

Smugglers Cove Exotic Cocktails Rum And The Cult Of Tiki

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Easy Tiki Chloe Frechette 2020 60 recipes inspired by the history of tiki as well as the modern revival that's putting a fresh spin on tropical tiki drinks--all simplified for the home bartender from cocktail authority PUNCH. Tiki is the dream of escape, a tropical vacation complete with warm ocean water, island music, and beachside dinners. Kicking back with a tiki cocktail may be the epitome of easy living, but ironically, tiki drinks are among the hardest to make, often requiring eight or more ingredients. Now Easy Tiki is here to solve that problem! Easy Tiki examines the modern tiki revival offering sixty transporting recipes that re-jigger the classics with minimal ingredients while still maintaining the delicious balance, spices, and stunning garnishes that define tiki cocktails. Drinks include classics such as the Beachcomber's Gold and Fog Cutter and modern cocktails such as Elusive Dreams and Paradise Lost. Easy Tiki also includes an overview of the origins of the tiki genre, from Don the Beachcomber and the mid-century tiki craze to Trader Vic's and beyond. With Easy Tiki it's easier than ever before to sit back with a Mai Tai or Pearl Diver and enjoy the island life--wherever you are.

Trader Vic's Tiki Party! Stephen Siegelman 2014-02-04 The tiki volcano is erupting all over again, and now Trader Vic's, the legendary purveyor of Polynesian food, drinks, and fantasy, wants to help us bring it all home. Step behind the bar and into the kitchen at Trader Vic's and learn how to create the kind of tiki magic that made "the Trader" famous. It's all here: recipes for 95 of the restaurant's best-loved tropical cocktails and after-dinner drinks along with more than 35 party-friendly recipes for pupus, tidbits, finger food, entrées, and desserts—all adapted from the past and present menus of Trader Vic's. Dozens of tips and ideas for inexpensive, easy tiki decorating and entertaining at home are included, as is a guide to the basics of bartending equipment and techniques. Whether it's a blowout tiki party for friends or a spontaneous occasion to dust off the shaker, this book brings favorite concoctions from Trader Vic's into your home. An entertaining guide from Trader Vic's restaurant including 130 recipes for cocktails, pupus, finger food, entrées, and desserts. A follow-up to the popular THE GREAT TIKI DRINK BOOK. Trader Vic's has 21 company-owned and franchised restaurants around the world—from Emeryville, California; to Berlin, Germany; and Osaka, Japan. Cocktail recipes include the Samoan Fog Cutter, the Tiki Puka Puka, Scorpion, the Kamaiina, and The Original Mai Tai, invented by Trader Vic himself in 1944. Appetizer recipes include crowd-pleasing pan-Asian small plates and nibbles, like Crispy Prawns, Cha Siu Pork, Ahi Tuna Poke, and Key Lime Chiffon Tartlets. Throw a rocking tiki party using the decorating, music-selection, bar-stocking, and menu-planning tips found here.

Smuggler's Cove Martin Cate 2016 "Cast aside your cares and worries. 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. 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. 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"--

Secrets of the Sommeliers Rajat Parr 2010 As wine director for the Mina Group, Parr presides over the lists at some of the country's top restaurants. In "Secrets of the Sommeliers," Parr and journalist Mackay present a fascinating portrait of the world's top wine professionals and their trade.

The Joy of Mixology, Revised and Updated Edition Gary Regan 2018-08-28 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 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 Bartender's Black Book Stephen Kittredge Cunningham 2001-08-17 A most popular new drinks guide for the new generation imbibor or the traditional Martini lover. Over 2500 recipes provided, with 500 Martinis alone! Clear and easy instruction from one of America's most famous professional bartenders makes for fun browsing of drink options and mixing, stirring or shaking. What shall we have tonight darling? A Screamer, or a Screaming Viking? Perhaps a Scarlet Letter, a Seduction, or a Screw-Up. How about a Sand in Your Butt? Is that anything like a Sex on the Beach

The Art of Tiki Sven Kirsten 2017-10 The Art of Tiki is a passionate study of the Tiki idol as an art form. For the first time, contemporary Tiki art is united and presented equally with what inspired it, original mid-century Polynesian pop. Author Sven Kirsten combines his first-hand experiences in exploring the birth of Tiki style with his intimate knowledge of the Tiki Revival, painting a vivid, visually arresting portrait of a unique, always new art genre. The Art of Tiki is published in conjunction with the 20th Anniversary Tiki Art Exhibition at La Luz de Jesus Gallery in Los Angeles.

Beachbum Berry's Sippin' Safari Jeff Berry 2007 The new book by the author of The Grog Log, Intoxica and Taboo Table. Beach Bum Berry, as he is better known, is America's leading authority on tropical drinks and polynesian pop culture. In this all new book, Berry not only offers up tantalizing new drink recipes, but tells stories about some of the most famous figures of their time. The Bum applies the same dogged research to the untold stories of the people behind the drinks. Stories culled from over 100 interviews with those who actually created the mid-century Tiki scene - people as colorful as the drinks they invented, or served, or simply drank. People like: Leon Lontoc, the Don The Beachcomber's waiter who served Frank Sinatra and Marlon Brando by night, and acted in their movies by day; Henry Riddle, the Malibu Seacomber bartender who fed items about his famous customers to infamous gossip columnist Louella Parsons, till the day Howard Hughes found him out; and Duke Kamanamoku, whose manager turned him from Olympic champion into reluctant restaurateur.

The Alchemist Cocktail Book The Alchemist 2021-05-06 100 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 tippie 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 your cocktail hour, with recipes including: Lavender Daiquiri Paloma Rhubarb and Custard Sour Bananagrani Maple Manhattan Cola Bottle Libre Grapefruit and Apricot Martini

Beachbum Berry Remixed Jeff Berry 2009-12-01 Berry features 40 newly discovered, previously unpublished vintage Tiki drink recipes from the 1930s-1960s.

Tiki Man Thomas M. Atkinson 2021-10-15 Pere is living the life in central Florida. Money is tight, but odd jobs at the marina keep him in mac 'n' cheese and Chesterfields and pay the few bills that can't be put off. His good buddy Clyde, who lives in an identical condo across the street, can always be relied upon for bait and swapping lies. One day is the same as the next, until his girlfriend, Missy, is sentenced to two-years at Lowell Correctional in Ocala for methamphetamine possession. In Ohio, Missy's ex-husband puts their ten-year-old daughter Tammy on a Greyhound direct to Florida. Skinny and blonde and small for her age, Tammy steps off the bus with only a pack of colored markers and a black trash-bag of dirty clothes. Pere is suddenly a reluctant surrogate father, trying to survive on a shrinking income, and struggling to maintain his own fragile sobriety. Together, Pere and Tammy are an accidental family wandering lost in the land of temporary tags and disability checks, where the smell of caustic chemicals and fried food hangs in the air like wet laundry, and in the course of a single day they find out who needs taking care of, and who, exactly, is taking care of them.

Beachbum Berry's Grog Log Jeff Berry 1998-05-01 Tiki bar mixology is a lost art--but the Grog Log rescues it. A twenty-page introduction traces the history of Polynesian Pop, then teaches you everything you need to know about how to make the Grog Log's eighty tropical drink recipes. Many of these recipes have never before been published anywhere--including vintage "lost" recipes by Don the Beachcomber, Trader Vic, and long-gone Polynesian restaurants from the island of Manhattan to the islands of Hawaii. Profusely illustrated with vintage tiki menu graphics from the '50 and '60s, with cover art by famed Exotica artist Bosko.

Tiki Shannon Mustipher 2019-03-19 The IACP 2020 winner in the Beer, Wine, & Spirits category, Shannon Mustipher's book on exotic cocktails offers a refreshingly modern take on tiki. With original recipes, techniques, tasting notes and recommendations, and tips on style and music, Tiki is an inspirational resource for cocktail lovers ready to explore fine Caribbean rums. Tiki is the endless summer, an instant vacation, a sweet and colorful ticket to paradise with no baggage fees. Romanticized since midcentury but too long overlooked as the province of suburban lodges and family resorts, the tiki cocktail is stepping into its moment with sophisticated spirits lovers, skilled mixologists, and intrepid foodies. In Tiki, Brooklyn-based rum expert Shannon Mustipher brings focus on refreshing flavors, fine spirits, and high-impact easy-to-execute presentation. Dozens of easy-to-follow recipes present new versions of classic tiki drinks along with original cocktails using quality rums, infused and fat-washed spirits, liqueurs, fresh fruit juices, and homemade syrups. Tastemakers in the contemporary tiki boom, including Nathan Hazard, Brother Cleve, Laura Bishop, and Ean Bancroft, contribute their recipes. As a true aficionado, Mustipher breaks down Caribbean rums and spirits with practical tasting notes. Fans of classic tiki bibles such as Smuggler's Cove and Potions of the Caribbean can embrace Tiki's modern style and spirit while new tiki fans learn from Mustipher's expertise, accessible recipes, and clear instruction.

Spirits of Latin America Ivy Mix 2020-05-26 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.

Day Drinking Kat Odell 2017-05-16 The perfect way to spend an afternoon! When the occasion calls for a drink, but not getting drunk, mix up a batch of day drinks - creative, low-alcohol cocktails that are festive, delicious, and easy on the booze. Using beer, wine, cider, sake, sherry, and vermouth, plus a variety of amari and other liqueurs, here are 50 light drinks for hot days, warm drinks for cool days, and an abundance of classic - and reimagined - spritzers, sangrias, micheladas, and so much more.

And a Bottle of Rum Wayne Curtis 2009-02-04 Now revised, updated, and with new recipes, And a Bottle of Rum tells the raucously entertaining story of this most American of liquors From the grog sailors drank on the high seas in the 1700s to the mojitos of Havana bar hoppers, spirits and cocktail columnist Wayne Curtis offers a history of rum and the Americas alike, revealing that the homely spirit once distilled from the industrial waste of the booming sugar trade has managed to infiltrate every stratum of New World society. Curtis takes us from the taverns of the American colonies, where rum delivered both a cheap wallop and cash for the Revolution; to the plundering pirate ships off the coast of Central America; to the watering holes of pre-Castro Cuba; and to the kitsch-laden tiki bars of 1950s America. Here are sugar barons and their armies conquering the Caribbean, Paul Revere stopping for a nip during his famous ride, Prohibitionists marching against "demon rum," Hemingway fattening his liver with Havana daiquiris, and today's bartenders reviving old favorites like Planter's Punch. In an age of microbrewed beer and single-malt whiskeys, rum--once the swill of the common man--has found its way into the tasting rooms of the most discriminating drinkers. Complete with cocktail recipes for would-be epicurean time-travelers, this is history at its most intoxicating. The Ideal Bartender Tom Bullock 2019-11-25 "The Ideal Bartender" by Tom Bullock. Published by Good Press. Good Press publishes a wide range of titles that encompasses every genre. From well-known classics & literary fiction and non-fiction to forgotten--or yet undiscovered gems--of world literature, we issue the books that need to be read. Each Good Press edition has been meticulously edited and formatted to boost readability for all e-readers and devices. Our goal is to produce eBooks that are user-friendly and accessible to everyone in a high-quality digital format.

Imbibe! Updated and Revised Edition David Wondrich 2015-04-07 The newly updated edition of David Wondrich's definitive guide to classic American cocktails. Cocktail writer and historian David Wondrich presents the colorful, little-known history of classic American drinks--and the ultimate mixologist's guide--in this engaging homage to Jerry Thomas, father of the American bar. Wondrich reveals never-before-published details and stories about this larger-than-life nineteenth-century figure, along with definitive recipes for more than 100 punches, cocktails, sours, fizzes, toddies, slings, and other essential drinks, along with detailed historical and mixological notes. The first edition, published in 2007, won a James Beard Award. Now updated with newly discovered recipes and historical information, this new edition includes the origins of the first American drink, the Mint Julep (which Wondrich places before the American Revolution), and those of the Cocktail itself. It also provides more detail about 19th century spirits, many new and colorful anecdotes and details about Thomas's life, and a number of particularly notable, delicious, and influential cocktails not covered in the original edition, rounding out the picture of pre-Prohibition tippling. This colorful and good-humored volume is a must-read for anyone who appreciates the timeless appeal of a well-made drink--and the uniquely American history behind it.

Meehan's Bartender Manual Jim Meehan 2017 "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 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 Old Waldorf-Astoria Bar Book A S Crockett 2021-05-17 Crockett was a prominent journalist, writer and publicist. He contributed many observations on New York City nightlife during Prohibition, especially regarding the social life of the Waldorf-Astoria. This collection provides 500 cocktail recipes served at the Waldorf and is one of the first post-Prohibition books of its kind. The author also provides glimpses of the history of the renowned bar, where he served as the historian of the Old Waldorf Astoria.

Hawaii Tropical Rum Drinks & Cuisine by Don the Beachcomber Arnold Bitner 2001-01-01

The Japanese Art of the Cocktail Masahiro Urushido 2021 The first cocktail book from the award-winning mixologist 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.

Beachbum Berry's Intoxica! Jeff Berry 2002-09-01 Elixirs Exotica! More lost recipes from the Golden Age of the Tiki Bar from the Polynesian Pop Scholar and Mixologist Jeff Berry, co-author of the praised Beach Bum Berry's Grog Log - dubbed "the best bar guide for tropical drinks ever published" by Joe Bob Briggs. Packed with vintage graphics on every page, and everything you need to know about making the perfect tropical drink. With additional commentary from Berry, and a cover by renowned tiki artist Bosko.

Let's Get Tropical Georgi Radev 2019-05-14 Planning the ultimate summer cocktail party? Dreaming of unwinding 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 more than 50 fabulously fruity tropical drinks from Tiki Mai Tais to Cuban Mojitos. Discover the origins of these classic cocktail recipes and get the lowdown on rum, tequila, and other popular island spirits. If you need a break from the alcohol, many recipes feature a "lose the booze" option with all of the fruity flavor but none of the hangover. Learn how to mix your drinks like a pro, make delicious homemade syrups and infusions, and create your own flavor 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 Colodas!

Cocktail Codex Alex Day 2018-10-30 From the authors of the bestselling and genre-defining cocktail book Death & Co, Cocktail Codex is a comprehensive primer on the craft of mixing drinks that employs the authors' unique "root cocktails" approach to give drink-makers of every level the tools to understand, execute, and improvise both classic and original cocktails. JAMES BEARD AWARD WINNER [] WINNER OF THE TALES OF THE COCKTAIL SPIRITED AWARD® FOR BEST NEW COCKTAIL OR BARTENDING BOOK [] NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY CHICAGO TRIBUNE "There are only six cocktails." So say Alex Day, Nick Fauchald, and David Kaplan, the visionaries behind the seminal craft cocktail bar Death & Co. In Cocktail Codex, these experts reveal for the first time their surprisingly simple approach to mastering cocktails: the "root recipes," six easily identifiable (and memorizable!) templates that encompass all cocktails: the old-fashioned, martini, daiquiri, sidecar, whisky highball, and flip. Once you understand the hows and whys of each "family," you'll understand why some cocktails work and others don't, when to shake and when to stir, what you can omit and what you can substitute when you're missing ingredients, why you like the drinks you do, and what sorts of drinks you should turn to—or invent—if you want to try something new. Praise for Cocktail Codex "Learn the template, and any cocktail you can think of is within reach."—Food & Wine "Too bad all college textbooks weren't this much fun."—Garden & Gun "A must for amateur and pro mixologists alike."—Chicago Tribune "If Dora the Explorer turned twenty-one, split herself into three people, and decided to write the Magna Carta of booze books, this would be the result. And, unlike every other book you'll read this year, Cocktail Codex is packed with actual knowledge you can use in the real world. Please, please, can Cinema Codex be next?"—Steven Soderbergh, filmmaker

Rum Ian Williams 2006-08-18 Ian Williams describes in captivating detail how Rum and the molasses that it was made from was to the 18th century what oil is today. Rum was used by the colonists to clear Native American tribes and to buy slaves. To make it, they regularly traded with the enemy French during the Seven Years' War, angering their British masters and setting themselves on the road to Revolution. The regular flow of rum was essential to keeping both armies in the field since soldiers relied on rum to keep up their fighting spirits. Even though the Puritans themselves were fond of rum in quantities that would appall modern day doctors, temperance and Prohibition have obscured the historical role of the "Global Spirit with its warm heart in the Caribbean." Ian Williams' book triumphantly restores rum's rightful place in history, taking us across space and time, from its origins in the plantations of Barbados through Puritan and Revolutionary New England, to voodoo rites in modern Haiti, where to mix rum with Coke risks invoking the wrath of the god, and across the Florida straits where Fidel and the Bacardi family are still fighting over the rights for the ingredients of Cuba Libre.

And a Bottle of Rum, Revised and Updated Wayne Curtis 2018-06-05 Now revised, updated, and with new recipes, And a Bottle of Rum tells the raucously entertaining story of this most American of liquors From the grog sailors drank on the high seas in the 1700s to the mojitos of Havana bar hoppers, spirits and cocktail columnist Wayne Curtis offers a history of rum and the Americas alike, revealing that the homely spirit once distilled from the industrial waste of the booming sugar trade has managed to infiltrate every stratum of New World society. Curtis takes us from the taverns of the American colonies, where rum delivered both a cheap wallop and cash for the Revolution; to the plundering pirate ships off the coast of Central America; to the watering holes of pre-Castro Cuba; and to the kitsch-laden tiki bars of 1950s America. Here are sugar barons and their armies conquering the Caribbean, Paul Revere stopping for a nip during his famous ride, Prohibitionists marching against "demon rum," Hemingway fattening his liver with Havana daiquiris, and today's bartenders reviving old favorites like Planter's Punch. In an age of microbrewed beer and single-malt whiskeys, rum--once the swill of the common man--has found its way into the tasting rooms of the most discriminating drinkers. Complete with cocktail recipes for would-be epicurean time-travelers, this is history at its most intoxicating.

The Bar Book Jeffrey Morgenthaler 2014-06-03 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 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.

The Essential Bar Book for Home Mixologists: Tools, Techniques, and Spirits to Master Cocktails Amy Traynor 2020-09-22

Smuggler's Cove Martin Cate 2016-06-07 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.

Rum Curious Fred Minnick 2017-06-01 Rum Curious takes the you on a tour of the world of rum by teaching you how to taste and appreciate all of its glorious variety. Once the drink of sailors and swashbuckling pirates, rum is the most versatile--and the most varied--spirit in the

world. It is consumed neat as a sipping drink, on the rocks, and in a dizzying variety of cocktails, like the mai tai, mojito, and pina colada. In *Rum Curious*, author Fred Minnick first takes you on a whirlwind tour of the world of rum, describing its many styles; explaining the great variety of fermenting, distilling and maturing processes; and highlighting distillers and distilleries. Minnick explains the finer point of how to properly taste rum -- how to reveal the experience offered by brands ranging from the familiar to the unusual and obscure. The book's final section is a highly curated collection of recipes for classic and innovative rum cocktails from around the world. *Rum Curious* is the one book the reader will need to understand and appreciate rum in all its glorious variety.

Shake Strain Done J. M. Hirsch 2020-11-03 Revolutionize the way you drink at home with simple recipes and common ingredients -- no obscure liquors or fussy techniques needed -- from the editorial director of Milk Street, J.M. Hirsch. Are you done with generic gin and tonics, mediocre Manhattans and basic martinis? You can use pantry staples and basic liquors to produce more than 200 game-changing craft cocktails worthy of a seat at the bar. Many cocktail books call for hard-to-find ingredients and complicated techniques that can frustrate home cocktail makers. *Shake Strain Done* shows a better way: If you can shake, strain, stir and turn on a blender, you can make great cocktails. No tedious secondary recipes hidden between the lines. No mysteries. You'll know what each drink will taste like before you pick up a bottle. No fancy equipment needed. A shaker, strainer and spoon are as exotic as it gets. The ingredients are mostly pantry and bar staples--things you already have on hand. Every drink is rated by its characteristics -- Warm, Refreshing, Sweet, Sour, Bitter, Fruity, Herbal, Creamy, Spicy, Strong and Smoky -- to help expand your horizons and find more drinks to love. These are drinks with the sophistication of a high-end speakeasy, minus the fuss, like: The Sazerac 2.0 - a spice cabinet update that takes the classic back to its origins A new White Russian that lightens the load with coconut water instead of cream A grownup Singapore Sling that's fruity without tasting like fruit punch A Scorched Margarita that uses the broiler to char those lemons and limes A feisty new Gin and Tonic in which black pepper is the star ingredient And plenty of originals, like the Pooh Bear. Butter, honey and bourbon? Yes, please! And Mistakes Were Made, for tiki time

The Negroni Gary Regan 2015-05-05 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). Sixty delightfully varied and uniformly tasty recipes round out this spirited collection, which is a must-have for any true cocktail enthusiast.

Mezcal Emma Janzen 2017-07-14 -Produced in nine Mexican states, mezcal has gained popularity among north-of-the-border cocktailians who have come to appreciate the complexity and tradition of this smoky, flavorful spirit. Mezcal can be made from any of fifty varieties of agave that are often harvested in the wild, and always roasted prior to fermentation, then ground with stones and animal power, and distilled in clay or copper pots. It is truly the most artisanal of spirits. The varieties of agave and the variations in manufacturing processes yield complexities not found in mezcal's more common cousin, tequila (which by law is made only from blue agave). For these reasons, enthusiasts make cogent arguments that mezcal is more akin to wine, with considerations such as varietals and terroir coming into play. Not to mention that the majority of this that's spirit available in the US is still produced using small-batch methods handed down for centuries. Mezcal brings you a smartly written and beautifully produced primer on mezcal history and production, as well as a guide to twenty-plus of the most common agave varietals used in production, and a tasting guide, complete with room for your own notes. It doesn't stop there, though: the expertly curated recipe section offers up a selection of over forty craft cocktails that take advantage of mezcal's unique qualities. Throughout, author Emma Janzen, the digital editor at *Imbibe* magazine and a mezcal devotee, busts mezcal myths, unravels its mysteries, interviews producers, before disclosing tasting tips readers won't find elsewhere---

The Book of Tiki Sven A. Kirsten 2000 South Sea Dreams around the cocktail bar - on the trail of the forgotten Tiki cult of the Fifties. One of the most bizarre chapters of American Pop Culture awaits rediscovery.

The Cocktail Companion Cheryl Charming 2018-11-15

The Home Bartender, 2nd Edition Shane Carley 2018-09-25 One of our most popular cocktail books—now fully updated and expanded, with new variations on classics and originals alike! Fully updated and revised edition! Quick and easy cocktails for the busy home mixologist—still made with only four ingredients or less! No need for an expensive, extensive home liquor cabinet—Shane Carley reminds us in this expanded edition of his popular *Home Bartender* that a few quality ingredients, along with his carefully selected collection of recipes, are all you need!

Lucifer Book Five Mike Carey 2014-12-30 Cast out of Heaven, thrown down to rule in Hell, Lucifer Morningstar has resigned his post and abandoned his kingdom for the mortal city of Los Angeles. In this final LUCIFER volume, the war in Heaven reaches its universe-shaking conclusion, as the forces of Heaven, Hell, and everyone in between wage a final battle to determine the fate of both Yahweh and Lucifer's Creations - a fate no one, not even the Lightbringer, could foresee. And in the aftermath of the battle, how will Lucifer and his cohorts pick up their lives and tie up loose ends? Collects LUCIFER #62-75.

Vintage Spirits and Forgotten Cocktails Ted Haigh 2009-10-01 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.

Liquid Intelligence: The Art and Science of the Perfect Cocktail Dave Arnold 2014-11-10 Winner of the 2015 James Beard Award for Best Beverage Book and the 2015 IACP Jane Grigson Award. A revolutionary approach to making better-looking, better-tasting drinks. In Dave Arnold's world, the shape of an ice cube, the sugars and acids in an apple, and the bubbles in a bottle of champagne are all ingredients to be measured, tested, and tweaked. With *Liquid Intelligence*, the creative force at work in Booker & Dax, New York City's high-tech bar, brings readers behind the counter and into the lab. There, Arnold and his collaborators investigate temperature, carbonation, sugar concentration, and acidity in search of ways to enhance classic cocktails and invent new ones that revolutionize your expectations about what a drink can look and taste like. Years of rigorous experimentation and study—botched attempts and inspired solutions—have yielded the recipes and techniques found in these pages. Featuring more than 120 recipes and nearly 450 color photographs, *Liquid Intelligence* begins with the simple—how ice forms and how to make crystal-clear cubes in your own freezer—and then progresses into advanced techniques like clarifying cloudy lime juice with enzymes, nitro-muddling fresh basil to prevent browning, and infusing vodka with coffee, orange, or peppercorns. Practical tips for preparing drinks by the pitcher, making homemade sodas, and building a specialized bar in your own home are exactly what drink enthusiasts need to know. For devotees seeking the cutting edge, chapters on liquid nitrogen, chitosan/gellan washing, and the applications of a centrifuge expand the boundaries of traditional cocktail craft. Arnold's book is the beginning of a new method of making drinks, a problem-solving approach grounded in attentive observation and creative techniques. Readers will learn how to extract the sweet flavor of peppers without the spice, why bottling certain drinks beforehand beats shaking them at the bar, and why quinine powder and succinic acid lead to the perfect gin and tonic. *Liquid Intelligence* is about satisfying your curiosity and refining your technique, from red-hot pokers to the elegance of an old-fashioned. Whether you're in search of astounding drinks or a one-of-a-kind journey into the next generation of cocktail making, *Liquid Intelligence* is the ultimate standard—one that no bartender or drink enthusiast should be without.

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