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**The Complete Cocktail Manual** [Meehan's Bartender Manual](#) [The Cocktail Garnish Manual](#) [The PDT Cocktail Book](#) [The Mixers Manual](#) [Harry Johnson's Bartenders Manual 1934 Reprint](#) **[Straub's Manual of Mixed Drinks](#)** **[The Dead Rabbit Drinks Manual](#)** [The Cocktail Book - A Sideboard Manual For Gentlemen](#) [The New and Improved Illustrated Bartenders' Manual](#); Or: [How to Mix Drinks of the Present Style](#) [The Essential Cocktail Book](#) [Gaz Regan's Annual Manual for Bartenders, 2011](#) [The Official Mixer's Manual](#) [Death & Co Welcome Home](#) **[The Savoy Cocktail Book](#)** [The Ultimate Bar Book](#) **[The Canon Cocktail Book](#)** [Death & Co Jerry Thomas' Bartenders Guide](#) **[Bartender Training Manual](#)** **[The New Cocktail Hour Oxford Night Caps - Being a Collection of Receipts for Making Various Beverages used in the University](#)** [Cocktail Codex](#) [The Official Downton Abbey Cocktail Book](#) **[Mr. Boston Official Bartender's Guide](#)** **[New and Improved Bartender's Manual: Or How to Mix Drinks of the Present Style](#)** [The Anarchist Cookbook](#) [Sea Salt Zero](#) **[The Art of the Garnish](#)** [The NoMad Cocktail Book](#) **[The Craft of the Cocktail](#)** [The Complete Guide to Cocktails and Drinks](#) [The Bar Book](#) [The Ideal Bartender](#) **[How to Cocktail](#)** **[Michael Jackson's Bar and Cocktail Companion](#)** **[The Cocktail Book 1926 Reprint](#)** [Haney's Steward and Barkeeper's Manual](#) [The Bartender's Guide](#)

The Most Requested Training Manual in the Industry Today - Bartender Training Manual – Table of Contents INTRODUCTION TRAINING & DEVELOPMENT Acceptable Bartending StandardsUnacceptable Bartending StandardsTechniques Resulting in TerminationThree Strike RulesPersonal AppearanceUniformsPro Active BartendingAlcohol Consumption & ToleranceAlcohol Awareness PolicyAwareness Sequence of Service and ResponseWORKING THE BAR Bartender Sequence of ServiceUp-SellingSuggestive SellingTerminologyCONDUCTING TRANSACTIONS Register OperationsPayment MethodsCash Handling SequenceCredit Card PreauthorizationCredit Card Authorization for Total AmountGuest Check Presentation, Delivery and RetrievalCredit Card Tip PolicyComps & VoidsPRICING STRUCTURE WELL SET UP / BACK BAR SET UP Bottle Placement DiagramPREPARING DRINK ORDERS Drink MakingDrink Service & DeliveryBartender & Customer Transaction TimesANATOMY OF A COCKTAIL GlasswareIceGarnishesRECIPES Shot RecipesDrink RecipesSignature DrinksSERVICE WELL SHIFT RESPONSIBILITIES Opening ShiftMid ShiftEnd Of ShiftService Well Deep CleaningBack Bar CleaningWeekly CleaningHealth Department ComplianceGarbage CansBreaking BottlesTIP POOL CONCLUSION TEAM WORK INTEGRITY The first real cookbook for cocktails, featuring 500 recipes from the world's premier mixologist, Dale DeGroff. Covering the entire breadth of this rich subject, *The Craft of the Cocktail* provides much more than merely the same old recipes: it delves into history, personalities, and anecdotes; it shows you how to set up a bar, master important techniques, and use tools correctly; and it delivers unique concoctions, many featuring DeGroff's signature use of fresh juices, as well as all the classics. It begins with the history of spirits, how they're made (but without too much boring science), the development of the mixed drink, and the culture it created, all drawn from DeGroff's vast library of vintage cocktail books. Then on to stocking the essential bar, choosing the right tools and ingredients, and mastering key techniques—the same information that DeGroff shares with the bartenders he trains in seminars and through his videos. And then the meat of the matter: 500 recipes, including everything from tried-and-true classics to of-the-moment originals. Throughout are rich stories, vintage recipes, fast facts, and other entertaining asides. Beautiful color photographs and a striking design round out the cookbook approach to this subject, highlighting the difference between an under-the-bar handbook and a stylish, full-blown treatment. *The Craft of the Cocktail* is that treatment, destined to become the bible of the bar. A complete reproduction of the 1926 *The Cocktail Book* with a new introduction by Ross Bolton. With over 160 drinks in all, *The Cocktail Book* is a great addition for any bar. This book, also known as *A Sideboard Manual for Gentlemen*, was published right in the middle of the U.S. prohibition (1920 to 1933), in London by the publishers John Hamilton. It appears this book really got around, as there are several books with the same name and same substance floating around; 1900 by Page, 1901 by R. L. Paget, 1928 by the Botoolph Society and Page, this one from 1926, and one in 1933 by John MacQueen. Luckily these books all had the same purpose, an easy guide to popular drinks to be made at home. It features the Blue Blazer (Blazes), Bacardi Dry, Navy, New Orleans, Florida, Absinthe, as well as standard favorites, the Marguerite, Martini, Manhattan, Whiskey Sour, Mint Julep, and a few Fizz, Flip, Cooler, Cup, and Cobblers. All the kitchen secrets, techniques, recipes, and inspiration you need to craft transcendent cocktails, from essential, canonical classics to imaginative all-new creations from America's Test Kitchen. Cocktail making is part art and part science--just like cooking. The first-ever cocktail book from America's Test Kitchen brings our objective, kitchen-tested and -perfected approach to the craft of making cocktails. You always want your cocktail to be something special--whether you're in the mood for a simple Negroni, a properly muddled Caipirinha, or a big batch of Margaritas or Bloody Marys with friends. After rigorous recipe testing, we're able to reveal not only the ideal ingredient proportions and best mixing technique for each drink, but also how to make homemade tonic for your Gin and Tonic, and homemade sweet vermouth and cocktail cherries for your Manhattan. And you can't simply quadruple any Margarita recipe and have it turn out right for your group of guests--to serve a crowd, the proportions must change. You can always elevate that big-batch Margarita, though, with our Citrus Rim Salt or Sriracha Rim Salt. How to Cocktail offers 150 recipes that range from classic cocktails to new America's Test Kitchen originals. Our two DIY chapters offer streamlined recipes for making superior versions of cocktail cherries, cocktail onions, flavored syrups, rim salts and sugars, bitters, vermouths, liqueurs, and more. And the final chapter includes a dozen of our test cooks' favorite cocktail-hour snacks. All along the way, we solve practical challenges for the home cook, including how to make an array of cocktails without having to buy lots of expensive bottles, how to use a Boston shaker, what kinds of ice are best and how to make them, and much more. Reveals all of the cocktail recipes available at the famous PDT bar as well as behind-the-scenes secrets on bar design, food, and techniques. "A knowledge-filled tome for true cocktail nerds or those aspiring to be" (Esquire), from one of the world's most acclaimed bartenders WINNER OF THE JAMES BEARD AWARD • WINNER OF THE TALES OF THE COCKTAIL SPIRITED AWARD® FOR BEST NEW COCKTAIL OR BARTENDING BOOK • IACP AWARD FINALIST Meehan's Bartender Manual is acclaimed mixologist Jim Meehan's magnum opus—and the first book of the modern era to explain the bar industry from the inside out. With chapters that mix cocktail history with professional insights from experts all over the world, this deep dive covers it all: bar design, menu development, spirits production, drink mixing technique, the craft of service and art of hospitality, and more. The book also includes recipes for 100 cocktails culled from the classic canon and Meehan's own storied career. Each recipe reveals why Meehan makes these drinks the way he does, offering unprecedented access to a top bartender's creative process. Whether you're a professional looking to take your career to the next level or an enthusiastic amateur interested in understanding the how and why of mixology, Meehan's Bartender Manual is the definitive guide. A guide for professional and the amateur alike in how to dress and act behind a bar. Chapters include, rules and regulations to follow, utensils, wines and liquors and a list of mixed drinks. Many of the earliest books, particularly those dating back to the 1900s and before, are now extremely scarce and increasingly expensive. We are republishing these classic works in affordable, high quality, modern editions, using the original text and artwork. Winner of the Tales of the Cocktail Spirited Award for Best New Cocktail & Bartending Book *Dead Rabbit Grocery & Grog* in Lower Manhattan has dominated the bar industry, receiving award after award including World's Best Bar, World's Best Cocktail Menu, World's Best Drink Selection, and Best American Cocktail Bar. Now, the critically acclaimed bar has its first cocktail book, *The Dead Rabbit Drinks Manual*, which, along with its inventive recipes, also details founder Sean Muldoon and bar manager Jack McGarry's inspiring rags-to-riches story that began in Ireland and has brought them to the top of the cocktail world. Like the bar's décor, *Dead Rabbit's* award-winning drinks are a nod to the "Gangs of New York" era. They range from fizzes to cobblers to toddies, each with its own historical inspiration. There are also recipes for communal punches as well as an entire chapter on absinthe. Along with the recipes and their photos, this stylish and handsome book includes photographs from the bar itself so readers are able to take a peek into the classic world of *Dead Rabbit*. This 1862 classic includes the following recipes: Hints and Rules for Bartenders Cocktails Brandy Cocktail Improved Brandy Cocktail Whiskey Cocktail Improved Whiskey Cocktail Gin Cocktail Old Tom Gin Cocktail Improved Gin Cocktail Bottle Cocktail Champagne Cocktail Coffee

Cocktail Vermouth Cocktail Fancy Vermouth Cocktail Absinthe Cocktail Japanese Cocktail Manhattan Cocktail Jersey Cocktail Soda Cocktail Saratoga Cocktail Martinez Cocktail Morning Glory Cocktail Crustas Brandy Crusta Whiskey Crusta Gin Crusta Daisies Brandy Daisy Whiskey Daisy Santa Cruz Rum Daisy Gin Daisy Juleps Mint Julep Gin Julep Whiskey Julep Pineapple Julep The Real Georgia Mint Julep Smashes Brandy Smash Gin Smash Whiskey Smash Fixes Brandy Fix Gin Fix Santa Cruz Fix Whiskey Fix Brandy Drinks Brandy Straight Pony Brandy Brandy and Soda Brandy and Ginger Ale Split Soda and Brandy Brandy and Gum Cobblers Sherry Cobbler Champagne Cobbler Catawba Cobbler Hock Cobbler Claret Cobbler Sauterne Cobbler Whiskey Cobbler Saratoga Brace Up Knickerbocker Pousse l'Amour Cafes Santina's Pousse Cafe Parisian Pousse Cafe Faivre's Pousse Cafe Saratoga Pousse Cafe Brandy Scaffa Brandy Champerelle West India Couperee White Lion Sours Santa Cruz Sour Gin Sour Whiskey Sour Brandy Sour Jersey Sour Egg Sour Toddies Apple Toddy Cold Brandy Toddy Hot Brandy Toddy Cold Gin Toddy Hot Gin Toddy Cold Whiskey Toddy Cold Irish Whiskey Toddy Egg Noggs Egg Nogg Hot Egg Nogg Egg Nogg for a Party Sherry Egg Nogg General Harrison's Egg Nogg Baltimore Egg Nogg Fizzes Santa Cruz Fiz Whiskey Fiz Brandy Fiz Gin Fiz Silver Fiz Golden Fiz Slings Brandy Sling Hot Brandy Sling Gin Sling Hot Gin Sling Whiskey Sling Hot Whiskey Sling Rum Drinks Hot Spiced Rum Hot Rum Blue Blazer Tom and Jerry How to Serve Tom and Jerry Copenhagen Skins Scotch Whiskey Skin Irish Whiskey Skin Columbia Skin Tom Collins Whiskey Tom Collins Brandy Tom Collins Gin Flips Hot Brandy Flip Hot Rum Flip Hot Whiskey Flip Hot Gin Flip Cold Brandy Flip Cold Rum Flip Cold Gin Flip Cold Whiskey Flip Port Wine Flip Sherry Wine Flip Mulled Drinks Mulled Wine, with Eggs Mulled Cider Mulled Wine Mulled Wine without Eggs Sangarees Port Wine Sangaree Sherry Sangaree Brandy Sangaree Gin Sangaree Ale Sangaree Porter Sangaree Porteree Negus Port Wine Negus Port Wine Negus Soda Negus Bishops Bishop English Bishop Quince Liqueur Shrubs Currant Shrub Raspberry Shrub Brandy Shrub Rum Shrub Brandy Punch Punches Brandy and Rum Punch Gin Punch Medford Rum Punch Santa Cruz Rum Punch Hot Irish Whiskey Punch Hot Scotch Whiskey Punch Cold Whiskey Punch.\* Milk Punch Hot Milk Punch Manhattan Milk Punch Egg Milk Punch El Dorado Punch Claret Punch Sauterne Punch Vanilla Punch Sherry Punch Orgeat Punch Curaçao Punch Roman Punch St. Charles' Punch Seventh Regiment National Guard Punch Sixty-Ninth Regiment Punch Punch Grassot Maraschino Punch Champagne Punch Mississippi Punch Imperial Brandy Punch Hot Brandy and Rum Punch Rocky Mountain Punch Imperial Punch Thirty-Second Regiment or Victoria Punch Light Guard Punch Philadelphia Fish-House Punch La Patria Punch The Spread Eagle Punch Rochester Punch Non-Such Punch Canadian Punch Tip-Top Brandy Bimbo Punch Cold Ruby Punch Soyer's Gin Punch Arrack Punch Nuremberg Punch Imperial Arrack Punch \* United Service Punch Pineapple Punch Royal Punch Century Club Punch California Milk Punch English Milk Punch Oxford Punch Punch à la Romaine Duke of Norfolk Punch Tea Punch Gothic Punch Punch à la Ford Punch Jelly Dry Punch Regent's Punch Nectar Punch Orange Punch Wedding Punch West Indian Punch Barbadoes Punch Apple Punch Ale Punch Cider Punch Hot Flips Hot English Rum Flip Hot English Ale Flip Sleeper White Tiger's Milk Locomotive Sherry Drinks Sherry and Bitters Sherry and Egg Sherry and Ice Shandy Gaff Half and Half "Arf and Arf." Absinthe and Water French Method of Serving Absinthe Gin and Wormwood Rhine Wine and Seltzer Water White Plush Rock and Rye Stone Fence Boonekamp and Whiskey Jerry Thomas' Own Decanter Bitters Burnt Brandy and Peach Black Stripe Peach and Honey Gin and Pine Gin and Tansy Temperance Drinks Milk and Seltzer Saratoga Cooler Plain Lemonade Soda Lemonade Egg Lemonade Orgeat Lemonade Fine Lemonade for Parties Soda Nectar Nectar for Dog Days Soda Cocktail English Fancy Drinks Claret Cup, à la Brunow Champagne Cup, à la Brunow Balaklava Nectar Crimean Cup, à la Marmora Crimean Cup, à la Wyndham Rumfustian Claret Cup Porter Cup Claret Cup, à la Lord Saltoun Mulled Claret, à la Lord Saltoun Italian Lemonade Bishop à la Prusse Bottled Velvet English Curaçao Syrups, Essences, Tinctures, Colorings, etc Plain Syrup Gum Syrup Lemon Syrup Essence of Lemon Essence of Cognac Solferino Coloring Caramel Tincture of Orange Peel Tincture of Lemon Peel Tincture of Cloves Tincture of Cinnamon Tincture of Allspice Tincture of Gentian Capillaire Capillaire Ratafia Aromatic Tincture Prepared Punch and Punch Essences Essence of Roman Punch for Bottling Essence of Kirschwasser Punch for Bottling Essence of Brandy Punch for Bottling Essence of Bourbon Whiskey Punch Essence of Rum Punch Essence of St. Domingo Punch for Bottling Essence of Punch D'Orsay for Bottling Empire City Punch for Bottling Imperial Raspberry Whiskey Punch for Bottling Duke of Norfolk Punch for Bottling Essence of Rum Punch for Bottling Essence of Arrack Punch for Bottling Essence of Wine Punch for Bottling Essence of Claret Wine Punch for Bottling Essence of Regent Punch for Bottling Prepared Cocktails for Bottling Brandy Cocktail for Bottling Brandy Cocktail for Bottling Gin Cocktail for Bottling Bourbon Cocktail for Bottling The Bar Book — Bartending and mixology for the home cocktail enthusiast Learn the key techniques of bartending and mixology from a master: Written by renowned bartender and cocktail blogger Jeffrey Morgenthaler, The Bar Book is the only technique-driven cocktail handbook out there. This indispensable guide breaks down bartending into essential techniques, and then applies them to building the best drinks. Over 60 of the best drink recipes: The Bar Book contains more than 60 recipes that employ the techniques you will learn in this bartending book. Each technique is illustrated with how-to photography to provide inspiration and guidance. Bartending and mixology techniques include the best practices for: Juicing Garnishing Carbonating Stirring and shaking Choosing the correct ice for proper chilling and dilution of a drink And, much more If you found PTD Cocktail Book, 12 Bottle Bar, The Joy of Mixology, Death and Co., and Liquid Intelligence to be helpful among bartending books, you will find Jeffrey Morgenthaler's The Bar Book to be an essential bartender book. 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 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. Many of the earliest books, particularly those dating back to the 1900s and before, are now extremely scarce and increasingly expensive. We are republishing these classic works in affordable, high quality, modern editions, using the original text and artwork. Complete Reprint of Harry Johnson's Bartenders' Manual, originally published 1882. "Harry Johnson was a professional bartender for most of his life and along with Jerry Thomas he was one of the first to write about his trade. Harry's rather opinionated thoughts on the bartending profession and how to run a bar, which takes up the first third of the book, make for a fascinating insight in to the world of nineteenth century bars. He wasn't afraid of boasting, describing one of his bars as "what was generally recognized to be the largest and finest establishment of the kind in this country", but the advice is clearly spoken from the heart about a profession he really believes in." Mix drinks like a pro with this indispensible collection of 150 of the world's finest cocktails, all of which can be made from the comfort of your own mixing lab: your kitchen. Dan Jones shares recipes for classic tipples such as the Margarita and Martini to the more modern Thank God it's Friday and Morning After, in a format close to all men's hearts - the manual. Starting with 'Basic Tools', Dan covers the fundamental kit required to make your moonshine - the shaker, glassware, bottle opener, spirits and mixers, along with manly patience and know-how. He then moves on to signature drinks, social occasions and designer ice - no element of the cocktail goes unturned. Mixers Manual is witty, informative, and packed with more cocktails than you should probably ever make. With a stylish design inspired by vintage instruction manuals and stunning illustrations throughout, Mixers Manual is set to become a classic. Full of tips, tricks, and instructional illustrations about how to prepare a wide range of cocktail garnishes, The Art of the Garnish is a mixology must-have! The perfect cocktail is a sight to behold, and it is often enhanced both in flavor and appearance thanks to a garnish. Learn the ins and outs of garnishing your drinks with The Art of the Garnish. Full of tips, tricks, and instructional illustrations on the right way to prepare a dizzying array of garnishes, from herbs and citrus to nuts, candy, meat, and jewelry, this book is a must-have for the aspiring mixologist! Like all the books in the "Art of Entertaining" series The Art of the Garnish offers easy-to-follow recipes and colorful photographs; the beautiful images detail how these garnishes enhance cocktails and will help make you the star of happy hour. gaz regan's Annual Manual for Bartenders will be the go-to book for professional bartenders worldwide. The Joy of Mixology, regan's groundbreaking 2003 work, has become required reading for staff members at many of today's top cocktail lounges, and this new book is, in many ways, a sequel to that

book. The Annual Manual is directed specifically at working bartenders, not consumers, and this not only makes it stand apart from every other book in this genre, it also adds appeal directly to the men and women who actually hold forth from behind the mahogany. The Annual Manual is a book that bartenders can call their own. Besides covering mixology and methodology essentials, regan also provides readers with in-depth lessons in bar philosophy in a section called The Mindful Bartender; he salutes a dozen "Fabulous Bartenders," details eight "Fabulous Innovators" in the industry, and provides recipes and commentary on the "101 Best New Cocktails" from bartenders all over the world. Add to this the first part of regan's serialized autobiography, giving you a glimpse into the first 17 years of his life (yes, he has a story about the day he was born!), and you have a veritable compendium of a book, put together with love and kisses by a bartender, for bartenders. If you're a bartender, your library isn't complete with this book. 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. Discover the best drink recipes, techniques, and histories in this must-have volume for every home bar. With 85+ recipes, including mocktails and classics, this comprehensive manual is perfect for any occasion. The Complete Cocktail Manual will help you stock your bar, plan a drinks menu, and create the perfect cocktail, from worldwide classics to creative new combinations. More than 85 cocktail recipes are included throughout, as well as recipes for mocktails, tinctures, simple syrups, and unique twists on beloved classics. Learn what makes the difference between an antique old-fashioned and a modern one, get the twist right for your muddling, and know which tools to use for which cocktails. Entertain with ease, with advice on food pairings to set up, party punches to supply quantities. Helpful tips include how to hack your garnish and set a drink aflame—the right way—and advice for dealing with intoxicated guests and next-day hangovers. This is a must-read volume for any spirits fan, casual mixologist, or craft cocktail enthusiast. **A COMPREHENSIVE GUIDE:** Expand your home bar set up with step-by-step instructions, easy-to-follow recipes, tool guides, and shopping lists. Learn all about liquors, mixers, bar tools, hospitality, and more. **INCLUDES EVERY KIND OF COCKTAIL:** Get the best recipes for every type of drink, from aperitifs to citrus, spirit-forward to spicy, and the classics to the most-Googled, in all their many forms. **85+ RECIPES:** The Complete Cocktail Manual includes dozens of great recipes to help you craft the perfect cocktail or mocktail. **EXPERT RESOURCES:** This essential guide is written by spirits writer and expert Lou Bustamante, in partnership with the United States Bartenders' Guild, and packed with expert tips from bartenders across the globe. **FULL-COLOR PHOTOGRAPHY:** The Complete Cocktail Manual features 500+ full-color photos and illustrations throughout to inspire and ensure success. **PERFECT GIFT:** This manual is a quintessential addition for any home bar and is perfect for the cocktail lover or modern mixologist in your life. "Integrates modern cooking technique with innovative classical cocktail preparation . . . invaluable for aspiring mixologists looking to go pro."—Jim Meehan, author of The PDT Cocktail Book Home to the Western Hemisphere's largest spirit collection, Seattle bar Canon: Whiskey and Bitters Emporium has achieved unprecedented, worldwide acclaim. Named Best Bar in America by Esquire, Canon received Tales of the Cocktail Spirited Awards for World's Best Drinks Selection (2013) and World's Best Spirits Selection (2015), and Drinks International included it on their prestigious World's 50 Best Bars list. In his debut, legendary bartender and Canon founder Jamie Boudreau offers 100 cocktail recipes ranging from riffs on the classics, like the Cobbler's Dream and Corpse Reviver, to their lineup of original house drinks, such as the Truffled Old Fashioned and the Banksy Sour. In addition to tips, recipes, and formulas for top-notch cocktails, syrups, and infusions, Boudreau breaks down the fundamentals and challenges of opening and running a bar—from business plans to menu creation. The Canon Cocktail Book is poised to be an essential drinks manual for both the at-home cocktail enthusiast and bar industry professional. "If you're lucky enough to have drunk at Canon, the bar, you'll find reading Canon, the cocktail book, remarkably similar: rich in detail, surprising, sometimes challenging, and always delightful. If you haven't been to Canon, at least read the book. A few pages in and you'll be on your phone, booking a flight to Seattle."—David Wondrich, author of Imbibe! and Punch "The collection is unassailable . . . This terrific resource is sure to send armchair bartenders scurrying to their shakers."—Publishers Weekly The Anarchist Cookbook will shock, it will disturb, it will provoke. It places in historical perspective an era when "Turn on, Burn down, Blow up" are revolutionary slogans of the day. Says the author "This book... is not written for the members of fringe political groups, such as the Weatherman, or The Minutemen. Those radical groups don't need this book. They already know everything that's in here. If the real people of America, the silent majority, are going to survive, they must educate themselves. That is the purpose of this book." In what the author considers a survival guide, there is explicit information on the uses and effects of drugs, ranging from pot to heroin to peanuts. There i detailed advice concerning electronics, sabotage, and surveillance, with data on everything from bugs to scramblers. There is a comprehensive chapter on natural, non-lethal, and lethal weapons, running the gamut from cattle prods to sub-machine guns to bows and arrows. This vintage book contains an extensive collection of recipes for making various beverages popular amongst the students of Oxford University. From the innocuous and straightforward "Lemonade" to the baffling "Sir Fleewood Fletcher's Sack Posset" and "Milk Punch", this volume has it all. "Oxford Night Caps" will appeal to those with an interest in inventive alcoholic beverages, and constitutes a must-have for Oxford students past and present. Contents include: "Bishop, or Spiced Wine", "Lawn Sleeves", "Cardinal", "Pope", "Negus", "White Wine Negus", "Port Wine Negus", "Oxford Punch, or Classical Sherbet", "Spiced Punch", "Tea Punch", "Gin Punch", "Red Punch", "Punch Royal", "Milk Punch", "Oxford Milk Punch", "Norfolk Milk Punch", et cetera. Many vintage books such as this are increasingly scarce and expensive. We are republishing this volume now in an affordable, high-quality edition complete with a specially commissioned new introduction on cocktail and beverage making. Everything you ever need to know about choosing and mixing drinks is right here in this rare and highly collectible volume. Written by a legendary mixologist, it's the ultimate bartender's book, bursting with 750 recipes. Consisting mostly of cocktails, it comprises nonalcoholic drinks as well as sours, toddies, flips, egg nogs, slings, fizzes, coolers, rickeys, juleps, punches, and a myriad of other delectable refreshments. Extensive coverage of wines introduces the products of Bordeaux, Burgundy, and Champagne, as well as Rhine wines, port, and sherry. This special edition is richly illustrated with unique color images from the original 1930 publication — dozens of period drawings that imbue the book with a lively Jazz Age spirit. A splendid gift for bartenders and housewarming parties, it's also a fine and comprehensive addition to home bars and libraries. This is the first edition with 258 pages, in a good-to-read 6x9" format! A complete reprint of the very first 1862 edition of Jerry Thomas' Bartenders Guide "How To Mix Drinks or A Bon Vivant's Companion". This drink recipe book is probably the most famous bartenders' and cocktail book of all times, and it was the first real cocktail book ever published in the United States. This is a nostalgic and delicious homage to a drinking era that is gone but not forgotten. \* In 1862 Thomas finished the Bartender's Guide (alternately titled How to Mix Drinks or The Bon-Vivant's Companion), the first cocktail book ever published in the United States. The book collects and codifies what was then an oral tradition of recipes from the early days of cocktails, including some of his own creations; the guide lays down the principles for formulating mixed drinks of all categories. This first edition of the guide include the first written recipes of such cocktails as the DAISY, the MINT JULEP, the FIZZ, the FLIP, Sour and many many more. Among other famous drinks are the BLUE BLAZER, the EYE-OPENER, the LOCOMOTIVE, the PICK-ME-UP, the CORPSE-REVIVER, and CHAIN-LIGHTNING. Raise a glass to the elegant past with this collection of drinks recipes inspired by the beloved historical drama. Cocktails were introduced in the drawing rooms of Downton Abbey in the 1920s, when US prohibition inspired the popularity of American-style bars and bartenders in Britain. This well-curated selection of recipes is organized by the rooms in the Abbey in which the drinks were served, and spans everyday sips to party drinks plus hangover helpers and more. In addition to classic concoctions like a Mint Julep, Prince of Wales Punch, and Ginger Beer, this collection features character-specific variations such as Downton Heir, Turkish Attaché, The Valet, and The Chauffeur. The recipes reflect drinks concocted and served upstairs and down, as well as libations from village fairs, cocktail parties, and restaurant menus typical of the time. The book also includes tips, historical trivia, and over forty color photographs featuring cocktails and cast members. 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 new updated edition of

America's bestselling drink-mixing guide America's favorite drink-mixing guide since 1935, Mr. Boston: Official Bartender's Guide has been the resource of choice for generations of professionals and amateurs alike. Now this classic is better than ever, with updated information, 200 new drink recipes, and new photography. More than 1,400 recipes range from classic cocktails to today's trendiest drinks, all presented alphabetically with clear, easy-to-follow instructions. With the latest lowdown on liquors, beers, and wines, plus savvy advice on equipment, bar setup, and more, Mr. Boston has it all. Mr. Boston, part of the Barton Brands group, has been a widely recognized name in the bartending world for more than 70 years. The Mr. Boston brand includes a range of liquors and prepared cocktails as well as this 67th printing of The Official Bartender's Guide. 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 vintage book contains a complete and practical guide to preparing an extensive range of mixed drinks and beverages, originally designed for hotels, boats, clubs, bars, etc. "Haney's Steward and Barkeeper's Manual" constitutes a timeless beverage-making handbook, and will be of considerable utility to modern readers with an interest in mixology. Contents include: "Albany Punch", "Armory Punch", "Anglers Punch", "Arrack Punch", "Apple Punch", "Apple Toddy", "Absinthe", "Archbishop", "Bimbo Punch", "Bird of Freedom Punch", "Brandy Punch", "Barbadoes Punch", "Brandy Flip", "Bourbon", "Brandy Fix", "Brandy Sling", et cetera. Many vintage books such as this are increasingly scarce and expensive. We are republishing this volume now in an affordable, modern edition complete with a specially commissioned new introduction on cocktail and beverage making. From the authors of the bestselling and genre-defining cocktail book Death & Co, Cocktail Codex is a comprehensive primer on the craft of mixing drinks that employs the authors' unique "root cocktails" approach to give drink-makers of every level the tools to understand, execute, and improvise both classic and original cocktails. JAMES BEARD AWARD WINNER • WINNER OF THE TALES OF THE COCKTAIL SPIRITED AWARD® FOR BEST NEW COCKTAIL OR BARTENDING BOOK • NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY CHICAGO TRIBUNE "There are only six cocktails." So say Alex Day, Nick Fauchald, and David Kaplan, the visionaries behind the seminal craft cocktail bar Death & Co. In Cocktail Codex, these experts reveal for the first time their surprisingly simple approach to mastering cocktails: the "root recipes," six easily identifiable (and memorable!) templates that encompass all cocktails: the old-fashioned, martini, daiquiri, sidecar, whisky highball, and flip. Once you understand the hows and whys of each "family," you'll understand why some cocktails work and others don't, when to shake and when to stir, what you can omit and what you can substitute when you're missing ingredients, why you like the drinks you do, and what sorts of drinks you should turn to—or invent—if you want to try something new. Praise for Cocktail Codex "Learn the template, and any cocktail you can think of is within reach."—Food & Wine "Too bad all college textbooks weren't this much fun."—Garden & Gun "A must for amateur and pro mixologists alike."—Chicago Tribune "If Dora the Explorer turned twenty-one, split herself into three people, and decided to write the Magna Carta of booze books, this would be the result. And, unlike every other book you'll read this year, Cocktail Codex is packed with actual knowledge you can use in the real world. Please, please, can Cinema Codex be next?"—Steven Soderbergh, filmmaker TAKING FLAVOUR FROM ORDINARY TO EXTRAORDINARY After 20 years of making award-winning Halen Môn sea salt, the Lea-Wilson family have put together a collection of recipes on how to showcase this often misunderstood and misused ingredient. Learning to season properly is what separates a good cook from a great one. It isn't a simple added but a case of how much also when these crystals are used: at the beginning of meal prep to help sunny tomatoes sing; coating your meat just before cooking to help the salty char form and the meat stay juicy; or right at the very end, scattered over a chocolate torte to make it all the more chocolate-y. Brine, cure and pickle your way through this book, learning to use salt in new ways to make everyday food more vibrant and flavourful. From a sophisticated fennel and almond lasagne to toasted milk cookies, delicate salt marsh lamb to juicy black pepper brined corn, this book brings new techniques and a breath of fresh inspiration to your plate. With every bit as much attention paid to vegetables and sweet dishes, as well as meat and fish, and beautiful photography shot on location on the wild island of Anglesey throughout, this book celebrates the most important ingredient in your kitchen. This authoritative guide is an essential reference book for every home bartender, covering a vast array of cocktails and drinks, and how to make them. There are step-by-step instructions for making both alcoholic and non-alcoholic drinks, accompanied by 800 glorious colour photographs. All the cocktail favourites are featured, as well as some more unusual drinks to try. This is the perfect home reference book and one stop sourcebook for all bartenders, both professional and enthusiastic amateur, and its unique photographic approach to more than 600 drinks will mean this is the only inspiration, instruction manual and recipe book you will ever need. Libation-loving siblings And? and Tenaya Darlington show you how to make cocktails from every era, reimagined for a contemporary palate. Dial back the sugar, and load up on quality ingredients. The New Cocktail Hour shows you how to mix incredible craft cocktails and gives you a complete history of classic recipes and spirits. You've never seen a cocktail book like this before! World-renowned authority Michael Jackson provides quintessential recipes for more than 250 cocktails. This essential barside manual comes complete with an A-Z reference to the world's greatest drinks and complete descriptions of bartending equipment and their uses. Whether you'd like to test your courage with an Earthquake or mix a superb Martini, the perfect drink is never far away with this connoisseur's guide at hand. 2013 Reprint of 1934 Edition. Full facsimile of the original edition, not reproduced with Optical Recognition Software. James Beard says, "And because this book is intended for the professional bartender as well as the amateur, it must contain mixtures for which there is only an occasional demand. So don't look askance at the "Widow's Kiss" or Polly's Special" or other such rarities. somewhere, with some people, they are favorites." Here is the most complete, comprehensive home or professional bartender's guide obtainable. It contains over 1200 recipes for mixed drinks which have won public approval in the last 100 years. This extensive list was compiled from the records of famous bars and restaurants in the United States, Canada, Europe, and South America. In addition to the classic and well-known drinks, The Official Mixer's Manual provides formulas which will appeal to those adventurous hosts who delight in surprising their guests and themselves with behind-the-bar innovations. Duffy was chief bartender at the old Ashland House. This book is the result of his long experience and ripe judgment. "The Ideal Bartender" by Tom Bullock. Published by Good Press. Good Press publishes a wide range of titles that encompasses every genre. From well-known classics & literary fiction and non-fiction to forgotten?or yet undiscovered gems?of world literature, we issue the books that need to be read. 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