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"Several bartenders mentioned Gary Regan's Joy of Mixology and its taxonomic approach to 'families' of mixed drinks as a helpful memory aid. If you master the basics—how much spirit to how much modifier and sweetener for a handful of drink families—then you can focus on the specific ingredients, and turn to the 'family' ratios for measures."

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With Regan's renowned system for categorizing drinks helps bartenders not only to remember drink recipes but also to invent their own, The Joy of Mixology,

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Revised and Updated Edition is the original drinks book for both professionals and amateurs alike.

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In "The Joy of Mixology", Gary lays out for us the results of what obviously has been many years of research into what cocktails really are, and how to make them properly. First he covers the common topics such as history, bartending, garnishes, glassware, but with far more interesting information than you most likely have seen elsewhere.

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An original book on the craft of mixology is a rare gem. Gary Regan 's The Joy of Mixology is such a gem, one whose genius lies in Regan 's breakthrough system for categorizing drinks that helps

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—Joe DeLuca, founder of the United States Bartenders' Guild "Several bartenders mentioned Gary Regan's Joy of Mixology and its taxonomic approach to 'families' of mixed drinks as a helpful memory aid. If you master the basics—how much spirit to how much modifier and sweetener for a handful of drink families—then you can focus on the specific ingredients, and turn to the 'family' ratios for measures."

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This brand-new edition fills in the gaps since the book first published, incorporating Regan's special insight on the cocktail revolution from 2000 to the present and a complete overhaul of the recipe section. With Regan's renowned system for categorizing drinks helps bartenders not

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only to remember drink recipes but also to invent their own, *The Joy of Mixology, Revised and Updated Edition* is the original drinks book for both professionals and amateurs alike.

A thoroughly updated edition of the 2003 classic that home and professional bartenders alike refer to as their cocktail bible. Gary Regan, the "most-read cocktail expert around" (*Imbibe*), has revised his original tome for the 15th anniversary with new material: many more cocktail recipes--including smart revisions to the originals--and fascinating information on the drink making revival that has popped up in the past decade, confirming once again that this is the only cocktail reference you need. A prolific writer on all things cocktails, Gary Regan and his books have been a huge influence on mixologists and bartenders in

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America. This brand-new edition fills in the gaps since the book first published, incorporating Regan's special insight on the cocktail revolution from 2000 to the present and a complete overhaul of the recipe section. With Regan's renowned system for categorizing drinks helps bartenders not only to remember drink recipes but also to invent their own, *The Joy of Mixology, Revised and Updated Edition* is the original drinks book for both professionals and amateurs alike.

The Bar Book — Bartending and mixology for the home cocktail enthusiast Learn the key techniques of bartending and mixology from a master: Written by renowned bartender and cocktail blogger Jeffrey Morgenthaler, *The Bar Book* is the only technique-driven cocktail handbook out there. This indispensable guide breaks down bartending into essential techniques, and

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then applies them to building the best drinks. Over 60 of the best drink recipes: The Bar Book contains more than 60 recipes that employ the techniques you will learn in this bartending book. Each technique is illustrated with how-to photography to provide inspiration and guidance. Bartending and mixology techniques include the best practices for: Juicing Garnishing Carbonating Stirring and shaking Choosing the correct ice for proper chilling and dilution of a drink And, much more If you found PTD Cocktail Book, 12 Bottle Bar, The Joy of Mixology, Death and Co., and Liquid Intelligence to be helpful among bartending books, you will find Jeffrey Morgenthaler ' s The Bar Book to be an essential bartender book.

Meehan's Bartender Manual is acclaimed mixologist Jim Meehan's magnum opus- and the first book to explain the ins and outs

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of the modern bar industry. This groundbreaking work chronicles Meehan's storied career in the bar business through practical, enlightening chapters that mix history with professional insight. Meehan's deep dive covers the essential topics, including the history of cocktails and bartending, service, hospitality, menu development, bar design, spirits production, drink mixing technique, and the tools you'll need to create a well-stocked bar--all brought to life in over 150 black- and-white illustrations by artist Gianmarco Magnani. The book also includes recipes for 100 cocktail classics--including Meehan originals--plus insights as to why he makes them the way he does, offering unprecedented access to a top bartender's creative process. Organized by spirit base, the recipes contain detailed annotations and are accompanied by fine art photographer Doron Gild's breathtaking, full-color

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photos. Thoughtful contributions from more than 50 colleagues around the world who've greatly contributed to global cocktail culture further contextualize Meehan's philosophy. Timeless black-and-white portraits of these industry experts round out this comprehensive tome. This densely informative, yet approachable manual is presented in an iconic package--featuring a textured cover with debossed type, rounded corners, and nearly 500 pages--making it an instant classic to be enjoyed now, and for years to come. Whether you're a professional looking to take your career to the next level or an enthusiastic amateur interested in better understanding concepts like mise en place and the mechanics of drink making, Meehan's Bartender Manual is the definitive modern guide.

Mix Drinks Like A Pro Now you can with this indispensable handbook, the most

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thorough'and thoroughly

accessible'bartending guide ever created for both professional and home use.

Encyclopedic in scope and filled with clear, simple instructions, The Bartender's Bible includes information on: Stocking and equipping a bar'from liquors and mixers to condiments, garnishes, and equipment Shot-by-shot recipes for over 1,000 cocktails and mixed drinks from bourbon to rum to whiskey Wine drinks Beer drinks

Nonalcoholic drinks Special category drinks'tropical, classics, aperitifs, cordials, hot drinks, and party punches Anecdotes and histories of favorite potables And more! If you've ever wondered whether to shake or stir a proper Martini, or what to do with those dusty bottles of flavored liqueurs, The Bartender's Bible is the only book you need! A bartender, as a rule, is a person who enjoys the company of others, endeavors to solve problems, listens to the woes of the

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world, sympathizes with the mistreated, laughs with the comedians, cheers up the down at heart, and generally controls the atmosphere at his or her bar. A bartender is the manager of moods, the master of mixology. Certain scenarios are played out over and over again in bars everywhere. The questions are basically the same; only the details vary: What's in a true Singapore Sling? How long has the Martini been around? What's the difference between a Fix and a Fizz? A reference book is as necessary to a bartender as ice. -- from *The Bartender's Bible*

Think of It as Your PhD in Drinking. In *Craft Cocktails at Home*, you'll embark upon a one-of-a-kind journey as you learn how to make some of the world's most innovative, unique, and delicious cocktails. Taste scientists, engineers, and talented bartenders with decades of experience all

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contributed their expertise to create this must-have guide for novices and professionals alike. Ever wondered what makes water taste good? Curious about what really happens during the barrel-aging process? Interested in which "molecular" ingredients have the best texture? These questions and more, answered inside. With 250 pages and 65 recipes

"There is a perfect drink for every occasion and every mood. Carey and John are going to help you find it!" —J. Kenji López-Alt

It's a quandary shared by adventurous and indecisive drinkers alike: What should I drink tonight? Here to answer that question is *Be Your Own Bartender*. Through more than a dozen interactive flowcharts, the book poses a series of questions designed to lead readers to their ideal drink. With more than 151 original recipes, there's a cocktail for every mood, taste, and occasion. Are

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you after something tequila-based or gin-based? Do you like gin or really like gin? Are you ready to break out the muddler? And is your night winding down or just getting started? Whatever the answers, *Be Your Own Bartender* leads you to your destination—a cocktail effectively designed just for you. With some drinks that are truly adventurous and others that are friendlier to the cocktail novice, every recipe is created with the home bartender in mind. Divided into chapters by spirit—with bonus flowcharts for brunch drinks, holiday parties, and true cocktail nerds—*Be Your Own Bartender* is the best way to discover the perfect cocktail for you, in a journey as user-friendly as it is fun.

"Revised edition: with new recipes and photography"--Cover.

Here's to cocktails! Mix them, drink them,

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enjoy them. This bestselling Little Black Book includes more than 150 recipes for classic cocktails, martinis, punches, tropical drinks (with or without umbrellas), dessert drinks, naughty-sounding cocktails (like "Between the Sheets" and "French Kiss"), tips on cocktail culture, a glossary, and amusing anecdotes. Helpful index includes listings of drinks by name, by primary alcoholic ingredient, and by color/flavoring. The perfect little book for any bartender! Cheers!

Cosmopolitan: A Bartender's Life is a memoir of the bartending life structured as a day in the life at Passerby, the bar owned and run by Toby Cecchini. It is, as well, a rich study of human nature—of the sometimes annoying, sometimes outlandish behavior of the human animal under the influence of alcohol, lust, and the sheer desire to bust loose and party. It's not a

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pretty picture, but it's always compelling through the gimlet-eyed gaze of the author. As his typical day progresses, from the almost pastoral quiet of opening the bar and setting up to the gathering rush of customers dropping in after work to the sheer madness of catering to a crazed crush of funseekers, Toby Cecchini muses over a life spent in the service industry and the fascinating particulars of his chosen profession. Topics touched on include dealing with regulars, both welcome and not; sex and the bartender; cocktail connoisseurs (and drinks he refuses to make); learning the bartending ropes of the Odeon when young and newly arrived in New York; the sheer man-killing pace of keeping those drinks coming at flood tide; and the manifold varieties of weirdness and bad behavior that every bartender has to learn how to manage. *Cosmopolitan: A Bartender's Life* is the hip, behind-the-scenes look at the frenzied yet

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undeniably fun atmosphere of that great establishment—the bar—and Toby Cecchini is, by turns, witty, acute, mordant, and lyrical in dealing with the realities of his job, shedding plenty of light on the hidden corners of what people do when they go out at night.

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.

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