
100 Popular Cocktail Recipes

Cocktail Recipe Journal: Ingredients Organizer Record Drinks Rating Tasting Journal
Cocktails Blackboard Design
Over 100 Drinks, All Made with Four Ingredients Or Less
An Elegant Collection of over 100 Recipes Inspired by the Magic City
Trader Vic's Book of Food & Drink
100 Delicious Vegetarian Recipes to Make You Fall in Love with Real Food
100+ Recipes for Making Delicious Elixirs, With or Without Booze
100 gin cocktails with only three ingredients
100 Delicious Nonalcoholic Recipes from Seedlip & The World's Best Bars
How to Drink Like a Writer
100 Timeless, Creative and Tempting Recipes
A Lighter Take on Serious Cocktails, with 100+ Recipes for Low- and No-Alcohol Drinks
More Than 100+ Cocktails, Mocktails, Munchies & More
100 Classic and Modern Drinks
Mixed Drinks for the Golden Age of Agave [A Cocktail Recipe Book]
The Savoy Cocktail Book
Drink Lightly
Mezcal and Tequila Cocktails
The Art of the Cocktail
An Elegant Collection of Over 100 Recipes Inspired by the City of Light
Texas Cocktails
80 Cocktail Recipes; 8 Notebook Set
Sipsmith: Sip
Over 100 of Best Drinks to Shake, Muddle and Stir
Margaritas, Mint Juleps, Punches, Party Snacks, and More
The Ultimate Guide to Crafting Your Favorite Cocktails
From the Alamagoozlum to the Zombie 100 Rediscovered Recipes and the Stories Behind Them
100 Best Quick Gluten-Free Recipes
100+ innovative recipes for artful ice and drinks
Cocktails with a Twist
Cuban Cocktails
Recipes for the Cocktails and Libations that Inspired 100 Literary Greats
An Elegant Collection of over 100 Recipes Inspired by the Big Easy
100 Recipes and Projects for Four Seasons of Drinking
The Unofficial Disney Parks Drink Recipe Book
Miami Cocktails
From LeFou's Brew to the Jedi Mind Trick, 100+ Magical Disney-Inspired Drinks
New Orleans Cocktails
Texas Cocktails
The Second Edition: An Elegant Collection of Over 100 Recipes Inspired by the Lone Star State

100 Popular Cocktail Recipes

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LOGAN DANIELLE

Cocktail Recipe Journal: Ingredients Organizer Record Drinks Rating Tasting Journal Cocktails Blackboard Design
Cider Mill Press

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.

Over 100 Drinks, All Made with Four Ingredients Or Less Houghton Mifflin Harcourt

An eye-catching collection of over 100 recipes inspired by Sin City. Enjoy a sip of Sin City even after you touchdown back home with profiles and recipes from hit mixologists and bartenders that are the life of the nightlife. From casino bars to couture attractions, enjoy recipes that echo the highlights of Las Vegas in both showmanship and flavor. Drink like a local, even when hundreds of miles away with photographs and design elements from the heart of the strip. *City Cocktails* profiles some of the most happening cities in the world to give readers a taste of paradise, no matter where they set their glass.

An Elegant Collection of over 100 Recipes Inspired by the Magic City
Ravenio Books

An elegant collection of over 100 recipes inspired by the Magic City. Famous for its tropical climate and vibrant nightlife, Miami has been a go-to destination since the railroad could deliver travelers there from all over the United States. Today, the Magic City has become an international beacon for art enthusiasts, fashionistas, foodies, and nightlife aficionados, making for one of the country's most dynamic cocktail scenes. *Miami Cocktails* takes you inside the city's best bars and introduces you to bartenders and mixologists conjuring up drinks that reflect the myriad influences shaping the city today. Featuring over 100 recipes that honor and reinvent classics and make the best of all the fresh, year-round local produce, this book is the ideal cocktail enthusiast's guide to drinking like a local, whether you're making a trip to Miami or staying at home and simply wishing you were there.

Trader Vic's Book of Food & Drink Ten
Speed Press

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 Kirchhoff 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

100 Delicious Vegetarian Recipes to Make You Fall in Love with Real Food Matthew Driver

With one hundred of history's most loved cocktails, 100 Classic Cocktails is the perfect addition to your bookshelf. This enjoyable collection includes all of your favorite cocktails, from recipes invented fairly recently—like the Cosmopolitan, which only dates to the late eighties—to recipes dating all the way to the nineteenth century—the Tom Collins was first recorded in writing in 1876 by Jerry Thomas in his Bon Vivant's Companion. Readers will discover recipes on a variety of well-known cocktails, including: Brandy Alexander

Metropolitan Aperol spritz Mimosa Bramble Gibson Pink lady Amaretto sour Dark and stormy Tequila sunrise Jungle juice Lemon drop Old fashioned And many more Each easy-to-follow recipe is paired with beautiful, full-color photographs, and each cocktail lends itself to adaptation based on the reader's preference. Impress friends with your new classic cocktail expertise, or enjoy a relaxing night in with your favorite cocktail. Skyhorse Publishing, along with our Good Books and Arcade imprints, is proud to publish a broad range of cookbooks, including books on juicing, grilling, baking, frying, home brewing and winemaking, slow cookers, and cast iron cooking. We've been successful with books on gluten-free cooking, vegetarian and vegan cooking, paleo, raw foods, and more. Our list includes French cooking, Swedish cooking, Austrian and German cooking, Cajun cooking, as well as books on jerky, canning and preserving, peanut butter, meatballs, oil and vinegar, bone broth, and more. While not every title we publish becomes a New York Times bestseller or a national bestseller, we are committed to books on subjects that are sometimes overlooked and to authors whose work might not otherwise find a home.

100+ Recipes for Making Delicious Elixirs, With or Without Booze Quirk Books

This 1930 classic contains hundreds of recipes for ... Cocktails Prepared Cocktails for Bottling Non-Alcoholic Cocktails Cocktails Suitable for a Prohibition Country Sours Toddies Flips Egg Noggs Collins Slings Shrubs Sangarees Highballs Fizzes Coolers Rickeys Daisies Fixes Juleps Smashes Cobblers Frappé Punch Prepared Punch for Bottling Cups The Lucky Hour of

Great Wines The Wines of Bordeaux
 Champagne Burgundy Hocks (Rhine
 Wines), Steiweins & Moselles Port Sherry
*100 gin cocktails with only three
 ingredients* Weldon Owen

“Covers drinking in New York from every
 angle...New York Cocktails by Amanda
 Schuster is a story of the cocktail told
 through the city.”—Florence Fabricant,
 The New York Times Over 100 craft
 cocktails from the city that never sleeps!
 Travel straight to the epicenter of the
 cocktail renaissance with this elegant
 new guide to the best bars and cocktails
 the boroughs have to offer. Far more
 than just a recipe book, New York
 Cocktails features signature creations
 (along with new variations of the classic
 Manhattan and Negroni), tips, and
 techniques by the best mixologists in the
 Big Apple, along with their personal
 profiles. Hop on the train for a bar crawl,
 or throw your own prohibition cocktail
 party. Celebrate the seasons or holidays
 in the comfort of your home, or find the
 quintessential bar for any occasion after
 reading up on food and drink hotspots
 around the city, as well as their histories.
 Mix up your own Gatsby-esque
 celebration with this perfect guide to the
 cosmopolitan art of New York City
 Cocktail crafting!

**100 Delicious Nonalcoholic Recipes
 from Seedlip & The World's Best
 Bars** Sasquatch Books

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.

How to Drink Like a Writer Quarry
 Books

An eye-catching collection of 100 recipes
 for cocktail enthusiasts From the editors
 of PUNCH, these eight small notebooks,
 organized by base ingredient, feature
 classic and modern drink recipes for
 essential spirits, liqueurs, and wines:
 whiskey, rum, gin, vodka, tequila,

champagne, sherry, and amaro. Each notebook also includes space in the back for jotting down that new cocktail creation. Nested in a sturdy slipcase, this colorful compilation is the ultimate bar cart accessory.

100 Timeless, Creative and Tempting Recipes Beverages & Cocktails Book

Recipes for one hundred cocktails, from the Martini to the Sloe Gin Fizz, are accompanied by a photograph of each drink in a vintage glass

[A Lighter Take on Serious Cocktails, with 100+ Recipes for Low- and No-Alcohol Drinks](#) Rockridge Press

Seedlip is the world's first distilled non-alcoholic spirit, solving the ever-growing dilemma of 'what to drink when you're not drinking ®'. It is based on the distilled non-alcoholic remedies from *The Art of Distillation* written in 1651, and now repurposed to pioneer a new category of drinks. Seedlip is a grown-up non-alcoholic alternative to spirited drinks that balances crisp, delicious flavors and healthy, natural ingredients. This recipe book offers an exclusive collection of Seedlip's finesse cocktails as well as insight into their ethos, technique, and ingredients. Highly illustrated, with recipes from the world's best bartenders and newly commissioned images from leading drinks photographer, Rob Lawson, here are the secrets of the Seedlip way. *More Than 100+ Cocktails, Mocktails, Munchies & More* Simon and Schuster "When I think mixing, I usually think music, not drinks. Natasha David's *Drink Lightly* made me think twice. This set of recipes for non-alcoholic and low-alcoholic cocktails does the perfect thing, which is to show us how to make our lives a little better, and it does it over and over again."—Questlove

Explore the lighter side of serious cocktails with 100 recipes for creative low and no-alcohol drinks from the craft cocktail veteran behind New York City's beloved Nitecap bar. *Drink Lightly* presents a relaxed style of drinking that goes down easy but is soundly rooted in the technical precision of craft cocktails. Award-winning bartender Natasha David's approach to low-alcohol, aperitif-style drinks goes far beyond the formulaic—bitter liqueur plus soda—and takes full advantage of an incredible and vast array of low-proof spirits, liqueurs, and wines, along with flavorful fruit and herbal infusions. The result is a collection of creative, genre-pushing drinks that surprise and delight. Offerings are effervescent and light in effect, but complex in flavor, ranging from savory and herbal to floral and aromatic, depending on your mood. Inspired by the joyful rhythms of life and gathering, recipes include delights such as the Lillet Rouge-spiked *Kitty Cat Chronicles* and the *Wiggle Room*, a vermouth and soda on a tropical vacation. The drinks are organized by refreshing *Gulpabale Thirst Quenchers* that invigorate the soul, *Party Starters* for a crowd, *Decadent Treats* for some frothy indulgence, end-of-the-night *Slow Sippers*, and non-alcoholic pick-me-ups. Served up with whimsy and a wink, *Drink Lightly* will delight novices and professionals alike with its joyful spirit and lighthearted offerings.

100 Classic and Modern Drinks Ravenio Books

From martinis to margaritas and from sangrias to slushes, the ideal beverage is only a sip away with *Taste of Home Happy Hour!* Squelch thirsts at barbecues with a frosty *Black-Eyed Susan*, impress happy-hour guests with the perfect *Moscow Mule* and get cozy

with a glass of warm Mulled Wine. Become the bartender you always knew you could be with more than 100 beverages. Manhattans, martinis and mojitos...stir them, mix them and shake them up from your home bar with Happy Hour! Bonuses include Boozy Desserts, Mocktails & Munchies!

Mixed Drinks for the Golden Age of Agave [A Cocktail Recipe Book] 100

Cocktail Recipes Difford's Guide to Cocktails Previously titled 'Sauceguide to Cocktails', this book is regarded by the press and the drinks industry as a comprehensive cocktail publication. 100 Popular Cocktail Recipes

This 1862 classic includes the following recipes: Hints and Rules for Bartenders Cocktails Brandy Cocktail Improved Brandy Cocktail Whiskey Cocktail Improved Whiskey Cocktail Gin Cocktail Old Tom Gin Cocktail Improved Gin Cocktail Bottle Cocktail Champagne Cocktail Coffee Cocktail Vermouth Cocktail Fancy Vermouth Cocktail Absinthe Cocktail Japanese Cocktail Manhattan Cocktail Jersey Cocktail Soda Cocktail Saratoga Cocktail Martinez Cocktail Morning Glory Cocktail Crustas Brandy Crusta Whiskey Crusta Gin Crusta Daisies Brandy Daisy Whiskey Daisy Santa Cruz Rum Daisy Gin Daisy Juleps Mint Julep Gin Julep Whiskey Julep Pineapple Julep The Real Georgia Mint Julep Smashes Brandy Smash Gin Smash Whiskey Smash Fixes Brandy Fix Gin Fix Santa Cruz Fix Whiskey Fix Brandy Drinks Brandy Straight Pony Brandy Brandy and Soda Brandy and Ginger Ale Split Soda and Brandy Brandy and Gum Cobblers Sherry Cobbler Champagne Cobbler Catawba Cobbler Hock Cobbler Claret Cobbler Sauterne Cobbler Whiskey Cobbler Saratoga Brace Up Knickerbocker Pousse l'Amour Cafes Santana's Pousse Cafe Parisian Pousse

Cafe Faivre's Pousse Cafe Saratoga Pousse Cafe Brandy Scaffa Brandy Champerelle West India Couperee White Lion Sours Santa Cruz Sour Gin Sour Whiskey Sour Brandy Sour Jersey Sour Egg Sour Toddies Apple Toddy Cold Brandy Toddy Hot Brandy Toddy Cold Gin Toddy Hot Gin Toddy Cold Whiskey Toddy Cold Irish Whiskey Toddy Egg Noggs Egg Nogg Hot Egg Nogg Egg Nogg for a Party Sherry Egg Nogg General Harrison's Egg Nogg Baltimore Egg Nogg Fizzes Santa Cruz Fiz Whiskey Fiz Brandy Fiz Gin Fiz Silver Fiz Golden Fiz Slings Brandy Sling Hot Brandy Sling Gin Sling Hot Gin Sling Whiskey Sling Hot Whiskey Sling Rum Drinks Hot Spiced Rum Hot Rum Blue Blazer Tom and Jerry How to Serve Tom and Jerry Copenhagen Skins Scotch Whiskey Skin Irish Whiskey Skin Columbia Skin Tom Collins Whiskey Tom Collins Brandy Tom Collins Gin Flips Hot Brandy Flip Hot Rum Flip Hot Whiskey Flip Hot Gin Flip Cold Brandy Flip Cold Rum Flip Cold Gin Flip Cold Whiskey Flip Port Wine Flip Sherry Wine Flip Mulled Drinks Mulled Wine, with Eggs Mulled Cider Mulled Wine Mulled Wine without Eggs Sangarees Port Wine Sangaree Sherry Sangaree Brandy Sangaree Gin Sangaree Ale Sangaree Porter Sangaree Porteree Negus Port Wine Negus Port Wine Negus Soda Negus Bishops Bishop English Bishop Quince Liqueur Shrubs Currant Shrub Raspberry Shrub Brandy Shrub Rum Shrub Brandy Punch Punches Brandy and Rum Punch Gin Punch Medford Rum Punch Santa Cruz Rum Punch Hot Irish Whiskey Punch Hot Scotch Whiskey Punch Cold Whiskey Punch.* Milk Punch Hot Milk Punch Manhattan Milk Punch Egg Milk Punch El Dorado Punch Claret Punch Sauterne Punch Vanilla Punch Sherry Punch Orgeat Punch Curaçao Punch Roman Punch St. Charles' Punch Seventh

Regiment National Guard Punch Sixty-Ninth Regiment Punch Punch Grassot Maraschino Punch Champagne Punch Mississippi Punch Imperial Brandy Punch Hot Brandy and Rum Punch Rocky Mountain Punch Imperial Punch Thirty-Second Regiment or Victoria Punch Light Guard Punch Philadelphia Fish-House Punch La Patria Punch The Spread Eagle Punch Rochester Punch Non-Such Punch Canadian Punch Tip-Top Brandy Bimbo Punch Cold Ruby Punch Soyer's Gin Punch Arrack Punch Nuremburg Punch Imperial Arrack Punch * United Service Punch Pineapple Punch Royal Punch Century Club Punch California Milk Punch English Milk Punch Oxford Punch Punch à la Romaine Duke of Norfolk Punch Tea Punch Gothic Punch Punch à la Ford Punch Jelly Dry Punch Regent's Punch Nectar Punch Orange Punch Wedding Punch West Indian Punch Barbadoes Punch Apple Punch Ale Punch Cider Punch Hot Flips Hot English Rum Flip Hot English Ale Flip Sleeper White Tiger's Milk Locomotive Sherry Drinks Sherry and Bitters Sherry and Egg Sherry and Ice Shandy Gaff Half and Half "Arf and Arf." Absinthe and Water French Method of Serving Absinthe Gin and Wormwood Rhine Wine and Seltzer Water White Plush Rock and Rye Stone Fence Boonekamp and Whiskey Jerry Thomas' Own Decanter Bitters Burnt Brandy and Peach Black Stripe Peach and Honey Gin and Pine Gin and Tansy Temperance Drinks Milk and Seltzer Saratoga Cooler Plain Lemonade Soda Lemonade Egg Lemonade Orgeat Lemonade Fine Lemonade for Parties Soda Nectar Nectar for Dog Days Soda Cocktail English Fancy Drinks Claret Cup, à la Brunow Champagne Cup, à la Brunow Balaklava Nectar Crimean Cup, à la Marmora Crimean Cup, à la Wyndham Rumfustian Claret Cup Porter Cup Claret

Cup, à la Lord Saltoun Mulled Claret, à la Lord Saltoun Italian Lemonade Bishop à la Prusse Bottled Velvet English Curaçao Syrups, Essences, Tinctures, Colorings, etc Plain Syrup Gum Syrup Lemon Syrup Essence of Lemon Essence of Cognac Solferino Coloring Caramel Tincture of Orange Peel Tincture of Lemon Peel Tincture of Cloves Tincture of Cinnamon Tincture of Allspice Tincture of Gentian Capillaire Capillaire Ratafia Aromatic Tincture Prepared Punch and Punch Essences Essence of Roman Punch for Bottling Essence of Kirschwasser Punch for Bottling Essence of Brandy Punch for Bottling Essence of Bourbon Whiskey Punch Essence of Rum Punch Essence of St. Domingo Punch for Bottling Essence of Punch D'Orsay for Bottling Empire City Punch for Bottling Imperial Raspberry Whiskey Punch for Bottling Duke of Norfolk Punch for Bottling Essence of Rum Punch for Bottling Essence of Arrack Punch for Bottling Essence of Wine Punch for Bottling Essence of Claret Wine Punch for Bottling Essence of Regent Punch for Bottling Prepared Cocktails for Bottling Brandy Cocktail for Bottling Brandy Cocktail for Bottling Gin Cocktail for Bottling Bourbon Cocktail for Bottling

The Savoy Cocktail Book Cider Mill Press Cocktail Recipe Journal This Cocktail Recipe Journal for recording favorite cocktail recipes Details Tool for record new cocktail recipes for your favorite Organize Beverages Cocktails & Mixed Drinks Cocktail Mixology journal 100 Blank recipe book to write in The pages in this Cocktail Recipe Journal sections for Contents, cocktail Name, Glass, Ingredients, Garnish, Directions, Notes It's a perfect gift for family and friends 104 pages 6 inches By 9 Inches Glossy Cover Paperback Cover Get start Cocktail Recipe Journal today!

Drink Lightly Apollo Publishers

Popular husband-and-wife bloggers and podcasters (acouplecooks.com) offer 100 recipes with an emphasis on whole foods and getting into the kitchen together.

The couple's non-diet approach features simple lifestyle changes to make healthy cooking sustainable, rather than a short-term fix. A love story at its finest, Alex and Sonja Overhiser first fell for each other--and then the kitchen. In a matter of months, the writer-photographer duo went from eating fast and frozen food to regularly cooking vegetarian meals from scratch. Together, the two unraveled a "pretty simple" approach to home cooking that kicks the diet in favor of long-term lifestyle changes. While cooking isn't always easy or quick, it can be pretty simple by finding love in the process. *A Couple Cooks | Pretty Simple Cooking* is an irresistible combination of spirited writing, nourishing recipes with a Mediterranean flair, and vibrant photography. Dubbed a "vegetarian cookbook for non-vegetarians", it's a beautiful book that's food for thought, at the same time providing real food recipes for eating around the table. The book features: 100 vegetarian recipes, with 75 vegan and 90 gluten-free options. A full-color photograph for every recipe. Recipes arranged from quickest to more time-consuming. 10 life lessons for a sustainably healthy approach to cooking, artfully illustrated with a custom watercolor.

Mezcal and Tequila Cocktails Clarkson Potter

From the celebrated Cuban bar Cienfuegos, owned by the co-owner of the award-winning Death & Co., dubbed America's Best Cocktail Bar, comes this spirited collection of 100 recipes that celebrate Cuba's rich cocktail history and culture. Featuring classics such as the

Daiquiri, Floridita, and Papa Doble, as well as modern craft concoctions, including the Cienfuegos Shakes, Isla de Tesoros, and Jardin de Flores, Cuban Cocktails offers more than just a gathering of recipes. It captures the tropical elegance and unfiltered energy of Spanish Cuba, brimming with beautiful, evocative images of the drinks and the places where they came to life. Sidebars shed fascinating light on the country's legendary bars and nightclubs and the famous bartenders and entrepreneurs who ran them, while quotes and fun facts give a tantalizing taste of the once-forbidden Caribbean island. ¡Bienvenidos a Cienfuegos!

The Art of the Cocktail Chronicle Books

From the Martini and the Manhattan to the Cosmopolitan, this book features recipes for the most essential mixed drinks. 130 illustrations, 100 in full color.

An Elegant Collection of Over 100 Recipes Inspired by the City of Light Simon and Schuster

Whether it's lively with citrus, or chilled to frosty perfection, nothing beats a perfectly mixed cocktail -- served in the right glass, at the right time, your signature drink can lift any mood. In *The Ultimate Book of Cocktails*, Dan Jones shows you how to turn out drinks like a pro with 100 of his best-loved concoctions. Loaded with all the essential know-how, including the basic kit for your home bar, and recipes for homemade syrups, sours and infusions, discover how to make classics like an Old Fashioned, Vodka Martini or the perfect Gin & Tonic to more adventurous mixed drinks such as The Rattlesnake, Rhubarb Mojito or the Pomegranate Sour. Featuring all the top spirit bases including gin, rum, vodka, tequila and everything in-between, alongside top

tricks of the trade The Ultimate Book of Cocktails is an indispensable guide to making simple, delicious and highly creative cocktails from scratch.

Texas Cocktails Cider Mill Press

One hundred seasonal recipes for punches and pitchers, frosty drinks, classics and throwbacks, and more. Whether you're lounging by the pool, cooking over a grill, or relaxing in the hammock, you need a great drink. And with Summer Cocktails, María del Mar

Sacasa and Tara Striano will help you discover your favorite fair-weather friends, from Peachy Keen Punch to Ginger-Lemongrass Piña Colada. Craft your beverages from the bottom up with underpinnings straight from your summer garden, including Strawberry-Rosemary Shrub, Rhubarb Syrup, or Tomatillo and Coriander Tequila. Plus, round out the perfect party with savory snacks to match your cool drinks. Cheers!