

Mocktails The Complete Bartenders Guide

The Art of the ShimThe Essential New York Times Book of CocktailsWitchCraft CocktailsDay DrinkingThe Bartender's Guide to MocktailsZero-Proof CocktailsMocktailsHandcrafted Bitters: Simple Recipes for Artisanal Bitters and the Cocktails that Love ThemDrinking for Two1000 Best Bartender RecipesSummer DrinksDrinkJerry Thomas' Bartenders GuideThe Art & Craft of Coffee CocktailsSession CocktailsTequila MockingbirdThe Complete Book of Mixed DrinksBubblyCocktails Made EasyCocktails, Cocktails, and More CocktailsGood DrinksFloral LibationsThe PDT Cocktail BookThe Essential Bar Book for Home Mixologists: Tools, Techniques, and Spirits to Master CocktailsThe Bartender's Black BookThe Tequila 1000Mr. Boston Official Bartender's GuideCocktails Made SimpleShrubs: An Old Fashioned Drink for Modern TimesDryWhiskey CocktailsWomen's Libation!Cannabis Cocktails, Mocktails & TonicsBitterman's Field Guide to Bitters & AmariClean + Dirty DrinkingCappuccino Cocktails-- Specialty Coffee Recipes and 'a-whole-latte' More!Meehan's Bartender ManualDryRedemption BarMocktails

The Art of the Shim

Create your own cannabis infused cocktails! Combining cannabis and cocktails is a hot new trend, and Cannabis Cocktails, Mocktails & Tonics shows you how. Featuring a collection of 75 recipes of cannabis

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influenced cocktails and drinks; The Cocktail Whisperer Warren Bobrow will show you the essential instructions for de-carbing cannabis to release its full psychoactive effect. Learn the history of cannabis as a social drug and its growing acceptance to becoming a medicinal. Look beyond cocktails and create successful tonics, syrups, shrubs, bitters, compound butter and exotic infused oil to use in any drink. Start your day with coffee, tea, and milk-based cannabis beverages for healing and relaxation. Get your afternoon pick-me-up with gut healing shrubs and mood enhancing syrups. Make cooling lemonades and sparking herbal infusions to soothe the fevered brow. Then, have an after dinner herbal-based cannabis drink for relaxation at the end of a good meal. The options are endless with Cannabis Cocktails, Mocktails & Tonics!

The Essential New York Times Book of Cocktails

From Martinis and Manhattans to sparkling Bellinis and fruity, frozen daiquiris, this user-friendly collection of cocktail recipes will turn anyone into an outstanding bartender! Arranged by spirit type and filled with enticing photographs, it's the perfect introduction to the intimidating world of drink-making. Hundreds of fabulous concoctions are included, from traditional to trendy, from sophisticated to luscious tropical tastes. All your favorite liquors are here: vodka, gin, rum, whisky, brandy, and even sparkling, celebratory champagne. Whip up a Bloody Mary for a special brunch or Hot Buttered Rum for a cold winter's

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night. Sip a Mint Julep out on the porch, like a true Southerner. Get sexy with a Between the Sheets. Grab some cachaça, limes, and sugar and make a Caipirinha, Brazil's delicious national drink. Or feel as if you're down in old Havana with a Cuba Libre or minty Mojito. Plus, there are plenty of punches to enliven any party. Most of the recipes include several variations to try out, and novices will find a wealth of basic information, including tips on what to drink and when; what equipment, glassware, and ingredients you'll need; and which techniques you must know—including shaking, muddling, building, and layering. There's also advice on getting everything ready and what to do when speed is of the essence. When you want to learn how to mix drinks, this is the beginner's guide you'll need.

WitchCraft Cocktails

Provides recipes for cocktails that do not contain alcohol, including a big berry, a veggie shake, and an apple and hazelnut lassi.

Day Drinking

Features 65 drink recipes inspired by history's most loved novels.

The Bartender's Guide to Mocktails

Bartender's Guide to Mocktails offers delectable and refreshing soda- and juice-based recipes for those that want to forgo the alcohol but keep the flavor.

Zero-Proof Cocktails

For 75 years, Mr. Boston has been America's bestselling drink-mixing guide Every bartender's favorite drink-mixing guide is better than ever in this all-new edition. This guide features new cocktail recipes from well-known mixologists, easy-to-use information on equipment, guidance on building your pantry and purchasing ingredients, helpful tips and techniques, and new photographs that showcase the beauty of the finished cocktails. Includes 1,500 drinks ranging from classics like The Old-Fashioned Whiskey Cocktail and The Martini Cocktail to regional favorites like the Ramos Gin Fizz and the Mint Julep to contemporary drinks like the Limoncello Sour and the Stone Wall Features new photography and nearly 200 new recipes for today's bartenders, including cutting-edge cocktails with sake, absinthe, infused spirits, and other contemporary flavors from the top mixologists Covers nearly every cocktail imaginable, from classic martinis to trendy cosmopolitans to holiday eggnog Updated with a new glossary for easily accessible descriptions of hundreds of spirits from the familiar to the obscure From bar chefs to cocktail party hosts, Mr. Boston: 75th Anniversary Edition remains the most trusted guide for your bar.

Mocktails

With more than 100 new recipes for cocktails, mixed drinks, and nonalcoholic beverages, this revised edition of Anthony Dias Blue's classic guide fills us in on what we need to know: How to stock a bar, listing

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alcoholic and nonalcoholic beverages by probable frequency of use. Bar and cocktail definitions -- learn the difference between a julep and a smash, a toddy and a flip. Calorie charts, mixology tips, and illustrated descriptions of glasses. Organized by spirit, each chapter is introduced by an accessible and eloquent essay. Discover more than 1,000 recipes for cocktails, categorized by Classics, Creative Concoctions, Signature Drinks, and Tropical Drinks -- everything from the popular Martini and the Coco Loco to Trader Vic's West Indies Punch, a Midori Sour, and a Velvet Hammer. Whether entertaining, bartending, or simply relaxing with a favorite drink, this is the must-have bar book.

Handcrafted Bitters: Simple Recipes for Artisanal Bitters and the Cocktails that Love Them

Recipes for hundreds of tasty libations appear in this groundbreaking volume, originally published in 1862 and widely considered by drink historians as the first serious American book on cocktails and punches.

Drinking for Two

When the occasion calls for a drink, but not for getting drunk, mix up a batch of day drinks—low-alcohol cocktails that are festive, mouthwateringly delicious, and light on the booze. From brunch with friends to bridal showers and barbecues, from tailgates to snow days to afternoons hanging out on the beach, just about any daytime social occasion is greatly improved

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by a drink. And these 50 creative cocktails are just the thing. Using beer, wine, sake, sherry, and vermouth, plus a variety of amari and other flavorful liqueurs like St-Germain, Campari, and Aperol, the cocktails (and mocktails!) of Day Drinking are easy to make and easy on the alcohol content. Here are light drinks for hot days, warm drinks for cool days, and an abundance of classic—and reimagined—low-proof spritzers, sangrias, micheladas, and so much more.

1000 Best Bartender Recipes

Cappuccino Cocktails - Specialty Coffee Recipes . . . and 'A-Whole-Latte' more! is an informative, entertaining and enlightening coffee (cook) book. It is a brimful collection of 88 eclectic, easy-to-make, hot, iced and festive espresso/cappuccino recipes with 14 delectable full-color photographs displayed throughout. This user-friendly coffee guide book offers tips, techniques and trivia from "Beans & Machines" to "Cream of the Cup"; "Coffee and Your Health" to "Caffeination Information"; "Coffee's Past" a fascinating coffee history timeline to "Coffee's Future" and a one-of-a-kind coffee/espresso encyclopedia. The sprinkling of java jokes and coffee quotes makes this book as much fun to read as it is useful - a perfect gift any time of the year for all coffee lovers, from espresso enthusiasts to coffee connoisseurs!

Summer Drinks

With recipes for flat, bubbly, apres-dinner, and warm comfort drinks, registered dietitian and nutrition

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professional Diana Licalzi and Kerry Criss carefully developed and tested each mocktail. Quick-to-prepare recipes feature plant-based and everyday ingredients that are healthy for mom and your baby, accompanied by notes to highlight the benefits of various ingredients with respect to common pregnancy symptoms like nausea and swelling. Whether for fun at a party or to put up your feet and relax at home, Drinking for Two has the perfect mocktail recipe. A perfect gift for moms-to-be!

Drink

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.

Jerry Thomas' Bartenders Guide

Making it easy to create delicious cocktails at home.

The Art & Craft of Coffee Cocktails

More than 350 drink recipes old and new with great writing from The New York Times. The cocktail hour is once again one of America's most popular pastimes and one of our favorite ways to entertain. And what better place to find the secrets of great drink-making than The Times? Steve Reddicliffe, the "Quiet Drink" columnist for The Times, brings his signature voice and expertise to this collection of delicious recipes from bartenders from everywhere, especially New York City. Readers will find treasured recipes they

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have enjoyed for years—the classics like the Martini, the Old-Fashioned, the Manhattan, the French 75, the Negroni —as well as favorites from the new generation of elixirs borne of the craft distilling boom. Reddcliffe has carefully curated this essential collection, with memorable writing from famed New York Times journalists like Mark Bittman, Craig Claiborne, Toby Cecchini, Eric Asimov, Rosie Schaap, Robert Simonson, Melissa Clark, William L. Hamilton, Jonathan Miles, Amanda Hesser, William Grimes and many more. This compendium is arranged by cocktail type, with engaging essays throughout. Included are notes on how to set up your bar, stock, and run it—and of course hundreds of recipes, from Bloody Marys to Irish Coffees. The Essential New York Times Book of Cocktails is the only volume you will ever need to entertain at home, whether it's just for two, or for pleasing a crowd.

Session Cocktails

This collection of more than 40 tantalizing and tasty non-alcoholic beverages presents both traditional and innovative refreshment. The recipes, from great Canadian cafes and restaurants across the country, demonstrate the creative approach taken by chefs and bartenders to serve mocktails, iced teas and coffees, fresh fruit shakes and original variations on punch and lemonade. It's a welcome - and a healthy - alternative to store-bought cold drinks. All the recipes have been tested and adapted for home use. They employ fresh ingredients, and cover a wide variety of drinks for picnics, parties, afternoon sipping or fine at-

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home dining. Recipes include variations on old favourites: Lemongrass Ginger Lemonade from The Dunes, Brackley Beach, PEI, Summer Fresh Tomato Juice from Rundles, Stratford, Lava Flow from The Teahouse Restaurant, Vancouver, and non-alcoholic Sangria from Chives Canadian Bistro, Halifax. Almost forgotten drinks, including Raspberry Vinegar and Ginger Beer can be re-discovered, while coffee lovers will find the secrets revealed of a great Iced Moccachino. The collection of recipes has something for everyone, with milkshakes and smoothies, spritzers and non-martinis.

Tequila Mockingbird

The Complete Book of Mixed Drinks

Give bartending a shot--become a master mixologist
Are you looking for an exciting way to entertain?
Cocktails Made Simple sets you up for success, showing you how to craft 40 iconic cocktails in the comforts of your own home. From finding the right glass to a flaming peel finish, learn how to build a functional home bar using cost-effective tips on the essential tools to mix with--and familiar alternatives to make the most of what you have on hand. Cocktails Made Simple includes: Old-fashioned origins--Dive into the art of crafting cocktails with terms to know and tools of the trade. That's the spirit--Stock your home bar and enhance everyday ingredients using simple techniques. Aperitif to digestif--Sip your way through recipes for 40

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traditional cocktails categorized by spirit, as well as a brief history of each drink and tasty twists. Shake things up and elevate your entertaining game with Cocktails Made Simple. Cheers! BRIAN WEBER is a restaurant industry veteran. His passion for audio production and bartending birthed his educational podcast Bartender Journey. AMIN BENNY is the founder and president of the Orange County chapter of the USBG, owner of the bar consulting business, The Bar Host, and brand steward for WhistlePig Rye.

Bubbly

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

Cocktails Made Easy

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Alcohol-free drinks have never been more glamorous thanks to this stunning new book by Andrea Waters and Catherine Salway. Redemption Bar will introduce you to a refreshing new take on alcohol-free drinks and innovative, healthy bar snacks. Learn how to make delicious, guilt-free cocktails and tasty canapés that will dazzle your guests and delight your taste buds. Packed with nutritious recipes, Redemption Bar has something for everyone, with a variety of vegan, low sugar and gluten-free recipes available. Quirky, alcohol-free cocktail recipes include: Lychee and Yuzu Martinis, Pineapple Margaritas, and Strawberry & Mango Daiquiris. The book also offers a range of delicious canapés for light snacks and entertaining, from Slow-roasted Activated Almonds to Miso Glazed Baby Aubergine Skewers.

Cocktails, Cocktails, and More Cocktails

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

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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

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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)

Good Drinks

Drink to health with this vibrant collection of tasty cocktails that promote wellness from the inside out. Inspired by the seasons, each of these 24 cocktail recipes includes ways to enjoy the drink "clean" (sans alcohol) or "dirty" (with alcohol), with ingredients aimed at promoting health. From a refreshing and revitalizing rhubarb and coconut sparkler (the optional splash of gin makes this perfect for a summer baby shower), to inflammation-busting turmeric in a spicy, non-alcoholic version of a Moscow Mule, each drink is equal parts eye-catching, healthful, and most of all, delicious. Part One is dedicated to 75 recipes for elements of a perfect cocktail—flavored ice, infusions, foams, syrups, and more—making this book an essential source for anyone looking to up their mixology game with new and innovative ingredients and techniques.

Floral Libations

A cocktail book introducing a new canon of low-proof

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drinks that highlight fresh flavors and facilitate conviviality, featuring more than 60 inventive and delicious recipes. Bartenders are increasingly moving away from strong, spirituous cocktails toward a lighter canon of low-alcohol drinks that you can drink all day. These drinks provide an occasion for more leisurely socializing through their "sessionability"--you can have a few at a time without having to go down for a nap. Driven by a renewed interest in aperitifs and the increasing availability of liqueurs and amari in the U.S., these drinks provide new creative opportunities for professional bartenders and home hosts alike. *Session Cocktails* explores this trend through the history and evolution of low-proof drinks, tips on building a low-ABV (alcohol by volume) bar, and more than 60 recipes appropriate for occasions ranging from brunch to the end of the night, contributed by some of the industry's best-known mixologists including Will Elliot, Natasha David, Dale DeGroff, and Leo Robitschek. In addition to drinks like the Mermaid Parade (Aperol, raspberry liqueur, grapefruit juice, and egg white), the Soft Shock (fino sherry, gin, lime, and mint), and Far East Side (sake, elderflower, tequila, and lemon), the book also features low-proof versions of your favorite classic cocktails.

The PDT Cocktail Book

Fresh, fun, and flavorful alcohol-free drinks A collection of more than 80 chic and colorful drinks as visually appealing and flavorful as cocktails—but without the booze. From citrusy concoctions to seasonal specialties, these inventive mocktails will

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hold their own on the palate and stand out at any party. Chic cocktails without alcohol. This visually-driven cookbook features fabulous mocktails to satisfy any taste, occasion, or season. The 80+ drinks are based on fruits, herbs, spices, syrups—fresh ingredients and bright flavors like ginger, citrus, turmeric, berries, hibiscus, persimmon, coconut, mint, and matcha—and span refreshing options like coolers, spritzes, and juices to warming punches, toddies, and teas. Learn the building blocks of crafting a perfect drink, from the essential tools—including the shakers and strainers found in any home bar—and unique and customizable made-from-scratch simple syrups, shrubs, purees, sugars, and salts. A visual guide to mocktail necessities distills the key components to choose from to build a stellar drink: the base; some sweetness; fruits & vegetables; fresh herbs & flowers; acid; dried spices & flowers; teas & coffee; garnishes, and ice. Beautiful color photography showcases the ingredients and elements of each drink, along with the luscious finished concoction. Sample recipes include: Lychee-tini Pineapple Mint Spritz Thai Daiquiri Lavender Bubbly Cherry Vera Cucumber Elderflower Fizz Blueberry Cardamom Smash Sumac Sour Hibiscus Lime Slush Coconut-Turmeric Rejuvenator Blood Orange Creamsicle Turmeric, Apple & Ginger Chai Persimmon Nog Pomegranate Apple Spiced Cider

The Essential Bar Book for Home Mixologists: Tools, Techniques, and Spirits to Master Cocktails

Hundreds of cocktail bitters are on the market, and

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millions are turning to them to add punch, pizzazz, and complexity to their cocktails and even their cooking. But the storm of exciting brands and flavors has even the savviest bartenders puzzled over their personalities and best uses. Bitterman's Field Guide to Bitters and Amari is the handbook that decodes today's burgeoning selection of bitters, along with their kindred spirits amari and shrubs, complete with 190 photographs. The introduction includes everything you need to know to understand what bitters and amari are and how to use them. recipes for making essential and inventive bitters at home. The next section offers 123 recipes for making essential bitters at home, mixing, and cooking bitters, from a Burnt Grapefruit Gimlet to a Martini Julep, from Bittered Bittersweet Chocolate Torte to BBQ Pork Ribs with Bittersweet BBQ Sauce. Bitterman's Field Guide to Bitters and Amari cracks open the full potential of bitters, inspiring and empowering people to try them. The final section includes a comprehensive field guide to the wide world of the more than 500 great bitters and 50 amari available today. Complete with tasting notes, profiles of important makers and brand photography, the guide gives everyone from pro bartenders to home cooks a solid foundation for buying and using bitters.

The Bartender's Black Book

The Most Incredible, Comprehensive Collection of Everything You Can Make, Drink, and Discover about Tequila! Ray Foley, publisher of Bartender magazine, presents 1,000 cocktails, food recipes, fascinating

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facts, and resources about the spirit that inspired such marvelous inventions as the Margarita, the Tequila Sunrise, and Grilled Tequila Lime Chicken. Discover: 700 unbeatable tequila cocktails 50 fascinating facts about tequila Information on 70 producers of tequila 130 tequila websites and resources 50 delicious food recipes Never before has this much information on tequila been collected in one place. From the #1 name in bartending, The Tequila 1000 is a must-have for bartenders, cooks, and anyone who loves tequila.

The Tequila 1000

Bubbly is a collection of more than 60 effortlessly stunning cocktail recipes featuring the most festive bottle behind the bar—champagne! With bright, seasonal flavors, simple techniques, and no pretense, author and photographer Colleen Jeffers shares her most irresistible sparkling cocktails, alongside quick-trick tips on topics like buying the right bottle of bubbly, keeping carbonation crisp, scoring cheap vintage glassware, and making simple syrup without a stove. Inside this beautiful book's plush, gold foil cover, recipes include: French 75—tart, light, crisp, refreshing, and arguably the best known of all vintage champagne cocktails Aperol Spritz—ideal for aperitivo hour Paloma Punch—perfect for serving a crowd Bubbly Mary—a modern brunch classic Margarita Fizz—a deceptively simple and refreshing Holiday Mail—a cheery seasonal favorite And many, many more! This book will quickly become your go-to resource for recipes that rely on fresh, easy-to-find

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ingredients for head turning flavor without an expert's collection of bottles and tools. With an entire chapter devoted to brunch cocktails and another to party-ready punches, it's a weapon every home cook needs in their entertaining arsenal. And with a plush, shiny gold foil hardcover, rounded corners, glossy art paper, and gorgeous photography, it's a book you won't want to hide on a shelf! Inventive enough to appease the experienced cocktail creator but approachable enough for complete beginners, Bubbly proves that a splash of champagne can make any moment a cause for celebration. From the Author There aren't hundreds of recipes in this book, because each one had to earn its place in your kitchen, the kitchen of a stranger who's welcomed me in. I don't take your precious leisure time—your seasons and gatherings and free moments lightly. The cost and effort I'll ask you to spend on any one step or ingredient must be justified by a proportionate gain in flavor. I promise you that none of these drinks are dull, and that your loved ones will love them. I promise that I've described the absolute best way to make each drink without compromise, but also the simplest way to do so. The dry practicality that went into the development of these recipes found balance in the pure joy of dreaming them up and of imagining you enjoying each one. I pictured you in your own kitchens and couches and beaches and backyards, experiencing the pure bliss that is a perfectly mixed drink. I hope that you'll return to these pages whenever you're in need of that bliss, over and over again. —Colleen Jeffers

Mr. Boston Official Bartender's Guide

Winner of the 2018 James Beard Foundation Cookbook Award in "Beverage" category Finalist for the 2018 International Association of Culinary Professionals (IACP) Book Awards Winner of the 2018 Tales of the Cocktail Spirited Award for Best New Cocktail or Bartending Book A stunningly packaged, definitive guide to bar-building from one of the world's most acclaimed bartenders. Meehan's Bartender Manual is acclaimed mixologist Jim Meehan's magnum opus--and the first book to explain the ins and outs of the modern bar industry. This groundbreaking work chronicles Meehan's storied career in the bar business through practical, enlightening chapters that mix history with professional insight. Meehan's deep dive covers the essential topics, including the history of cocktails and bartending, service, hospitality, menu development, bar design, spirits production, drink mixing technique, and the tools you'll need to create a well-stocked bar--all brought to life in over 150 black- and-white illustrations by artist Gianmarco Magnani. The book also includes recipes for 100 cocktail classics--including Meehan originals--plus insights as to why he makes them the way he does, offering unprecedented access to a top bartender's creative process. Organized by spirit base, the recipes contain detailed annotations and are accompanied by fine art photographer Doron Gild's breathtaking, full-color photos. Thoughtful contributions from more than 50 colleagues around the world who've greatly contributed to global cocktail culture further

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contextualize Meehan's philosophy. Timeless black-and-white portraits of these industry experts round out this comprehensive tome. This densely informative, yet approachable manual is presented in an iconic package--featuring a textured cover with debossed type, rounded corners, and nearly 500 pages--making it an instant classic to be enjoyed now, and for years to come. Whether you're a professional looking to take your career to the next level or an enthusiastic amateur interested in better understanding concepts like *mise en place* and the mechanics of drink making, Meehan's Bartender Manual is the definitive modern guide.

Cocktails Made Simple

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

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book has you covered and includes tips on how to use your witch's brew to further your practice—and have fun!

Shrubs: An Old Fashioned Drink for Modern Times

With more bitters recipes than any other book—and twice as many cocktail recipes to try them out—Handcrafted Bitters belongs on the shelf of every cocktail enthusiast, kitchen crafter, foodie, and happy drunk. An expert at simplifying professional techniques for the DIYer, Will Budiaman has created an easy-to-use and adventurous guide that provides all the tools needed to craft your own bitters and take your cocktails to the next level. Seasonal bitters and cocktail recipes, professional tips and tricks, and plenty of cocktail lore and wisdom demystify the art of making bitters at home. Complete with a foreword by Doug Dalton, owner of Future Bars—including San Francisco's Bourbon & Branch, Local Edition, and Swig—and expert advice from the founders of Scrappy's Bitters and Hella Bitters, Handcrafted Bitters is your complete guide to making your own bitters...and the cocktails that love them. Recipes include: Orange-Fennel Bitters, Habanero Bitters, Lemongrass Bitters, Rhubarb Bitters, Chocolate Bitters, Grapefruit Bitters, and more!

Dry

Go from novice mixer to expert in no time Learn the ropes from bartender extraordinaire Suzi Parker -101

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shot recipes for the perpetually 21 -Over 100 tropical drinks for your next backyard barbecue or beachfront luau -Recreate the Hollywood glam of the Roaring Twenties and the Vintage Cool of Sinatra and the Rat Pack -Martini recipes for the James Bond (The Original) or Carrie Bradshaw (The Cosmopolitan) in all of us -A bartender's must-have list--from the essential ingredients to glassware and tools of the trade -Drinks for New Year's, 4th of July, Christmas and every holiday in between -Fun facts about some of your favorite drinks --Drinks for every time of day and every occasion--you'll never have to serve the same drink twice From the tried-and-true classics you know to exotic new drinks you'll love.

Whiskey Cocktails

THE NON-ALCOHOLIC COCKTAIL BOOK "Genuinely delicious and grown-up-booze-free ideas. An essential for every household." Daily Telegraph This book is full of the very best cocktails – the most delicious flavours, the most distinctive combinations and the most adventurous recipes. And they are all made with non-alcoholic ingredients, from exciting new mixers to rich, fragrant syrups and spirits. Most can be created with ingredients found in your kitchen or garden, and all promise an exciting new way to drink dry. These are imaginative, grown-up, non-alcoholic alternatives for the designated driver, teetotaler, or those who are pregnant, trying dry January, losing weight or just cutting back. Whether you're planning a Friday night in with friends, a lazy Sunday brunch or an evening huddled around a crackling fire you can find your dry

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drinks here.

Women's Libation!

Divine cocktails and delicious mixed drinks—hangover not included! Festive, sophisticated cocktails for everyone? Yes, please! With alcohol-free options so refreshing to drink, simple to make, and for any season or occasion, going dry has never been easier: Celebrate Dry January in style with an Espresso Mint Martini Spoil yourself at breakfast with a Blood Orange Sunrise Toast the mother-to-be with a bubbly Paloma Fizz Keep your summer picnic kid-friendly with a refreshing Raspberry and Lavender Shrub Thank the oft-forgotten designated driver with an eye-opening Chile and Lime Margarita Plus, for the new mocktail mixologist, Dry comes complete with a guide to essential equipment, easy-to-find ingredients, simple syrup recipes, and more. Cheers!

Cannabis Cocktails, Mocktails & Tonics

Explore the unique flavors of flowers. Elegant, edible flowers are becoming more accessible every day—and they taste as good as they look. This curated collection of 41 delightful recipes combine the playful creativity of fashion, the deliciousness of food, and the beauty of flowers in one gorgeous glass. Whether you're throwing a baby shower, hosting a Mother's Day brunch, celebrating a wedding, or simply entertaining guests, there's something for everyone, with our without alcohol, including: • Iced Lavender Café au Lait • Rose Petal Almond Milk •

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Dandelion Tea Cinnamon Cappuccino • Hibiscus Old Fashioned • Plum Rosewater Gin and Tonic • Orange Blossom Moscow Mule Learn how to create floral pantry item staples to create a scrumptious and sophisticated cocktail of your own, and embark on a new culinary adventure. This garden-party eye candy also includes practical tips on where to buy edible flowers, whether to choose fresh or dried flowers, how to grow edible flowers at home, and how to use florals in other recipes.

Bitterman's Field Guide to Bitters & Amari

"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!

Clean + Dirty Drinking

"A collection of 100 recipes for nonalcoholic aperitifs,

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mocktails, martinis, infusions, and wine alternatives"--Provided by publisher.

Cappuccino Cocktails-- Specialty Coffee Recipes and 'a-whole-latte' More!

More drink. Less Drunk. You deserve a great cocktail—and you don't have to over-indulge to get it! Shims—serious, low-alcohol cocktails—are where everyone can come together, whether it's for the one drink of the evening or when this is but the first of many. This book is your invitation to a world of delicious, sophisticated drinks which provide all their pleasures without walloping you over the head with booze. Celebrate two centuries of the cocktail with recipes for every taste, from the sunny cheerfulness of a Ben's Good Humor to slow sippers like the Bitter Giuseppe. Cheers!

Meehan's Bartender Manual

A serious and stylish look at sophisticated nonalcoholic beverages by a former Bon App tit editor and James Beard Award nominee. Blackberry-infused cold brew with almond milk and coconut cream. Smoky tea paired with tart cherry juice. A bittersweet, herbal take on the Pimm's Cup. Writer Julia Bainbridge spent a summer driving across the U.S. going to bars, restaurants, and everything in between in pursuit of the question: Can you make an outstanding nonalcoholic drink? The answer came back emphatically yes, with elevated libations to satisfy the most discerning drinkers, like Verjus Spritz, Chicha

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Morada Agua Fresca, Salted Rosemary Paloma, and Tarragon Cider. With an extensive pantry section, tips for sourcing ingredients, and recipes curated from stellar bartenders around the country, Good Drinks shows that decadent brunch cocktails, afternoon refreshers, and evening digestifs can be enjoyed by anyone, whether they are drinking alcohol or not.

Dry

"The perfect mix of punny humor, feminist verve, and practical instruction, *Women's Libation!* is a cocktail guide for the lady who likes to shake things up (and not just her martinis). In it, Brooklyn-based illustrator and long-time bartender Merrily Grashin toasts the feminist heroes who've come before us and the social movements that have helped shape us, honoring each with a delicious, imaginative cocktail. Each spread features an original illustration for every boozy beverage and a brief reflection on the historical figure, event, or movement in women's history on which the drink is based. With new twists on classic cocktails as well as inventive new libations, Grashin's recipes will educate you as you imbibe"--Amazon.com.

Redemption Bar

A most popular new drinks guide for the new generation imbibers or the traditional Martini lover. Over 2500 recipes provided, with 500 Martinis alone! Clear and easy instruction from one of America's most famous professional bartenders makes for fun

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browsing of drink options and mixing, stirring or shaking. What shall we have tonight darling? A Screamer, or a Screaming Viking? Perhaps a Scarlet Letter, a Seduction, or a Screw-Up. How about a Sand in Your Butt? Is that anything like a Sex on the Beach

Mocktails

A simple shrub is made from fruit, sugar, and . . . vinegar? Raise your glass to a surprising new taste sensation for cocktails and sophisticated sodas: Shrubs. Not the kind that grow in the ground, but a vintage drink mixer that will knock your socks off. “Mixologists across the country are reaching back through the centuries to reclaim vinegar’s more palatable past . . . embracing it as ‘the other acid,’ an alternative to the same-old-same-old lemons and limes,” said the New York Times. The history of shrubs, as revealed here, is as fascinating as the drinks are refreshing. These sharp and tangy infusions are simple to make and use, as you’ll discover with these recipes. Mix up some Red Currant Shrub for a Vermouth Cassis, or Apple Cinnamon Shrub to mix with seltzer, or develop your own with Michael Dietsch’s directions and step-by-step photographs. “Imagine a fizzy, soda-like drink that is drier and so much more sophisticated than soda, what with the sugar and botanical ingredients. Shrubs! Amazing! Wonderful!!” —Amy Stewart, author of *The Drunken Botanist*

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