

Cocktails Of The Movies An Illustrated Guide To Cinematic Mixology

The Book of Dangerous Cocktails
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XOXO, A Cocktail Book
The Official Downton Abbey Cocktail Book
The Burn Cookbook
Shaken
The New Cocktail Hour
Mezcal
Celebrity Cocktails

The Book of Dangerous Cocktails

Now available in a new expanded and updated edition, *Cocktails of the Movies* serves up the 72 greatest cocktails to have featured on film. Take a journey through Hollywood's lifelong love affair with cocktails, celebrating the greatest characters and their iconic drinks through original illustrations and easy-to-follow recipes. From Marilyn's Manhattan in *Some Like It Hot* to The Dude's White Russian in *The Big Lebowski*, there's something for everyone. Each cocktail is accompanied by the recipe, method, a history of the drink and a synopsis of its scene in the movie alongside full-color original artwork.

Storied Sips

From the drinks served at Rick's Bar in "Casablanca" to the vodka martinis in "My Man Godfrey," this stylish book features cocktails from classic Hollywood film scenes. The recipes, with entertaining anecdotes linking drinks to specific films, are presented in period typography with elegant, vintage photos of actors and drinking-related scenes. Also includes recipes for morning-after concoctions. 50 photos.

The Nomad Cocktail Book

Real Recipes to Feed Your Inner Plastic
THE BURN COOKBOOK is a hilarious, delicious must-have cookbook for chefs (and wannabes) everywhere! Jonathan Bennett (that's right, Aaron Samuels himself) dishes out a tasty parody of *Mean Girls*, serving up behind-the-scenes stories from the movie alongside awesome recipes for treats that your favorite mean girls should be enjoying in *Girl World*. Like math, the language of food is the same in every country, and this cookbook is packed with amazing creations like Fetch-uccine Alfredo, You Go, Glenn (Hot) Cocoa, and Just Stab Caesar Salad. Written with the help of rock star chef Nikki Martin, Jonathan also shares his favorite recipes from his own childhood, like his mom's famous stuffed shells, mandarin chicken salad, and other specialties that will round out any special event. Perfect for happy hour (don't forget it's from 4:00

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to 6:00 PM), Wednesdays, or when sweatpants are the only thing that fits, **THE BURN COOKBOOK** is a must-own book for any food lover still trying making fetch happen.

Of All the Gin Joints

From the outrageously potent to the ganja-infused, the recipes in this book are an adventure in of themselves. Leave your go-to gin and tonic behind and shake up your next gathering with cocktails that pack an extra punch. Craft an elegant and powerful drink using high-proof liquors, and explore the intoxicating flavor of absinthe. Whip up one of our delicious marijuana-infused concoctions for the perfect cross-fade, or pick up the drama with some flaming shots or vaporized liquor. Regardless of your tastes, *The Book of Dangerous Cocktails* will have you drinking on the edge.

The Cocktail Guide to the Galaxy

Nerds unite! For the first time ever comes a book that unites two of the best things in the world: nerd culture, and booze. Because if anything is true, it's that nerds are awesome, and many of us like to throw back an adult beverage or two while re-watching *Firefly* for the seventeenth time. *The Cocktail Guide to the Galaxy* has something for all fans, from *Agents of Shield* to *X-Men*. With over a hundred delicious and easy-to-make recipes, this is going to be **THE** go-to book for anyone who loves nerdy pop culture (and drinking). All of the cocktails are created and field tested by the owner of *The Way Station*, everyone's favorite *Doctor Who* themed bar, so you can be assured that these drinks will quench whatever thirst you've got. Cocktails include: the George R. R. Martini; the Mai Tai Fighter; Blade Rummer; the Felicia Laundry Day; the Flux Incapacitator; Close Encounters of the Third Lime; Cognac the Barbarian; the Sonic Screwdriver; Beer is the Mind Killer; the Shirley Temple of Doom; the Well Wheaton; Klingon Bloodwine; and The Vermouth is Out There.

Star Cocktails

An indispensable atlas of the best cocktail recipes—each fully photographed—for classic and modern drinks, whether shaken, stirred, up, or on the rocks. How do you create the perfect daiquiri? In what type of glass should you serve a whiskey sour? What exactly is an aperitif cocktail? A compendium for both home and professional bartenders, *The Essential Cocktail Book* answers all of these questions and more—through recipes, lore and techniques for 150 drinks, both modern and classic.

Zero

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

Tequila Mockingbird

More than 350 drink recipes old and new with great writing from *The New York*

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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 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. Reddicliffe 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.

Cocktails of the Movies

A Toast to Hollywood! Paramount Pictures, the oldest Hollywood studio in operation, has released countless award-winning and box office-busting movies that have spanned the age of cinema, from the medium's silent advent to talkies, color, and CGI blockbusters. Hollywood Cocktails features more than 100 cocktails inspired by over 100 iconic films, all released by Paramount Pictures. This gorgeously illustrated collection of star power is filled with film facts and detailed recipes that guarantee you'll never again be wondering what to drink or watch. Hollywood Cocktails will delight movie buffs and mixologists alike!

Hollywood Cocktails

"Provides everything you need to know to stock your home bar and make classic cocktails, including what equipment to use, ingredients to stock, and recipes for making delicious drinks"--

Cocktails with a Twist

Trashy and classy cocktails by the beloved Vanderpump Rules couple

Fancy AF Cocktails

The ultimate listening party guide, Booze and Vinyl shows you how to set the mood for 70 great records from the 1950s through the 2000s. From modern craft cocktails to old standbys, prepare to shake, stir, and just plain pour your way through some of the best wax ever pressed. Wickedly designed and featuring photography throughout, Booze & Vinyl is organized by mood, from Rock to Chill, Dance, and Seduce. Each entry has liner notes that underscore the album's musical highlights and accompanying "Side A" and "Side B" cocktail recipes that complement the music's mood, imagery in the lyrics, or connect the drink to the

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artist. This is your guide to a rich listening session for one, two, or more. Among the 70 featured albums are: Sgt. Pepper's Lonely Hearts Club, Purple Rain, Sticky Fingers, Born To Run, License to Ill, Appetite for Destruction, Thriller, Like a Virgin, Low End Theory, The Rise and Fall of Ziggy Stardust, Hotel California, Buena Vista Social Club, Back to Black, Pet Sounds, Vampire Weekend, and many more

Booze & Vinyl

An exploration of the beloved cocktails, spirits, and bars that define each state in America The United States of Cocktails is a celebration of the cocktail history of every state in America. After traveling around this great nation and sampling many of the drinks on offer, cocktail authority Brian Bartels serves up a book that is equal parts recipe collection, travelogue, historical miscellany, bartender's manual, and guide to bar culture today—with bar and drink recommendations that are sure to come in handy whether or not you are crossing state lines. Delving into the colorful stories behind the creation of drinks we love, this book includes more than 100 recipes alongside spirited analysis of each state's unique contributions to cocktail culture. Filled with colorful illustrations, The United States of Cocktails is an opinionated and distinctively designed love letter to the spirits, bars, and people who have created and consumed the iconic drinks that inspire us and satisfy our thirst.

The Essential Bar Book

Shake up a classy cocktail and have a party worthy of the New York City elite with 50 tempting recipes and enticing photos—a perfect gift for Gossip Girl fans and TV lovers. Spotted: A cocktail book worthy of Queen Bee status. Whether or not you're an Upper East Sider, swanky hotel owner, prep school heiress, or just a gal who loves to stream hours of TV, you have one thing in common: love for an exquisite cocktail. This luxe cocktail book is essential for living—and drinking—like New York City's high society. Inside you'll find delicious drinks inspired by your favorite scandalous TV characters. Recipes include: - Page Six Gin Fizz - Queen B's Gin Martini - Summer in the Hamptons Sangria - Lonely Boy's Beergarita With over 100 cocktails and fabulous photographs, this book is your one and only source for the most lavish libations. How can you resist? You know you love me. XOXO

The United States of Cocktails

It's drinks, it's chickens: It's the cocktail book you didn't know you needed! To add some extra happy to your happy hour, invite a chicken and pour yourself a drink. Author Kate Richards serves up cocktails made for Instagram with the spoils of her Southern California garden, chicken friends by her side. Enjoy any (or all) of the 60+ deliciously drinkable garden-to-glass beverages, such as: Lilac Apricot Rum Sour Meyer Lemon + Rosemary Old Fashioned Rhubarb Rose Cobbler Blackberry Sage Spritz Cantaloupe Mint Rum Punch Cocktails are arranged seasonally, and are 100% accessible for those of us without perpetually sunny backyard gardens at our disposal. Drinking with Chickens will quickly become a boozy favorite, perfect for gifting or for hoarding all for yourself. You don't need chickens to enjoy these drinks or the colorful photos, but be careful, because you may even find yourself

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aspiring to be, as Kate is, a home chixologist overrun by gorgeous, loud, early-rising egg-laying ladies, and in need of a very strong drink.

Cocktails of the Movies

Now available in a new pocket edition, *Cocktails of the Movies* serves up the 64 greatest cocktails to have featured on film. Take a journey through Hollywood's lifelong love affair with cocktails, celebrating the greatest characters and their iconic drinks through original illustrations and easy-to-follow recipes. From Marilyn's Manhattan in *Some Like It Hot* to The Dude's White Russian in *The Big Lebowski*, there's something for everyone. Each cocktail is accompanied by the recipe, method, a history of the drink and a synopsis of its scene in the movie alongside full-color original artwork.

Let's Get Monster Smashed

A horror movie inspired cocktail book with gross-looking but delicious party drinks, all wrapped up in an awesome '80s VHS package. There are 55 recipes spread across 5 chapters (shots, gelatin, punches, special fx, and non-alcoholic) inspired by classic pulp horror movies of the '80s and '90s, complete with viewing recommendations. The movies may be weird, the drinks may look gross, but the elevated drink making techniques and unusually tasty recipes keep readers and their guests interested and coming back for more. Great for theme parties, Halloween festivals, movie fans, and retro enthusiasts.

The Canon Cocktail Book

Cocktails of the Movies serves up the 64 greatest cocktails to have featured on film. Take a journey through Hollywood's lifelong love affair with cocktails, celebrating the greatest characters and their iconic drinks through original illustrations and easy-to-follow recipes. From Marilyn's Manhattan in *Some Like It Hot* to The Dude's White Russian in *The Big Lebowski* there's something for everyone. Each cocktail is accompanied by the recipe, method, a history of the drink and a synopsis of its scene in the movie alongside full-color original artwork.

Drinking with Chickens

Originally published as a separate book packaged inside *The NoMad Cookbook*, this revised and stand-alone edition of *The NoMad Cocktail Book* features more than 100 additional recipes, a service manual explaining the art of drink-making according to the NoMad, and 30 new full-color cocktail illustrations. Organized by type of beverage from aperitifs and classics to light, dark, and soft cocktails and syrups/infusions, this comprehensive guide shares the secrets of bar director Leo Robitschek's award-winning cocktail program. The NoMad Bar celebrates classically focused cocktails, while delving into new arenas such as festive, large-format drinks and a selection of reserve cocktails crafted with rare spirits.

Gone with the Gin

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Master the art of craft cocktails -- or just prepare to impress your friends -- with this collection of drink recipes and entertaining ideas for the home bartender! Libation-loving siblings André and Tenaya Darlington show you how to make cocktails from every era, reimagined for a contemporary palate. Dial back the sugar, and load up on quality ingredients. The New Cocktail Hour shows you how to mix incredible craft cocktails and gives you a complete history of classic recipes and spirits. You've never seen a cocktail book like this before! Unique features include: 214 vintage and modern recipes, complete with tasting notes Tips on pairing cocktails with everything from pizza to oysters Suggested brands for building a well-stocked bar Seasonal ideas for syrups, shrubs, and garden-to-glass drinks Advice for hosting craft cocktails parties at home

Straub's Manual of Mixed Drinks

The Official Downton Abbey Cookbook presents over 100 recipes that showcase the cookery and customs of the Crawley household—from upstairs dinner party centerpieces to downstairs puddings and pies—and bring an authentic slice of Downton Abbey to modern kitchens and Downton fans. Whether adapted from original recipes of the period, replicated as seen or alluded to on screen, or typical of the time, all the recipes reflect the influences found on the Downton Abbey tables. Food historian Annie Gray gives a rich and fascinating insight into the background of the dishes that were popular between 1912 and 1926, when Downton Abbey is set—a period of tremendous change and conflict, as well as culinary development. With a foreword by Gareth Neame, executive producer and co-creator of Downton Abbey, and featuring over 100 stunning color photographs, The Downton Abbey Cookbook also includes a special section on hosting Downton-themed dinner parties and presents stills from across the TV series as well as the latest film. Notes on the etiquette and customs of the times, quotes from the characters, and descriptions of the scenes in which the foods appear provide vivid context for the dishes. The recipes are grouped by occasion, which include breakfast; luncheons and suppers; afternoon tea and garden parties; picnics, shoots and race meets; festivities; upstairs dinner; downstairs dinner; downstairs supper and tea; and the still room. From the upstairs menu: Cornish Pasties Sausage Rolls Oysters au Gratin Chicken Vol-au-Vents Cucumber Soup Soul a la Florentine Salmon Mousse Quail and Watercress Charlotte Russe From the downstairs menu: Toad-in-the-Hole Beef Stew with Dumplings Steak and Kidney Pie Cauliflower Cheese Rice Pudding Jam and Custard Tarts Gingerbread Cake Summer Pudding With these and more historic recipes—compelling to a contemporary palate and easy to replicate in today's kitchens—savor the rich traditions and flavors of Downton Abbey without end.

Cocktails and Capers

To Have and Have Another

-Produced in nine Mexican states, mezcal has gained popularity among north-of-the-border cocktailians who have come to appreciate the complexity and tradition of this smoky, flavorful spirit. Mezcal can be made from any of fifty varieties of

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agave that are often harvested in the wild, and always roasted prior to fermentation, then ground with stones and animal power, and distilled in clay or copper pots. It is truly the most artisanal of spirits. The varieties of agave and the variations in manufacturing processes yield complexities not found in mezcal's more common cousin, tequila (which by law is made only from blue agave). For these reasons, enthusiasts make cogent arguments that mezcal is more akin to wine, with considerations such as varietals and terroir coming into play. Not to mention that the majority of this that's spirit available in the US is still produced using small-batch methods handed down for centuries. Mezcal brings you a smartly written and beautifully produced primer on mezcal history and production, as well as a guide to twenty-plus of the most common agave varietals used in production, and a tasting guide, complete with room for your own notes. It doesn't stop there, though: the expertly curated recipe section offers up a selection of over forty craft cocktails that take advantage of mezcal's unique qualities. Throughout, author Emma Janzen, the digital editor at Imbibe magazine and a mezcal devotee, busts mezcal myths, unravels its mysteries, interviews producers, before disclosing tasting tips readers won't find elsewhere---

The Official Downton Abbey Cookbook

"A handsome and comprehensive bartending guide for professional and home bartenders that includes history, lore, and 150 recipes. What's the difference between a martini and a Gibson? Does absinthe really cause insanity? Which type of glass should a Moscow Mule be served in? The Bar Bible answers all of these questions and more, with fascinating information about everything boozy that's good to drink. From author and Wine Spectator-contributing editor Jennifer Fiedler, this book presents essential bartending information, from the tools of the trade to the history and mythology behind classic cocktails in an easy-to-navigate alphabetical guide"--

The Ultimate Bar Book

A young self-centered bartender who has become a local celebrity in Manhattan's upper east side, meets a girl in Jamaica who puts a new perspective into his life.

Hollywood Cocktails

Timed to coincide with the much anticipated Downton Abbey movie, this enticing collection of cocktails celebrates the characters, customs, and drinking way of life at Downton Abbey. Cocktails were introduced in the drawing rooms of Downton Abbey in the 1920s, when US prohibition inspired the insurgence and popularity of American-style bars and bartenders in Britain. This well-curated selection of recipes is organized by the rooms in the Abbey in which the drinks were served and spans everyday sips to party drinks plus hangover helpers and more. In addition to classic concoctions like a Mint Julep, Prince of Wales Punch, and Ginger Beer, this collection features character-specific variations such as Downton Heir, Turkish Attaché, The Valet, and The Chauffeur. The recipes reflect drinks concocted and served upstairs and down, as well as libations from village fairs, cocktail parties, and restaurant menus typical of the time. Features 40+ color photographs,

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including drink images photographed on the set of Downton Abbey.

Cocktail

Readers can explore James Bond creator Ian Fleming's writing on the pleasures of drinking and mix themselves fifty delicious cocktails from recipes inspired by his books and developed by award-winning London bar, Swift. Both Bond and Fleming were partial to a stiff drink. In both fiction and real life, cocktails were an important and well-chosen accompaniment to adventure and daring and often relaxing. Fleming made the Martini famous with Bond's ritual of always ordering it "shaken, not stirred". But in every James Bond book a wide selection of strong, sophisticated and carefully crafted drinks are essential details to the story. The recipes in *Shaken* are divided into five categories: Straight Up; On the Rocks; Tall; Fizzy; and Exotic. Sip on inventions such as Smersh, Moneypenny, That Old Devil M and Diamonds Are Forever, as well as classic Bond cocktails such as the Vesper—and, of course, the Dry Martini. Each recipe is illustrated by a stunning full-color photo of the drink and wonderful extracts from Fleming's writing—taken from the passage where the drink was featured or a place, character, or plot that inspired it. *Shaken* features a foreword written by the novelist's nephew, Fergus Fleming, as well as plenty of his writing on whisky, gin, rum, and other spirits.

Turner Classic Movies: Movie Night Menus

The third in master mixologist Brian Van Flandern's series of award-winning books, *Celebrity Cocktails* shares cocktail recipes associated with great Hollywood stars, from Humphrey Bogart and Elizabeth Taylor to Charlie Chaplin and Dean Martin. With easy-to-follow instructions, tricks of the trade, and gorgeous photography, this chic volume is a must-have for every sophisticated host and aspiring mixologist and might even inspire you to come up with your own cocktail!

Cocktails of the Movies

Explore a world populated by masked marvels and murderous maniacs, venomous vamps and gentleman thieves, swingin' spies and cantankerous crooners. *Cocktails & Capers* collects essays covering cinematic, pop culture, true crime, and cocktail history, including: Sweet Smell of Success and the nightclubs of Swing Street; A.J. Raffles, gentleman thief; Louis Feuillade's *Fantomas* and *Les Vampires*; the history of the Martini; *Diabolik*, *Kriminal*, and the skeleton suit-clad maniacs of Italy and Turkey; James Bond, amari, negronis, and how Ian Fleming and Lucky Luciano saved the Allied invasion of Sicily; the history of masked Mexican wrestlers and the partnership of El Santo and Blue Demon; and the weird, wild world of the Rat Pack in the 1960s and how the grim, violent Matt Helm novels became slapstick spy spoofs starring Dean Martin. These are tales of mobsters, movie stars, masked men, torch singers, crooners, and hustlers -- with dozens of cocktail recipes and music suggestions that pair perfectly.

The Martini Cocktail

"Integrates modern cooking technique with innovative classical cocktail

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preparation . . . invaluable for aspiring mixologists looking to go pro.”—Jim Meehan, author of *The PDT Cocktail Book* Home to the Western Hemisphere’s largest spirit collection, Seattle bar Canon: Whiskey and Bitters Emporium has achieved unprecedented, worldwide acclaim. Named Best Bar in America by *Esquire*, Canon received Tales of the Cocktail Spirited Awards for World’s Best Drinks Selection (2013) and World’s Best Spirits Selection (2015), and Drinks International included it on their prestigious World’s 50 Best Bars list. In his debut, legendary bartender and Canon founder Jamie Boudreau offers 100 cocktail recipes ranging from riffs on the classics, like the Cobbler’s Dream and Corpse Reviver, to their lineup of original house drinks, such as the Truffled Old Fashioned and the Banksy Sour. In addition to tips, recipes, and formulas for top-notch cocktails, syrups, and infusions, Boudreau breaks down the fundamentals and challenges of opening and running a bar—from business plans to menu creation. The Canon Cocktail Book is poised to be an essential drinks manual for both the at-home cocktail enthusiast and bar industry professional. “If you’re lucky enough to have drunk at Canon, the bar, you’ll find reading Canon, the cocktail book, remarkably similar: rich in detail, surprising, sometimes challenging, and always delightful. If you haven’t been to Canon, at least read the book. A few pages in and you’ll be on your phone, booking a flight to Seattle.”—David Wondrich, author of *Imbibe!* and *Punch* “The collection is unassailable . . . This terrific resource is sure to send armchair bartenders scurrying to their shakers.”—Publishers Weekly

The Essential Cocktail Book

Looking for a great idea for date night or to entertain friends? Why not cue up *Casablanca* with some French 75s and a Moroccan-themed spread? *Turner Classic Movies: Movie Night Menus* spotlights thirty crowd-pleasing films from the 1930s through the ’80s, paired with signature drinks and dishes that appear in, or are inspired by, each film’s setting and stars. Filled with entertaining tips and background on each film, dish, and cocktail, the book offers a unique culinary tour of movie history, including menus inspired by *The Thin Man*, *The Philadelphia Story*, *Sunset Boulevard*, *Some Like It Hot*, *American Graffiti*, *Moonstruck*, and many more. Fully illustrated with luscious food photography and evocative film stills, *Movie Night Menus* provides the perfect accompaniments and conversation pieces to round out a fun-filled evening.

The Bar Cart Bible

From best-selling author Tim Federle of *Tequila Mockingbird* fame comes *Gone With the Gin*, the ultimate cocktail book for film buffs. We know your type. You love the smell of napalm in the morning, you see dead people, and you're the king (or queen!) of the world. The perfect gift for silver screen aficionados and a terrific twist on movie nights, *Gone With the Gin* includes 50 delicious drinks -- paired with winking commentary on history's most quotable films -- plus an all-star lineup of drinking games, movie-themed munchies, and illustrations throughout. Drinks include: *Fight Club Soda*, *A Sidecar* named *Desire*, *Ben-Hurricane*, *Ti-tonic*, *The Big Lebowski*, *Monty Python* and the *Stoli Grail*, *Bloody Mary*, *Poppins* and more! So go ahead, make my drink.

The Essential New York Times Book of Cocktails

XOXO, A Cocktail Book

Take a trip in a sip, a journey through time and place via the cocktail glass. The libations in this intoxicating collection span some 200 years, from Europe to the Far East, and they're the drinks with the best tales to tell. Because--without a backstory--a cocktail is nothing more than spirits and mixers. But spike that drink with an anecdote about the people, places, and circumstances that influenced its creation, and imbibers are instantly transported. Step into a British officer's club in 1920s Burma to try the Pegu Club, disembark in colonial Bermuda to sample the original Dark & Stormy, or join F. Scott Fitzgerald and Cole Porter at The Ritz Hotel in Paris for a Royal Highball, among the many spirited adventures between these covers. The book itself is like a classic cocktail, with its iconic, vintage appeal. Mixed media illustrations by award-winning Danish artist Poul Lange feature vintage bottle labels, postcards, and magazine images. The illustrations are matched with simple recipes and deeply researched backstories for a new look at the world's most iconic cocktails. More than a sum of its parts, *Storied Sips* is a book about living the good life, treating oneself to a dash of civilized escapism at the end of a busy day. Truly, there's nothing like a cocktail to strip away the dullness of the mundane, gilding an evening with a heightened glow, or adding cultured flair to a get-together with friends. Organized from light-bodied quenchers to rich, complex warmers, *Storied Sips* makes it easy to find cocktail inspiration any time of the year. **REVIEWS** FoodRepublic.com says: "Author Erica Duecy chronicles 200 years of tending bar and the resulting book of tales are a must-read for any cocktail aficionado." "Like many other drink books, this one has cocktails along with their stories and recipes. Yet unlike others, this tiny book and its alluring collage-based illustrations is able to transport you to another time, a different era. In just a page or two the writer paints vivid pictures that allow you to hear the music of that moment, smell the smoke in that bar she's speaking of. It's a little magical." - Maureen Petrosky, www.thekitchn.com The Village Voice quips: "Other than luxury real estate catalogs that stir-up serious home-envy, I can't recall reading another book that so made me want to immediately sell my "cozy, charming" apartment and buy a damn house. Why? I need kitchen cabinet space to collect the vintage barware and vessels in which the drinks in this book deserve to be served. Duecy, a first time author and deputy editor of Fodor's Travel website, recaptures the glamour of classic cocktails by succinctly sharing the exotic, historical origin of each drink, seducing you to immediately take stock of your liquor cabinet and make a grocery list of what's missing."

The Official Downton Abbey Cocktail Book

For anyone looking to expand their palate and discover a new favorite go-to drink, this inventive cocktail book is just the thing. Each chapter is based on a classic (like the Manhattan), but inside readers will discover numerous riffs (like swapping Irish whiskey for rye to make a Blackthorn, or substituting amaro for vermouth to make a Black Manhattan). More than 100 variations on 21 modern classic cocktail recipes are accompanied by helpful tips on keeping a well-stocked bar, garnishing

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drinks, and throwing a party. With bold coloring and classic recipes and intriguing variants, *Cocktails with a Twist* is a cocktail book unlike any other.

The Burn Cookbook

The Ultimate Bar Book — The bartender's bible and a James Beard nominee for the best Wine and Spirit book, 2008 The cocktail book for your home: The Ultimate Bar Book is an indispensable guide to classic cocktails and new drink recipes. Loaded with essential-to-know topics such as barware, tools, and mixing tips. Classic cocktails and new drinks: As the mistress of mixology, the author Mittie Hellmich has the classics down for the Martini, the Bloody Mary—and the many variations such as the Dirty Martini and the Virgin Mary. And then there are all the creative new elixirs the author brings to the table, like the Tasmanian Twister Cocktail or the Citron Sparkler. Illustrated secrets of classic cocktails and more: Illustrations show precisely what type of glass should be used for each drink. With dozens of recipes for garnishes, rims, infusions, and syrups; punches, gelatin shooters, hot drinks, and non-alcoholic beverages; and let's not forget an essential selection of hangover remedies, The Ultimate Bar Book is nothing short of top-shelf. If you liked *PTD Cocktail Book*, *12 Bottle Bar* and *The Joy of Mixology*, you'll love *The Ultimate Bar Book*

Shaken

True tales of celebrity hijinks are served up with an equal measure of Hollywood history, movie-star mayhem, and a frothy mix of forty cocktail recipes. Humphrey Bogart got himself arrested for protecting his drinking buddies, who happened to be a pair of stuffed pandas. Ava Gardner would water-ski to the set of *Night of the Iguana* holding a towline in one hand and a cocktail in the other. Barely legal Natalie Wood would let Dennis Hopper seduce her if he provided a bathtub full of champagne. Bing Crosby's ill-mannered antics earned him the nickname "Binge Crosby." And sweet Mary Pickford stashed liquor in hydrogen peroxide bottles during Prohibition. From the frontier days of silent film up to the wild auteur period of the 1970s, Mark Bailey has pillaged the vaults of Hollywood history and lore to dig up the true—and often surprising—stories of seventy of our most beloved actors, directors, and screenwriters at their most soused. Bite-size biographies are followed by ribald anecdotes and memorable quotes. If a star had a favorite cocktail, the recipe is included. Films with the most outrageous booze-soaked stories, like *Apocalypse Now*, *From Here to Eternity*, and *The Misfits*, are featured, along with the legendary watering holes of the day (and the recipes for their signature drinks). Edward Hemingway's portraits complete this spirited look at America's most iconic silver-screen legends. "This book is like being at the best dinner party in the world. And I thought I was the first person to put a bar in my closet. I was clearly born during the wrong era." —Chelsea Handler

The New Cocktail Hour

Cocktails.

Mezcal

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New York Times cocktail writer Simonson uncovers the long and tangled history of the classic martini and its subtle variations. The book features examples of age-old recipes, such as the first martini recipe published in 1888, to modern versions created by some of the world's best bartenders.

Celebrity Cocktails

Features recipes for Hemingway's favorite cocktails and looks at how they made their way into his works, while offering anecdotes about the celebrated author's drinking habits and frequent haunts.

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