

Smuggler S Cove Exotic Cocktails Rum And The Cult

The Art of Tiki Sven A. Kirsten, Otto Von Stroheim. 2017 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.

Tiki Drinks: Tropical Cocktails for the Modern Bar Robert Sharp, Nicole Weston. 2015-06-01 Try a tiki—a sweet, fruity blast from the past, updated for modern tastes Tiki cocktails are a tasty mid-twentieth-century American classic, but their popularity suffered when syrupy drink mixes hit the scene. Now it's time to welcome them back: Food blogger Nicole Weston and mixologist Robert Sharp have brought back the fresh taste of tiki drinks, banishing the artificial syrupy sweetness of mixes for fresh fruit juices, high-quality spirits, and homemade syrups. They offer a taste of the past with traditional recipes that honor the flavors of the Caribbean, South Pacific, and the Hawaiian Islands that first inspired the tiki cocktail. Including original recipes inspired by Asian and South American flavors, Tiki Drinks is a hybrid of the old and the new; the concept may be vintage but the drinks are fresh. Drinks include delicious updates of Jamaican Milk punch using fresh cream of coconut, Siren's Elixir with fresh-squeezed lemon and guava juice, and a Hawaiian Queen Bee with locally sourced honey and garnished with juicy, fresh-cut pineapple. Of course, what's a tiki drink book without a little Hawaiian lore and style? Tiki Drinks has that, and much more.

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 Dead Rabbit Drinks Manual Sean Muldoon, Jack McGarry, Ben Schaffer. 2015-10-13 Winner of the Tales of the Cocktail Spirited Award for Best New Cocktail & Bartending Book Dead Rabbit Grocery & Grog in Lower Manhattan has dominated the bar industry, receiving award after award including World's Best Bar, World's Best Cocktail Menu, World's Best Drink Selection, and Best American Cocktail Bar. Now, the critically acclaimed bar has its first cocktail book, The Dead Rabbit Drinks Manual, which, along with its inventive recipes, also details founder Sean Muldoon and bar manager Jack McGarry's inspiring rags-to-riches story that began in Ireland and has brought them to the top of the cocktail world. Like the bar's décor, Dead Rabbit's award-winning drinks are a nod to the "Gangs of New York" era. They range from fizzes to cobblers to toddies, each with its own historical inspiration. There are also recipes for communal punches as well as an entire chapter on absinthe. Along with the recipes and their photos, this stylish and handsome book includes photographs from the bar itself so readers are able to take a peek into the classic world of Dead Rabbit.

Imbibe! Updated and Revised Edition David Wondrich. 2015-04-07 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—

Cafe Royal Cocktail Book Frederick Carter, Jared McDaniel Brown, Tarling W. J. 2008-05-01 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 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.

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.

The Savoy Cocktail Book Harry Craddock. 2018-10-17 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, rickys, juleps, punches, and other refreshments.

Beachbum Berry's Intoxica! Jeff Berry. 2003-02 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.

Punch David Wondrich. 2010-11-02 An Authoritative, historically informed tribute to the punch bowl, by the James Beard Award-winning author of Imbibe!. Replete with historical anecdotes, expert observations, notes on technique and ingredients, and of course world-class recipes, Punch will

take readers on a celebratory journey into the punch bowl that starts with some very lonely British sailors and swells to include a cast of lords and ladies, admirals, kings, presidents, poets, pirates, novelists, spies, and other colorful characters. It is a tale only David Wondrich can tell—and it is sure to delight, amuse, and inspire the mixologist and party-planner in everyone.

Beachbum Berry's Potions of the Caribbean Jeff Berry (Mixologist).2014 History with recipes, including 77 vintage Caribbean drink recipes, 16 of them never before published--Amazon.com.

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.

iTequila! Marie Sarita Gaytán.2014-11-12 "This fascinating, well-written book explores how tequila has come to symbolize what it means to be Mexican . . . A must read." —Choice *iTequila!* Distilling the Spirit of Mexico traces how and why tequila became Mexico's national drink and symbol. Starting in Mexico's colonial era and tracing the drink's rise through the present day, Marie Sarita Gaytán reveals the formative roles played by some unlikely characters—such as the revolutionary Pancho Villa, who was himself a teetotaler. She also shows how tequila's cultural status was shaped by US-Mexican relations, the tourism industry, shifting gender roles, technology, regulation, film, music, and literature. Like all stories about national symbols, the rise of tequila forms a complicated, unexpected, and poignant tale. By unraveling its inner workings, Gaytán encourages us to think critically about national symbols more generally—especially the ways they both reveal and conceal—to tell a story about a place, a culture, and a people. In many ways, the story of tequila is the story of Mexico.

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.

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.

Mezcal Emma Janzen.2017-07-14 NOMINATED FOR THE 2018 JAMES BEARD FOUNDATION AWARD IN BEVERAGES! Emma Janzen is your guide to the bartender's best kept secret, the spirit everyone has been missing out on and it's called Mezcal. See what sets this cousin of tequila apart from the rest of the pack. Produced in Mexico for centuries but little known elsewhere until recent years, mezcal has captured the imagination of spirits enthusiasts with its astonishing complexities. And while big liquor is beginning to jump aboard the bandwagon, most mezcal is still artisanal in nature, produced using small-batch techniques handed down for generations, often with agave plants harvested in the wild. Join author Emma Janzen through Mezcal as she presents an engaging primer on all things related to the spirit; its long history, the craft of distilling it, and a thorough guide to many of the most common agaves used in production and how they shape the resulting spirit. In addition, top mezcal bars across the United States and Mexico contribute a selection of nearly fifty cocktails that accentuate its distinguishing qualities. Beautifully produced and authoritatively written, Mezcal is the definitive guide to exploring and unraveling the mysteries of this extraordinary handcrafted spirit. An Editors' Pick for Amazon Best Books of the month of July 2017.

The Japanese Art of the Cocktail Masahiro Urushido,Michael Anstendig.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.

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.

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.

Death & Co David Kaplan,Nick Fauchald,Alex Day.2014-10-07 The definitive guide to the contemporary craft cocktail movement, from one of the highest-profile, most critically lauded, and influential bars in the world. Death & Co is the most important, influential, and oft-imitated bar to emerge from the contemporary craft cocktail movement. Since its opening in 2006, Death & Co has been a must-visit destination for serious drinkers and cocktail enthusiasts, and the winner of every major industry award—including America's Best Cocktail Bar and Best Cocktail Menu at the Tales of the Cocktail convention. Boasting a supremely talented and creative bar staff—the best in the industry—Death & Co is also the birthplace of some of the

modern era's most iconic drinks, such as the Oaxaca Old-Fashioned, Naked and Famous, and the Conference. Destined to become a definitive reference on craft cocktails, Death & Co features more than 500 of the bar's most innovative and sought-after cocktails. But more than just a collection of recipes, Death & Co is also a complete cocktail education, with information on the theory and philosophy of drink making, a complete guide to buying and using spirits, and step-by-step instructions for mastering key bartending techniques. Filled with beautiful, evocative photography; illustrative charts and infographics; and colorful essays about the characters who fill the bar each night; Death & Co—like its namesake bar—is bold, elegant, and setting the pace for mixologists around the world.

Ninety Years of Classic San Diego Tiki, 1928-2018 Martin Lindsay.2019-12-05 Beginning in Tijuana during Prohibition, influenced by Hollywood studios, and continuing past its hosting of the U.S. Navy's Pacific Fleet during WWII, San Diego became an incubator for the nation's obsession with all things Tiki. Hundreds of thousands of people passed through San Diego's military bases, and many stayed to open up their own personal visions of a Polynesian island paradise. Over 70 nautical, island, Tiki and American-Chinese bars and restaurants are presented in this historical survey, with stories and recipes from the people who made them, hundreds of vintage photos, ephemera and graphic art, many never-before-published.

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.

Smuggler's Cove Martin Cate,Rebecca 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.

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.

Beachbum Berry Remixed Jeff Berry.2010 Berry features 40 newly discovered, previously unpublished vintage Tiki drink recipes from the 1930s-1960s.

Trader Vic's Book of Food & Drink Trader Vic.1946 Trader Vic's extensive travel through the Hawaiian and South Pacific islands was the source of his interest in Polynesian food and drink (especially rum). He gives menus and recipes for south Sea dishes and suggestions for party and room decorations.

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.

Beach Bum Berry's Grog Log Jeff Berry.2013 This edition of The Grog Log is NOT SPIRAL BOUND. 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. Review SIPS - Trader Vic Drank Here By WILLIAM GRIMES As John Glenn was orbiting the earth for the first time, his fellow Americans were deep into the long-lived craze known as tiki. This gaudy life-style package -- a blend of Polynesian kitsch, fake island food and lethal rum drinks -- began in the late 1930's and early 40's with Los Angeles restaurants like Don the Beachcomber and Trader Vic's, and gradually spread to the suburban patio before fizzling out in the early 1970's. It's back, of course. Jeff Berry and Annene Kaye, serious students of tiki, have compiled a serious tiki cocktail book, Beachbum Berry's Grog Log. In 96 spiral-bound pages adorned with tiki illustrations, the authors have ranged far and wide to gather classic Polynesian fakes, like the Fog Cutter from Trader Vic's, the Missionary's Downfall from Don the Beachcomber and the Sidewinder's Fang from the Lanai Restaurant in San Mateo, Calif. They have even managed to unearth Manhattan tiki cocktails, like the Hawaiian Room, served at the old Hotel Lexington in the 1940's, and the Headhunter, served at the Hawaii Kai in the 1960's. The authors have also come up with their own tiki-inspired originals, like Hell in the Pacific (151-proof Demerara rum, lime juice, maraschino liqueur and grenadine), and the Waikikian (light Puerto Rican Rum, dark Jamaican rum, lemon juice, curacao and orgeat syrup). It's no longer possible to eat Tonga Tabu Native Drum Steak, which was a featured menu item at the now-defunct Islander in Beverly Hills (from the ovens of the ancient goddess of Bora Bora, Pele, Mistress of Flame), but you can shake up a Shark's Tooth or a Shrunken Skull. As Mr. Berry and Ms. Kaye see it, they are giving the country the perfect drink book for the age of malaise. If we're going to feel like zombies, they write in their preface, we may as well be drinking them. END -- Publisher Comments About the Author Jeff Berry is a learned fan of tropical drinks and is perhaps the foremost authority on the subject. He is also a screenwriter and filmmaker.

Cocktail Codex Alex Day,Nick Fauchald,David Kaplan.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

Liquid Vacation P. Moss, Chris Andrasfay, Allison Hartling, Mike Richardson (Bartender). 2013-08-13 All of us need a break now and then, whether it’s from the stress of everyday life or the boredom that comes with routine. You will find it in *Liquid Vacation*, a colourful, sometimes wild walk through the tiki culture in Las Vegas, from the early days of the Stardust Hotel to the present as it’s embodied by Frankie’s Tiki Room, just minutes from the famous Strip. P Moss is a dedicated student of the tiki culture who walks readers through the swaying palms, whispering bamboo and rustling grass skirts of the tiki world from *Aku Aku* and *Don the Beachcomber* to Frankie’s, the world’s only 24/7 tiki bar, and especially the drinks that make tiki tiki. *Liquid Vacation* is written by P Moss with original tiki drink recipes by: Chris Andrasfay, co-founder of Frankie’s Tiki Room, and bartenders Allison Hartling and Mike Richardson.

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.

Regarding Cocktails Sasha Petraske, Georgette Moger-Petraske. 2016-10-31 *Regarding Cocktails* is the only book from the late Sasha Petraske, the legendary bartender who changed cocktail culture with his speakeasy-style bar *Milk & Honey*. Forewords by Dale DeGroff and Robert Simonson. Here are 85 cocktail recipes from his repertoire—the beloved classics and modern variations—with stories from the bartenders he personally trained. Ingredients, measurements, and preparations are beautifully illustrated so that readers can make professional cocktails at home. Sasha’s advice for keeping the home bar, as well as his musings, are collected here to inspire a new generation of bartenders and cocktail enthusiasts.

The Old-Fashioned Robert Simonson. 2014-05-13 A complete history of one of the world’s most iconic cocktails—now the poster child of the modern cocktail revival—with fifty recipes for classic variations as well as contemporary updates. No single cocktail is as iconic, as beloved, or as discussed and fought-over as the Old-Fashioned. Its formula is simple: just whiskey, bitters, sugar, and ice. But how you combine those ingredients—in what proportion, using which brands, and with what kind of garnish—is the subject of much impassioned debate. The Old-Fashioned is the spirited, delightfully unexpected story of this renowned and essential drink: its birth as the ur-cocktail in the nineteenth century, darker days in the throes of Prohibition, re-ascension in the 1950s and 1960s (as portrayed and re-popularized by Don Draper on *Mad Men*), and renaissance as the star of the contemporary craft cocktail movement. Also featured are more than forty cocktail recipes, including classic variations, regional twists, and contemporary updates from top bartenders around the country. All are accessible, delicious, and elegant in their simplicity, demonstrating the versatility and timelessness of the Old-Fashioned formula. With its rich history, stunning photography, and impeccable recipes, *The Old-Fashioned* is a celebration of one of America’s greatest bibulous achievements. It is a necessary addition to any true whiskey- or cocktail-lover’s bookshelf, and destined to become a classic on par with its namesake beverage.

Easy Tiki Chloe Frechette, Editors of PUNCH. 2020-05-12 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.

The NoMad Cocktail Book Leo Robitschek. 2019-10-22 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.

Smuggler’s Cove Martin Cate, Rebecca 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.

Mai-Kai Tim Glazner. 2016-08-28 In 1956, a few brash young men created the *Mai-Kai* Restaurant and bar in Fort Lauderdale, Florida, by poaching key staff from *Don the Beachcomber’s*, a Polynesian-themed Chicago restaurant. The *Mai-Kai* became the playground of celebrities and playboys, and the beautiful women working there used it as a jumping-off point for adventure and fame. Through first-hand stories and more than 400 images, this book documents the history, allure, and enduring legacy of the mid-twentieth-century Tiki era. Focusing on the period 1955 to 1971, it is the story of how the *Mai-Kai* and its iconic elements came to exist, and the men and women who shaped it and went on to shape the world. Now listed on the National Register of Historic Places, *Mai-Kai* is the only place on earth that still serves the Rum Rhapsodies that kicked off that indulgent era.

Secrets of the Sommeliers Rajat Parr, Jordan Mackay. 2010-10-19 A fascinating exploration of the inside world of sommeliers, sharing their unique perspectives, extensive expertise, and best stories. Rajat Parr’s profound knowledge of wines, deep relationships with producers, and renowned tasting abilities have made him a legend in the business. 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 Jordan Mackay present a fascinating portrait of the world’s top wine professionals

and their trade. The authors interviewed the elite of the sommelier community, and their colleagues' insights, recommendations, and entertaining stories are woven throughout, along with Parr's own takes on his profession and favorite winemakers and wines. Along the way, the authors give an immersion course in tasting and serving wine; share strategies for securing hard-to-find bottles at a good price and identifying value sweetspots among the many regions; and teach readers how to make inspired food pairings. Winner - 2011 James Beard Cookbook Award - Beverage Category

The Home Bar Guide to Tropical Cocktails Kelly Reilly, Tom Morgan. 2019-02 Come and explore suburbia's hidden tiki temples with Kelly and Tom. Sample over 150 of their original tropical cocktails! These drinks chronicle the time spent bartending at home tiki bars during the rise of the craft cocktail revolution. Inside are riffs on tropical classics and original concoctions crowd-tested at home bars across the USA. You'll also find recipes for home-made syrups including ancho chilli, lemongrass, sesame, hibiscus, and more. The book features full-page cocktail photos, artwork by Tiki Tony, and glamour shots of some of the coolest home tiki bars around. This guide is proof that you don't have to go very far to sample the best tropical drinks in town. Belly up to your basement Bali Hai, Rumpus Room, or backyard Bora-Bora and let us help you mix a tropical vacation!

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.

Smuggler S Cove Exotic Cocktails Rum And The Cult Book Review: Unveiling the Magic of Language

In a digital era where connections and knowledge reign supreme, the enchanting power of language has become more apparent than ever. Its ability to stir emotions, provoke thought, and instigate transformation is really remarkable. This extraordinary book, aptly titled "**Smuggler S Cove Exotic Cocktails Rum And The Cult**," written by a highly acclaimed author, immerses readers in a captivating exploration of the significance of language and its profound effect on our existence. Throughout this critique, we shall delve into the book's central themes, evaluate its unique writing style, and assess its overall influence on its readership.

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Smuggler S Cove Exotic Cocktails Rum And The Cult Introduction

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