

Cocktail

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. Cocktails don't need to be complicated to taste delicious. Take cocktails back to basics with Sipsmith's uncompromisingly handcrafted gin. 100 gin cocktails, all with only three ingredients. Enjoy fuss-free drinks, from summer sipping to winter warmers, time-honoured classics to new twists. Along the way, you will find expert mixing tips, drink history and stories worth reading over a Martini or two. Delicious cocktails range from classics such as the Negroni and Martini to drinks for sipping at occasions, whether it's an Earl Grey Sour for a nightcap, or a new take such as a Gin Espresso Martini. Recipes include: Dry Martini Negroni Gin Fizz Gin Basil Smash Watermelon Martini Hot Gin Twist Earl Grey Sour Gin Caipirinha Dark Fruit Bramble Gin Espresso Martini ...and many more. Seedlip is the world's first distilled non-alcoholic

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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.

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

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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.

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 Rickeyes 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 Recreate the most popular drinks to have been shaken, stirred and swallowed at one of the world's most unique venues. George Michael, Freddie Mercury, Grace Jones, Fatboy Slim, Irvine Welsh,

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Boy George, Kate Moss, Kylie, LCD SoundSystem and countless other celebrities and rock royalty, have all sipped the cocktails served at the legendary Pikes Ibiza while sitting around its iconic pool and dancing in the in-house nightclub that used to be Freddie Mercury's suite. Now, for the first time ever, *The Pikes Cocktail Book* tells the story of this incredible place, with drinks recipes inspired by mischief and misbehaviour at this epicentre of Balearic excess. The 65 drinks recipes are divided into chapters such as Poolside Sunset, After Midnight and The Morning After where you can sample Captain of the Night, Sunny's Gay G&T, Golden Bird and many more. 'Among Ibiza's growing raft of luxury hotels, Pikes remains a characterful standout. The venue has carved a niche as a hedonistic creative hub, providing the setting for Freddie Mercury's 41st birthday party, Wham's Club Tropicana video and cutting-edge art and music pop-ups' – *The FT: How to Spend It*

The new art of the cocktail has arrived in bars and lounges. In this exquisitely produced book, world-class bartenders Shawn Soole and Nate Caudle compile cutting-edge recipes for the experienced bartender and beginner mixologist alike. The ultimate cocktail book, *Cocktail Culture* boasts over 110 original recipes, from Classic-inspired Drinks and Tikis to Weird, Experimental & Mainstays and Flips. Add a variety of fun and delicious cocktails to

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your drink menu, such as the Kilt in the Monastery, Cannibal's Campfire, Blume Sauer, Jamaican Sazerac, High Tea in Milan, Krak Nog, My Homie's Negroni, Morel Disposition, Iced Mayan Mocha, and Sarsaparilla Julep. The book also covers the burgeoning cocktail scene in Victoria, BC, which is on par with the world's trendiest hot spots, and gives a human face to it all, with favourite and unique drink recipes from the city's best bartenders, restaurants, and watering holes. With gorgeous colour photos and a glossary of glassware, garnishes, and techniques as well as definitions of the various spirits, *Cocktail Culture* showcases a young, interesting, new cocktail culture waiting to be enjoyed.

The *Cocktail Book*, first published in 1900, is the earliest book devoted purely to the art of the cocktail. For 30 years, including during Prohibition, it was a staple of well-stocked bars, although originals are now extremely rare. This collection, in a beautiful new edition, allows a modern audience to rediscover the joy of classic cocktails, with early recipes for the Whisky Sour, Mint Julep, Manhattan, and many more. The *Cocktail Book* was published at the precise time that the modern cocktail found true success, and is both a connoisseur's curiosity and a practical guide to mixing classic drinks at home. A tongue-in-cheek "textbook" that invites you to master mixology drink by drink

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From the classic Margarita to the Love Byte, "Cocktail Chameleon" is award-winning designer and producer Mark Addison's invitation to join him as he dresses up twelve cocktails in twelve unique variations for 144 signature takes on the classics. Mr. Addison tantalizes with molecular mixology to create the Anti-Gravity, instructs on how to reinvent the beloved Bloody Mary with sake, and invokes the famed royal rose garden with the Versailles. Inspiring the creative mixologist in everyone, Cocktail Chameleon will become an instant ally for hosts looking to elevate an occasion, or a much-needed friend to help unwind and end the day on a high note!

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The authentic vintage cocktail has made a comeback. This book does not repeat the timeworn cocktails of old. While old-fashioned, martinis, rusty nails, margaritas, and negronis are all great drinks—and this book includes the most authentic recipes—you can find them anywhere. Here, historian, expert, and drink aficionado Dr. Cocktail has hand-picked 80 drinks rarely made today, and all of them deserve revival. Some are from the nineteenth century, some from the Prohibition era, and some from just after World War II, as the golden age of the cocktail was waning. All are retrieved from extremely uncommon sources. In fact, some of these drinks were found carefully penned into old cocktail manuals or on scraps of paper and may never have been published. They are true treasures, indeed. *Vintage Spirits and Forgotten Cocktails* pays homage to the great bartenders of the past and the beverages they created, lost in time, but still grand and full of potential. If you have half the fun looking

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at this book and trying these recipes as the author did putting them together, a great party is sure to ensue.

The 007 official cocktail book - created in association with the Ian Fleming Estate Explore Bond creator Ian Fleming's writings on the pleasures of drinking and sample 50 delicious cocktail recipes inspired by his work - developed by award-winning bar Swift.

Cocktails are at the glamorous heart of every Bond story. Whether it's the favoured Martini, which features in almost every book, or a refreshing Negroni or Daiquiri, strong, carefully crafted drinks are a consistent feature of the Bond novels. Recipes are divided into five categories: Straight Up; On The Rocks; Tall; Fizzy; and Exotic. Sip on inventions such as Smersh, Moneypenny, That Old Devil M and Diamonds are Forever, as well as classic Bond cocktails such as the Vesper and, of course, the Dry Martini. Each recipe is accompanied by extracts from Fleming's writings - be it the passage where the classic drink was featured or a place, character or plot that inspired one of the drinks. Also features Ian Fleming's writings on whisky, gin and other spirits. Foreword by Fergus Fleming.

Are you planning the ultimate summer cocktail party? Do you long to unwind on a hot tropical beach with a cool drink? Bring a taste of the tropics to your home with Let's Get Tropical. Celebrate summer with over 50 fabulously fruity tropical drinks from Tiki Mai

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Tais to Cuban Mojitos. Discover the origins of these classic cocktail recipes and get the low down on rum, tequila and other popular exotic spirits. If you need a break from the booze, many recipes feature a "lose the booze" option with all the fruity flavour but none of the hangover. Non alcoholic cocktails can be just as fun! Learn how to mix your drinks like a pro, make delicious, homemade syrups and infusions and create your own flavour combinations. Featuring fun presentation ideas and twists on the classics, get creative and serve your guests a cocktail they will remember - if they haven't had too many Pina Coladas!

'...Not that I intend to die, but when I do, I don't want to go to heaven, I want to go to Claridge's' - Spencer Tracy 'When I pass through the revolving doors into the glamorous lobby of Claridge's in London, I always feel a thrill. You enter a world of sophistication and wonderful service... Claridge's is my ultimate treat' - Lulu Guinness This glorious guide contains all the inspiration you'll need for the cocktail hour, with a spirited - and no/low - selection of more than 500 recipes suitable for every occasion. Whatever your tastes and wherever your location, this new bartender's bible will enable you to share the magic of Claridge's with family and friends, from your own cocktail cabinet. Co-authored by Denis Broci (Director of Bars) and Nathan McCarley-O'Neill (Director of Mixology), this handsome volume

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encompasses classics from every period in Claridge's history, new inventions that reflect the evolution of the art of drink-making and drinks of every style from every elegant space within this grand institution. Whether you prefer something sparkling, sweet, stirred, complex, sharp, refreshing, bracing or sour, an inviting glass awaits.

CONTENTS INCLUDES: Champagne & Sparkling Featuring Champagne cobbler, French 75 and Gimlet royale Stirred & Complex Featuring Oaxacan old fashioned, Silver bullet martini and Widows' kiss Short & Sharp Featuring Between the sheets, Gin basil smash and London calling Long & Refreshing Featuring Peachblow fizz, Singapore sling and Tom Collins No & Low Featuring Adonis, Diplomat and Rome with a view

100 spell-binding, crowd-pleasing cocktails. Work some magic at home with these original cocktail recipes from everyone's favourite experimental bar, The Alchemist. Elevate your mixology skills and bring some creativity to your bar cart with unique and show-stopping tipple time recipes, from their iconic Caramelised Rum Punch and Smokey Old Fashioned, to new takes on the cocktail classics. With chapters from Chemistry & Theatre, Twisted Classics and New Wave to Classics and Low & No Alcohol, The Alchemist Cocktail Book truly has something for everyone, from mixing novices to experienced bartenders. Bring some dramatic flair to

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your cocktail hour, with recipes including: Lavender Daiquiri Paloma Rhubarb and Custard Sour Bananagrani Maple Manhattan Cola Bottle Libre Grapefruit and Apricot Martini

Shake up a classy cocktail and have a party worthy of the New York City elite with 50 tempting recipes and enticing photos—a perfect gift for Gossip Girl fans and TV lovers. Spotted: A cocktail book worthy of Queen Bee status.

Whether or not you're an Upper East Sider, swanky hotel owner, prep school heiress, or just a gal who loves to stream hours of TV, you have one thing in common: love for an exquisite cocktail. This luxe cocktail book is essential for living—and drinking—like New York City's high society. As Forbes magazine proclaims, "You can now pour up a cocktail inspired by your favorite GG episode, scene or character. . ."

Recipes include: - Page Six Gin Fizz - Queen B's Gin Martini - Summer in the Hamptons Sangria - Lonely Boy's Beergrita With over 100 cocktails and fabulous photographs, this book is your one and only source for the most lavish libations. How can you resist? You know you love me. XOXO 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.

Whether you're planning a lavish party or just indulging in a nightcap, The Classic Cocktail Bible gives you a range of inspirations to create the best of the exotic and the timeless cocktails. Cocktails are soaring in popularity as the nation's tastes grow more sophisticated and people are thirsty for new flavours and experiences. Beautifully illustrated with mouth-watering full colour photography, the book includes long and short drinks, still and sparkling, fruity and refreshing as well as creamy and indulgent - you'll never tire of trying the new concoctions. Includes 200 recipes with age-old classics such

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as the daiquiri, dry martini, margarita and Long Island ice tea. Each spirit is thoroughly explained to give you advice on selecting what to buy and perfecting its accompaniments. There's also a selection of fantastic insider tips, a full glossary of terms and step-by-step guides to mastering different techniques. A history of the evolution and culture of cocktails immerses you in a more glamorous era and *The Classic Cocktail Bible* allows you to taste it for yourself.

'The Ultimate G&T' -- Jamie Oliver 'The best tonic on the planet' -- Ashton Kutcher The first cocktail book to put the mixers centre-stage, from brilliant Fever-Tree brand and created by leading bartenders around the world. Rather than starting with the spirits, this book focuses on key mixers - including tonic, lemonade, ginger ale, ginger beer and cola. Leading bartenders have created 125 classic and contemporary cocktail recipes that make the most of the botanical partnerships. The book also explores the origins of key ingredients, including quinine, lemons and elderflower, revealing the role quinine has played in geo-politics, for example, and the impact different herbs have on taste. In the way that we increasingly want to know the source and production methods of the food we eat, so this guide allows you to understand more fully what we drink - and use that knowledge to create the most delicious cocktails.

P.G. Wodehouse was born in 1881. He is the creator of Jeeves, Blandings Castle, Psmith, Ukridge, Uncle Fred and Mr Mulliner stories and novels. Frederick, fifth Earl of Ickenham sometimes feels that his life-work of spreading sweetness and light — or, as some put it, meddling in other people's business — is almost too much for one man single handedly.

The ultimate bartender's book, this richly illustrated hardcover compilation of 750 recipes comprises non-alcoholic drinks as well as sours, toddies, flips, slings, fizzes, coolers, rickeys,

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juleps, punches, and other refreshments.

JAMES BEARD AWARD WINNER • An illustrated collection of nearly 300 cocktail recipes from the award-winning NoMad Bar, with locations in New York, Los Angeles, and Las Vegas. Originally published as a separate book packaged inside The NoMad Cookbook, this revised and stand-alone edition of The NoMad Cocktail Book features more than 100 brand-new recipes (for a total of more than 300 recipes), a service manual explaining the art of drink-making according to the NoMad, and 30 new full-color cocktail illustrations (for a total of more than 80 color and black-and-white illustrations). Organized by type of beverage from aperitifs and classics to light, dark, and soft cocktails and syrups/infusions, this comprehensive guide shares the secrets of bar director Leo Robitschek's award-winning cocktail program. The NoMad Bar celebrates classically focused cocktails, while delving into new arenas such as festive, large-format drinks and a selection of reserve cocktails crafted with rare spirits. Classic favorites like the Martini and the Old-Fashioned, as well as new sips like the Mason Jar Basil Pisco Sour and Blueberry Lavender Vodka Spritzer, will inspire novices and enthusiasts alike to build up their bar vocabulary and taste outside their comfort zone. The book also offers a delicious selection of hors d'oeuvres pairings like Grilled Figs with Prosciutto and Rosemary Lemon Bars.

A lighthearted drink mixing primer by a pair of Manhattan women bartenders pairs cocktail recommendations with a range of personal dilemmas, from career challenges and broken relationships to weight gain and credit card mishaps, in a guide that is complemented by sidebars on hangover management and bar etiquette. 30,000 first printing.

The first cocktail book from the award-winning mixologist

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Masahiro Urushido of Katana Kitten in New York City, on the craft of Japanese cocktail making Katana Kitten, one of the world's most prominent and acclaimed Japanese cocktail bars, was opened in 2018 by highly-respected and award-winning mixologist Masahiro Urushido. Just one year later, the bar won 2019 Tales of the Cocktail Spirited Award for Best New American Cocktail Bar. Before Katana Kitten, Urushido honed his craft over several years behind the bar of award-winning eatery Saxon+Parole. In *The Japanese Art of the Cocktail*, Urushido shares his immense knowledge of Japanese cocktails with eighty recipes that best exemplify Japan's contribution to the cocktail scene, both from his own bar and from Japanese mixologists worldwide. Urushido delves into what exactly constitutes the Japanese approach to cocktails, and demystifies the techniques that have been handed down over generations, all captured in stunning photography.

Sandra Lee's favorite cocktails, just in time for holiday soirees and at-home happy hours Fans of Sandra Lee's hit show "Semi-Homemade Cooking" love hearing Sandra say, "It's cocktail time!" The regularly featured segment on her Food Network television show has created a cult following, and for the first time, Sandra is answering her fans' prayers with a new book dedicated to *Cocktail Time*. The book mixes a selection of Sandra's most popular cocktails and canaps. Whether you're entertaining for your significant other, hosting a few friends, or throwing a big party, this slim, fun guide provides great ideas for mixed drinks that anyone can make at home. Like all Sandra Lee's bestselling books,

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the appetizer recipes showcase her signature Semi-Homemade philosophy, combining seventy percent ready-made products with thirty percent fresh ingredients and creative touches. It's "cocktail time" in book form- cocktail for every season or celebration Great for holiday entertaining Perfect for bringing happy hour home How to build your bar Cocktailing for a Cause Semi-Homemade Cocktail Time presents perfect cocktails for any and all occasions to go with appetizers and treats of every kind.

Drink like one of the Bright Young Things with Cecil Beaton's Cocktail Book Cecil Beaton (1904-80) was one of the most celebrated British portrait photographers of the 20th century, so renowned for his images of celebrities and high society that his own name has become synonymous with elegance, glamour and style. In the 1920s and '30s, Beaton used his camera, his ambition and his larger-than-life personality to mingle with a flamboyant and rebellious group of artists and writers, socialites and partygoers whose spirit and style cut a dramatic swathe through the epoch. Canonizing the era's "Bright Young Things" in his distinctive brand of opulent studio portraiture, Beaton worked his way up from middle-class suburban schoolboy to glittering society figure. This miniature cocktail book features a delightful array of recipes inspired by the decadent drinks of Beaton's youth, and the fabulous friends and celebrities whom he photographed. Period classics such as the Hanky Panky, Manhattan, Negroni and Sidecar are given contemporary twists by the Head Bartender and Mixologist of the world famous Claridge's Hotel in

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London, which played host to some of the most extravagant Bright Young gatherings. It is illustrated with the artist's own photographs and the witty and distinctive drawings he produced throughout his life, recording people, travels and experiences, which were featured in Vogue magazine. A must-have for every well-appointed bar cart, Cecil Beaton's Cocktail Book brings to life a deliriously eccentric, glamorous and creative era. The Cocktail Garden offers cocktail recipes focused around the flavors and produce found throughout the seasons, all stunningly illustrated by internationally-renowned artist Adriana Picker. From summery raspberries and rich figs to citrus and white peaches, apples and pineapples, and infusions using a riot of herbs – basil and thyme, to sage and lavender and other flavors found in the garden. There are drinks for long hot summer afternoons spent among flowers in the garden; wine spritzers for breezy evenings on the back porch; champagne cocktails for celebrations under the apple tree; nightcaps for wintry nights by the fireside; and fruity party punches for that garden party gathering with style. Originally published in 1937 by the United Kingdom Bartenders Guild, Cafe Royal Cocktail Book compiled by William J Tarling offers a rare glimpse into the wide array of drinks offered in London bars between the two world wars. Tarling, head bartender at the Cafe Royal during had two goals. He wanted to extend this resource to consumers. He also wanted to raise funds for the United Kingdom Bartenders Guild Sickness Fund and the Cafe Royal Sports Club Fund. Thus, he drew from the recipes previously compiled for Approved Cocktails, and added

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more of his own. He also collected many more original recipes from his contemporaries. The result was an outstanding and timely book. It did more than gather recipes, it captured a boom time in the history of cocktails, glass by glass. Sadly, there was only one printing and it became an unobtainable rarity, locking away a time capsule of drinks and knowledge.

Reproduced in collaboration with the UKBG, Exposition Universelle des Vins et Spiritueux, and Mixellany Limited, this facsimile edition unlocks that knowledge for a new generation of consumers and bartenders around the world. Within these pages are some of the earliest known recipes for drinks made with tequila and vodka as well as memorable concoctions made with absinthe and other recently revived ingredients-an essential addition to every cocktail book library.

Roxanne, Maggie et Candice, collègues/copines dans un célèbre magazine de mode londonien, ont une tradition : tous les premiers du mois, rendez-vous au Manhattan Bar, p'tit pub branché où l'on échange confessions et mojitos tout en critiquant les (plus) jeunes et en sifflant les serveurs. Enfin ça, c'est pour les célibataires.

Roxanne, enceinte, et Maggie, qui vit une aventure avec un homme marié, ont autre chose en tête. Candice, elle, dans un élan de générosité, invite la serveuse à leur table. Mais ajouter un ingrédient au "Cocktail Club" pourrait bien rompre son bel équilibre.

Timed to coincide with the much anticipated Downton Abbey movie, this enticing collection of cocktails celebrates the characters, customs, and drinking way of life at Downton Abbey. Cocktails were introduced in the

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drawing rooms of Downton Abbey in the 1920s, when US prohibition inspired the insurgence and popularity of American-style bars and bartenders in Britain. This well-curated selection of recipes is organized by the rooms in the Abbey in which the drinks were served and spans everyday sips to party drinks plus hangover helpers and more. In addition to classic concoctions like a Mint Julep, Prince of Wales Punch, and Ginger Beer, this collection features character-specific variations such as Downton Heir, Turkish Attaché, The Valet, and The Chauffeur. The recipes reflect drinks concocted and served upstairs and down, as well as libations from village fairs, cocktail parties, and restaurant menus typical of the time.

Features 40+ color photographs, including drink images photographed on the set of Downton Abbey.

A collective guide to some of Kansas City's best cocktail bars, mixologists and recipes.

A timely celebration of British design legend Sir Paul Smith and his one-of-a-kind creativity This new monograph captures the unique spirit of British fashion icon Sir Paul Smith through 50 objects chosen by Sir Paul himself for the inspiration they have provided him over the years -- from a wax plate of spaghetti and a Dieter Rams radio to a Mario Bellini Cab chair and a bicycle seat. Each object has impacted his worldview, his creative process, and his adherence to a design approach that's always imbued with distinctly British wit and eccentricity.

Grammy Award winning artist T-Pain brings Can I Mix You A Drink?, a liquor guide inspired by his Platinum hits, combining unique drinks with an experience that

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only T-Pain can provide. In 2007, "rappa ternt sanga" T-Pain released his hit single "Can I Buy U A Drank (Shawty Snappin')," propelling the artist to mainstream royalty. Since then, the Tallahassee, Florida native has secured his position as one of the most successful and diverse hip-hop artists in the world. It all started, really, with a song about liquor. T-Pain's extensive career has been punctuated by libations. It's been a part of his music, his business acumen (having secured a number of ambassador deals with liquor brands like Jose Cuervo), and his overall persona. Now, T-Pain brings his love of mixology and music in book form, titled *Can I Mix You A Drink? Working with Mixologist Maxwell Britten*, former Bar Director to Brooklyn's James Beard Award Winning Maison Premiere, T-Pain sets cocktails to music. Each drink has been carefully curated to reflect a sentiment from one of his hit songs. Drink by drink, T-Pain explores levels of new flavors (and potencies) to create a work that can be used for parties, local bars, pre-gaming before the club, or even just a quiet night at home. It's nearly impossible not to hear T-Pain's music as you read through the drinks and their unique combinations and names. Considering T-Pain is known for unorthodox mixes in his music, expect the same from his drinks, along with some classic cocktails modified by T-Pain himself. Whether you're a fan of T-Pain or a fan of drink-making, *Can I Mix You A Drink?* is the cocktail book for you.

A stunning, seasonally-driven drink recipe book featuring cocktails and nonalcoholic drinks for at-home enjoyment and special occasions. With more than 100 recipes for

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seasonally-inspired drinks, this comprehensive drink recipe book is an invitation for home bartenders to serve up cocktails and mocktails for every occasion. In spring, try an herbaceous gin drink such as A Meadow for Eeyore or a light classic like the French 75. In summer, mix up alfresco-worthy cocktails like an Espresso Martini or Champagne Cobbler. Take advantage of the Fall harvest with Autumn-inspired libations such as the Smoky Pumpkin or Pomme d'Amour. And in winter, cozy up with Baltimore Eggnog or an Apple Hot Toddy. Also included are bar guides for glassware, mixers, garnishes, ice, and golden ratios for cocktails—as well as tips for batching drinks for crowds and serving drinks responsibly. This indispensable guide will become your go-to reference for serving up fantastic drinks, no matter the season.

Peaky Blinders Cocktail Book serves up 40 step-by-step cocktail recipes inspired by the critically acclaimed BBC period crime drama.

With 50 gin-based cocktail recipes – from classics to contemporary twists – this is a must-have for anyone Gin the Mood for a good time.

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