

Smugglers Cove Exotic Cocktails Rum And The Cult Of Tiki

Smuggler's Cove And a Bottle of Rum, Revised and Updated *Beachbum Berry Remixed And a Bottle of Rum Let's Get Tropical Easy Tiki The Japanese Art of the Cocktail Hawaii Tropical Rum Drinks & Cuisine by Don the Beachcomber Imbibe! The Savoy Cocktail Book Death & Co Welcome Home Rum Curious Tiki Drinks: Tropical Cocktails for the Modern Bar Beachbum Berry's Sippin' Safari The Negroni Death & Co Boozehound Disco Cube Cocktails Vintage Spirits and Forgotten Cocktails Spirits of Latin America Tiki with a Twist The Home Bar Guide to Tropical Cocktails Cocktail Codex Beachbum Berry's Intoxica! Tiki Batch Cocktails The Bartender's Guide Liquid Intelligence: The Art and Science of the Perfect Cocktail The Alchemist Cocktail Book Bourbon Bartender The Unofficial Harry Potter-Inspired Book of Cocktails Cuban Cocktails A Field Guide to Canadian Cocktails Mezcal Smuggler's Cove The Joy of Mixology, Revised and Updated Edition Lucifer Book Five Punch The Book of Tiki Secrets of the Sommeliers*

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A Field Guide to Canadian Cocktails Jan 31 2020 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.

Bourbon Bartender May 05 2020 Raise your glass to the bourbon renaissance with this must-have cocktail collection! Whiskey experts Jane Danger and Alla Lapushchik showcase this quintessentially American spirit at its very best, featuring timeless classics and forgotten gems to cutting-edge craft concoctions. They also serve up history, home bartending tips, profiles of the best bourbon-focused bars, and a calendar of bourbon festivals and events—everything a bourbon lover could want.

Spirits of Latin America Mar 15 2021 A James Beard Award-nominated bartender explores the history and culture of Latin American spirits in this stunningly photographed travelogue—with 100+ irresistible cocktails featuring tequila, rum, pisco, and more. **TALES OF THE COCKTAIL SPIRITED AWARD® WINNER • IACP AWARD WINNER • NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY POPMATTERS** “Ivy's unique combination of taste, talent, and tenacity make her the ideal 'spirit' guide.”—Steven Soderbergh, filmmaker, professional drinker, and owner of Singani 63 Through its in-depth look at drinking culture

throughout Latin America, this gorgeous book offers a rich cultural and historical context for understanding Latin spirits. Ivy Mix has dedicated years to traveling south, getting to know Latin culture, in part through what the locals drink. What she details in this book is the discovery that Latin spirits echo the Latin palate, which echoes Latin life, emphasizing spiciness, vivaciousness, strength, and variation. After digging into tequila and Mexico's other traditional spirits, Ivy Mix follows the sugar trail through the Caribbean and beyond, winding up in Chile, Peru, and Bolivia, where grape-based spirits like pisco and singani have been made for generations. With more than 100 recipes that have garnered acclaim at her Brooklyn bar, Leyenda, including fun spins on traditional cocktails such as the Pisco Sour, Margarita, and Mojito, plus drinks inspired by Ivy's travels, like the Tia Mia (which combines mezcal, rum, and orange curacao, with a splash of lime and almond orgeat) or the Sonambula (which features jalapeño-infused tequila, lemon juice, chamomile syrup, and a dash of Peychaud's bitters), along with mouthwatering photos and gorgeous travel images, this is the ultimate book on Latin American spirits.

Tiki Drinks: Tropical Cocktails for the Modern Bar Oct 22 2021 Try a tiki—a sweet, fruity blast from the past, updated for modern tastes Tiki cocktails are a tasty mid-twentieth-century American classic, but their popularity suffered when syrupy drink mixes hit the scene. Now it's time to welcome them back: Food blogger Nicole Weston and mixologist Robert Sharp have brought back the fresh taste of tiki drinks, banishing the artificial syrupy sweetness of mixes for fresh fruit juices, high-quality spirits, and homemade syrups. They offer a taste of the past with traditional recipes that honor the flavors of the Caribbean, South Pacific, and the Hawaiian Islands that first inspired the tiki cocktail. Including original recipes inspired by Asian and South American flavors, *Tiki Drinks* is a hybrid of the old and the new; the concept may be vintage but the drinks are fresh. Drinks include delicious updates of Jamaican Milk punch using fresh cream of coconut, Siren's Elixir with fresh-squeezed lemon and guava juice, and a Hawaiian Queen Bee with locally sourced honey and garnished with juicy, fresh-cut pineapple. Of course, what's a tiki drink book without a

little Hawaiian lore and style? *Tiki Drinks* has that, and much more.

Cuban Cocktails Mar 03 2020 Shedding new light on Cuba's Golden Age of Cocktails (1890-1930) and its global impact on drinks and the bartending profession, this sequel delves deep into the history of cocktail culture in Havana and contains more than 160 recipes. *Easy Tiki* May 29 2022 60 recipes inspired by the history of tiki as well as the modern revival that's putting a fresh spin on tropical tiki drinks—all simplified for the home bartender from cocktail authority PUNCH. Tiki is the dream of escape, a tropical vacation complete with warm ocean water, island music, and beachside dinners. Kicking back with a tiki cocktail may be the epitome of easy living, but ironically, tiki drinks are among the hardest to make, often requiring eight or more ingredients. Now *Easy Tiki* is here to solve that problem! *Easy Tiki* examines the modern tiki revival offering sixty transporting recipes that re-jigger the classics with minimal ingredients while still maintaining the delicious balance, spices, and stunning garnishes that define tiki cocktails. Drinks include classics such as the *Beachcomber's Gold* and *Fog Cutter* and modern cocktails such as *Elusive Dreams* and *Paradise Lost*. *Easy Tiki* also includes an overview of the origins of the tiki genre, from Don the Beachcomber and the mid-century tiki craze to *Trader Vic's* and beyond. With *Easy Tiki* it's easier than ever before to sit back with a *Mai Tai* or *Pearl Diver* and enjoy the island life—wherever you are.

Rum Curious Nov 22 2021 *Rum Curious* takes the reader on a tour of the world of rum, teaching the reader how to taste rum and appreciate all its glorious variety.

Imbibe! Feb 23 2022 The newly updated edition of David Wondrich's definitive guide to classic American cocktails. Cocktail writer and historian David Wondrich presents the colorful, little-known history of classic American drinks—and the ultimate mixologist's guide—in this engaging homage to Jerry Thomas, father of the American bar. Wondrich reveals never-before-published details and stories about this larger-than-life nineteenth-century figure, along with definitive recipes for more than 100 punches, cocktails, sours, fizzes, toddies, slings, and other essential drinks, along with detailed historical and mixological notes. The first edition, published in 2007, won a James Beard

Award. Now updated with newly discovered recipes and historical information, this new edition includes the origins of the first American drink, the Mint Julep (which Wondrich places before the American Revolution), and those of the Cocktail itself. It also provides more detail about 19th century spirits, many new and colorful anecdotes and details about Thomas's life, and a number of particularly notable, delicious, and influential cocktails not covered in the original edition, rounding out the picture of pre-Prohibition tippling. This colorful and good-humored volume is a must-read for anyone who appreciates the timeless appeal of a well-made drink-and the uniquely American history behind it. From the Hardcover edition.

Cocktail Codex Dec 12 2020 From the authors of the bestselling and genre-defining cocktail book *Death & Co*, *Cocktail Codex* is a comprehensive primer on the craft of mixing drinks that employs the authors' unique "root cocktails" approach to give drink-makers of every level the tools to understand, execute, and improvise both classic and original cocktails. JAMES BEARD AWARD WINNER • WINNER OF THE TALES OF THE COCKTAIL SPIRITED AWARD® FOR BEST NEW COCKTAIL OR BARTENDING BOOK • NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY CHICAGO TRIBUNE "There are only six cocktails." So say Alex Day, Nick Fauchald, and David Kaplan, the visionaries behind the seminal craft cocktail bar *Death & Co*. In *Cocktail Codex*, these experts reveal for the first time their surprisingly simple approach to mastering cocktails: the "root recipes," six easily identifiable (and 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 Codex* is packed with actual knowledge you can use in the real world. Please, please, can *Cinema Codex* be next?"—Steven Soderbergh, filmmaker *Hawaii Tropical Rum Drinks & Cuisine by Don the Beachcomber* Mar 27 2022

Death & Co Welcome Home Dec 24 2021 The ultimate guide to choosing ingredients, developing your palate, mixing drinks, and leveling up your home cocktail game—with more than 600 recipes—from the bestselling team behind *Death & Co: Modern Classic Cocktails* and *James Beard Book of the Year Cocktail Codex: Fundamentals, Formulas, Evolutions* JAMES BEARD AWARD NOMINEE • ONE OF THE BEST COCKTAIL BOOKS OF THE YEAR: *Minneapolis Star Tribune*, *Slate* • "The

mad geniuses behind *Death & Co* have elevated cocktail creation to punk-rock artistry. This dazzling book brings their brilliance home."—Aisha Tyler Imagine you're a rookie bartender and this is your handbook. Your training begins with a boot camp of sorts, where you follow the same path a *Death & Co* bartender would to discover your own palate and preferences, learn how to select ingredients, understand what makes a great cocktail work, and mix drinks like an old pro. Then it's time to invite your friends over to show off the batched and ready-to-pour mixtures you stored in the freezer so you could enjoy your guests instead of making drinks all night. More than 600 recipes anchor the book, including classics, low-ABV and nonalcoholic cocktails, and hundreds of signature creations developed by the *Death & Co* teams in New York, Los Angeles, and Denver. With hundreds of evocative photographs and illustrations, this comprehensive, visually arresting manual is destined to break new ground in home bars across the world—and make your next get-together the invite of the year.

The Unofficial Harry Potter-Inspired Book of Cocktails Apr 03 2020 *Magical Masterpieces of Mixology* Inspired by the Harry Potter Universe With simple instructions and insider bartender know-how, *The Unofficial Potter-Inspired Book of Cocktails* is the perfect guide of spell-tacular spirits for age-appropriate witches and wizards. The seventy-five potions and elixirs featured in this book are cocktail classics that have been given a magical makeover using unique ingredients such as activated charcoal, popping candy, and dry ice, transforming the mundane mixed drink into a bewitching brewed beverage. Charm guests with color-changing concoctions, fizzing cocktail bombs, and flaming creations, including: Butterscotch Beer Nearly Legless Nick Expecto Martini Hex on the Beach Tom Riddle-Collins And more! Whether you're a witch, wizard, squib, or muggle, everyone can enjoy that magical feeling of finding their perfect sip with *The Unofficial Harry Potter-Inspired Book of Cocktails*.

Liquid Intelligence: The Art and Science of the Perfect Cocktail Jul 07 2020 Winner of the 2015 James Beard Award for Best Beverage Book and the 2015 IACP Jane Grigson Award. A revolutionary approach to making better-looking, better-tasting drinks. In Dave Arnold's world, the shape of an ice cube, the sugars and acids in an apple, and the bubbles in a bottle of champagne are all ingredients to be measured, tested, and tweaked. With *Liquid Intelligence*, the creative force at work in *Booker & Dax*, New York City's high-tech bar, brings readers behind the counter and into the lab. There, Arnold and his collaborators investigate temperature, carbonation, sugar concentration, and acidity in search of ways to enhance classic cocktails and invent new ones that revolutionize your expectations about what a drink can look and taste like. Years of rigorous experimentation and study—botched attempts and inspired solutions—have yielded the recipes and techniques found in these pages. Featuring more than 120 recipes and nearly 450 color photographs, *Liquid Intelligence* begins with the simple—how ice forms and how to make crystal-clear cubes in your own freezer—and then progresses into advanced

techniques like clarifying cloudy lime juice with enzymes, nitro-muddling fresh basil to prevent browning, and infusing vodka with coffee, orange, or peppercorns. Practical tips for preparing drinks by the pitcher, making homemade sodas, and building a specialized bar in your own home are exactly what drink enthusiasts need to know. For devotees seeking the cutting edge, chapters on liquid nitrogen, chitosan/gellan washing, and the applications of a centrifuge expand the boundaries of traditional cocktail craft. Arnold's book is the beginning of a new method of making drinks, a problem-solving approach grounded in attentive observation and creative techniques. Readers will learn how to extract the sweet flavor of peppers without the spice, why bottling certain drinks beforehand beats shaking them at the bar, and why quinine powder and succinic acid lead to the perfect gin and tonic. *Liquid Intelligence* is about satisfying your curiosity and refining your technique, from red-hot pokers to the elegance of an old-fashioned. Whether you're in search of astounding drinks or a one-of-a-kind journey into the next generation of cocktail making, *Liquid Intelligence* is the ultimate standard—one that no bartender or drink enthusiast should be without.

Beachbum Berry's Sippin' Safari Sep 20 2021 The new book by the author of *The Grog Log*, *Intoxica* and *Taboo Table*. Beach Bum Berry, as he is better known, is America's leading authority on tropical drinks and polynesian pop culture. In this all new book, Berry not only offers up tantalizing new drink recipes, but tells stories about some of the most famous figures of their time. The Bum applies the same dogged research to the untold stories of the people behind the drinks. Stories culled from over 100 interviews with those who actually created the mid-century Tiki scene - people as colorful as the drinks they invented, or served, or simply drank. People like: Leon Lontoc, the Don The Beachcomber's waiter who served Frank Sinatra and Marlon Brando by night, and acted in their movies by day; Henry Riddle, the Malibu Seacomber bartender who fed items about his famous customers to infamous gossip columnist Louella Parsons, till the day Howard Hughes found him out; and Duke Kamanamoku, whose manager turned him from Olympic champion into reluctant restaurateur.

The Home Bar Guide to Tropical Cocktails Jan 13 2021 Come and explore suburbia's hidden tiki temples with Kelly and Tom. Sample over 150 of their original tropical cocktails! These drinks chronicle the time spent bartending at home tiki bars during the rise of the craft cocktail revolution. Inside are riffs on tropical classics and original concoctions crowd-tested at home bars across the USA. You'll also find recipes for home-made syrups including ancho chilli, lemongrass, sesame, hibiscus, and more. The book features full-page cocktail photos, artwork by Tiki Tony, and glamour shots of some of the coolest home tiki bars around. This guide is proof that you don't have to go very far to sample the best tropical drinks in town. Belly up to your basement Bali Hai, Rumpus Room, or backyard Bora-Bora and let us help you mix a tropical vacation!

Disco Cube Cocktails May 17 2021 *Disco Cube Cocktails* is a '70s-inspired cocktail book

based on the magical properties of ice. With 65 recipes for flavorful ice and the drinks that go with them, home bartenders can learn new icy creations to elevate any classic drink, infuse new flavor into a sipper as the ice melts, or impress friends at a party with a frosty punch bowl. Inspired by unique ice in fancy bars and the over-the-top style of the '70s, Leslie Kirchoff started making specialty ice for high-end clients. Now you can do the same at home with recipes that offer more than just a classic cube.

- Unlock the secrets to fancy ice cubes—from clear ice to layered cubes to spheres that are liquid inside.
- Perfect for home mixologists looking to improve their drinks, as well as casual drinkers who want to liven up their nightly routine
- Ice recipes and cocktails are paired with psychedelic photography and disco playlists. There are one-ingredient cubes to elevate any drink, infused ice to add flavor to simple cocktails, and pairings where ice and drink come together to make a concoction that you (and your guests) won't forget. Recipes include such inspiring concoctions as an Indochine Iced Coffee with Coffee Cubes, a White Negroni with Lemon Twist Cubes, the Hot Shot Margarita with Jalapeño Cilantro Shatter, and Whiskey Pineapple Punch with a Pineapple Cherry Ice Ring.
- Techniques and tips for making clear ice, layered ice, and architectural frozen delights that will take your home bartending to the next level
- A great book for cocktail and bartending enthusiasts, home cocktail makers, drink-nerds who love cocktail history, and anyone who enjoys experimentation
- The perfect companion for those who loved Shake: A New Perspective on Cocktails by Eric Prum, The Ultimate Bar Book by Mittie Hellmich, and Death & Co: Modern Classic Cocktails by David Kaplan

Smuggler's Cove Nov 03 2022 Martin and Rebecca Cate, founders and owners of Smuggler's Cove (the most acclaimed tiki bar of the modern era) take you on a colorful journey into the lore and legend of tiki: its birth as an escapist fantasy for Depression-era Americans; how exotic cocktails were invented, stolen, and re-invented; Hollywood starlets and scandals; and tiki's modern-day revival, in this James Beard Award-winning cocktail book. Featuring more than 100 delicious recipes (original and historic), plus a groundbreaking new approach to understanding rum, Smuggler's Cove is the magnum opus of the contemporary tiki renaissance. Whether you're looking for a new favorite cocktail, tips on how to trick out your home tiki grotto, help stocking your bar with great rums, or inspiration for your next tiki party, Smuggler's Cove has everything you need to transform your world into a Polynesian Pop fantasia. Make yourself a Mai Tai, put your favorite exotica record on the hi-fi, and prepare to lose yourself in the fantastical world of tiki, one of the most alluring—and often misunderstood—movements in American cultural history.

Let's Get Tropical Jun 29 2022 Are you planning the ultimate summer cocktail party? Do you long to unwind on a hot tropical beach with a cool drink? Bring a taste of the tropics to your home with Let's Get Tropical. An inspiring mix of classic cocktail recipes alongside exciting variations and twists, Let's Get Tropical offers tips, tricks, presentation ideas, and technical

know-how to make your fruity cocktails as sensational for the eye as they are for the palate. Master the classics for refreshing tipples on a hot summer's day including Tequila Sunrise, Blue Lagoon, Rum Punch, and the all-important Pina Colada. In this e-book you'll discover:

- A Taste of the Tropics, giving you the lowdown on all things rum, tropical spirits and liqueurs, as well as the history of tropical cocktails
- Over 60 cocktail recipes from Caribbean Classics to Modern Tiki drinks, bringing a tropical twist to your summer
- Learn the basics with an overview of tools and equipment, and mixology methods
- Classic cocktails and unique twists to mix up your menus including the Margarita, Sex on the Beach, and Pornstar Martini
- "Lose the booze" options for your guests looking for a non-alcoholic refreshment
- Clear measures with diagrammatic illustrations and photographs,
- Handy tips and tricks to enjoy the best serve, from glass to garnish
- Celebrate summer with over 60 fabulously fruity tropical drinks from Tiki Mai Tais to Cuban Mojitos. Discover the origins of these classic cocktail recipes and get the low down on rum, tequila and other popular exotic spirits. If you need a break from the booze, many recipes feature a "lose the booze" option with all the fruity flavour but none of the hangover. Non alcoholic cocktails can be just as fun! Learn how to mix your drinks like a pro, make delicious, homemade syrups and infusions and create your own flavour combinations. Featuring fun presentation ideas and twists on the classics, get creative and serve your guests a cocktail they will remember - if they haven't had too many Pina Coladas! Complete the Series: Now that you've mastered your favourite fruity cocktails, why not try Let's Get Fizzical, a cocktail recipe e-book for all things bubbly. Add some sparkle to your life with irresistible cocktail recipes, featuring drinks made using Prosecco, Cava, Lambrusco, Champagne, and other sparkling wines.

Death & Co Jul 19 2021 The definitive guide to the contemporary craft cocktail movement, from one of the highest-profile, most critically lauded, and influential bars in the world. Death & Co is the most important, influential, and oft-imitated bar to emerge from the contemporary craft cocktail movement. Since its opening in 2006, Death & Co has been a must-visit destination for serious drinkers and cocktail enthusiasts, and the winner of every major industry award—including America's Best Cocktail Bar and Best Cocktail Menu at the Tales of the Cocktail convention. Boasting a supremely talented and creative bar staff—the best in the industry—Death & Co is also the birthplace of some of the modern era's most iconic drinks, such as the Oaxaca Old-Fashioned, Naked and Famous, and the Conference. Destined to become a definitive reference on craft cocktails, Death & Co features more than 500 of the bar's most innovative and sought-after cocktails. But more than just a collection of recipes, Death & Co is also a complete cocktail education, with information on the theory and philosophy of drink making, a complete guide to buying and using spirits, and step-by-step instructions for mastering key bartending techniques. Filled with beautiful, evocative photography; illustrative charts and infographics; and colorful essays about the characters who fill the

bar each night; Death & Co—like its namesake bar—is bold, elegant, and setting the pace for mixologists around the world.

The Bartender's Guide Aug 08 2020 This is the first edition with 258 pages, in a good-to-read 6x9" format! A complete reprint of the very first 1862 edition of Jerry Thomas' Bartenders Guide "How To Mix Drinks or A Bon Vivant's Companion". This drink recipe book is probably the most famous bartenders' and cocktail book of all times, and it was the first real cocktail book ever published in the United States. This is a nostalgic and delicious homage to a drinking era that is gone but not forgotten. * In 1862 Thomas finished the Bartender's Guide (alternately titled How to Mix Drinks or The Bon-Vivant's Companion), the first cocktail book ever published in the United States. The book collects and codifies what was then an oral tradition of recipes from the early days of cocktails, including some of his own creations; the guide lays down the principles for formulating mixed drinks of all categories. This first edition of the guide include the first written recipes of such cocktails as the DAISY, the MINT JULEP, the FIZZ, the FLIP, Sour and many many more. Among other famous drinks are the BLUE BLAZER, the EYE-OPENER, the LOCOMOTIVE, the PICK-ME-UP, the CORPSE-REVIVER, and CHAIN-LIGHTNING.

And a Bottle of Rum, Revised and Updated

Oct 02 2022 Now revised, updated, and with new recipes, And a Bottle of Rum tells the raucously entertaining story of this most American of liquors. From the grog sailors drank on the high seas in the 1700s to the mojitos of Havana bar hoppers, spirits and cocktail columnist Wayne Curtis offers a history of rum and the Americas alike, revealing that the homely spirit once distilled from the industrial waste of the booming sugar trade has managed to infiltrate every stratum of New World society. Curtis takes us from the taverns of the American colonies, where rum delivered both a cheap wallop and cash for the Revolution; to the plundering pirate ships off the coast of Central America; to the watering holes of pre-Castro Cuba; and to the kitsch-laden tiki bars of 1950s America. Here are sugar barons and their armies conquering the Caribbean, Paul Revere stopping for a nip during his famous ride, Prohibitionists marching against "demon rum," Hemingway fattening his liver with Havana daiquiris, and today's bartenders reviving old favorites like Planter's Punch. In an age of microbrewed beer and single-malt whiskeys, rum—once the swill of the common man—has found its way into the tasting rooms of the most discriminating drinkers. Complete with cocktail recipes for would-be epicurean time-travelers, this is history at its most intoxicating.

Tiki Oct 10 2020 The IACP 2020 winner in the Beer, Wine, & Spirits category, Shannon Mustipher's book on exotic cocktails offers a refreshingly modern take on tiki. With original recipes, techniques, tasting notes and recommendations, and tips on style and music, Tiki is an inspirational resource for cocktail lovers ready to explore fine Caribbean rums. Tiki is the endless summer, an instant vacation, a sweet and colorful ticket to paradise with no baggage fees. Romanticized since midcentury but too long overlooked as the province of

suburban lodges and family resorts, the tiki cocktail is stepping into its moment with sophisticated spirits lovers, skilled mixologists, and intrepid foodies. In *Tiki*, Brooklyn-based rum expert Shannon Mustipher brings focus on refreshing flavors, fine spirits, and high-impact easy-to-execute presentation. Dozens of easy-to-follow recipes present new versions of classic tiki drinks along with original cocktails using quality rums, infused and fat-washed spirits, liqueurs, fresh fruit juices, and homemade syrups. Tastemakers in the contemporary tiki boom, including Nathan Hazard, Brother Cleve, Laura Bishop, and Ean Bancroft, contribute their recipes. As a true aficionado, Mustipher breaks down Caribbean rums and spirits with practical tasting notes. Fans of classic tiki bibles such as *Smuggler's Cove* and *Potions of the Caribbean* can embrace Tiki's modern style and spirit while new tiki fans learn from Mustipher's expertise, accessible recipes, and clear instruction.

Vintage Spirits and Forgotten Cocktails Apr 15 2021 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.

Tiki with a Twist Feb 11 2021 Can't get to the Caribbean or the South Pacific but want a taste of those tropical islands? Now you can whip up new mouthwatering tiki cocktails at home. From the Coconut Cucumber Mojito to the Tahiti Spice Tikitini, Lynn Calvo's sexy, modern recipes take tiki drinks to the next level. Along with 75 innovative recipes, Lynn reveals her tricks of the trade and offers a bevy of tiki tips so you can create the perfect tropical gathering wherever you are."

The Savoy Cocktail Book Jan 25 2022 Everything you ever need to know about choosing and mixing drinks is right here in this rare and highly collectible volume. Written by a legendary mixologist, it's the ultimate bartender's book, bursting with 750 recipes. Consisting mostly of cocktails, it comprises nonalcoholic drinks as well as sours, toddies, flips, egg nogs, slings, fizzes, coolers, rickeys, juleps, punches, and a myriad of other delectable refreshments. Extensive coverage of wines introduces the products of Bordeaux, Burgundy, and Champagne, as well as Rhine wines, port, and sherry. This special edition is richly illustrated with unique color images from the original 1930 publication — dozens of period drawings that imbue the book with a lively Jazz Age spirit. A splendid gift for bartenders and housewarming parties, it's also a fine and comprehensive addition to home bars and libraries.

Batch Cocktails Sep 08 2020 A hip, accessible guide to batch cocktail-making for entertaining, with 65 recipes that can be made hours—or weeks!—ahead of time so that hosts and hostesses have one less thing to worry about as the doorbell rings. NAMED ONE OF THE BEST

COOKBOOKS OF THE YEAR BY BUZZFEED As anyone who has hosted a dinner party knows, cocktail hour is the most fun part of the evening for guests—but the most stressful for whomever is in charge of keeping the drinks flowing. The solution, though, is simple: batch it! In this fun collection, Maggie Hoffman offers 65 delicious and creative cocktails that you don't have to stir or shake to order; rather, they are designed to stay fresh when made ahead and served out of a pitcher. Recipes such as Tongue in Cheek (gin, Meyer lemon, thyme, Cocchi Rosa), Friendly Fires (mezcal, chile vodka, watermelon, lime), Birds & Bees Punch (rum, cucumber, green tea, lemon), and even alcohol-free options are organized by flavor profile—herbal, boozy, bitter, fruity and tart, and so on—to make choosing and whipping up a perfect pitcher of cocktails a total breeze.

Mezcal Jan 01 2020 Nominated for the 2018 James Beard Foundation Award in Beverages! Emma Janzen is your guide to the bartender's best kept secret, the spirit everyone has been missing out on and it's called Mezcal. See what sets this cousin of tequila apart from the rest of the pack. Produced in Mexico for centuries but little known elsewhere until recent years, mezcal has captured the imagination of spirits enthusiasts with its astonishing complexities. And while big liquor is beginning to jump aboard the bandwagon, most mezcal is still artisanal in nature, produced using small-batch techniques handed down for generations, often with agave plants harvested in the wild. Join author Emma Janzen through *Mezcal* as she presents an engaging primer on all things related to the spirit; its long history, the craft of distilling it, and a thorough guide to many of the most common agaves used in production and how they shape the resulting spirit. In addition, top mezcal bars across the United States and Mexico contribute a selection of nearly fifty cocktails that accentuate its distinguishing qualities. Beautifully produced and authoritatively written, *Mezcal* is the definitive guide to exploring and unraveling the mysteries of this extraordinary handcrafted spirit. An Editors' Pick for Amazon Best Books of the month of July 2017.

Smuggler's Cove Nov 30 2019 Martin and Rebecca Cate, founders and owners of *Smuggler's Cove* (the most acclaimed tiki bar of the modern era) take you on a colorful journey into the lore and legend of tiki: its birth as an escapist fantasy for Depression-era Americans; how exotic cocktails were invented, stolen, and re-invented; Hollywood starlets and scandals; and tiki's modern-day revival, in this James Beard Award-winning cocktail book. Featuring more than 100 delicious recipes (original and historic), plus a groundbreaking new approach to understanding rum, *Smuggler's Cove* is the magnum opus of the contemporary tiki renaissance. Whether you're looking for a new favorite cocktail, tips on how to trick out your home tiki grotto, help stocking your bar with great rums, or inspiration for your next tiki party, *Smuggler's Cove* has everything you need to transform your world into a Polynesian Pop fantasia. Make yourself a Mai Tai, put your favorite exotica record on the hi-fi, and prepare to lose yourself in the fantastical world of tiki, one of the most alluring—and often misunderstood—movements in American

cultural history.

Punch Aug 27 2019 An authoritative, historically informed tribute to the punch bowl, by the James Beard Award-winning author of *Imbibe!*. Replete with historical anecdotes, expert observations, notes on technique and ingredients, and of course world-class recipes, *Punch* will take readers on a celebratory journey into the punch bowl that starts with some very lonely British sailors and swells to include a cast of lords and ladies, admirals, kings, presidents, poets, pirates, novelists, spies, and other colorful characters. It is a tale only David Wondrich can tell—and it is sure to delight, amuse, and inspire the mixologist and party-planner in everyone.

Beachbum Berry's Intoxica! Nov 10 2020 Elixirs Exotica! More lost recipes from the Golden Age of the Tiki Bar from the Polynesian Pop Scholar and Mixologist Jeff Berry, co-author of the praised *Beach Bum Berry's Grog Log* - dubbed "the best bar guide for tropical drinks ever published" by Joe Bob Briggs. Packed with vintage graphics on every page, and everything you need to know about making the perfect tropical drink. With additional commentary from Berry, and a cover by renowned tiki artist Bosko.

Boozehound Jun 17 2021 While some may wonder, "Does the world really need another flavored vodka?" no one answers this question quite so memorably as spirits writer and raconteur Jason Wilson does in *Boozehound*. (By the way, the short answer is no.) A unique blend of travelogue, spirits history, and recipe collection, *Boozehound* explores the origins of what we drink and the often surprising reasons behind our choices. In lieu of odorless, colorless, tasteless spirits, Wilson champions Old World liquors with hard-to-define flavors—a bitter and complex Italian amari, or the ancient, aromatic herbs of Chartreuse, as well as distinctive New World offerings like lively Peruvian pisco. With an eye for adventure, Wilson seeks out visceral experiences at the source of production—visiting fields of spiky agave in Jalisco, entering the heavily and reverently-guarded Jägermeister herb room in Wolfenbüttel, and journeying to the French Alps to determine if mustachioed men in berets really handpick blossoms to make elderflower liqueur. In addition, *Boozehound* offers more than fifty drink recipes, from three riffs on the Manhattan to cocktail-geek favorites like the Aviation and the Last Word. These recipes are presented alongside a host of opinionated essays that cherish the rare, uncover the obscure, dethrone the overrated, and unravel the mysteries of taste, trends, and terroir. Through his far-flung, intrepid traveling and tasting, Wilson shows us that perhaps nothing else as entwined with the history of human culture is quite as much fun as booze.

And a Bottle of Rum Jul 31 2022 Now revised, updated, and with new recipes, *And a Bottle of Rum* tells the raucously entertaining story of this most American of liquors. From the grog sailors drank on the high seas in the 1700s to the mojitos of Havana bar hoppers, spirits and cocktail columnist Wayne Curtis offers a history of rum and the Americas alike, revealing that the homely spirit once distilled from the industrial waste of the booming sugar trade has managed to infiltrate every stratum of New World society. Curtis takes us from the taverns

of the American colonies, where rum delivered both a cheap wallop and cash for the Revolution; to the plundering pirate ships off the coast of Central America; to the watering holes of pre-Castro Cuba; and to the kitsch-laden tiki bars of 1950s America. Here are sugar barons and their armies conquering the Caribbean, Paul Revere stopping for a nip during his famous ride, Prohibitionists marching against "demon rum," Hemingway fattening his liver with Havana daiquiris, and today's bartenders reviving old favorites like Planter's Punch. In an age of microbrewed beer and single-malt whiskeys, rum—once the swill of the common man—has found its way into the tasting rooms of the most discriminating drinkers. Complete with cocktail recipes for would-be epicurean time-travelers, this is history at its most intoxicating.

Lucifer Book Five Sep 28 2019 Cast out of Heaven, thrown down to rule in Hell, Lucifer Morningstar has resigned his post and abandoned his kingdom for the mortal city of Los Angeles. In this final LUCIFER volume, the war in Heaven reaches its universe-shaking conclusion, as the forces of Heaven, Hell, and everyone in between wage a final battle to determine the fate of both Yahweh and Lucifer's Creations - a fate no one, not even the Lightbringer, could foresee. And in the aftermath of the battle, how will Lucifer and his cohorts pick up their lives and tie up loose ends? Collects LUCIFER #62-75.

The Japanese Art of the Cocktail Apr 27 2022 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.

The Joy of Mixology, Revised and Updated Edition Oct 29 2019 A thoroughly updated edition of the 2003 classic that home and professional bartenders alike refer to as their cocktail bible. Gary Regan, the "most-read cocktail expert around" (*Imbibe*), has revised his original tome for the 15th anniversary with new material: many more cocktail recipes—including smart revisions to the originals—and fascinating information on the drink making revival that has popped up in the past decade, confirming once again that this is the only cocktail reference you need. A prolific writer on all things cocktails, Gary Regan and his books have been a huge influence on mixologists and bartenders in America. This brand-new edition fills in the gaps since the book first published, incorporating Regan's special insight on the cocktail revolution from 2000 to the present and a complete overhaul of the recipe section. With Regan's renowned system for categorizing drinks helps bartenders not only to remember drink recipes but also to invent their own, *The Joy of Mixology, Revised and Updated Edition* is the original drinks book for both professionals and amateurs alike.

The Alchemist Cocktail Book Jun 05 2020 100 spell-binding, crowd-pleasing cocktails. Work some magic at home with these original cocktail recipes from everyone's favourite experimental bar, The Alchemist. Elevate your mixology skills and bring some creativity to your bar cart with unique and show-stopping tippable time recipes, from their iconic Caramelised Rum Punch and Smokey Old Fashioned, to new takes on the cocktail classics. With chapters from Chemistry & Theatre, Twisted Classics and New Wave to Classics and Low & No Alcohol, *The Alchemist Cocktail Book* truly has something for everyone, from mixing novices to experienced bartenders. Bring some dramatic flair to your cocktail hour, with recipes including: Lavender Daiquiri Paloma Rhubarb and Custard Sour Bananagroni Maple Manhattan Cola Bottle Libre Grapefruit and Apricot Martini

The Book of Tiki Jul 27 2019 South Sea Dreams around the cocktail bar - on the trail of the forgotten Tiki cult of the Fifties. One of the most bizarre chapters of American Pop Culture

awaits rediscovery.

Secrets of the Sommeliers Jun 25 2019 A fascinating exploration of the inside world of sommeliers, sharing their unique perspectives, extensive expertise, and best stories. Rajat Parr's profound knowledge of wines, deep relationships with producers, and renowned tasting abilities have made him a legend in the business. As wine director for the Mina Group, Parr presides over the lists at some of the country's top restaurants. In *Secrets of the Sommeliers*, Parr and journalist Jordan Mackay present a fascinating portrait of the world's top wine professionals and their trade. The authors interviewed the elite of the sommelier community, and their colleagues' insights, recommendations, and entertaining stories are woven throughout, along with Parr's own takes on his profession and favorite winemakers and wines. Along the way, the authors give an immersion course in tasting and serving wine; share strategies for securing hard-to-find bottles at a good price and identifying value sweetspots among the many regions; and teach readers how to make inspired food pairings. Winner - 2011 James Beard Cookbook Award - Beverage Category

Beachbum Berry Remixed Sep 01 2022 *Berry* features 40 newly discovered, previously unpublished vintage Tiki drink recipes from the 1930s-1960s.

The Negroni Aug 20 2021 A history of one of the world's most iconic cocktails—originally an Italian aperitivo, but now a staple of craft bar programs everywhere—with 60 recipes for variations and contemporary updates. The Negroni is one of the simplest and most elegant drink formulas around: combine one part gin, one part sweet vermouth, and one part Campari, then stir and serve over ice. This bitter, sweet, and smooth drink has inspired countless variations as well as legions of diehard aficionados. In *The Negroni*, Gary Regan—barman extraordinaire and author of the iconic book *The Joy of Mixology*—dives into the drink's fun, fascinating history (its origin story is still debated, with battling Italian noblemen laying claim) and provides techniques for modern updates (barrel aging and carbonation among them). Sixty delightfully varied and uniformly tasty recipes round out this spirited collection, which is a must-have for any true cocktail enthusiast.