

Mocktails The Complete Bartenders Guide

Shrubs: An Old Fashioned Drink for Modern Times Seasonal Sangria Drinking French Drinking for Two Cocktails, Cocktails, and More Cocktails Clean + Dirty Drinking The Ultimate Bar Book Cannabis Cocktails, Mocktails & Tonics An Illustrated Guide to Cocktails Mocktails The Craft Cocktail Party The Flavor Bible Kiddie Cocktails Dry Zero Dry The Tequila 1000 Bartender's Guide to Mocktails The Little Book of Wild Herbal Cocktails The Essential Cocktail Book Good Drinks Mocktails Cocktails Made Simple Mocktails Cocktails & Dreams The Bartender's Guide to Mocktails Mocktails Jerry Thomas' Bartenders Guide Redemption Bar 42 Delightful Mocktail Recipes: A Complete Cookbook of Faux Cocktail Ideas! 1000 Best Bartender Recipes Bartending Basics: A Complete Beginner's Guide The Essential New York Times Book of Cocktails Cocktails Wild Mocktails and Healthy Cocktails The PDT Cocktail Book Zero Proof Drinks and More The Waldorf Astoria Bar Book Zero-Proof Cocktails The Mocktail Manual

Shrubs: An Old Fashioned Drink for Modern Times

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.

Seasonal Sangria

Whether you're looking for mocktail recipes, trying a juice detox, or after a warming winter drink, The Mocktail Manual has a recipe for you. This stylishly illustrated book shares over eighty recipes for nonalcoholic drinks that will quench your thirst in the most satisfying of ways. From healthy juices and smoothies to indulgent milk shakes and fizzes, The Mocktail Manual will take your drinks repertoire to new heights. Start your morning with an energizing green goddess juice or a satisfying cacao, matcha, and banana smoothie. If you've suffered one hangover too many over the festive period, swap your tippie for a delicious hibiscus mimosa. Or if you want a warm hug in a mug, look no further than the marshmallow milk. With a quirky design and fun recipes, The Mocktail Manual will revolutionize the way you fix your drinks.

Drinking French

Drinks with All the Tastiness of a Well-Formed Craft Cocktail, but Without the Alcohol! Choosing to be alcohol-free is becoming more and more popular, and the range of non-alcoholic drink options is growing steadily in the stores. But many of us are still in doubt when it comes to combining drinks with food. Water, juice, and possibly non-alcoholic beer are probably the options most of us who prefer not to imbibe finally choose. But when you have dinner, these options may not feel as exciting as a well-chosen wine, and are they really always the perfect choice? Water, juice, tea, kombucha, lemonade, and non-alcoholic beer and wine—everything has a place on the dinner table if you only know what drink you should choose for what kind of food, and in Mocktails, Richard Man will help you choose the right one. In this book, you'll find inspiration and recipes for making

non-alcoholic beverages such as: Blackberry Spritzer Rhub and Honey Juniper Berry & Tonic Horchata de Almendras Ruby Red Kombucha Lagermonade Tropical Matcha Mojito Red Tea Punch Backyard Highball And many more From simple, five-minute recipes to complicated but elegant cocktails, Mocktails will teach you everything you could want to know about combining delicious food and drink to get the most out of your meal—no alcohol required. As Richard says: “Beverages served with food should match the food, regardless of alcohol content. [It’s] so simple.”

Drinking for Two

Great cooking goes beyond following a recipe -- it's knowing how to season ingredients to coax the greatest possible flavor from them. Drawing on dozens of leading chefs' combined experience in top restaurants across the country, Karen Page and Andrew Dornenburg present the definitive guide to creating "deliciousness" in any dish. Thousands of ingredient entries, organized alphabetically and cross-referenced, provide a treasure trove of spectacular flavor combinations. Readers will learn to work more intuitively and effectively with ingredients; experiment with temperature and texture; excite the nose and palate with herbs, spices, and other seasonings; and balance the sensual, emotional, and spiritual elements of an extraordinary meal. Seasoned with tips, anecdotes, and signature dishes from America's most imaginative chefs, The Flavor Bible is an essential reference for every kitchen. Winner of the 2009 James Beard Book Award for Best Book: Reference and Scholarship

Cocktails, Cocktails, and More Cocktails

"Thomas Morrell has spent over thirteen years in the restaurant and bar industry. He has worked as a busboy, dishwasher, server, host, cook, manager and most importantly as a bartender. Over the years many people have asked him how they can become a bartender too. This book is his answer. Inside you will find information covering: bartending tools and terminology, Thomas' customer service philosophy, beer, wine, distilled spirits, mixed drinks, how to maximize your tips, bartending working environments, bartending professionalism, responsible bartending, finding work as a bartender"--P. [4] of cover.

Clean + Dirty Drinking

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*

The Ultimate Bar Book

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 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.

Cannabis Cocktails, Mocktails & Tonics

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

An Illustrated Guide to Cocktails

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

Mocktails

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 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.

The Craft Cocktail Party

Leave no guest out and get creative with on-trend drink recipes perfect for every occasion. *Zero Proof Drinks and More* offers delicious and mindful drinks for every guest and every occasion. Maureen Petrosky, an Entertaining and Lifestyle Expert, shares over 100 no-alcohol and low-alcohol recipes for cocktails, spritzers, ciders, coffees, shandies and radlers, and a whole lot more. The reasons for no- and low-alcohol drinking are as varied as the drinks themselves -- ranging from religious belief to pregnancy to living a healthier lifestyle to the role of "designated driver." There's a worldwide trend toward lower alcohol consumption, and 52 percent of Americans who drink report that they are actively trying to cut back. Witness the popularity of Dry January and Mindful Drinking, and the growing number of Sober Curious millennials. With *Zero Proof Drinks and More*, you'll be prepared -- with the perfect pour for every guest, along with easy tips and tricks for creating on-trend and delicious drink solutions for entertaining or simply winding down after a long day.

The Flavor Bible

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 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.

Kiddie Cocktails

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 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.

Dry

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.

Zero

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, teetotaller, 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 drinks here.

Dry

The New York Times bestselling author of My Paris Kitchen serves up more than 160 recipes for trendy cocktails, quintessential apéritifs, café favorites, complementary snacks, and more. Bestselling cookbook author, memoirist, and popular blogger David Lebovitz delves into the drinking culture of France in Drinking French. This beautifully photographed collection features 160 recipes for everything from coffee, hot chocolate, and tea to Kir and regional apéritifs, classic and modern cocktails from the hottest Paris bars, and creative infusions using fresh fruit and French liqueurs. And because the French can't imagine drinking without having something to eat alongside, David includes crispy, salty snacks to

serve with your concoctions. Each recipe is accompanied by David's witty and informative stories about the ins and outs of life in France, as well as photographs taken on location in Paris and beyond. Whether you have a trip to France booked and want to know what and where to drink, or just want to infuse your next get-together with a little French flair, this rich and revealing guide will make you the toast of the town.

The Tequila 1000

Learn the art of mixing perfect drinks with *Cocktails*, the third "Best Cocktail Book in the World." Klaus St. Rainer, an award-winning expert voted "Bartender of the Year" in 2013, shares 70 cocktail recipes for all the key classics as well as his own signature creations. Whether you want to make a simple drink with just a few ingredients, prepare large quantities for a cocktail party, or even create a mocktail, this authoritative guide will have you mixing the perfect aperitif. The book's classy design and evocative photography will inspire you to find what tickles your taste buds, from the classic Dry Martini and Old Fashioned to the unusual Red Beet Gimlet and Caramellow Royale. Professional tips and techniques are revealed (should it be shaken or stirred?) and clear instructions make it easy. *Cocktails* teaches you the science of mixology so you can make the ultimate cocktail every time.

Bartender's Guide to Mocktails

A Craft Cocktail book for the rest of us by the top female mixologist in the country. Julie Reiner, the co-owner of The Clover Club in Brooklyn and The Flatiron Lounge in Manhattan, has written a book that provides inspiration for the rest of us, not only the cocktail geeks. She wants to balance the needs of the everyday drinker with those of the passionate mixologist. Recipes are organized around seasonality and occasion, with different events and themes appropriate to the specific time of the year. Each section will include a mixture of holiday-inspired drinks, classic cocktails, and innovative new drinks, all along with fun cocktail lore. Tricks, tips, and techniques -- such as batching and infusions, tools of the trade, notes on spirit types, and easy substitutions to utilize what you already have on hand -- will round out the amazing amount of information in Reiner's book.

The Little Book of Wild Herbal Cocktails

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.

The Essential Cocktail Book

Shaken or stirred, on the rocks or straight up, every cocktail has a unique history. Bringing this rich lore to life, *An Illustrated Guide to Cocktails* showcases the often romantic origin of classic and modern mixed drinks and the fascinating characters who made them famous. From the crooked gangster who inspired the Jack Rose (a drink often served in Manhattan's gilded Astor mansion during the Jazz Age) to the legendary Margarita (associated with the Tijuana dancer now known by her stage

name, Rita Hayworth), the spirited blend of alcohol and alchemy is showcased on each beautifully illustrated page. The drink recipes include favorite classics (such as Old Fashion, White Russian, Sidecar) alongside forgotten standards such as the Blood and Sand. With guides to various spirits, suggestions for stocking your home bar, and mixing tips and techniques, *An Illustrated Guide to Cocktails* brings the marvels of mixology to every home bartender.

Good Drinks

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.

Mocktails

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 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*!

Cocktails Made Simple

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 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.

Mocktails

Essential for the home bar cocktail enthusiast and the professional bartender alike “The textbook for a new generation.” —Jeffrey Morgenthaler, author of The Bar Book “A true classic in its own right . . . that will be used as a reference for the next 100 years and more.” —Gaz Regan, author of The Joy of Mixology 2017 JAMES BEARD FOUNDATION BOOK AWARD NOMINEE: BEVERAGE 2017 SPIRITED AWARD® NOMINEE: BEST NEW COCKTAIL & BARTENDING BOOK Frank Caiafa—bar manager of the legendary Peacock Alley bar in the Waldorf Astoria—stirs in recipes, history, and how-to while serving up a heady mix of the world’s greatest cocktails. Learn to easily prepare pre-Prohibition classics such as the original Manhattan, or daiquiris just as Hemingway preferred them. Caiafa also introduces his own award-winning creations, including the Cole Porter, an enhanced whiskey sour named for the famous Waldorf resident. Each recipe features tips and variations along with notes on the drink’s history, so you can master the basics, then get adventurous—and impress fellow drinkers with fascinating cocktail trivia. The book also provides advice on setting up your home bar and scaling up your favorite recipe for a party. Since it first opened in 1893, the Waldorf Astoria New York has been one of the world’s most iconic hotels, and Peacock Alley its most iconic bar. Whether you’re a novice who’s never adventured beyond a gin and tonic or an expert looking to expand your repertoire, The Waldorf Astoria Bar Book is the only cocktail guide you need on your shelf.

Cocktails & Dreams

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

The Bartender's Guide to Mocktails

The 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 flavour.

Mocktails

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 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

Jerry Thomas' Bartenders Guide

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.

Redemption Bar

Do you host parties with people of all ages invited? It's a hassle trying to make separate drinks with alcohol for the adults only. When you make non-alcoholic mocktails, you'll be able to please everybody. These faux cocktails can be as refreshing and exciting as the real thing. You can easily mix up syrups, juices and sodas to create the most invigorating beverages! Everyone will enjoy them. Among the most popular mocktails are the Arnold Palmer and Shirley Temple. You can also make party mocktails, steaming warmer drinks and tropical delights that everyone can drink, without worrying about choosing designated drivers. These virgin cocktail recipes are fun to explore, whether you're hosting a party with people of all ages, or just kids. Around the holidays and during other party-filled times of year, it's way too easy to eat too much - and some people may drink too much, too. You'll be able to concentrate more on enjoying time spent with your guests if you don't have to worry about who might be drinking just a bit too much to drive home safely. I won't promise that all these drinks are super easy to make, but most of them only take a few minutes. From fresh fruits to ginger ale, sparkling water, vegetables and other ingredients, you'll be amazed at the mocktails you can create. Turn the page and start enjoying mocktails.

42 Delightful Mocktail Recipes: A Complete Cookbook of Faux Cocktail Ideas!

Cocktails and Dreams is put together by people who represent the modern, young India a bartender and a well-travelled development professional in some senses an unlikely cocktail. It comes at a time when India now exposed to the outside world does not consider drinking as a social taboo but enjoys a fine cocktail or two. With a significant change in urban lifestyles, the fifty original recipes help people to look beyond the traditional whisky on the rocks and rum and coke.

1000 Best Bartender Recipes

32 Handcrafted Sweet, Savory, and Spicy Herbal Cocktails Straight from the Garden This book will make you feel like a professional bartender by the time you're done - all without breaking the bank or spending hours trying to figure out the right drink ratios. Built for the beginner at home who just wants an easy drink recipe to follow, all of the confusion is taken out up front. Guests will be amazed at how quickly you put together exotic-looking, delicate drinks from the herbs you grew in your garden. This book is the perfect "bartender book" for beginners who just want to whip up a drink in a few minutes. It is perfect for folks who are tired of the same, plain-old artificial drinks you can get at every bar. It is the best handheld reference guide for no-fuss easy herbal cocktails and botanical drink recipes. Learn How to Make Your Own Botanical Syrups In this little book, you'll have a reference guide for how to make your own syrups. Almost every recipe in the book calls for one syrup or another - so it only makes sense that you would want to learn how to make your own! These syrups don't just have to be used in cocktails, either; they're perfect for flavoring and mixing with non-alcoholic drinks and beverages, whether it's coffee, tea, or juices. Reference Several Non-Alcoholic "Mocktail" Substitutes Going sober doesn't have to be boring, and mocktails are the perfect answer to that. Even for those who do drink, there are some days where you just want the taste of your favorite drink recipes, but not necessarily the alcohol that goes along with it. With this little book of herbal cocktails, you can make it happen. This book packs a lot of information into just a few pages with a reference guide for making virgin drinks, or "mocktails" for the guests who prefer non-alcoholic beverages. Go out there and make an excellent herbal drink. Explore your tastebuds and wow guests with botanical cocktails that pack a flavorful punch. Click the "Buy Now" button and start mixing!

Bartending Basics: A Complete Beginner's Guide

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!

The Essential New York Times Book of Cocktails

A hip retro-styled visual guide to the ultimate collection of nonalcoholic drink recipes Calling vintage lifestyle, cooking, and entertaining enthusiasts of all ages—here is the coolest collection of vintage cocktails, minus the hooch! From the standard Shirley Temple to Cotton Candy, Bahama Mama, and Cactus Juice, this book discusses the appropriate bar equipment, glassware, garnishes, and technique. In addition to hip drinks, the book is filled with recommendations for throwing a swingin' kiddie cocktail party complete with classic punchbowl recipes, party favors, music, and of course a few tasty snack suggestions. The entire book is lavishly illustrated by the internationally renowned artist Derek Yaniger.

Cocktails

"A collection of 100 recipes for nonalcoholic aperitifs, mocktails, martinis, infusions, and wine alternatives"--Provided by publisher.

Wild Mocktails and Healthy 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.

The PDT Cocktail Book

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 *PDT Cocktail Book*, *12 Bottle Bar* and *The Joy of Mixology*, you'll love *The Ultimate Bar Book*

Zero Proof Drinks and More

Create delicious mocktails and low-sugar cocktails, using home-grown and foraged ingredients. Includes a foreword by Jekka McVicar. Award-winning cocktail-maker and gardener Lottie Muir brings you another selection of wonderfully wild and flavourful concoctions from her pop-up bar, The Midnight Apothecary. For this new repertoire of drinks, Lottie set herself a threefold challenge: to achieve the same amount of pleasure and balance that refined sugar provides in the taste and mouth-feel of a cocktail, to create new aromatic and bitter-forward drinks, and to make delicious new mocktails for those who want to consume no, or less, alcohol. Lottie has created delicious infusions, cordials, sodas, shrubs, bitters, teas and tonics that can be mixed alcohol free as mocktails – try out the Cherry Blossom and Flowering Currant Cordial, the Thyme and Licorice Syrup, or the Iced Spring Tonic Tea – or added to your favourite spirits to create a magical take on old-time classics, such as the Wild Negroni or the Windfall Punch. There is the perfect drink for any time of the year and whatever your mood, so whether it is Dry January mocktails that you need, no-added-sugar fun, or the restorative powers of an indulgent cocktail, Lottie's plant-powered potions hit the right spot.

The Waldorf Astoria Bar Book

Zero-Proof Cocktails

Whether you want a fun faux-cocktail for your children or don't drink alcohol (or you got stuck being DD), you will find tons of great mocktail recipes for any occasion. A mocktail can best be described as a cocktail without the liquor, using juices, sodas, infused waters and many other non-alcoholic ingredients to provide flavor. Generally, a mocktail is made fresh. Modern mocktails tend to have a sense of sophistication that's shared with their alcoholic counterparts and use a variety of ingredients to cover a spectrum of flavors. Discover non-alcoholic versions of many favorite alcoholic originals: Amaretto Sour Aperol Spritz Arizona Sunset Asian Pear Sparkler Baby Bellini Blackberry Lemon And Thyme Soda Blackberry Mule Bloody Mary Blue Lagoon Mocktail Champagne Mocktail Chocolate Mocktini Chocolate Faketini Coconut Lavender Lemonade Coconut Creme Mocktini Cotton Candy Champagne Cucumber Mojito Cosmopolitan Cranberry Rosemary Refresher Cuddles On The Beach Dark And Stormy Dirty Dr. Pepper Emerald Palmer Fizzy Herbed Pineapple Limeade French 75 Gin & Tonic Hibiscus Mocktini Hurricane Irish Coffee Jalapeno Watermelon Agua Fresca Lava Flow Long Island Iced Tea Mai Tai Mango Meyer Lemon Margarita Mocktails Manhattan Margarita (Frozen) Margarita (On The Rocks) Mexican Chocolate Mocktini Mexican Horchata Mimosa Minty Arnold Palmer Mint Julep Moscow Mule Mudslide Negroni Nojito Paloma Fizz Mocktails Passion Fruit Summer Drink Peach Bellini Mocktails Peach Lemonade Persephone Pimm's Cup Pink Grapefruit Mojito Pink Panther Mocktini Pina Colada Pineapple Ginger Sparkler Pineapple-Orange Sherbet Punch Raspberry Rhubarb Bellini Red Sangria Roseberry Mule Mocktail Roy Rogers Snowball Sparkling Mint-Lime Iced Tea Spicy Watermelon Mocktail Strawberry Chamomile Strawberry Daiquiri Strawberry Fizz Tahitian Coffee Tropical Fizz Tuscan Iced Tea Water Melon Breeze Watermelon Cucumber Cooler White Chocolate Peppermint Mocktini White Russian White Sangria

The Mocktail Manual

Thought sangria was just for summer? Think again! Add flavor to your gatherings and spice up your parties with over 101 sangria recipes! Liven up your next gathering with Seasonal Sangria, the ultimate cocktail book for making this festive favorite. From traditional red wine to sparkling and frozen sangrias, this book has over 100 delicious recipes to suit every mood and occasion. Co-creator of the Hudson-Chatham Sangria Festival, author Dominique DeVito expertly pairs wine and seasonal fruit, creating bold new flavors while putting fresh twists on classic favorites. This book is packed with ways to enhance your sangria, including tips for choosing wine and glassware, as well as recipes for infused vodka and simple syrups that will really take your cocktail to the next level. Here are just a few of the delicious recipes you'll create: *The Classic *Sangria Blanca *Cherry Pom-Pom *Apple & Spice *Peachy Sangria *Berry Orange-y *Minty Melon *Lemon-Lime Time *Sassy & Savory *Fall Fruit Fiesta *Spicy Island *Get Figgy With It *Blackened Pear *Raspberry Romance *Basil-Dew Delight *Honey Plum *Slush Berry *Peachy Keen *Summer Day Strawberry *Lavender Lift *Blue Dew

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