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# Bar Chef

# Handcrafted

# Cocktails

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Atlanta - The Delaplaine 2021 Long Weekend  
Guide

Bar Chef

The Bar Chef

Drinking French

Booze & Vinyl

Seedlip Cocktails

Clean Cocktails: Righteous Recipes for the  
Modernist Mixologist

Zero Proof

The Japanese Art of the Cocktail

Death & Co

Mezcal

Smuggler's Cove

Spirits of Latin America

The Old-Fashioned

Punch

Alfred Portale's Gotham Bar and Grill Cookbook

Dry

Cocktail Codex

The Geeky Chef: Drinks

Speakeasy

Gotham City Cocktails

Japanese Cocktails

Resumes For Dummies  
The Geeky Chef Drinks  
The Old Fashioned  
The Modern Mixologist  
Zero  
Handcrafted Cocktails  
Artisanal Cocktails  
Bitters  
Booze for Babes  
Chef Paul Prudhomme's Louisiana Kitchen  
Death & Co Welcome Home  
The Craft Cocktail Party  
Tipsy Texan  
The New Cocktail Hour  
A Good Bake  
Bar Chef: Handcrafted Cocktails  
Apéritif  
A Field Guide to Canadian Cocktails

Bar Chef  
Handcrafted  
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## **SINGH**

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## **PITTS**

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*Atlanta - The  
Delaplaine  
2021 Long  
Weekend  
Guide* Harper  
Collins  
The Old  
Fashioned  
explores the

history of the  
“original  
cocktail”  
through its  
ingredients  
and  
accessories—a  
rocks glass,  
rye whiskey or  
bourbon,  
sugar, bitters,  
and orange  
zest to

garnish—and  
the many  
people and  
places that  
have  
contributed to  
the drink's  
legend.  
Featuring a  
handpicked  
selection of  
recipes along  
with delicious

details about the particularities that arose with each new variation, this spirited guide is an entertaining read.

*Bar Chef* Ten Speed Press  
An inviting handbook for cocktails rooted in classics and updated with a farm-to-glass ethos, from "one of LA's most innovative mixologists" (Forbes). Celebrated Los Angeles bartender Christiaan Röllich approaches a drink the way

a master chef approaches a dish: he draws on high-quality seasonal ingredients to create cocktails for every occasion. In *Bar Chef*, Röllich shares 100 original recipes for drinks that are as beautiful as they are delicious, including the Quixote (gin and grapefruit); a Kentucky Sour (bourbon and homemade cola syrup); Eggnog for the holidays; and Röllich's signature drink, the

Green Goddess (green tea vodka and cucumber with arugula, jalapeno, and absinthe), which has become a part of the language of LA. Featuring easy-to-follow recipes for syrups, tinctures, liqueurs, and bitters with herbs, spices, and seasonal fruit, Röllich guides you through his creative process, demystifying the craft of cocktail making. With stunning color photography

and the suave storytelling of your favorite bartender, Bar Chef will become a go-to bar book for home cooks and cocktail enthusiasts, inspiring and pleasing readers with every drink. *The Bar Chef* Agate Publishing A Texas bartending authority takes you on a tipsy tour of the best cocktails, bars, and distilleries of the Lone Star state. “David Alan is the epitome of Oscar Wilde’s good advice:

‘Be yourself; everyone else is already taken.’ You can’t get more ‘yourself’ than David, known far and wide for his unique, creative, and delightful Topsy Texan handcrafted cocktails. And now, thanks to his truly delicious book, we can all mix up our own tastes of David’s Texas—from Austin loquats to Hill Country peaches, blended with the state’s finest artisan liquors. Cheers!” —Jim Hightower, author,

nationally syndicated columnist, radio commentator, and editor of the Hightower Lowdown “Don’t let the Topsy Texan’s clever nickname fool you: Here’s a man who seriously understands the art and the lore of the cocktail. Long at the forefront of Texas mixology, David Alan has created a delightful new book that outlines all that’s needed to make cocktails like a pro. His

unique ability to dream up delicious takes on classic cocktails will inspire you. From 'light and refreshing' to 'big and boozy,' David delivers a cocktail for every taste and occasion. David may be a hardcore Texan, but his irresistible cocktails are certain to have universal appeal."

—Rebecca Rather, Texas chef and author of *The Pastry Queen*, *The Pastry Queen Christmas*, and *Pastry*

*Queen Parties Tippy Texan* is a snapshot of the current Texas cocktail and spirit culture. Meet the bartenders who ushered in the Texas cocktail revival, and see the places where they ply their trade. Read about the distillers who have put Texas on the national craft distilling map, and all the wonderful cocktails that Texas bartenders (and bar patrons!) have devised in which to use these

homegrown spirits. Join us on a tour of the gardens and farmers' markets that give Texans an incredible year-round assortment of fruits and vegetables, ripe for the picking—and ripe for the drinking. The book's recipes are organized by the way people drink: *Big & Boozy* drinks for when hearty, spirit-forward cocktails are the order; *Light, Bright & Refreshing* cocktails that will get you through those long, hot

Texas summers; and Sweet, Creamy, and Desserty cocktails that will satisfy the sweet tooth. A section on techniques will reveal tricks of the trade, with each recipe accompanied by ingredient notes for anything out of the ordinary or that must be house-made. Recipes include the author's own creations, as well as classic cocktails with local and regional twists, such as the Old Austin, a Texas

update on the Old Fashioned, sweetened with toasted pecan syrup. The Peach Tom Collins is a simple variation on the classic that tastes like Hill Country in a glass. As the summer recedes and the trees begin to bear fall fruits, the Harvest Punch showcases local rum, seasonal spices, and fresh pressed apple cider. Winter may come and go in the blink of an eye, at least in the

state's southernmost parts, but there's at least enough time for a bowl of Absinthe Eggnog or a Golden Sleigh, an eggnog variation on the old Golden Cadillac. Succulent red grapefruits—the crown jewels of Texas's indigenous cocktail ingredients from the Rio Grande valley—figure prominently here. *Drinking French* Hachette UK Vanilla-and-hickory

smoked Manhattan, anyone? BarChef is a cocktail lounge on Queen Street West in Toronto. Dedicated to the art and science of the cocktail, its beauty lies in the colours and details behind the bar—from apothecary jars filled with bitters and syrups to bell jars and 100-pound blocks of ice. Owner Frankie Solarik holds court in his fedora, chipping ice, talking to patrons (a mix of rockers,

hipsters, business people, locals and celebrities) and enjoying his craft thoroughly. Solarik is a leading figure of the global cocktail renaissance. His book, *The Bar Chef*, explores the importance of engaging all the senses when creating modernist cocktails. Depth and balance—the ideas behind great wines, and great food and wine pairings—are vital to a magnificent drink.

Chapters detail the elements of the set-up, the art and craft of mixology and, of course, include recipes for syrups, infusions, bitters and the cocktails themselves. A chapter for non-alcoholic drinks rounds out the book. This book is aimed at adventurous mixologists, enthusiasts who want to hone their skills and taste, and who want to experience something of Solarik's

genius at home. This book is neither comprehensive nor “general.” Rather, it is a carefully curated sampling of Solarik’s creations, featuring recipes that are challenging but achievable, and oh so delicious. *Booze & Vinyl* Quarto Publishing Group USA 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. *Seedlip Cocktails* Penguin 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. **Clean Cocktails: Righteous Recipes for the Modernist Mixologist** Insight Editions From the James Beard Award

nominee, a comprehensive baking bible for the twenty-first century, with 120 scientifically grounded recipes for sweet and savory baked goods anyone can master. "A very good combination: Baking science all of us can understand and a splendid collection of recipes. . . . A baker's must!" —Dorie Greenspan, author of Dorie's Cookies and Everyday Dorie Melissa Weller is the

baking superstar of our time. As the head baker at some of the best restaurants in the country, her takes on chocolate babka and sticky buns brought these classics back to life and kicked off a nationwide movement. In *A Good Bake*, Weller shares her meticulously honed, carefully detailed recipes for producing impossibly delicious--and impossibly beautiful--baked goods.

A chemical engineer before she became a baker, Weller uses her scientific background to explain the whys and hows of baking, so home cooks can achieve perfect results every time. Here are recipes both sweet (Pumpkin Layer Cake with Salted Caramel Buttercream and Brown Sugar Frosting) and savory (Khachapuri with Cheese, Baked Egg, and Nigella

Seeds); beloved classics (Croissants and Chocolate Babka) and new sure-to-be favorites (Milk Chocolate and Raspberry Blondies)--as well as Salted Caramel Sticky Buns, of course . . . all written and tested for even the most novice home baker to recreate. With gorgeous photographs by the award-winning Johnny Miller, and tutorials that demystify all of the stuff that sounds complicated,

like working with yeast, sourdough starters, and laminating dough. Weller's book is the one guide every home baker needs.

### **Zero Proof**

Ten Speed Press

The first official book of its kind, DC Comics: The Official Gotham City Cocktail Book is the ultimate guide to crafting classic drinks inspired by the residents of Gotham City. Based on the colorful heroes, villains, and

locations of Gotham City, this compendium of delectably enticing cocktails takes readers on a trip through the home of the Dark Knight.

Featuring a collection of sophisticated libations, this unique book contains seventy recipes for delicious handcrafted cocktails, as well as a curated selection of tasteful bar bites to pair with the beverages. With drinks inspired by

everyone from Batman himself to Poison Ivy, Commissioner Gordon, and the Joker, DC Comics: Batman: The Official Gotham City Cocktail Book includes step-by-step instructions and tips on how to craft the perfect cocktail, as well as beautiful full-color photography. A refined and elegant volume, this book is an essential addition to every fan's bar cart or bookshelf.

The Japanese Art of the Cocktail Ten Speed Press  
A complete history of one of the world's most iconic cocktails--now the poster child of the modern cocktail revival--with fifty recipes for classic variations as well as contemporary updates. No single cocktail is as iconic, as beloved, or as discussed and fought-over as the Old-Fashioned. Its formula is simple: just whiskey, bitters, sugar, and ice. But

how you combine those ingredients—in what proportion, using which brands, and with what kind of garnish—is the subject of much impassioned debate. The Old-Fashioned is the spirited, delightfully unexpected story of this renowned and essential drink: its birth as the ur-cocktail in the nineteenth century, darker days in the throes of Prohibition, re-ascension in the 1950s and 1960s (as portrayed and

re-popularized by Don Draper on *Mad Men*), and renaissance as the star of the contemporary craft cocktail movement. Also featured are more than forty cocktail recipes, including classic variations, regional twists, and contemporary updates from top bartenders around the country. All are accessible, delicious, and elegant in their simplicity, demonstrating the versatility

and timelessness of the Old-Fashioned formula. With its rich history, stunning photography, and impeccable recipes, *The Old-Fashioned* is a celebration of one of America's greatest bibulous achievements. It is a necessary addition to any true whiskey- or cocktail-lover's bookshelf, and destined to become a classic on par with its

namesake beverage. *Death & Co Race Point Publishing* The acclaimed chef and co-owner of New York City's well-known restaurant presents one hundred complete recipes, explaining why he uses particular combinations of foods and showing how to present each dish in the signature Gotham style. *Tour. Mezcal* Ten Speed Press An Authoritative, historically informed

tribute to the punch bowl, by the James Beard Award-winning author of *Imbibe!*. Replete with historical anecdotes, expert observations, notes on technique and ingredients, and of course world-class recipes, *Punch* will take readers on a celebratory journey into the punch bowl that starts with some very lonely British sailors and swells to include a cast of lords and ladies,

admirals, kings, presidents, poets, pirates, novelists, spies, and other colorful characters. It is a tale only David Wondrich can tell—and it is sure to delight, amuse, and inspire the mixologist and party-planner in everyone.

**Smuggler's Cove** Hundred Proof Publishing Co. Time-honored cocktails like the New York Sour and the Sidecar were born during the era of Prohibition, the blessedly

bygone social experiment that turned drinking into an underground adventure. In those days, hard beverage options were usually made with homemade hooch and flavorings of dubious origin and quality. Thankfully, a cocktail renaissance has emerged in many of today's bars, where inventive drinks showcase both the artistry and craft of bartending. At their moody

and atmospheric West Village bar-restaurant Employees Only, master mixologists Jason Kosmas and Dushan Zaric can regale you with colorful tales of cocktail origins—or just pour you a mean drink. In Speakeasy, Kosmas and Zaric take their inspiration from traditional favorites, then use the finest spirits, the freshest ingredients, and a good measure of reverence for

their craft to elevate the mixed drink to artisanal status. More than 80 imaginative libations that riff on the classics are showcased in this one-of-a-kind collection. Recipes emphasize fresh fruits and herbs, homemade syrups and infusions, and a careful balancing of flavors, with a mind toward seasonality. A Ginger Smash is offered in four different versions: kumquat, pineapple,

pear, or cranberry, depending on the time of year. The Millionaire becomes the Billionaire with the addition of homemade grenadine and 107-proof bourbon. And the South Side becomes the West Side by replacing the gin with sun-kissed Meyer lemon-infused vodka. With the specter of Prohibition firmly in the past, Speakeasy shares recipes for the choicest potent potables, reimagining

the finest drinks of yesterday for today's thirsty imbibers.

### **Spirits of Latin**

**America W. W. Norton & Company** Featured in People's "6 Cocktails for Day Drinking - That Won't Make You Sleepy Later," Handcrafted Cocktails helps you create the perfect cocktail, any time! Enjoy classic cocktails in true pre-Prohibition style-- throughout the day! Inside you'll



find more than 100 recipes for the perfect brunch cocktails, refreshing afternoon cocktails and invigorating happy hour drinks, plus dinner cocktails perfect for pairing with meals, and relaxing nightcaps. Each cocktail recipe is carefully crafted to create the perfect balance of the sweet, the sour, the bitter and the spirit, producing a delicious drink every time.

The secret is using fresh, house-made mixers. You'll find complete instructions for making your own simple syrups, bitters, liqueurs and cordials using unique ingredients such as cardamom, cilantro, rosemary, lavender, eucalyptus, five-spice and more. Plus you'll learn the fascinating histories of classic pre-Prohibition cocktails such as the very vintage Sherry Cobbler and

the silky smooth Ramos Gin Fizz and try some new Prohibition-inspired cocktails such as the Kitty Burke and Bees in Kilts. Give these great cocktails a taste--you're sure to discover your new favorite drink. [The Old-Fashioned](#) Knopf 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 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

**Punch**  
Houghton Mifflin

The ultimate guide to choosing ingredients, developing your palate, mixing drinks, and leveling up your home cocktail game—with more than 600 recipes—from the bestselling team behind *Death & Co: Modern Classic Cocktails* and

James Beard Book of the Year Cocktail Codex: Fundamentals, Formulas, Evolutions JAMES BEARD AWARD NOMINEE • ONE OF THE BEST COCKTAIL BOOKS OF THE YEAR: Minneapolis Star Tribune, Slate • “The mad geniuses behind Death & Co have elevated cocktail creation to punk-rock artistry. This dazzling book brings their brilliance home.”—Aisha Tyler Imagine you’re a

rookie bartender and this is your handbook. Your training begins with a boot camp of sorts, where you follow the same path a Death & Co bartender would to discover your own palate and preferences, learn how to select ingredients, understand what makes a great cocktail work, and mix drinks like an old pro. Then it’s time to invite your friends over to show off the batched and ready-to-pour

mixtures you stored in the freezer so you could enjoy your guests instead of making drinks all night. More than 600 recipes anchor the book, including classics, low-ABV and nonalcoholic cocktails, and hundreds of signature creations developed by the Death & Co teams in New York, Los Angeles, and Denver. With hundreds of evocative photographs and illustrations, this comprehensive

e, visually arresting manual is destined to break new ground in home bars across the world—and make your next get-together the invite of the year.

Alfred Portale's Gotham Bar and Grill Cookbook Ten Speed Press  
An inviting handbook for cocktails rooted in classics and updated with a farm-to-glass ethos, from "one of LA's most innovative mixologists"

(Forbes). Celebrated Los Angeles bartender Christiaan Röllich approaches a drink the way a master chef approaches a dish: he draws on high-quality seasonal ingredients to create cocktails for every occasion. In Bar Chef, Röllich shares 100 original recipes for drinks that are as beautiful as they are delicious, including the Quixote (gin and grapefruit); a Kentucky Sour

(bourbon and homemade cola syrup); Eggnog for the holidays; and Röllich's signature drink, the Green Goddess (green tea vodka and cucumber with arugula, jalapeno, and absinthe), which has become a part of the language of LA. Featuring easy-to-follow recipes for syrups, tinctures, liqueurs, and bitters with herbs, spices, and seasonal fruit, Röllich guides you through his

creative process, demystifying the craft of cocktail making. With stunning color photography and the suave storytelling of your favorite bartender, Bar Chef will become a go-to bar book for home cooks and cocktail enthusiasts, inspiring and pleasing readers with every drink.

**Dry** Clarkson Potter Celebrate Canadian cocktail history and artistry with *A Field Guide to Canadian Cocktails*, a

collection of over 100 recipes inspired by a bounty of homegrown ingredients and spirits that will appeal to armchair bartenders and professionals alike. From the Yukon's Sour Toe Shot to a Prairie Caesar to New Brunswick's Fiddlehead Martini, each beautifully crafted recipe—comprising updated classics, signature drinks from Canada's top bartenders and the

authors' own creations—features quintessentially Canadian ingredients and cultural references, blending to create a libatious and entertaining journey from sea to shining sea. Also featured are syrup and infusion recipes, tips and tricks, technique and equipment guides, as well as travel narratives and recommendations from the authors' cross-country road trips. Authors Victoria Walsh and Scott

McCallum have dedicated countless hours, not to mention gas mileage, foraging, travelling and experimenting , in order to instill their own brand of northern spirit into the existing cocktail canon, and to add to the proud tradition of ensuring Canadian drinks, history and lore, in all their glory, are served at the global bar. *Cocktail Codex* Voyageur Press (MN)

A complete guide for everything you need to experience a great Long Weekend in Atlanta, whether your trip takes you to Downtown, Midtown, Buckhead, East Atlanta, Inman Park or Little Five Points. "I'd been through the airport a hundred times before I ever had a chance to spend 2 days in Atlanta. This book was just fine for me." -- Fred G, Seattle "I actually live in Atlanta and bought this

book as a joke. I found three restaurants I'd never even heard of-and loved all three!" --- Jerry A., Buckhead You'll save a lot of time using this concise guide. =LODGINGS (in several parts of Atlanta) variously priced = FINE & BUDGET RESTAURANTS , more than enough listings to give you a sense of the variety to be found. =PRINCIPAL ATTRACTIONS -- don't waste your precious

time on the lesser ones. We've done all the work for you. = SHOPPING -- A handful of interesting ideas. *The Geeky Chef: Drinks* Harper Collins Gone are the days when a lonely bottle of Angostura bitters held court behind the bar. A cocktail renaissance has swept across the country, inspiring in bartenders and their thirsty patrons a new fascination with the ingredients,

techniques, and traditions that make the American cocktail so special. And few ingredients have as rich a history or serve as fundamental a role in our beverage heritage as bitters. Author and bitters enthusiast Brad Thomas Parsons traces the history of the world's most storied elixir, from its earliest "snake oil" days to its near evaporation after Prohibition to its ascension

as a beloved (and at times obsessed-over) ingredient on the contemporary bar scene. Parsons writes from the front lines of the bitters boom, where he has access to the best and boldest new brands and flavors, the most innovative artisanal producers, and insider knowledge of the bitters-making process. Whether you're a professional looking to take your

game to the next level or just a DIY-type interested in homemade potables, Bitters has a dozen recipes for customized blends--ranging from Apple to Coffee-Pecan to Root Beer bitters--as well as tips on sourcing ingredients and step-by-step instructions fit for amateur and seasoned food crafters alike. Also featured are more than seventy cocktail recipes that showcase bitters'

diversity and versatility: classics like the Manhattan (if you ever get one without bitters, send it back), old-guard favorites like the Martinez, contemporary drinks from Parsons's own repertoire like the Shady Lane, plus one-of-a-kind libations from the country's most pioneering bartenders. Last but not least, there is a full chapter on cooking with bitters, with a dozen recipes for sweet and

savory bitters-infused dishes. Part recipe book, part project guide, part barman's manifesto, Bitters is a celebration of good cocktails made well, and of the once-forgotten but blessedly rediscovered virtues of bitters. *Speakeasy* The Experiment Martin and Rebecca Cate, founders and owners of Smuggler's Cove (the most acclaimed tiki bar of the modern era) take you on a



colorful journey into the lore and legend of tiki: its birth as an escapist fantasy for Depression-era Americans; how exotic cocktails were invented, stolen, and re-invented; Hollywood starlets and scandals; and tiki's modern-day revival, in this James Beard Award-winning cocktail book. Featuring more than 100 delicious recipes (original and

historic), plus a groundbreaking new approach to understanding rum, Smuggler's Cove is the magnum opus of the contemporary tiki renaissance. Whether you're looking for a new favorite cocktail, tips on how to trick out your home tiki grotto, help stocking your bar with great rums, or inspiration for your next tiki

party, Smuggler's Cove has everything you need to transform your world into a Polynesian Pop fantasia. Make yourself a Mai Tai, put your favorite exotica record on the hi-fi, and prepare to lose yourself in the fantastical world of tiki, one of the most alluring—and often misunderstood—movements in American cultural history.