

The Curious Bartender The Artistry And Alchemy Of Creating The Perfect Cocktail

"Rigorously researched and richly illustrated...Meticulous in detail and gleeful in its discoveries, this trip is a joyride for any whiskey lover." Publishers Weekly Buckle up and join bestselling author and whiskey connoisseur Tristan Stephenson on a Stateside tour and learn all there is to know about the finest whiskey and bourbon America has to offer. Whiskey in America is a regional product that has evolved in different ways and at a differing pace depending on where you go. Tristan Stephenson's road trip enabled him to visit more than 40 unique distilleries, from long-established makers in the states that are the spiritual home of the industry – Kentucky and Tennessee – to newer craft-distillers in Indiana, Pennsylvania, and even California and Texas. In his own unique style, which is both fiercely entertaining and meticulously well-researched, Tristan weaves together the full and fascinating story of American whiskey, from its history and production methods to the origins of iconic cocktails still enjoyed in bars around the world today.

The Art of Mixology offers a stunning anthology of cocktail recipes to make at home. You'll find an

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

A captivating introduction to the world of fine whiskies, brought to you by bestselling author, restaurateur, bar-owner and world-class drinks connoisseur Tristan Stephenson. Tristan explores the origins of whisky, from the extraordinary Chinese distillation pioneers well over 2,000 years ago to the discovery of the medicinal 'aqua vitae' (water of life), through to the emergence of what we know as whisky. Explore the magic of malting, the development of flavour and the astonishing barrel-ageing process as you learn about how whisky is made. After that, you might choose to make the most of Tristan's bar skills with some inspirational house-blends and whisky-based cocktails. This fascinating, entertaining and comprehensive book is sure to appeal to aficionados and novices alike.

The definitive guide to the extraordinary world of coffee from growing and roasting to brewing and serving the perfect cup. This is the ultimate guide to the history, science and cultural influence of coffee

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according to coffee aficionado and master storyteller Tristan Stephenson. You'll explore the origins of coffee, the rise of the coffee house and the evolution of the café before discovering the varieties of coffee, and the alchemy responsible for transforming a humble bean into the world's most popular drink. You'll learn how to roast coffee at home in the fascinating Roasting section before delving into the Science and Flavour of Coffee and finding out how sweetness, bitterness, acidity and aroma all come together. You'll then get to grips with grinding before learning about the history of the espresso machine and how to make the perfect espresso in the Espresso chapter. Discover how espresso and milk are a match made in heaven, yielding such treasures as the Latte, Cappuccino, Flat white and Macchiato; you'll also find out how to pour your own Latte art. Other Brewing Methods features step-by-step guides to classic brewing techniques to bring the coffee to your table, from a Moka pot and a French press to Aeropress and Siphon brewing. Finally, why not treat yourself to one of Tristan's expertly concocted recipes. From an Espresso Martini to a Pumpkin Spice Latte and Coffee Liqueur to Butter Coffee, this really is the essential anthology for the coffee enthusiast.

The classic bar guide that launched a generation of cocktail lovers is back—completely updated. With its cloth binding evoking a Jazz Age guide to

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speakeasies and its charming illustrations that could have come from a period magazine, this most influential cocktail book is reissued in a newly updated edition. Spanning the cocktail spectrum from classic to contemporary, it includes all the information the cocktail lover or mixologist needs to create the perfect drink in a stylishly retro package, making it an elegant, sophisticated gift as well as an indispensable companion for home or professional entertaining. With 500 recipes and an easy-to-use index arranged by drink categories, this bar book is replete with fascinating stories behind the genesis of each cocktail, its creators, and component liquors—as well as a guide to bartending equipment and a glossary of bar terms and measurements. Charles Schumann, whose appreciation of design and drinks is legendary, is the ideal guide to the perfect drink. Based on the menus at his iconic establishments—Harry’s New York Bar, then Schumann’s American Bar, which later became simply Schumann’s Bar—each recipe focuses on quality and balance.

An innovative, captivating tour of the finest whiskies the world has to offer, brought to you by bestselling author and whisky connoisseur Tristan Stephenson. Tristan explores the origins of whisky, from the extraordinary Chinese distillation pioneers well over 2,000 years ago to the discovery of the medicinal ‘aqua vitae’ (water of life), through to the

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emergence of what we know as whisky. Explore the magic of malting, the development of flavour and the astonishing barrel-ageing process as you learn about how whisky is made. In the main chapter, Tristan takes us on a journey through 56 distilleries around the world, exploring their remarkable quirks, unique techniques and flavours, featuring all new location photography from the Scottish Highlands to Tennessee. After that, you might choose to make the most of Tristan's bar skills with some inspirational whisky-based cocktails. This fascinating, comprehensive book is sure to appeal to whisky aficionados and novices alike.

Think of It as Your PhD in Drinking. In *Craft Cocktails at Home*, you'll embark upon a one-of-a-kind journey as you learn how to make some of the world's most innovative, unique, and delicious cocktails. Taste scientists, engineers, and talented bartenders with decades of experience all contributed their expertise to create this must-have guide for novices and professionals alike. Ever wondered what makes water taste good? Curious about what really happens during the barrel-aging process? Interested in which "molecular" ingredients have the best texture? These questions and more, answered inside. With 250 pages and 65 recipes

A stunning collection of 70 witchcraft-inspired drink recipes with inspiration for creating your very own spirited cocktails to benefit your practice. For

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centuries, witches have been using spirits of all forms during rituals and celebrations. Now, today's modern witch can learn how to make the perfect powerful witchcraft cocktail. All you need is a delicious and easy recipe, a bottle of your favorite booze, and a desire to get witchy. In *WitchCraft Cocktails*, you will find 70 recipes for alcohol-based beverages that are sure to help you in your craft. Designed for healing, spells, offerings, and just plain fun, there's nothing these boozy drinks can't do! Need a love potion to help woo your lover? Maybe a tincture to heal a cold? Or perhaps you're looking for the perfect witch-themed signature cocktail to serve at your next gathering. Regardless of what you're looking for, this book has you covered and includes tips on how to use your witch's brew to further your practice—and have fun!

"I found it hard to stay put while reading; I constantly wanted to leap up and strike out for a liquor store to test my new knowledge." Review of *The Curious Bartender's Gin Palace*, *The Wall Street Journal*. Join the gin craze with this captivating introduction to the world of gin, plus recipes for perfect gin cocktails, brought to you by award-winning bartender and bestselling author Tristan Stephenson. Discover the extraordinary journey that gin has taken, from its origins in the Middle Ages as the herbal medicine "genever" to gin's commercialization. From the dark days of the Gin Craze in mid 18th Century London to the golden age that it is now experiencing. In the last few years, hundreds of distilleries and micro-distilleries have cropped up all over the world, producing superb craft products infused with

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remarkable new blends of botanicals. In this book, you'll be at the cutting-edge of the most exciting developments, uncovering the alchemy of the gin production process, and the science. Follow Tristan's expertly honed recipes and to enjoy a Classic Martini, Negroni, Gimlet, Aviation, Martinez and Singapore Sling at home.

Tristan Stephenson is back to shake up the cocktail world once more, perfecting classic cocktails and offering his signature reinventions using his world-renowned mixology skills. "I found it hard to stay put while reading; I constantly wanted to leap up and strike out for a liquor store to test my new knowledge." Review of *The Curious Bartender's Gin Palace*, *The Wall Street Journal*. Tristan Stephenson is back to shake up the cocktail world once more, perfecting classic cocktails and offering his signature reinventions using his world-renowned mixology skills. *The Curious Bartender Volume II: The New Testament of Cocktails* is the sixth book by bestselling author and legendary bartender Tristan Stephenson. You'll find 64 of the finest cocktails there have been, are, or will be: 32 perfected classics and 32 game-changing reinventions of classics. Tristan makes you discover tastebuds and talents you never knew you had. He'll show you the tools of the trade, the techniques he swears by, and how to experiment to create your own cocktail sensations. Tristan's done all the hard work for you, selflessly trying every drink known to man to uncover what partners perfectly. All you have to do is leaf through the pages of this—the holy grail of cocktail books.

Featured in People's "6 Cocktails for Day Drinking - That Won't Make You Sleepy Later," *Handcrafted Cocktails* helps you create the perfect cocktail, any time! Enjoy classic cocktails in true pre-Prohibition style--throughout the day! Inside you'll find more than 100 recipes for the perfect brunch cocktails, refreshing afternoon cocktails and invigorating

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happy hour drinks, plus dinner cocktails perfect for pairing with meals, and relaxing nightcaps. Each cocktail recipe is carefully crafted to create the perfect balance of the sweet, the sour, the bitter and the spirit, producing a delicious drink every time. The secret is using fresh, house-made mixers. You'll find complete instructions for making your own simple syrups, bitters, liqueurs and cordials using unique ingredients such as cardamom, cilantro, rosemary, lavender, eucalyptus, five-spice and more. Plus you'll learn the fascinating histories of classic pre-Prohibition cocktails such as the very vintage Sherry Cobbler and the silky smooth Ramos Gin Fizz and try some new Prohibition-inspired cocktails such as the Kitty Burke and Bees in Kilts. Give these great cocktails a taste--you're sure to discover your new favorite drink.

"A drinks cookbook from the mixologist owners of Employees Only, a speakeasy-themed bar/restaurant in New York, with 90 recipes for modern cocktails inspired by classic drinks"--Provided by publisher.

This highly accessible and enjoyable guide is full of practical and fascinating information about how to enjoy whisky. All whisky styles are covered, including (just whisper it) blends. Along the way a good few myths are exploded, including the idea that whisky has to be taken neat. In 'What to Drink', Dave Broom explores flavour camps - how to understand a style of whisky - and moves on to provide extensive tasting notes of the major brands, demonstrating whisky's extraordinary diversity. In 'How to Drink', he sets out how to enjoy whisky in myriad ways - using water and mixers, from soda to green tea; and in cocktails, from the Manhattan to the Rusty Nail. He even looks at pairing whisky and food. In this spirited, entertaining and no-nonsense guide, world-renowned expert Dave Broom dispels the mysteries of whisky and unlocks a whole host of exciting possibilities for this magical drink.

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Preparing a first-class cocktail relies upon a deep understanding of its ingredients, the delicate alchemy of how they work together. In *The Curious Bartender*, Tristan Stephenson explores and experiments with the art of mixing the perfect cocktail, explaining the fascinating modern turns mixology has taken. Showcasing a selection of classic cocktails, he explains their intriguing origins, introducing the colourful historical characters who inspired or created them. Moving on, he reinvents each drink from his laboratory, adding contemporary twists to breathe fresh life into these vintage classics. Stay true to the originals with a Sazerac or a Rob Roy, or experiment with some of his modern variations to create a Green Fairy Sazerac topped with an absinthe 'air' or an Insta-age Rob Roy with the 'age' on the side. Also included is a reference section detailing all the techniques you will need, making this an essential anthology for the cocktail enthusiast.

!--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 Curious Bartender™s *Gin Palace* is the follow-up to master mixologist Tristan Stephenson's™ hugely successful books, 'The Curious Bartender' and 'The Curious Bartender: An Odyssey of Malt, Bourbon & Rye Whiskies'. Discover the extraordinary journey that gin has taken, from its origins in the Middle Ages as the herbal medicine *â€™genever*™ to

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ginâ€™s commercialization and the dark days of the Gin Craze in mid 18th Century London, through to its partnership with tonic waterâ€”creating the most palatable and enjoyable anti-malarial medication â€” to the golden age that it is now experiencing. In the last few years, hundreds of distilleries and micro-distilleries are cropping up all over the world, producing superb craft products infused with remarkable new blends of botanicals. In this book, youâ€™ll be at the cutting-edge of the most exciting developments, uncovering the alchemy of the gin production process and the science of flavour before taking a tour through the most exciting distilleries and gins the world has to offer. Finally, put Tristanâ€™s mixology skills into practice with a dozen spectacular cocktails including a Purl, a Rickey, and a Fruit Cup.

"His practical experience blends perfectly with his academic knowledge in this informative and entertaining guide to making the perfect cocktail." Review for The Curious Bartender Volume I, The Daily Mail. Tristan Stephenson is back to shake up the cocktail world once more, perfecting classic cocktails and offering his signature reinventions using his world-renowned mixology skills. The Curious Bartender Volume II: The New Testament of Cocktails is the sixth book by bestselling author and legendary bartender Tristan Stephenson. You'll find 64 of the finest cocktails there have been, are or will be: 32 perfected classics and 32 game-changing reinventions of classics. Tristan makes you discover tastebuds and talents you never knew you had. He'll show you the tools of the trade, the techniques he swears by and how to experiment to create your own cocktail sensations. Tristan's done all

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the hard work for you, selflessly trying every drink known to man to uncover what partners perfectly. All you have to do is leaf through the pages of this – the holy grail of cocktail books.

Take the guesswork out of planning your next cocktail soirée with these recipes for elegant cocktails, each perfectly flavor-paired with a small bite. Sip on a classic ice-cold Martini whilst nibbling a Green Olive & Anchovy Crostini; try a tangy Lime Daiquiri with a crisp Shrimp, Mango, & Chile Tostada; enjoy a sparkling Lavender French 75 with a Goat Cheese & Pink Peppercorn Mini Tartine, or a Pisco Sour paired with a simple but flavor-packed Pickled Ceviche & Pickle Pincho. For the festive season, nothing will impress your guests more than a Clementine Caipirinha served with a melt-in-the-mouth Warm Brie & Redcurrant Phyllo Bite. From elegant classic drinks, to lip-smacking newer creations, tangy summer treats, and sparkling ideas for special occasions, here you'll find all the inspiration and recipes you need to plan for every event from a stylish pre-dinner tittle with friends, to a full-blown cocktail reception. Essential for the home bar cocktail enthusiast and the professional bartender alike “The textbook for a new generation.” —Jeffrey Morgenthaler, author of *The Bar Book* “A true classic in its own right . . . that will be used as a reference for the next 100 years and more.” —Gaz Regan, author of *The Joy of Mixology* 2017 JAMES BEARD FOUNDATION BOOK AWARD NOMINEE: BEVERAGE 2017 SPIRITED AWARD® NOMINEE: BEST NEW COCKTAIL & BARTENDING BOOK Frank Caiafa—bar manager of the legendary Peacock Alley bar

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in the Waldorf Astoria—stirs in recipes, history, and how-to while serving up a heady mix of the world's greatest cocktails. Learn to easily prepare pre-Prohibition classics such as the original Manhattan, or daiquiris just as Hemingway preferred them. Caiafa also introduces his own award-winning creations, including the Cole Porter, an enhanced whiskey sour named for the famous Waldorf resident. Each recipe features tips and variations along with notes on the drink's history, so you can master the basics, then get adventurous—and impress fellow drinkers with fascinating cocktail trivia. The book also provides advice on setting up your home bar and scaling up your favorite recipe for a party. Since it first opened in 1893, the Waldorf Astoria New York has been one of the world's most iconic hotels, and Peacock Alley its most iconic bar. Whether you're a novice who's never ventured beyond a gin and tonic or an expert looking to expand your repertoire, The Waldorf Astoria Bar Book is the only cocktail guide you need on your shelf.

Offers a brief history of whiskey, profiles sixty distilleries from around the world, and features a selection of whiskey-based cocktails.

Buckle up and join bestselling author and whiskey connoisseur Tristan Stephenson on a Stateside tour and learn all there is to know about the finest whiskey and bourbon America has to offer. Whiskey in America is a regional product that has evolved in different ways and at a differing pace depending on where you go. Tristan Stephenson's road trip enabled him to visit more than 40 unique distilleries, from long-established makers in

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the states that are the spiritual home of the industry—Kentucky and Tennessee—to newer craft-distillers in Indiana, Pennsylvania and even California and Texas. In his own unique style, which is both fiercely entertaining and meticulously well-researched, Tristan weaves together the full and fascinating story of American whiskey, from its history and production methods to the origins of iconic cocktails still enjoyed in bars around the world today.

Discover why rum is becoming the hottest spirit in the world right now with the latest and greatest offering from bestselling author and master mixologist Tristan Stephenson.

An expert guide to setting up a home bar, plus over 75 cocktail recipes to try from one of the world's leading bartenders, drinks industry innovator, and best-selling author. Preparing a first-class cocktail relies upon an understanding of its ingredients and the delicate alchemy of how they work together. Here, Tristan Stephenson—drinks industry consultant, bar owner, restaurateur and author of best-selling drinks books—offers his expert advice on the fundamentals of home mixology and shares his perfected recipes for classic cocktails. Enjoy a Manhattan, Negroni, and Martini, discover lesser known vintage gems including the Martinez and Aviation as well as modern favorites the Espresso Martini and Mojito.

Discover why rum is fast becoming the hottest spirit in the world right now with this essential companion from bestselling author and master mixologist Tristan Stephenson.

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Celebrate Canadian cocktail history and artistry with *A Field Guide to Canadian Cocktails*, a collection of over 100 recipes inspired by a bounty of homegrown ingredients and spirits that will appeal to armchair bartenders and professionals alike. From the Yukon's Sour Toe Shot to a Prairie Caesar to New Brunswick's Fiddlehead Martini, each beautifully crafted recipe—comprising updated classics, signature drinks from Canada's top bartenders and the authors' own creations—features quintessentially Canadian ingredients and cultural references, blending to create a libatious and entertaining journey from sea to shining sea. Also featured are syrup and infusion recipes, tips and tricks, technique and equipment guides, as well as travel narratives and recommendations from the authors' cross-country road trips. Authors Victoria Walsh and Scott McCallum have dedicated countless hours, not to mention gas mileage, foraging, travelling and experimenting, in order to instill their own brand of northern spirit into the existing cocktail canon, and to add to the proud tradition of ensuring Canadian drinks, history and lore, in all their glory, are served at the global bar.

"Thomas Morrell has spent over thirteen years in the restaurant and bar industry. He has worked as a busboy, dishwasher, server, host, cook, manager and most importantly as a bartender. Over the years many people have asked him how they can become a bartender too. This book is his answer. Inside you will find information covering: bartending tools and terminology, Thomas' customer service philosophy, beer, wine, distilled spirits,

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mixed drinks, how to maximize your tips, bartending working environments, bartending professionalism, responsible bartending, finding work as a bartender"--P. [4] of cover.

The first cocktail book from the award-winning mixologist Masahiro Urushido of Katana Kitten in New York City, on the craft of Japanese cocktail making Katana Kitten, one of the world's most prominent and acclaimed Japanese cocktail bars, was opened in 2018 by highly-respected and award-winning mixologist Masahiro Urushido. Just one year later, the bar won 2019 Tales of the Cocktail Spirited Award for Best New American Cocktail Bar. Before Katana Kitten, Urushido honed his craft over several years behind the bar of award-winning eatery Saxon+Parole. In *The Japanese Art of the Cocktail*, Urushido shares his immense knowledge of Japanese cocktails with eighty recipes that best exemplify Japan's contribution to the cocktail scene, both from his own bar and from Japanese mixologists worldwide. Urushido delves into what exactly constitutes the Japanese approach to cocktails, and demystifies the techniques that have been handed down over generations, all captured in stunning photography.

Gone are the days when a lonely bottle of Angostura bitters held court behind the bar. A cocktail renaissance has swept across the country, inspiring in bartenders and their thirsty patrons a new fascination with the ingredients, techniques, and traditions that make the American cocktail so special. And few ingredients have as rich a history or serve as fundamental a role in our beverage heritage as bitters. Author and bitters

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enthusiast Brad Thomas Parsons traces the history of the world's most storied elixir, from its earliest "snake oil" days to its near evaporation after Prohibition to its ascension as a beloved (and at times obsessed-over) ingredient on the contemporary bar scene. Parsons writes from the front lines of the bitters boom, where he has access to the best and boldest new brands and flavors, the most innovative artisanal producers, and insider knowledge of the bitters-making process. Whether you're a professional looking to take your game to the next level or just a DIY-type interested in homemade potables, *Bitters* has a dozen recipes for customized blends--ranging from Apple to Coffee-Pecan to Root Beer bitters--as well as tips on sourcing ingredients and step-by-step instructions fit for amateur and seasoned food crafters alike. Also featured are more than seventy cocktail recipes that showcase bitters' diversity and versatility: classics like the Manhattan (if you ever get one without bitters, send it back), old-guard favorites like the Martinez, contemporary drinks from Parsons's own repertoire like the Shady Lane, plus one-of-a-kind libations from the country's most pioneering bartenders. Last but not least, there is a full chapter on cooking with bitters, with a dozen recipes for sweet and savory bitters-infused dishes. Part recipe book, part project guide, part barman's manifesto, *Bitters* is a celebration of good cocktails made well, and of the once-forgotten but blessedly rediscovered virtues of bitters. 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

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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 memorizable!) 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*

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Codex is packed with actual knowledge you can use in the real world. Please, please, can Cinema Codex be next?"—Steven Soderbergh, filmmaker

ERIK The white picket fence. The happily-ever-after. That life was never meant for him. For years he's been bouncing from city to city—from one cage fight to another. That's his outlet. That's pain Erik can control. But in Seattle, everything changed. River's an artist. He's a pretty boy. He does yoga. Someone so soft shouldn't be intrigued by Erik's rough edges. RIVER His life was quiet. He had a simple routine. Designing tattoos, avoiding drama. Well, mostly. Then Erik comes along—scarred and dangerous, shrouded in mystery. A mystery River can't resist trying to solve. Maybe a secret as dark as his own. Neither of them expected a relationship so complicated, so intense. Neither of them expected...each other. Erik and River are both trying to escape a shadowed past. But the thing about shadows is: the faster you run, the faster they chase you.

Good food, good drink, good company – that's the recipe for a good time. This original book sees celebrated cocktail creator and man behind White Lyan and Dandelyan bars in London, Mr Lyan, call on his many friends from the world's best restaurants to share their favourite dishes. From an enormous summer BBQ to an intimate romantic dinner, it covers an impressive range of occasions and holidays, showing how a great feast and delicious cocktails can easily be part of everyone's lives and social gatherings. A menu of world-class cocktails are crafted to suit recipes contributed by chefs including Nuno Mendes (Chiltern Firehouse),

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James Lowe (Lyle's), Nieves Barragán Mohacho (Barrafina), Roca (El Celler de can Roca), Robin Gill (The Dairy), Isaac McHale (The Clove Club), Tien Ho (Whole Foods) and Richard Hart (Tartine) among many others, in this unique guide to the complete social gathering. A masterclass in bringing together the very best food and drink to create a home gathering with impact, this book is the ultimate guide to entertaining guests with style.

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. 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.

Features over 150 recipes for traditional and innovative alcoholic mixed drinks, along with information about the tools, garnishes, and techniques used to create them.

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A captivating introduction to the world of fine whiskies, brought to you by bestselling author, restaurateur, bar-owner, and world-class drinks connoisseur Tristan Stephenson. Tristan explores the origins of whiskey, from the extraordinary Chinese distillation pioneers well over 2,000 years ago to the discovery of the medicinal "aqua vitae" (water of life), through to the emergence of what we know as whiskey. Explore the magic of malting, the development of flavor, and the astonishing barrel-ageing process as you learn about how whiskey is made. After that, you might choose to make the most of Tristan's bar skills with some inspirational house-blends and whiskey-based cocktails. This fascinating, entertaining, and comprehensive book is sure to appeal to aficionados and novices alike.

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.

Discover why rum is fast becoming the hottest spirit in the world right now with this essential companion from bestselling author and master mixologist Tristan Stephenson. The Curious Bartender's Guide to Rum explores rum's remarkable history from its humble origins to its status as life-blood of the Royal Navy and its love affair with Cuba.

Discover its darker past, with tales of devils, pirates, and its reputation as the revolutionary spirit. Now this fabled drink is in the midst of another revolution, transforming from uninspiring grog to premium product. Barrel-aged dark varieties are leading the charge and poised to attract existing Bourbon fans while the cocktail Renaissance that began in the early 2000s has recently expanded to include tiki and non-tiki rum cocktails. Is this entertaining primer you'll learn how rum is made, from the science of sugar cane and molasses to distillation and unique ageing techniques. Next, Tristan's unrivalled mixology skills will help you master jazzed-up

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versions of the Mai Tai and Mojito, perfect a Planter's Punch, and keep you on trend with Brazil's famous Caipirinha and Batida cocktails, made with rum's sister spirit, cachaça. Let the rum revolution begin!

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

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

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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.

Presents step-by-step recipes, organized by seasons, for crafting cocktails at home, including the rye old fashioned, strawberry rhubarb fizz, watermelon daiquiri, and rosemary maple bourbon sour.

The Curious BartenderThe artistry and alchemy of creating the perfect cocktailRyland Peters & Small

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