

World Spirits Cocktails Ultimate Full

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Fever Tree - The Art of Mixing - Fever-Tree Limited
2017-09-07

'The Ultimate G&T' -- Jamie Oliver 'The best tonic on the planet' -- Ashton Kutcher The first cocktail book to put the mixers centre-stage, from brilliant Fever-Tree brand and created by leading bartenders around the world. Rather than starting with the spirits, this book focuses on key mixers - including tonic, lemonade, ginger ale, ginger beer and cola. Leading bartenders have created 125 classic and contemporary cocktail recipes that make the most of the botanical partnerships. The book also explores the origins of key ingredients, including quinine, lemons and elderflower, revealing the role quinine has played in geo-politics, for example, and the impact different herbs have on taste. In the way that we increasingly want to know the source and production methods of the food we eat, so this guide allows you to understand more fully what we drink - and use that knowledge to create the most delicious cocktails.

The Ultimate Encyclopedia of Wine, Beer, Spirits & Liqueurs - Stuart Walton 2014-04-07

An accessible and fact-filled visual guide to alcoholic drinks, how they are produced, where they come from, choosing and tasting, and a world directory to the best wines, beers and spirits.

The - Raymond Sims 2021-10-31

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.

Good Spirits - A.J. Rathbun 2007-09-12

In Good Spirits, A.J. Rathbun has collected 450 of the best cocktail recipes, featuring an incredible variety of spirits, mixers, and garnishes. With its stunning, full-color photographs and fresh, lively tone, this is the definitive guide to both classic and contemporary

drinks for anyone who appreciates the art of the cocktail. The recipes in Good Spirits are organized by theme, so it's easy to find the perfect drink for every mood and occasion. The 12 chapters include "Cool It Down" (summer drinks, such as the Bellini and the Gin Fizz), "Gold Standards" (classics such as the Manhattan and the Sidecar), and "Fresh Faces" (creative new drinks, such as the Dublin 8 and Urban Bourbon). Hosting a party? Mix up a bowl of Champagne Punch. Preparing a romantic evening for two? Opt for the Cupid Cocktail or a couple of Silk Stockings. For anyone who wants to go beyond mixing a few new cocktails and become a home bartender, a thorough introduction provides information on all the different varieties of liquors and mixers, glassware, and essential equipment. Throughout the book, Rathbun's unabashed passion for and knowledge of his subject are clear in engaging headnotes and sidebars such as "Four Drinks to Induce Dancing," "Top Five Movie Star Mixes," and "Four Drinks Not to Serve the In-laws." Good Spirits is like the perfect party: the drinks go down easy and everyone, from the casual cocktail drinker to the connoisseur, will have a great time.

The Way of the Cocktail - Julia Momosé 2021-11-09

A rich, transportive guide to the world of Japanese cocktails from acclaimed bartender Julia Momosé of Kumiko "A feast for the senses and a new benchmark for the bartending genre."—Jim Meehan, author of Meehan's Bartender Manual and The PDT Cocktail Book With its studious devotion to tradition, craftsmanship, and hospitality, Japanese cocktail culture is an art form treated with reverence. In this essential guide, Japanese American bartender Julia Momosé of Kumiko and Kikkō in Chicago takes us on a journey into this realm. She educates and inspires while breaking down master techniques and delving into the soul of the culture: the traditions and philosophy, the tools and the spirits—and the complex layering of these elements that makes this approach so significant. The recipes are inspired by the twenty-four micro-seasons that define the flow of life in Japan. Enter a world where the spiced woody cocktail called Autumn's Jacket evokes the smoldering burn of smoking rice fields in fall, and where the Delicate Refusal tells the tale of spring's tragic beauty, with tequila blanco and a flutter of sakura petals. Perfected classics like the Manhattan and Negroni, riffs on some of Japan's most beloved cocktails like the Whisky Highball, and even alcohol-free drinks influenced by ingredients such as yuzu, matcha, and umé round out the collection.

Whiskey Cocktails - Warren Bobrow 2014-10-15

Grab your bow tie and a rocks glass, because we're talking all about one of the most classic - and classy - spirits. Whether you like bourbon, scotch or rye, whiskey's diverse and complex taste will be your new go-to drink for parties, gatherings, or evenings in your study with a roaring fire. Whiskey can be an intimidating drink to the uninitiated. Most folks may not be able to drink it straight. We've got you covered. The Cocktail Whisperer, Warren Bobrow, author of Apothecary Cocktails (Fair Winds Press) incorporates some of the best whiskeys into hand-crafted cocktails that bring out the subtle notes and flavors of any good

bourbon or scotch. **Whiskey Cocktails** features 75 traditional, newly-created, and original recipes for whiskey-based cocktails. This wonderfully crafted book also features drink recipes from noted whiskey experts and bartenders. One of the best new whiskey books of 2014 - TastingTable.com "In the cocktail movement, most cocktail books have ignored the whiskey drinker's palate, making us flip through pages of vodka, gin, and rum recipes before getting to a good whiskey recipe. In **Whiskey Cocktails**, Warren Bobrow did us all a favor. He makes cocktails with Scotch, Irish whiskey, Canadian whiskey, bourbon, Tennessee whiskey and a few others. Bobrow freshens up classic cocktail recipes and offers a few recipes that will surely become classics themselves. Finally, we, whiskey drinkers, have our own cocktail book to cherish. Thanks, Warren, for skipping all those other spirits. **Whiskey Cocktails** treats whiskey as the rightful king it is. - Fred Minnick, author of **Whiskey Women: The Untold Story of How Women Saved Bourbon, Scotch & Irish Whiskey** "Warren has done it again. **Whiskey Cocktails** is a sublime journey of the senses with mouthwatering recipes and exquisite photography. Warren leads you on a historic and personal tour and keeps you reeled in with his graceful prose that emanates from the heart. An ardent sensualist, he approaches cocktails in the way an untarnished artist approaches the canvas--guileless, ingenious, and heartfelt. His cocktail compositions are true works of art that will stand the test of time. His commitment to sourcing unique, refreshing, quality ingredients to enhance his cocktails is second to none and it shows in the elaborate, delectable concoctions he wields." - Robert Sickler, Master of Whisky "Before I made the drinks, I could already taste them. Warren's ability to articulate the subtlety of the flavors in his recipes makes possible tasting by reading." - Allison Goldberg, founder, **Fruitations Craft Soda & Cocktail Mixers** "Warren Bobrow uses his great knowledge of mixing flavors to provide a book of extraordinary whiskey cocktails that will be enjoyed by all." - Michael Veach, bourbon historian, **The Filson Historical Society** (Louisville, KY)

The Art & Craft of Coffee Cocktails - Jason Clark 2018-12-06

Enjoy two of life's greatest pleasures – coffee and alcohol – with this comprehensive guide to mixing perfect coffee cocktails. World-class mixologist Jason Clark will inspire, excite and educate you by taking you behind the bar for a masterclass in creating coffee-based cocktails. First take a journey into the history and craft of coffee, the world's most popular beverage, from crop to cup. Next follow his expert mixing tips aimed at everyone from keen beginners to bartenders working in the world's best bars. More than 80 recipes follow, covering all styles of cocktails from stirred and shaken through to blended and blitzed. Learn how to perfect simple classics such as Espresso Martini and Irish coffee or try your hand at technical modern marvels Golden Velvet and Death By Caffeine. With **The Art and Craft of Coffee Cocktails** in hand your daily grind will never be the same!

Drink - Kurt Maitland 2019-04-30

"There are many great cocktail books, but this is the only cocktail book you'll ever need." -- Clay Risen Featuring over 1,100 recipes that span the wide world of spirits, **Drink** is the definitive reference guide for the cocktail renaissance. Easy-to-follow recipes sure to satisfy everyone's tastes A comprehensive guide to homemade ingredients, including infusions, shrubs, and simple syrups Detailed explanations of tools of the trade, garnishes, and ice Interviews and signature recipes from bars and bartenders the world over, from New York City to New Orleans, Belfast to Buenos Aires, and beyond Overviews of core spirits Colorful histories of classic cocktails 90+ mocktails and nonalcoholic

infusions When the spirit strikes, **Drink** is your go-to guide!

Girly Drinks - Mallory O'Meara 2021-10-19

A Finalist for the Spirited Award for Best New Book on Drinks Culture, History or Spirits "At last, the feminist history of booze we've been waiting for!" –Amy Stewart, author of **The Drunken Botanist** The James Beard Award-winning history of women drinking through the ages Strawberry daiquiris. Skinny martinis. Vodka sodas with lime. These are the cocktails that come in sleek-stemmed glasses, bright colors and fruity flavors—these are the **Girly Drinks**. From the earliest days of civilization, alcohol has been at the center of social rituals and cultures worldwide. But when exactly did drinking become a gendered act? And why have bars long been considered "places for men" when, without women, they might not even exist? With whip-smart insight and boundless curiosity, **Girly Drinks** unveils an entire untold history of the female distillers, drinkers and brewers who have played a vital role in the creation and consumption of alcohol, from ancient Sumerian beer goddess Ninkasi to iconic 1920s bartender Ada Coleman. Filling a crucial gap in culinary history, O'Meara dismantles the long-standing patriarchal traditions at the heart of these very drinking cultures, in the hope that readers everywhere can look to each celebrated woman in this book—and proudly have what she's having.

World's Best Cocktails - Tom Sandham 2012-10

World's Best Cocktails is an exciting global journey, providing the secrets to successful cocktail making, their history and provenance, and where to seek out the world's best bars and bartenders, from London to Long Island and beyond. Cocktail and liquor connoisseur Tom Sandham provides a comprehensive appraisal of global cocktail culture, highlighting the trends and techniques that make the finest drinks popular in their native climes and across the world. Cocktail lovers will appreciate personal tips from key bartenders such as Jim Meehan and Dale de Groff in New York and Tony Conigliaro and Salvatore Calabrese in London, while cutting-edge recent award winners point to the future with their new daring flavor combinations. At last, discerning drinkers can learn more about what to drink and where, then bring back their coolest cocktail experiences to enjoy at home.

Spirits distilled - Mark Ridgwell 2016-09-05

The third edition of **Spirits distilled** is a comprehensive guide to all of the major spirits categories. Mark Ridgwell explains the principles of distillation and how to taste spirits as well as the history and legends behind both popular and less fashionable spirits. The new edition also features cocktails from expert mixologist Michael Butt.

Gin: How to Drink it - Dave Broom 2020-10-01

Written by the Fortnum & Mason Drinks Writer of the Year 2020. Updated with more than 80 new gins. With more gin brands available than ever before, you need to know how to choose and get the most out of the brands you buy, understanding their flavours so you drink them in the most delicious way possible. Award-winning spirits writer Dave Broom has tested thousands of gins from all over the world to choose the 125 selected to appear in this book. As well as the gin selection, he has also tasted and scored each one four ways - in a G&T, a negroni, a martini and with lemonade (a gin that's perfect for a martini may be exactly the opposite in a G&T). So not only do you get to drink the world's best gins, you get to drink them in the best possible way. Praise for the first edition: "You could not write a more sophisticated book or pack more detail onto each page...it is rocket science impressive" - Huffington Post

Distilled - Joel Harrison 2018-05-01

Fortnum & Mason Food & Drink Awards Drink Book of the Year 2015. Spirited Awards Nominee for Best New Spirits

Book 2015. This book uncovers the best spirits the world has to offer. These are not necessarily the best-known examples on the planet - though if they are good, they have a place here - but the best crafted and most interesting. Spirit by spirit Joel Harrison and Neil Ridley explain what you need to know to appreciate a spirit - its ingredients, its classic forms, the choices a distiller makes in creating it - and offer their picks to 'Drink Before You Expire' - the world's best examples of their type, from gin and rum to shochu and tequila. There are plenty of suggestions for how to drink too, with innovative and classic cocktails and their insider tips on getting the best out of your spirits.

Imbibe! Updated and Revised Edition - David Wondrich
2015-04-07

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.

The Ultimate Bar Book - Mittie Hellmich 2010-07-01

The Ultimate Bar Book - The bartender's bible and a James Beard nominee for the best Wine and Spirit book, 2008 The cocktail book for your home: The Ultimate Bar Book is an indispensable guide to classic cocktails and new drink recipes. Loaded with essential-to-know topics such as barware, tools, and mixing tips. Classic cocktails and new drinks: As the mistress of mixology, the author Mittie Hellmich has the classics down for the Martini, the Bloody Mary--and the many variations such as the Dirty Martini and the Virgin Mary. And then there are all the creative new elixirs the author brings to the table, like the Tasmanian Twister Cocktail or the Citron Sparkler. Illustrated secrets of classic cocktails and more: Illustrations show precisely what type of glass should be used for each drink. With dozens of recipes for garnishes, rims, infusions, and syrups; punches, gelatin shooters, hot drinks, and non-alcoholic beverages; and let's not forget an essential selection of hangover remedies, The Ultimate Bar Book is nothing short of top-shelf. If you liked PTD Cocktail Book, 12 Bottle Bar and The Joy of Mixology, you'll love The Ultimate Bar Book

Ultimate Book of Cocktails - Stuart Walton 2007-01-01

Doctors and Distillers - Camper English 2022-07-19

"At last, a definitive guide to the medicinal origins of every bottle behind the bar! This is the cocktail book of the year, if not the decade." -Amy Stewart, author of The Drunken Botanist and Wicked Plants "A fascinating book that makes a brilliant historical case for what I've been saying all along: alcohol is good for you...okay maybe it's not technically good for you, but [English] shows that through most of human history, it's sure beat

the heck out of water." -Alton Brown, creator of Good Eats Beer-based wound care, deworming with wine, whiskey for snakebites, and medicinal mixers to defeat malaria, scurvy, and plague: how today's tipples were the tonics of old. Alcohol and Medicine have an inextricably intertwined history, with innovations in each altering the path of the other. The story stretches back to ancient times, when beer and wine were used to provide nutrition and hydration, and were employed as solvents for healing botanicals. Over time, alchemists distilled elixirs designed to cure all diseases, monastic apothecaries developed mystical botanical liqueurs, traveling physicians concocted dubious intoxicating nostrums, and the drinks we're familiar with today began to take form. In turn, scientists studied fermentation and formed the germ theory of disease, and developed an understanding of elemental gases and anesthetics. Modern cocktails like the Old-Fashioned, Gimlet, and Gin and Tonic were born as delicious remedies for diseases and discomforts. In Doctors and Distillers, cocktails and spirits expert Camper English reveals how and why the contents of our medicine and liquor cabinets were, until surprisingly recently, one and the same.

The Essential Bar Book - Jennifer Fiedler 2014-10-14

A handsome and comprehensive bartending guide for professional and home bartenders that includes history, lore, and 115 recipes. The Essential Bar Book is full of indispensable information about everything boozy that's good to drink. This easy-to-navigate A-to-Z guide covers it all, from the tools of the trade to the history and mythology behind classic and modern drinks, and features 115 recipes for the world's most important cocktails.

World's Best Drinks - Lonely Planet Food 2016-05-01

Travel the world from the comfort of your own living room! From the people who have been delivering trustworthy guidebooks to every destination in the world for 40 years, Lonely Planet's World's Best Drinks is your passport to the planet's best tipples and soft drinks. Quench your thirst with over 60 recipes including cocktails, delicate tea brews and zingy aperitifs. For each of the authentic recipes in this book, an 'Origins' section details how the drink came into being in the culture that created it, alongside tasting notes of how best to sample it for the authentic experience, whether in an upscale New York cocktail bar, a fireside lounge or a Chinese teahouse. Each recipe includes ingredients and easy instructions so you can make it at home - as well as a photo to show you how it should look when you're finished. Perfect for any budding barista or bartender, this book has everything you need to blow your friends away at your next drinks party. BEER Michelada - Mexico CIDER Mulled cider - United Kingdom WINE Glogi - Finland Kalimotxo - Spain Mimosa - France Sangria - Spain Terremoto - Chile GIN Martini - USA Negroni - Italy Pimm's - United Kingdom Singapore Sling - Singapore Sloe gin - United Kingdom Tom Collins - USA VODKA Bloody Mary - France Caesar - Canada Cade Codder - USA Cosmopolitan - USA Espresso Martini - United Kingdom Siam Sunray - Thailand RUM Daiquiri - Cuba Dark and Stormy - Bermuda Eggnog - United Kingdom Hibiscus ginger punch - Jamaica Mai tai - California & Polynesia Mojito - Cuba & the Cuban diaspora Pina colada - Puerto Rico Tasmanian bushwalkers' rum hot chocolate - Australia WHISKY Caribou - Canada Irish coffee - Ireland Manhattan - Ireland Mint julep - USA Sazerac - USA TEQUILA Margarita - Mexico Paloma - Mexico Sangrita - Mexico AT THE BACK OF THE SPIRIT CABINET Canelazo - The Andes Caipirinha - Brazil Garibaldi - Italy Kvas - Russia Macua - Nicaragua Pisco sour - Peru & Chile Tongba - Nepal & India NON-ALCOHOLIC DRINKS Agua de coco - Brazil American milkshake - USA Anijsmelk - The Netherlands Ayrán - Turkey Bandung - Malaysia & Singapore Bubble tea - Taiwan Cardamom tea - East Africa Chai - India Cocoa tea - St Lucia Coffee - Worldwide Egg cream - USA Espresso

soda - USA Horchata - Mexico Malted milkshake - USA Mango lassi - India Mint tea - Morocco Oliang - Thailand Root beer float -USA Shirley Temple - USA Banana smoothie - Worldwide Tea - China Teh tarik - Malaysia & Indonesia Yuan yang - Hong Kong About Lonely Planet: Lonely Planet is a leading travel media company and the world's number one travel guidebook brand, providing both inspiring and trustworthy information for every kind of traveler since 1973. Over the past four decades, we've printed over 145 million guidebooks and grown a dedicated, passionate global community of travelers. You'll also find our content online, and in mobile apps, video, 14 languages, nine international magazines, armchair and lifestyle books, ebooks, and more. Important Notice: The digital edition of this book may not contain all of the images found in the physical edition.

Cocktails on Tap - Jacob Grier 2015-03-24

The next great ingredient in the craft cocktail revolution has arrived: craft beer. Bartender and cocktail consultant Jacob Grier offers up more than fifty thirst-quenching concoctions featuring beer. Long considered a beverage best enjoyed on its own, beer has now become a favorite ingredient for top bartenders around the world. In *Cocktails on Tap*, Grier collects the best of these contemporary creations alongside forgotten classics. While the Mai Ta-IPA adds a refreshing note to a tropical favorite, the Green Devil boosts a powerful Belgian beer with gin and a rinse of absinthe. In *Cocktails on Tap*, the vast range of today's beers, from basic lagers to roasty stouts and sour Belgian ales, is shaken up for mixologists looking to add some spice—and hop—to their repertoire. "Grier is a masterful guide through the wickedly creative terrain of beer cocktails, offering not just delightful recipes, but history and cultural commentary, too. Connoisseurs and neophytes alike will find much to savor, and the latter will appreciate Jacob's tutelage in cocktail basics. Grab a copy and start mixing!" —Maureen Ogle, author of *Ambitious Brew: The Story of American Beer* "Jacob Grier was at the forefront of the beer cocktail renaissance before many of us had ever contemplated the idea of a beer cocktail. His vast knowledge of beer and passionate dedication to this area of mixology is certain to push the craft of cocktails forward in a positive new direction." —Jeffrey Morgenthaler, author of *The Bar Book*

Whiskey Made Me Do It - Lance Mayhew 2021-11-02

With an array of cocktails both classic and cutting edge, this brightly illustrated guide proves whiskey is for everyone. Oaky, smoky, young, or old, whiskey is a versatile and lively spirit that's been the backbone of cocktails since the old-fashioned was new. From the highlands of Scotland to Bourbon County, Kentucky, whiskey distilleries have spread across the world, and today there are multitudes of styles and flavors to complement any manner of mixer. This beautifully illustrated book will introduce you to the wider world of malts while showcasing the true potential of whiskey and bourbon. Author Lance Mayhew, award-winning mixologist and Certified Specialist of Spirits, explains everything you need to know: how to choose the right spirit, mix the ultimate Manhattan, and find the perfect cocktail for any occasion. From grown-up scotch and sodas, celebratory mint juleps, or playful picklebacks, *Whiskey Made Me Do It* has recipes here for any mood, any event, and any drinker.

Camp Cocktails - Emily Vikre 2020-02-25

Learn how to plan, pack, and whip up great drinks in the great outdoors. Cabin trips, hikes, patio parties, camping adventures—however you enjoy the great outdoors, it should be fun and easy. And so should the drinks! Simplicity, though, doesn't mean you're limited to a bottle and a mixer. With *Camp Cocktails*, you'll have a variety of options for simple and tasty drinks that are

ready to go wherever you go. Cool off after a hot day spent hiking through the woods with a Flask Boulevardier or the Northwoods Sidecar. Break in the campsite with a Grilled Orange Cobbler or the ultimate beer-based cocktail. Bundling up around the fire? Warm up with the Salted Nutella Hot Chocolate, the Penicillin Toddy, or a spiked hot apple cider. If you're ready to go a step further, there's even a chapter for using foraged ingredients. Every recipe comes with easy-to-follow instructions, and many feature expert bartender tips and hacks. A variety of occasions are all here, from stargazing to boating. And to round it all out, there's a whole chapter dedicated to foraging/found ingredients, and integrating nature into your favorite cocktails. *What to Drink with What You Eat* - Andrew Dornenburg 2009-07-31

!--StartFragment--Winner of the 2007 IACP Cookbook of the Year Award Winner of the 2007 IACP Cookbook Award for Best Book on Wine, Beer or Spirits Winner of the 2006 Georges Duboeuf Wine Book of the Year Award Winner of the 2006 Gourmand World Cookbook Award - U.S. for Best Book on Matching Food and Wine !--EndFragment--

Prepared by a James Beard Award-winning author team, "What to Drink with What You Eat" provides the most comprehensive guide to matching food and drink ever compiled--complete with practical advice from the best wine stewards and chefs in America. 70 full-color photos.

The Ultimate Guide to Spirits & Cocktails - André Dominé 2008

This book is not simply a reference book and collection of recipes, but also a travel guide through the international world of spirits and drinks.

Vintage Spirits and Forgotten Cocktails - Ted Haigh 2009-10-01

In this expanded and updated edition of *Forgotten Cocktails and Vintage Spirits*, historian, expert, and drink aficionado Dr. Cocktail adds another 20 fine recipes to his hand-picked collection of 80 rare-and-worth-rediscovered drink recipes, shares revelations about the latest cocktail trends, provides new resources for uncommon ingredients, and profiles of many of the cocktail world's movers and shakers. Historic facts, expanded anecdotes, and full-color vintage images from extremely uncommon sources round out this must-have volume. For anyone who enjoys an icy drink and an unforgettable tale.

Ten Cocktails - Alice Lascelles 2015-04-23

In *Ten Cocktails*, *The Times* drinks columnist Alice Lascelles uses ten of her favourite cocktails to distill the stories, recipes and tips she has amassed in more than a decade in pursuit of the mixed drink. Join her as she dodges the washing lines of backstreet Havana in search of the perfect Daiquiri, scours the cocktail bars of Tokyo for the world's best ice carvers, harvests juniper in the hills of Umbria, goes sipping Sazeracs in New Orleans and unearths the mixological secrets of The Savoy. What makes a G&T glow in the dark? Who threw the world's first cocktail party? Why does a Bloody Mary taste best at 35,000 feet? And what's the key to opening champagne with a sword? By the time you finish *Ten Cocktails* you will have the answers to these questions and many more, as well as an armoury of cocktail recipes for every occasion, from convivial party-starters and lip-smacking sours to slow-stirred whiskey drinks and indulgent nightcaps. Whether you've just forked out for your first shaker, or you've got your Martini mixing down to a tee, this book will have you thirsting to try new things come 6 o'clock.

The World of Spirits and Cocktails - André Dominé 2013
The *World of Spirits and Cocktails* is not simply a reference book and collection of recipes, but also a travel guide through the international world of spirits and drinks. In an initial overview the reader learns about the history of the various types of alcoholic

drinks and more about the bar itself. Since when have bars existed, how are they equipped and what is the art of mixing cocktails? A peep into the world's most famous bars is, of course, essential. After this, the most important types of spirits are individually presented - from whiskey & bourbon to rum, chachaca & tequila and liqueurs. The historical background of each drink is explained as is the production process and the correct method of tasting. Information on the most important producers and brands present a survey of the international market and provide useful tips on buying spirits. An extensive recipe section at the end includes more than 150 classic and lesser known mixed drinks, each drink with recipe and color photo. A delight for both professional and hobby bartenders.

Gin: How to Drink it - Dave Broom 2015-09-03

'You could not write a more sophisticated book or pack more detail onto each page...it is rocket science impressive' Huffington Post In recent years, gin has shed its old-fashioned image and been reborn as a hot and hip spirit. The number of brands grows every day and bartenders - and consumers - are now beginning to re-examine gin as a quality base spirit for drinks both simple and complex. Now, with more brands available than ever before, it is the time to set out what makes gin special, what its flavours are and how to get the most out of the brands you buy. With this book as your guide, discover: How gin is made What a botanical is and how they impact a gin's flavour What the difference between Dutch, London, Scottish, Spanish and American gins is How you drink them to maximise your pleasure Whether there is life beyond the gin & tonic (yes!) The body of the book covers 120 gins which Dave has tested four ways - with tonic, with lemonade, in a negroni and in a martini - and then scored. In addition, each gin is categorised according to an ingenious flavour camp system, which highlights its core properties and allows you to understand how you can best drink it, and therefore enjoy it.

Boozehound - Jason Wilson 2010-09-21

While some may wonder, "Does the world really need another flavored vodka?" no one answers this question quite so memorably as spirits writer and raconteur Jason Wilson does in *Boozehound*. (By the way, the short answer is no.) A unique blend of travelogue, spirits history, and recipe collection, *Boozehound* explores the origins of what we drink and the often surprising reasons behind our choices. In lieu of odorless, colorless, tasteless spirits, Wilson champions Old World liquors with hard-to-define flavors—a bitter and complex Italian amari, or the ancient, aromatic herbs of Chartreuse, as well as distinctive New World offerings like lively Peruvian pisco. With an eye for adventure, Wilson seeks out visceral experiences at the source of production—visiting fields of spiky agave in Jalisco, entering the heavily and reverently-guarded Jägermeister herb room in Wolfenbüttel, and journeying to the French Alps to determine if mustachioed men in berets really handpick blossoms to make elderflower liqueur. In addition, *Boozehound* offers more than fifty drink recipes, from three riffs on the Manhattan to cocktail-geek favorites like the Aviation and the Last Word. These recipes are presented alongside a host of opinionated essays that cherish the rare, uncover the obscure, dethrone the overrated, and unravel the mysteries of taste, trends, and terroir. Through his far-flung, intrepid traveling and tasting, Wilson shows us that perhaps nothing else as entwined with the history of human culture is quite as much fun as booze.

Seedlip Cocktails - Seedlip 2020-01-07

Seedlip is the world's first distilled non-alcoholic spirit, solving the ever-growing dilemma of 'what to drink when you're not drinking ®'. It is based on the distilled non-alcoholic remedies from *The Art of Distillation* written in 1651, and now repurposed to

pioneer a new category of drinks. Seedlip is a grown-up non-alcoholic alternative to spirited drinks that balances crisp, delicious flavors and healthy, natural ingredients. This recipe book offers an exclusive collection of Seedlip's finesse cocktails as well as insight into their ethos, technique, and ingredients. Highly illustrated, with recipes from the world's best bartenders and newly commissioned images from leading drinks photographer, Rob Lawson, here are the secrets of the Seedlip way.

Mezcal - Emma Janzen 2017-07-14

NOMINATED FOR THE 2018 JAMES BEARD FOUNDATION AWARD IN BEVERAGES! Emma Janzen is your guide to the bartender's best kept secret, the spirit everyone has been missing out on and it's called Mezcal. See what sets this cousin of tequila apart from the rest of the pack. Produced in Mexico for centuries but little known elsewhere until recent years, mezcal has captured the imagination of spirits enthusiasts with its astonishing complexities. And while big liquor is beginning to jump aboard the bandwagon, most mezcal is still artisanal in nature, produced using small-batch techniques handed down for generations, often with agave plants harvested in the wild. Join author Emma Janzen through *Mezcal* as she presents an engaging primer on all things related to the spirit; its long history, the craft of distilling it, and a thorough guide to many of the most common agaves used in production and how they shape the resulting spirit. In addition, top mezcal bars across the United States and Mexico contribute a selection of nearly fifty cocktails that accentuate its distinguishing qualities. Beautifully produced and authoritatively written, *Mezcal* is the definitive guide to exploring and unraveling the mysteries of this extraordinary handcrafted spirit. An Editors' Pick for Amazon Best Books of the month of July 2017.

Drink Like a Geek - Jeff Cioletti 2019-09-15

A drinking guide that "dives deep into Star Wars prequels, Doctor Who (the blue-hued Gin & Tardis) and superhero culture (a Midori-spiked Hulk Smash)" (Liquor.com). Sci-fi and fantasy worlds are full of characters who know that sometimes magic happens at the bar. *Drink Like a Geek* is a look at iconic drinks and the roles they play in our favorite movies, shows, books, and comics. It's also a toast to the geeks, nerds, and gamers who keep this culture alive. *Drink Like a Geek* is a fan encyclopedia and cocktail book. Because audience participation is strongly encouraged, dozens of recipes for otherworldly cocktails, brews, and booze are included. If you're looking for geek gifts, *Drink Like a Geek* raises the bar. Homebrewers and mixology nerds who are fans of superheroes, wizards, or intergalactic adventure will also enjoy this book's celebration of real-world bar-arcades, geeky Tiki culture, and the surprising connections between space and modern booze. In *Drink Like a Geek*, you'll find entertainment and drinks for fans who love: Sci-fi Comic books Wizards Genre TV B-movies Videogames Cosplay and conventions Space! "Puts a whole new spectrum of geek-loved media together with peppy, name-checked cocktails . . . Drink Romulan Ale with Doc McCoy, Tardis-blue gin with The Doctor, and a corrected Vesper with Bond, James Bond." —Lew Bryson, author of *Tasting Whiskey* "Not only is Cioletti's book informative and inventive, but wildly entertaining as well. Of course, I'm drunk on an Ewok 'Bright Tree Swizzle,' but there you go." —Matt Gourley, actor, comedian, podcaster

The Ultimate Book of Cocktails - Stuart Walton 2014-01-07

An essential reference book for every home bartender, covering a vast array of cocktails and drinks and how to make them, with step-by-step instruction and 825 photographs.

Rum Rebels - Martyna Halas 2022-04-12

Behind Every Great Rum Is a Powerful Woman "An essential

book, which shows that women are taking an increasingly important place in the world of rum, that they can be very talented producers, but that there is still a lot to do in terms of gender equality.” –Rum Porter Once known as a sailor’s drink, rum has matured into a refined spirit. In some Caribbean countries, rum is offered as a libation to the gods. In others, it is aged and savored on the rocks. But in the most magical places, rum is distilled by women. Inside *Rum Rebels*, you’ll find personal anecdotes from master blenders, fabulous recipes for artisan rum cocktails, and the inside scoop on the magic behind Appleton, Zacapa, Cachaça Maria Izabel, Brugal, and more. The art of cocktails, rum, and women. A pirate staple, rum has been the drink of rebels since the Old World. Now, there’s a new generation of rebels—the business women curating the taste of today’s best rum companies. Part rum cocktail book, part ode to feminism, *Rum Rebels* is a story of female empowerment in a traditionally male-dominated industry. Looking at more than a dozen rum distilleries, each chapter of *Rum Rebels* profiles women in leadership, their rum, and the perfect cocktail pairing. Learn how rum is made. Alongside women leaders and pioneers, this worldwide master class explores everything from palates to aging, providing first-hand stories from today’s leading rum distilleries. Whether a beginner or a seasoned rum enthusiast, *Rum Rebels* is the perfect read for anyone curious about the craft of rum distilling, artisan cocktails, or female leaders in history. Grab a copy to learn how:

- At Appleton, Joy Spence becomes the first female master blender
- At Zacapa, Lorena Vasquez adorns her bottles with hand crafted palm leaves by Guatemalan women
- And more

If you’re looking for rum cocktail books, women leadership books, women entrepreneur books, or women of color gifts—like the *Smugglers Cove* cocktail book, *Women’s Libation* cocktail book, *And a Bottle of Rum* book, or *Drinking Like Ladies*—you’ll love *Rum Rebels*.

Cocktails A Complete Guide - Jenni Davis 2010-01-31

More than 150 of the world’s best cocktails ever invented, with easy instructions on mixing and serving. All the classics are here – the Martinis, Manhattans, and Margaritas – plus tons of other delicious and iconic drinks, from the Grass Skirt to the Rusty Nail, from the Black Russian to the White Lady, from the Little Devil to the Fallen Angel. Packed with beautiful photography, this book has a huge range to suit whatever’s in your drink cabinet: cocktails built around vodka, whiskey, rum, gin, brandy, tequila and champagne! There are even some delicious non-alcohol variants.

The Ultimate Guide to Spirits & Cocktails - André Dominé 2008

"The *Ultimate Guide to Spirits & Cocktails* provides an unrivaled insight into the world of spirits, their fascinating, often dramatic history, the secrets behind their production, and their quality criteria. It reveals some of the most successful as well as the most sought-after and sophisticated internal distillates, showing you how to treat them professionally."--Inside cover
Moonshine Cocktails - Paul Knorr 2015-09-15

Discover the secret world of moonshine cocktails. Fire up the still or snag some hooch and get mixing. It's time to discover the world of moonshine cocktails. Always infamous and often outlawed, moonshine is a high-proof distilled spirit, generally produced by home distillers, most often from corn mash. Corn whiskey is too intense for many and is extremely high in alcohol, making it a difficult drink to imbibe. Now more popular than ever due to its reputation, more and more people are turning to this inexpensive alcohol. Some folks are even making Tennessee white whiskey in their home distilleries. But how do you drink it, other than doing straight shots? An army of mixologists and bartenders, as well as distillers, have started providing an avalanche of cocktails to try makethings with this

colorless, odorless, high-octane spirit. And we've got the best right here. From the big-bad cocktail expert himself, Paul Knorr, comes *Moonshine Cocktails*. Learn how to take good ole white lightning and turn it into delicious, tasty mixed drinks.

Whiskey and Spirits For Dummies - Perry Luntz 2007-11-13

You are invited to join in appreciating this family of noble beverages, step-by-step, flavor-by-flavor Would you like to better appreciate fine distilled spirits? *Whiskey & Spirits For Dummies* is your complete guide to selecting and enjoying this family of noble beverages, flavor by flavor. From whiskey, rum, and brandy to vodka, gin, and cordials, this handy reference traces the history of distilled spirits, explains how they are made, and shows you how to evaluate, serve, and savor them. Ever wonder why the Irish spell it “whiskey” and the Scottish “whisky”? This friendly book tells you as it reveals where the first whiskeys – or “dark” spirits – originated and how they came to the United States. It also explores the origins of clear spirits and the different varieties of each. You’ll compare American and European vodkas, see how to make the new and improved all-purpose Martini, and follow the spread of flavored rums across the globe. A slew of sidebars give you fascinating tidbits of information about these spirits. You’ll also discover how to: Become a sophisticated taster Shop for the best spirits Select the right mixers Use spirits in cooking Make ten classic cocktails Choose and taste cordials and liqueurs Know the nutrients in one serving of each type of distilled spirit Present spirits to guests Set up tasting events at home This thorough guide also features recipes for cooking with spirits, offering menu choices such as entrees, vegetables, and desserts that all include at least one type of spirit. Complete with an appendix of craft distillers across the United States, *Whiskey & Spirits For Dummies* will give you the knowledge and hands-on guidance you need to become a connoisseur of such greats as fine Scotch, Bourbon, and Cognac in no time!

The Oxford Companion to Spirits and Cocktails - Noah Rothbaum 2021-10-14

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.

Shaken - Ian Fleming 2018-09-06

The 007 official cocktail book - created in association with the Ian Fleming Estate Explore Bond creator Ian Fleming's writings on the pleasures of drinking and sample 50 delicious cocktail recipes inspired by his

work - developed by award-winning bar Swift. Cocktails are at the glamorous heart of every Bond story. Whether it's the favoured Martini, which features in almost every book, or a refreshing Negroni or Daiquiri, strong, carefully crafted drinks are a consistent feature of the Bond novels. Recipes are divided into five categories: Straight Up; On The Rocks; Tall; Fizzy; and Exotic. Sip on inventions such as Smersh, Moneypenny, That Old Devil

M and Diamonds are Forever, as well as classic Bond cocktails such as the Vesper and, of course, the Dry Martini. Each recipe is accompanied by extracts from Fleming's writings - be it the passage where the classic drink was featured or a place, character or plot that inspired one of the drinks. Also features Ian Fleming's writings on whisky, gin and other spirits. Foreword by Fergus Fleming.