



'From a Bloody Mary to a Death Flip, each recipe is easy to follow and comes with a detailed description and facts of the drink. The handy book lets you navigate by base spirit, flavour and style - so it's ideal for those who know what kind of mix they want to learn.' The Evening Standard, The 10 Best Cocktails Books. Welcome to The Periodic Table of Cocktails! Instead of hydrogen to helium, here you'll find mojitos to martinis - 106 classic cocktails arranged following the logical ordering of The Periodic Table of Elements. Find your favourite cocktail in the table and, in theory, you should like all the other cocktails in the same column and also the mixes immediately to the left or right, because they all share characteristics - flavours, methods and styles you'll enjoy. Even if they use a completely different spirit or mixer to your favourite choice ... we think you'll like them! See how the most popular cocktails - new and old - were dreamed up, learn how these cocktails are made, how to order them and, most crucially, how to enjoy them at their best. Plus find out more delicious concoctions to try in this expert guide. Includes a Periodic Table of Cocktails pull-out poster - take it on your next night out...'

The Ultimate Guide to Spirits & Cocktails Hf Ullmann

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*

Calling all spirit enthusiasts, wannabe mixologists and fans of aperitifs and digestifs... *That's the Spirit!* is here to guide and entertain you through the world of spirits and liqueurs, including whiskies both familiar and surprising, dangerous tequila and mezcal, gin and its Dutch counterpart genever, under-rated grappa, love-it-or-hate-it Bailey's, legendary absinthe and enough rum to make you book a flight to Jamaica immediately. Behind this very well-stocked, virtual bar is author Jonathan Ray, who knows a thing or two about alcohol, being drinks editor of the *Spectator*. Through his personal selection of the 100 most deliciously fascinating spirits and liqueurs in the world, he tells us all about the makers behind the drinks, what makes certain brands so enduring and fascinating, which famous drinkers had one glass too many, and what makes specific tipples taste so irresistible. Among these 100 bottles are tips on your essential home cocktail kit, the world's best cocktail bars, which glassware is right for which drink, and the ultimate way to serve key spirits at home.

This is an information-packed celebration of the world's most sophisticated aperitifs, most pleasurable digestifs and jazziest party drinks. Dave Broom takes you on a journey from the alchemist's laboratory, includes gods, monarchs, bootleggers, pirates, slave traders, spice merchants, the odd U.S. president and larger than life self-publicists. Weird and wonderful facts are backed up with detailed information on production and comprehensive tasting notes. The classic cocktails in each of the major categories of spirits are featured and the book concludes with expert advice on how to mix 100 of the world's best cocktails.

Nine years after they first published their first history of Cuban rum, authors Anistatia Miller and Jared Brown have finished scouring libraries, archives, and databases gleaning as much of the truth about the origins of Cuban rum. Their findings include some rather eye-opening discoveries about the contributions made by Spanish, French, British, and Dutch sources that positioned this seductive spirit ahead of other Caribbean spirits by seeking and adapting new technologies and techniques to its production which is appreciated around the globe. Miller and Brown have also unearthed new evidence as to the origins of classic Cuban mixed drinks including the Mojito, Daiquiri, El Presidente, Cuba Libre, and PiNa Colada. This revised and expanded discussion offers a fresh approach to the study of both Cuban rum's remarkable history and the people who created a genre of mixed drinks that have achieved universal appeal. As the category continues to grow and mature, the authors present compelling reasons why Cuban rum does not live only on its past merits but shines with a brilliant future in the hands of a new generation of international bartenders

*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.

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)

Everyone thinks that they know how to drink, but do you really know the difference between a scotch and a whiskey? How about a gin or vodka martini? Do you know whether Johnny Walker is a single malt or a scotch? Well now is the time to finally learn the definitive answers to these questions, and so many more that you've always had about your favorite drinks. In *The Connoisseur's Guide to Worldwide Drinking*, world-class connoisseur and celebrated critic Richard Carleton Hacker provides you with all the information that you'll ever need to properly enjoy and imbibe every type of spirit, and to start drinking alcohol the right way. After reading this definitive guide, you'll be able to: Taste the subtle distinctions between different types of spirits Learn the difference between varieties of the most popular kinds of cocktails Recite how many popular spirits are made, distilled, and crafted How to properly "nose" spirits The correct containers from which each spirit would be sipped And so much more! Complete with more than a 100 full color photographs, *The Connoisseur's Guide to Worldwide Drinking* is a perfect buy for every alcohol consumer, whether novice or aficionado. With *The Connoisseur's Guide to Worldwide Drinking* you'll be the most knowledgeable drinker in every bar that you walk into and at every cocktail party that you attend. Skyhorse Publishing, along with our Good Books and Arcade imprints, is proud to publish a broad range of cookbooks, including books on juicing, grilling, baking, frying, home brewing and winemaking, slow cookers, and cast iron cooking. We've been successful with books on gluten-free cooking, vegetarian and vegan cooking, paleo, raw foods, and more. Our list includes French cooking, Swedish cooking, Austrian and German cooking, Cajun cooking, as well as books on jerky, canning and preserving, peanut butter, meatballs, oil and vinegar, bone broth, and more. While not every title we publish becomes a New York Times bestseller or a national bestseller, we are committed to books on subjects that are sometimes overlooked and to authors whose work might not otherwise find a home.

Many other cocktail books have been and gone, but the *International Guide to Drinks* remains the book used by bartenders the world over, with a comprehensive guide to the preparation of every kind of drink, from exotic cocktails to wines, liqueurs, spirits and beers. Fully revised and updated with colour photography and explanatory diagrams, the book features winning recipes from the World Cocktail Championships, and includes sections on classic and contemporary cocktails, countries and their drinks, wines of the world, spirits and beers, aperitifs and digestifs, plus a detailed glossary and table of measurement. Special features of this revised edition are a guide to the new varieties of wine that appear on supermarket shelves and a section on new spirit companies that are now at the forefront of taste. However, the basics are not forgotten. Once you have read this book you will know everything there is to know about buying, mixing and serving drinks in the best tradition of the bartenders' profession. This definitive book is as indispensable to the well-stocked drinks cabinet as the corkscrew!

"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!

Drink your way through Japan (even from home) with the help of this book! Japan is home to some of the world's most interesting alcoholic beverages—from traditional Sake and Shochu to Japanese whisky, beer, wine and cocktails that are winning global acclaim and awards. In this comprehensive survey of Japanese drinks, experts Stephen Lyman and Chris Bunting cover all the main types of beverages found in Japanese bars and restaurants, as well as supermarkets and liquor stores around the world. The book has chapters on Sake, Shochu, whisky, wine, beer, Awamori (a moonshine-like liquor from Okinawa), Umeshu plum wine and other fruit wines. There is also a fascinating chapter on modern Japanese-style cocktails—complete with recipes so you can get the authentic experience, including: Sour Plum Cordial Sakura Martini Improved Shochu Cocktail Far East Side Cocktail Thorough descriptions of the varieties of each beverage are given along with the history, production methods, current trends and how to drink them. Detailed bar and buyer's guides at the back of the book list specialist establishments where readers can go to enjoy and purchase the drinks, both in Japan and cities around the world, including London, Paris, New York, San Francisco, Chicago, Washington DC, Shanghai and more! This is an indispensable book for anyone interested in brewing, distilling, new cocktails or Japanese culture, travel and cuisine. Kampai! Cheers!

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 make things 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.

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





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*

A guide to exploring the burgeoning world of craft spirits. Today's world of spirits is experiencing an explosive increase in craft distillers and pioneers of new distillates. It's about men and women tearing up rule books and creating new spirits with extraordinary personality and passion. 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. Joel Harrison & Neil Ridley are at the forefront of providing expertise and innovation in the spirits world. From whisky to gin, cognac to exotic drinks, the duo has a wealth of knowledge to share with audiences across the globe. They write about whisky on their award-winning website [Caskstrength.net](http://Caskstrength.net) and regularly pen articles and whisky features for a number of different publications such as *Whisky Magazine*, *Imbibe* and the *Evening Standard*, as well as becoming judges for the *World Whisky Awards* and the prestigious *I.W.S.C.* awards. Joel and Neil approach the drinks world with an irreverent, independently-minded spirit and, in the last two years, the duo have hosted over 250 whisky and other spirits tastings around the world from Japan to Lithuania.

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.

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! 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.

A complete history of one of the world's most iconic cocktails--now the poster child of the modern cocktail revival--with fifty recipes for classic variations as well as contemporary updates. In this fun, unexpected, and informative guide, *New York Times* spirits columnist Robert Simonson explores the history of the Old Fashioned- its birth as the "ur-cocktail" in the late nineteenth century, ascension in the 1950s and 1960s (as portrayed and repopularized by Don Draper on *Mad Men*), and renaissance as the star of the contemporary craft cocktail movement. A perfect Father's Day gift for any whiskey-loving gent, the book boasts a sleek, stylish package with striking photography throughout. With fifty elegant, delicious, and totally-within-reach cocktail recipes, *The Old Fashioned* is destined to become a classic on par with its namesake beverage.

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