Chaser, a sticky plum and chestnut sharpener low enough in alcohol that you can greedily gulp it without even a hint of regret. Drink Me includes everything you need to know for throwing your own Alice in Wonderland-themed cocktail party, including cocktail party advice and techniques for mixing and decorating your drinks. Put on your Cheshire grin and get ready to head down the rabbit hole with your copy of Drink Me in hand. Rum Curious takes the reader on a tour of the world of rum, teaching the reader how to taste rum and appreciate all its glorious variety. JAMES BEARD AWARD WINNER • An illustrated collection of nearly 300 cocktail recipes from the award-winning NoMad Bar, with locations in New York, Los Angeles, and Las Vegas. Originally published as a separate book packaged inside The NoMad Cookbook, this revised and stand-alone edition of The NoMad Cocktail Book features more than 100 brand-new recipes (for a total of more than 300 recipes), a service manual explaining the art of drink-making according to the NoMad, and 30 new full-color cocktail illustrations (for a total of more than 80 color and black-and-white illustrations). Organized by type of beverage from aperitifs and classics to light, dark, and soft cocktails and syrups/infusions, this comprehensive guide shares the secrets of bar director Leo Robitschek's award-winning cocktail program. The NoMad Bar celebrates classically focused cocktails, while delving into new arenas such as festive, large-format drinks

and a selection of reserve cocktails crafted with rare spirits. Preparing a first-class cocktail relies upon a deep understanding of its ingredients, the delicate alchemy of how they work together—their flavor, aroma and color. Most of all, mixing a sublime cocktail is an art. Preparing a first-class cocktail relies upon a deep understanding of its ingredients, the delicate alchemy of how they work together—their flavor, aroma and color. Most of all, mixing a sublime cocktail is an art. In The Curious Bartender, the mastermind behind three of London's most avant-garde cocktail bars Tristan Stephenson explores and experiments with the art of preparing the perfect cocktail, explaining the fascinating modern turns mixology has taken. Showcasing a selection of classic cocktails, Tristan explains their intriguing origins, introducing the colorful characters who inspired or created them and how they were intertwined within their historical context. Moving on, he reinvents each drink from his laboratory, adding contemporary twists to breathe fresh life into these vintage classics. Stay true to the originals with a Sazerac or a Rob Roy, or experiment with some of his modern variations to create a Green Fairy Sazerac topped with an absinthe "air" or an Insta-age Rob Roy with the "age" on the side. Also included is a reference section, detailing all the techniques and equipment you will need, making this an essential and exciting anthology for the cocktail enthusiast. Tristan Stephenson is back to shake up the cocktail world once

more, perfecting classic cocktails and offering his signature reinventions using his world-renowned mixology skills. The Curious Bartender: In Pursuit of Liquid Perfection is the sixth book by bestselling author and legendary bartender Tristan Stephenson. You'll find 64 of the finest cocktails there have been, are or will be: 32 perfected classics and 32 game-changing reinventions of classics. Tristan makes you discover tastebuds and talents you never knew you had. You will find recipes for everything from a White Russian or a Tom Collins to an Umami Bomb or a Giraffe. He'll show you the tools of the trade, the techniques he swears by and how to experiment to create your own cocktail sensations. Tristan's done all the hard work for you, selflessly trying every drink known to man to uncover what partners perfectly. All you have to do is leaf through the pages of this — the holy grail of cocktail books. Join the gin craze with this captivating introduction to the world of gin, plus recipes for perfect gin cocktails, brought to you by award-winning bartender and bestselling author Tristan Stephenson. "I found it hard to stay put while reading; I constantly wanted to leap up and strike out for a liquor store to test my new knowledge." Review of The Curious Bartender's Gin Palace, The Wall Street Journal. Discover the extraordinary journey that gin has taken, from its origins in the Middle Ages as the herbal medicine "genever" to gin's commercialization. From the dark days of the Gin Craze in mid 18th Century London to the

golden age that it is now experiencing. In the last few years, hundreds of distilleries and micro-distilleries have cropped up all over the world, producing superb craft products infused with remarkable new blends of botanicals. In this book, you'll be at the cutting-edge of the most exciting developments, uncovering the alchemy of the gin production process, and the science. Follow Tristan's expertly honed recipes to enjoy a Classic Martini, Negroni, Gimlet, Aviation, Martinez and Singapore Sling at home. Sothe Teague, one of New York's most knowledgeable bartenders and Wine Enthusiast's Mixologist of the Year (2017), presents a brief history of both classic and lesser-known spirits with modern-day wit and old-school bar wisdom, accompanied by easy-to-mix drink recipes you'll soon commit to memory. Better than bellying up to some of the world's best bars with a veteran bartender, this series of essays and conversations on all things alcohol aims to reveal how the joy of drinking changed both history and culture—and will likely inspire you to make a little history of your own. After all, no retelling of a great caper or revolutionary event ever started with the phrase, "So a bunch of guys are all eating salad...". This hardcover collection of timeless tips, insight from industry pros and 100+ recipes is more than just a cocktail book: It's a manifesto for living a more spirited life. Preparing a first-class cocktail relies upon a deep understanding of its ingredients, the delicate alchemy of how they work together. In

The Curious Bartender, Tristan Stephenson explores and experiments with the art of mixing the perfect cocktail, explaining the fascinating modern turns mixology has taken. Showcasing a selection of classic cocktails, he explains their intriguing origins, introducing the colourful historical characters who inspired or created them. Moving on, he reinvents each drink from his laboratory, adding contemporary twists to breathe fresh life into these vintage classics. Stay true to the originals with a Sazerac or a Rob Roy, or experiment with some of his modern variations to create a Green Fairy Sazerac topped with an absinthe 'air' or an Insta-age Rob Roy with the 'age' on the side. Also included is a reference section detailing all the techniques you will need, making this an essential anthology for the cocktail enthusiast. Discover why rum is fast becoming the hottest spirit in the world right now with this essential companion from bestselling author and master mixologist Tristan Stephenson. Now revised, updated, and with new recipes, *And a Bottle of Rum* tells the raucously entertaining story of this most American of liquors. From the grog sailors drank on the high seas in the 1700s to the mojitos of Havana bar hoppers, spirits and cocktail columnist Wayne Curtis offers a history of rum and the Americas alike, revealing that the homely spirit once distilled from the industrial waste of the booming sugar trade has managed to infiltrate every stratum of New World society. Curtis takes us from the taverns of the American colonies, where rum delivered

both a cheap wallop and cash for the Revolution; to the plundering pirate ships off the coast of Central America; to the watering holes of pre-Castro Cuba; and to the kitsch-laden tiki bars of 1950s America. Here are sugar barons and their armies conquering the Caribbean, Paul Revere stopping for a nip during his famous ride, Prohibitionists marching against "demon rum," Hemingway fattening his liver with Havana daiquiris, and today's bartenders reviving old favorites like Planter's Punch. In an age of microbrewed beer and single-malt whiskeys, rum—once the swill of the common man—has found its way into the tasting rooms of the most discriminating drinkers. Complete with cocktail recipes for would-be epicurean time-travelers, this is history at its most intoxicating. The ultimate guide to choosing ingredients, developing your palate, mixing drinks, and leveling up your home cocktail game—with more than 600 recipes—from the bestselling team behind *Death & Co: Modern Classic Cocktails* and *James Beard Book of the Year Cocktail Codex: Fundamentals, Formulas, Evolutions* JAMES BEARD AWARD NOMINEE • ONE OF THE BEST COCKTAIL BOOKS OF THE YEAR: Minneapolis Star Tribune, Slate • "The mad geniuses behind *Death & Co* have elevated cocktail creation to punk-rock artistry. This dazzling book brings their brilliance home."—Aisha Tyler Imagine you're a rookie bartender and this is your handbook. Your training begins with a boot camp of sorts,

where you follow the same path a Death & Co bartender would to discover your own palate and preferences, learn how to select ingredients, understand what makes a great cocktail work, and mix drinks like an old pro. Then it's time to invite your friends over to show off the batched and ready-to-pour mixtures you stored in the freezer so you could enjoy your guests instead of making drinks all night. More than 600 recipes anchor the book, including classics, low-ABV and nonalcoholic cocktails, and hundreds of signature creations developed by the Death & Co teams in New York, Los Angeles, and Denver. With hundreds of evocative photographs and illustrations, this comprehensive, visually arresting manual is destined to break new ground in home bars across the world—and make your next get-together the invite of the year. The definitive guide to the extraordinary world of coffee from growing and roasting to brewing and serving the perfect cup. This is the ultimate guide to the history, science and cultural influence of coffee according to coffee aficionado and master storyteller Tristan Stephenson. You'll explore the origins of coffee, the rise of the coffee house and the evolution of the café before discovering the varieties of coffee, and the alchemy responsible for transforming a humble bean into the world's most popular drink. You'll learn how to roast coffee at home in the fascinating Roasting section before delving into the Science and Flavour of Coffee and finding out how sweetness, bitterness,

acidity and aroma all come together. You'll then get to grips with grinding before learning about the history of the espresso machine and how to make the perfect espresso in the Espresso chapter. Discover how espresso and milk are a match made in heaven, yielding such treasures as the Latte, Cappuccino, Flat white and Macchiato; you'll also find out how to pour your own Latte art. Other Brewing Methods features step-by-step guides to classic brewing techniques to bring the coffee to your table, from a Moka pot and a French press to Aeropress and Siphon brewing. Finally, why not treat yourself to one of Tristan's expertly concocted recipes. From an Espresso Martini to a Pumpkin Spice Latte and Coffee Liqueur to Butter Coffee, this really is the essential anthology for the coffee enthusiast. "There is a perfect drink for every occasion and every mood. Carey and John are going to help you find it!" —J. Kenji López-Alt It's a quandary shared by adventurous and indecisive drinkers alike: What should I drink tonight? Here to answer that question is Be Your Own Bartender. Through more than a dozen interactive flowcharts, the book poses a series of questions designed to lead readers to their ideal drink. With more than 151 original recipes, there's a cocktail for every mood, taste, and occasion. Are you after something tequila-based or gin-based? Do you like gin or really like gin? Are you ready to break out the muddler? And is your night winding down or just getting started? Whatever the answers, Be

Your Own Bartender leads you to your destination—a cocktail effectively designed just for you. With some drinks that are truly adventurous and others that are friendlier to the cocktail novice, every recipe is created with the home bartender in mind. Divided into chapters by spirit—with bonus flowcharts for brunch drinks, holiday parties, and true cocktail nerds—Be Your Own Bartender is the best way to discover the perfect cocktail for you, in a journey as user-friendly as it is fun. 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. From the Hardcover edition. 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. Cheers! Here's to the handiest handbook ever written about cocktails! How to mix them, how to drink them—and how to enjoy them. Included are over 150 recipes for drinkables both classic and modern. The Glossary covers spirits from A to Z. Anecdotes are included about famous drinks, drinkers, and watering holes! 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. 60 recipes inspired by the history of tiki as well as the modern revival that's putting a fresh spin on tropical tiki drinks—all simplified for the home bartender from cocktail authority PUNCH. Tiki is the dream of escape, a tropical vacation complete with warm ocean water, island music, and beachside dinners. Kicking back with a tiki cocktail may be the epitome of easy living, but ironically, tiki drinks are among the hardest to make, often requiring eight or more

ingredients. Now *Easy Tiki* is here to solve that problem! *Easy Tiki* examines the modern tiki revival offering sixty transporting recipes that re-jigger the classics with minimal ingredients while still maintaining the delicious balance, spices, and stunning garnishes that define tiki cocktails. Drinks include classics such as the *Beachcomber's Gold* and *Fog Cutter* and modern cocktails such as *Elusive Dreams* and *Paradise Lost*. *Easy Tiki* also includes an overview of the origins of the tiki genre, from Don the Beachcomber and the mid-century tiki craze to *Trader Vic's* and beyond. With *Easy Tiki* it's easier than ever before to sit back with a *Mai Tai* or *Pearl Diver* and enjoy the island life—wherever you are. "His practical experience blends perfectly with his academic knowledge in this informative and entertaining guide to making the perfect cocktail." Review for *The Curious Bartender Volume I*, *The Daily Mail*. Tristan Stephenson is back to shake up the cocktail world once more, perfecting classic cocktails and offering his signature reinventions using his world-renowned mixology skills. *The Curious Bartender Volume II: The New Testament of Cocktails* is the sixth book by bestselling author and legendary bartender Tristan Stephenson. You'll find 64 of the finest cocktails there have been, are or will be: 32 perfected classics and 32 game-changing reinventions of classics. Tristan makes you discover tastebuds and talents you never knew you had. He'll show you the tools of the trade, the techniques he swears by and how to

experiment to create your own cocktail sensations. Tristan's done all the hard work for you, selflessly trying every drink known to man to uncover what partners perfectly. All you have to do is leaf through the pages of this - the holy grail of cocktail books. An innovative, captivating tour of the finest gins and distilleries the world has to offer, brought to you by bestselling author and gin connoisseur Tristan Stephenson. The Curious Bartender's Gin Palace is the follow-up to master mixologist Tristan Stephenson's hugely successful books, 'The Curious Bartender' and 'The Curious Bartender: An Odyssey of Malt, Bourbon & Rye Whiskies'. Discover the extraordinary journey that gin has taken, from its origins in the Middle Ages as the herbal medicine 'genever' to gin's commercialization and the dark days of the Gin Craze in mid 18th Century London, through to its partnership with tonic water - creating the most palatable and enjoyable anti-malarial medication - to the golden age that it is now experiencing. In the last few years, hundreds of distilleries and micro-distilleries are cropping up all over the world, producing superb craft products infused with remarkable new blends of botanicals. In this book, you'll be at the cutting-edge of the most exciting developments, uncovering the alchemy of the gin production process and the science of flavour before taking a tour through the most exciting distilleries and gins the world has to offer. Finally, put Tristan's mixology skills into practice with a dozen spectacular cocktails

including a Purl, a Rickey and a Fruit Cup. Martin and Rebecca Cate, founders and owners of Smuggler's Cove (the most acclaimed tiki bar of the modern era) take you on a colorful journey into the lore and legend of tiki: its birth as an escapist fantasy for Depression-era Americans; how exotic cocktails were invented, stolen, and re-invented; Hollywood starlets and scandals; and tiki's modern-day revival, in this James Beard Award-winning cocktail book. Featuring more than 100 delicious recipes (original and historic), plus a groundbreaking new approach to understanding rum, Smuggler's Cove is the magnum opus of the contemporary tiki renaissance. Whether you're looking for a new favorite cocktail, tips on how to trick out your home tiki grotto, help stocking your bar with great rums, or inspiration for your next tiki party, Smuggler's Cove has everything you need to transform your world into a Polynesian Pop fantasia. Make yourself a Mai Tai, put your favorite exotica record on the hi-fi, and prepare to lose yourself in the fantastical world of tiki, one of the most alluring—and often misunderstood—movements in American cultural history. Cocktails have an unwavering, timeless style, so become a purveyor of fine drinking with this collection of CLASSIC and CONTEMPORARY recipes. 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. CLASSIC AND CONTEMPORARY RECIPES For the novice or experienced mixologist STYLISH GUIDE Whether it's creating a cocktail hour martini or fixing a Brandy Alexander nightcap, this is the stylish guide to exclusive drinking OVER 200 RECIPES & PHOTOS Recipes for every mood and a photo for each drink will keep mixology enthusiasts excited to try new recipes MAKES A GREAT GIFT Birthdays, holidays, Mother's/Father's Day and more, the Art of Mixology makes a great gift for any occasion 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. This mouthwatering collection of potent potables is the first cocktail recipe book penned by an African-American author. Born in Louisville, Kentucky, Tom Bullock achieved legendary status in the bartending world via his longstanding tenure behind the bar at the St. Louis Country Club. These pre-Prohibition-era drink recipes offer a fascinating glimpse into the tastes and preferences of a bygone time. Enliven your next party with one of Bullock's tasty creations. New American Bartender's Handbook is the ultimate guide for anybody who wants to become (or already is) a bartender, either professional or amateur. It details how to properly set up a home bar and provides recipes for over 1,000 different drinks. There is an extensive guide to wine including

proper selection, storage, and serving tips. New American Bartender's Handbook even provides a complete index by ingredients and information on everything from glassware to garnishes. Over 300 full color photographs are included. Mix Drinks Like A Pro Now you can with this indispensable handbook, the most thorough and thoroughly accessible bartending guide ever created for both professional and home use. Encyclopedic in scope and filled with clear, simple instructions, The Bartender's Bible includes information on: Stocking and equipping a bar from liquors and mixers to condiments, garnishes, and equipment Shot-by-shot recipes for over 1,000 cocktails and mixed drinks from bourbon to rum to whiskey Wine drinks Beer drinks Nonalcoholic drinks Special category drinks tropical, classics, aperitifs, cordials, hot drinks, and party punches Anecdotes and histories of favorite potables And more! If you've ever wondered whether to shake or stir a proper Martini, or what to do with those dusty bottles of flavored liqueurs, The Bartender's Bible is the only book you need! A bartender, as a rule, is a person who enjoys the company of others, endeavors to solve problems, listens to the woes of the world, sympathizes with the mistreated, laughs with the comedians, cheers up the down at heart, and generally controls the atmosphere at his or her bar. A bartender is the manager of moods, the master of mixology. Certain scenarios are played out over and over again in bars everywhere. The questions are basically the

same; only the details vary: What's in a true Singapore Sling? How long has the Martini been around? What's the difference between a Fix and a Fizz? A reference book is as necessary to a bartender as ice. -- from The Bartender's Bible Ben Cooper was supposed to be on his Pacific honeymoon. Not waking up in a Costa Rican prison cell with no memory of the night before. Then again, Ben never thought he would catch his fiance with some clown - literally. Or that his friend Miguel would drag him to the surf paradise of Tamarindo before Aunt Mildred could ask why they cancelled the open bar reception. But surely his friend and lawyer Victoria didn't need to fly down from Toronto overnight. After all, the police would let him go once he sobered up and paid his fine. Right? Except for the little matter of a murder. And Ben's buying a beachside bar from the victim, hours before the man's death. With foreclosure looming and death threats piling up on the rum-soaked bar, they must turn to the wild idea that got them into this mess - building a business around those who've always wanted to run their own bar on a beach somewhere, even for just a week. But to survive, they'll need every skill at their disposal - including those they'd rather forget they have. While the Yucatán Peninsula of Mexico may conjure up images of vacation getaways and cocktails by the sea, these easy stereotypes hide a story filled with sweat and toil. The story of sugarcane and rum production in the Caribbean has been told many times. But few know the

bittersweet story of sugar and rum in the jungles of the Yucatán Peninsula during the nineteenth century. This is much more than a history of coveted commodities. The unique story that unfolds in John R. Gust and Jennifer P. Mathews's new history *Sugarcane and Rum* is told through the lens of Maya laborers who worked under brutal conditions on small haciendas to harvest sugarcane and produce rum. Gust and Mathews weave together ethnographic interviews and historical archives with archaeological evidence to bring the daily lives of Maya workers into focus. They lived in a cycle of debt, forced to buy all of their supplies from the company store and take loans from the hacienda owners. And yet they had a certain autonomy because the owners were so dependent on their labor at harvest time. We also see how the rise of cantinas and distilled alcohol in the nineteenth century affected traditional Maya culture and that the economies of Cancún and the Mérida area are predicated on the rum-influenced local social systems of the past. *Sugarcane and Rum* brings this bittersweet story to the present and explains how rum continues to impact the Yucatán and the people who have lived there for millennia. *Cocktails* is your award-winning guide to the art of mixing perfect drinks. Should a martini be shaken or stirred? How do you muddle an impeccable mojito? Find the answers to all your cocktail questions and learn the secrets behind classic drinks with award-winning mixologist Klaus St Rainer as your

guide, using ingredients including juices, sugar, syrup, rum, champagne, and even that bottle of Chartreuse left over from Christmas. Try new twists on classic cocktail recipes, and create your own extraordinary mixes. From sophisticated champagne cocktails to spectacular concoctions such as hot buttered coconut rum, you'll find delicious drinks for every occasion. Impress your friends, shake things up, and mix creative twists on your favourite cocktails with this stunning book. Perfect for every aspiring mixologist or cocktail enthusiast, *Cocktails* is a truly indispensable and stylish guide to the art of mixing great drinks. In this sharp and funny urban fantasy novel, booze is magic, demons are real, and millennial Bailey Chen joins a band of monster-fighting Chicago bartenders instead of finding a "real" post-college job. Bailey Chen is fresh out of college with all the usual new-adult demons: no cash, no job offers, and an awkward relationship with Zane, the old friend she kind-sorta hooked up with during high school. But when Zane introduces Bailey to his monster-fighting bartender friends, her demons become a lot more literal. It turns out that evil creatures stalk the city streets after hours, and they can be hunted only with the help of magically mixed cocktails: vodka grants super-strength, whiskey offers the power of telekinesis, and rum lets its drinker fire blasts of elemental energy. But will all these powers be enough for Bailey to halt a mysterious rash of gruesome deaths? And what will she do when

the safety of a "real world" job beckons? This sharp and funny urban fantasy is perfect for fans of *Buffy the Vampire Slayer*, *Scott Pilgrim Vs. The World*, and grown-up readers of *Harry Potter*. Includes 14 recipes from a book of ancient cocktail lore. Buckle up and join bestselling author and whiskey connoisseur Tristan Stephenson on an epic tour of more than 40 unique distilleries from Vermont to California. "Rigorously researched and richly illustrated...Meticulous in detail and gleeful in its discoveries, this trip is a joyride for any whiskey lover." Publishers Weekly This engaging volume visits legendary makers in the states that are the spiritual home of the industry—Kentucky and Tennessee—and introduces readers to newer craft-distillers in Indiana, Pennsylvania, and even Texas. In his signature style, which is both fiercely entertaining and meticulously researched, Tristan weaves together the full and fascinating story of American whiskey with all its regional nuances, from its history and production methods to the origins of iconic bottle designs. With evocative images that take you behind the scenes and recipes for cocktails to make and enjoy, this is a celebration of a true American classic. An innovative, captivating tour of the finest whiskies the world has to offer, brought to you by bestselling author and whisky connoisseur Tristan Stephenson. Tristan explores the origins of whisky, from the extraordinary Chinese distillation pioneers well over 2,000 years ago to the discovery of the

medicinal 'aqua vitae' (water of life), through to the emergence of what we know as whisky. Explore the magic of malting, the development of flavour and the astonishing barrel-ageing process as you learn about how whisky is made. In the main chapter, Tristan takes us on a journey through 56 distilleries around the world, exploring their remarkable quirks, unique techniques and flavours, featuring all new location photography from the Scottish Highlands to Tennessee. After that, you might choose to make the most of Tristan's bar skills with some inspirational whisky-based cocktails. This fascinating, comprehensive book is sure to appeal to whisky aficionados and novices alike. Now revised, updated, and with new recipes, *And a Bottle of Rum* tells the raucously entertaining story of this most American of liquors. From the grog sailors drank on the high seas in the 1700s to the mojitos of Havana barhoppers, spirits and cocktail columnist Wayne Curtis offers a history of rum and the Americas

alike, revealing that the homely spirit once distilled from the industrial waste of the booming sugar trade has managed to infiltrate every stratum of New World society. Curtis takes us from the taverns of the American colonies, where rum delivered both a cheap wallop and cash for the Revolution; to the plundering pirate ships off the coast of Central America; to the watering holes of pre-Castro Cuba; and to the kitsch-laden tiki bars of 1950s America. Here are sugar barons and their armies conquering the Caribbean, Paul Revere stopping for a nip during his famous ride, Prohibitionists marching against "demon rum," Hemingway fattening his liver with Havana daiquiris, and today's bartenders reviving old favorites like Planter's Punch. In an age of microbrewed beer and single-malt whiskeys, rum--once the swill of the common man--has found its way into the tasting rooms of the most discriminating drinkers. Complete with cocktail recipes for would-be epicurean time-travelers,

this is history at its most intoxicating. We're in the middle of a new Gin Craze. Scarcely a day goes by without an established brand offering a fresh take on their styles or, more likely, a new boutique distillery opening its doors - where gin is de rigueur. From Adnams to Zuidam; Beefeater to Bombay and London to Plymouth (and beyond), this new book from a best-selling drinks writer is the authoritative guide to the world of gin and a celebration of the hippest drink on the international bar scene. With serious gin bars stocking well over 300 brands and adding still more, how do you choose? Is Edinburgh Gin a style, or just a brand name? Can a rose-flower and cucumber infusion properly be called gin? Can gin be aged in wood or does that just make it a strange tasting young whisky? And what tonic to choose, and why? In his inimitable style, best-selling drinks writer Ian Buxton will lead readers through the great gin trap with his latest no-nonsense guide to 101 Gins.