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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 bartenders—both professionals and amateurs alike—not only to remember drink recipes but also to invent their own. For example, once you understand that the Margarita is a member of th

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The Joy of Mixology: The
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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, 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 bartenders—both professionals and amateurs alike—not only to remember drink recipes but also to invent their own.

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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

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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 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.

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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 America. This brand-new edition fills in the gaps since the book first published, incorporating Regan's special insight

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Bartenders 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.

"Meehan's *Bartender Manual* is acclaimed mixologist Jim Meehan's magnum opus--and the first book to explain the ins and outs of the modern bar industry. This 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

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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"--

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

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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 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.

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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*

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

"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

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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 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

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a journey as user-friendly as it is fun.

Mix cocktails like a pro in no time with more than 1,000 innovative recipes! Designed for every skill level, this behind-the-bar handbook boasts recipes for shots, cordials, and punches along with classic, mixed, hot, blended, and nonalcoholic drinks. Cocktail expert Cheryl Charming shows you how to: Choose and use glassware, mixers, and tools Mix hundreds of crowd-pleasing drinks Pick the perfect drink for every occasion Cure nasty hangovers Completely revised and updated, *The Everything Bartender's Book, 3rd Edition* packs 250 new recipes. Miss Charming reveals the secrets that every great bartender--or home host--needs to know!

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A history of one of the world's most iconic cocktails—originally an Italian aperitivo, but now a staple of craft bar programs everywhere—with 60 recipes for variations and contemporary updates. The Negroni is one of the simplest and most elegant drink formulas around: combine one part gin, one part sweet vermouth, and one part Campari, then stir and serve over ice. This bitter, sweet, and smooth drink has inspired countless variations as well as legions of diehard aficionados. In *The Negroni*, Gary Regan—barman extraordinaire and author of the iconic book *The Joy of Mixology*—delves into the drink's fun, fascinating history (its origin story is still debated, with battling Italian noblemen laying claim) and provides techniques for modern updates (barrel aging and carbonation among them).

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Sixty delightfully varied and uniformly tasty recipes round out this spirited collection, which is a must-have for any true cocktail enthusiast.

For 75 years, Mr. Boston has been America's bestselling drink-mixing guide. Every bartender's favorite drink-mixing guide is better than ever in this all-new edition. This guide features new cocktail recipes from well-known mixologists, easy-to-use information on equipment, guidance on building your pantry and purchasing ingredients, helpful tips and techniques, and new photographs that showcase the beauty of the finished cocktails. Includes 1,500 drinks ranging from classics like The Old-Fashioned Whiskey Cocktail and The Martini Cocktail to regional favorites like the Ramos Gin Fizz and the Mint

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Julep to contemporary drinks like the Limoncello Sour and the Stone Wall Features new photography and nearly 200 new recipes for today's bartenders, including cutting-edge cocktails with sake, absinthe, infused spirits, and other contemporary flavors from the top mixologists Covers nearly every cocktail imaginable, from classic martinis to trendy cosmopolitans to holiday egnog Updated with a new glossary for easily accessible descriptions of hundreds of spirits from the familiar to the obscure From bar chefs to cocktail party hosts, Mr. Boston: 75th Anniversary Edition remains the most trusted guide for your bar.

The first real cookbook for cocktails, featuring 500 recipes from the world's premier mixologist, Dale DeGroff.

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Covering the entire breadth of this rich subject, *The Craft of the Cocktail* provides much more than merely the same old recipes: it delves into history, personalities, and anecdotes; it shows you how to set up a bar, master important techniques, and use tools correctly; and it delivers unique concoctions, many featuring DeGroof's signature use of fresh juices, as well as all the classics. It begins with the history of spirits, how they're made (but without too much boring science), the development of the mixed drink, and the culture it created, all drawn from DeGroof's vast library of vintage cocktail books. Then on to stocking the essential bar, choosing the right tools and ingredients, and mastering key techniques—the same information that DeGroof shares with the bartenders he trains in seminars and through his

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videos. And then the meat of the matter: 500 recipes, including everything from tried-and-true classics to of-the-moment originals.

Throughout are rich stories, vintage recipes, fast facts, and other entertaining asides. Beautiful color photographs and a striking design round out the cookbook approach to this subject, highlighting the difference between an under-the-bar handbook and a stylish, full-blown treatment. The Craft of the Cocktail is that treatment, destined to become the bible of the bar.

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

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Morgenthaler, *The Bar Book* is the only technique-driven cocktail handbook out there. This indispensable guide breaks down bartending into essential techniques, and 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

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Bartending books, you will find Jeffrey Morgenthaler's The Bar Book to be an essential bartender book.

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