
Nightcap More Than 40 Cocktails To Close Out Any

See for Yourself
The Art of Mixology
Vodka Cocktails
The Way of the Cocktail
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Healthy Cocktails
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The Bartender's Bible
Are You There God? It's Me, Margarita
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Cookies & Cocktails
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The Big Book of Bourbon Cocktails
Clean + Dirty Drinking
Spice & Ice
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Ultimate Little Cocktail Book
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Shake. Stir. Sip.
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HATFIELD BANKS

See for Yourself

Chronicle Books

Four out of 10 North Americans read their horoscope daily, 10 out of 10 have a birthday, and almost all of them see the world in living colour. Colorstrology, already with a highly successful website at colorstrology.com, infuses elements of astrology and numerology with the spirituality of colour to create a colour profile for every day of the year. Cleverly packaged with 32 pages of perforated colour chips, this new genre of metaphysical fun will bridge the consumer gap between the house-proud urbanite and the barefoot spiritualist. Colorstrology, the company, is rolling out an entire line of branded products, from cosmetics and jewellery to cards and flowers, but this is the only comprehensive book available by the author who New York magazine calls a "must-see phenomenon."

The Art of Mixology

Running Press Adult

In the '80s, the Birmingham, England, band Duran Duran became closely

associated with new wave, an idiosyncratic genre that dominated the decade's music and culture. No album represented this rip-it-up-and-start-again movement better than the act's breakthrough 1982 LP, *Rio*. A cohesive album with a retro-futuristic sound-influences include danceable disco, tangy funk, swaggering glam, and Roxy Music's art-rock-the full-length sold millions and spawned smashes such as "Hungry Like the Wolf" and the title track. However, *Rio* wasn't a success everywhere at first; in fact, the LP had to be buffed-up with remixes and reissued before it found an audience in America. The album was further buoyed by colorful music videos, which established Duran Duran as leaders of an MTV-driven second British Invasion, and the group's cutting-edge visual aesthetic. Via extensive new interviews with band members and other figures who helped *Rio* succeed, this book explores how and why *Rio* became a landmark pop-rock album, and examines how the LP was both a musical inspiration-and a reflection of a musical, cultural, and technology

zeitgeist.

Vodka Cocktails Simon and Schuster

Beautifully illustrated, beautifully designed, and beautifully crafted--just like its namesake--this is the ultimate bar book by NYC's most meticulous bartender. To say that *PDT* is a unique bar is an understatement. It recalls the era of hidden Prohibition speakeasies: to gain access, you walk into a raucous hot dog stand, step into a phone booth, and get permission to enter the serene cocktail lounge. Now, Jim Meehan, *PDT*'s innovative operator and mixmaster, is revolutionizing bar books, too, offering all 304 cocktail recipes available at *PDT* plus behind-the-scenes secrets. From his bar design, tools, and equipment to his techniques, food, and spirits, it's all here, stunningly illustrated by Chris Gall.

The Way of the Cocktail

TouchWood Editions

JAMES BEARD AWARD

WINNER • A rich,

transportive guide to the world of Japanese cocktails from acclaimed bartender Julia Momosé of Kumiko ONE OF THE TEN BEST COOKBOOKS OF THE YEAR: Boston Globe • ONE OF THE BEST COOKBOOKS

OF THE YEAR: Vanity Fair, Food52, Wired • “A love letter to the art of preparing a drink.”—Vanity Fair With its studious devotion to tradition, craftsmanship, and hospitality, Japanese cocktail culture is an art form treated with reverence. In this essential guide, Japanese American bartender Julia Momosé of Kumiko and Kikkō in Chicago takes us on a journey into this realm. She educates and inspires while breaking down master techniques and delving into the soul of the culture: the traditions and philosophy, the tools and the spirits—and the complex layering of these elements that makes this approach so significant. The recipes are inspired by the twenty-four micro-seasons that define the flow of life in Japan. Enter a world where the spiced woody cocktail called Autumn’s Jacket evokes the smoldering burn of smoking rice fields in fall, and where the Delicate Refusal tells the tale of spring’s tragic beauty, with tequila blanco and a flutter of sakura petals. Perfected classics like the Manhattan and Negroni, riffs on some of Japan’s most beloved cocktails like the Whisky Highball,

and even alcohol-free drinks influenced by ingredients such as yuzu, matcha, and umé round out the collection.

The Official High Times Cannabis Cookbook Ten Speed Press

Why is art magical? How can it make us happy? How Art Can Make You Happy offers the keys to unlocking a rich and rewarding source of joy in life. This easy, breezy handbook is full of insight that will help regular people begin a more inspiring and less stressful relationship with art. With tips on how to visit museums, how to talk about art at cocktail parties, and how to let art wake you up to the world around you, this little guide makes it possible for anyone to fall in love with art, whether for the first time or all over again.

Healthy Cocktails Bloomsbury Publishing USA

A narrative-driven book on the surprising history and current revival of spritz cocktails (a wine-based drink served as an aperitif), with 50 recipes, including both historical classics and modern updates. From Milan to Los Angeles, Venice to New York, the spritz—Italy’s bitter and bubbly aperitivo

cocktail—has become synonymous with a leisurely, convivial golden hour. But the spritz is more than just an early evening cocktail—it’s a style of drinking. In *Spritz*, Talia Baiocchi and Leslie Pariseau trace the drink’s origins to ancient Rome, uncover its unlikely history and culture, explore the evolution of aperitivo throughout Northern Italy, and document the spritz’s revival around the world. From regional classics to modern variations, *Spritz* includes dozens of recipes from some of America’s most lauded bartenders, a guide to building a spritz bar, and a collection of food recipes for classic Italian snacks to pair alongside.

Diffordsguide Cocktails Crown

Some of the best cocktails are the easiest to make, and author Kara Newman figured out the secret—using equal parts of the main ingredients and adding a dash of bitters or a splash of seltzer to gild the lily. Take the Cucumber Gimlet: Combine one part each vodka, lime juice, and lemonade; 2 cucumber slices; then garnish with a basil leaf! And beverages like this are a breeze to size up for

parties—just double, triple, or quadruple the proportions. This book contains 40 simple recipes, from two-ingredient sips like the Bamboo Cocktail to timeless classics like the ever-popular Negroni, proving that great, artisanal cocktails don't have to come from a bar. [The PDT Cocktail Book](#)

Simon and Schuster
If you've ever wondered whether to shake or stir a proper Martini, or what to do with those three bottles of flavored liqueurs gathering dust in your liquor cabinet, you will find the answer in *The Bartender's Bible*, the essential bartending companion created for both professional and home use. Encyclopedia in scope, *The Bartender's Bible* includes all the information required to stock and equip your bar, recipes for over a thousand mixed drinks, and guidelines for how to best serve up your creations. Clear, simple instructions and a special lie-flat binding make the book easy to use; thorough cross-indexing makes any recipe easy to find. *The Bartender's Bible* includes special chapters on "The Classics," such as the Martini and the Bloody Mary, with intriguing

variations of each; "Tropical Drinks," from the Mai Tai and the Piña Colada to a host of exotic Daiquiris; and "Party Punches," for large gatherings. Extensive chapters on wine drinks, beer drinks, hot drinks, and nonalcoholic drinks round out the most thorough and thoroughly accessible bartending guide ever created.

The Bartender's Bible

Sourcebooks, Inc.
50 Better-for-You Boozy Beverages to Shake Up Your Happy Hour! This photo-filled recipe book takes the guilt out of happy hour! These genuinely tasty cocktails use minimal added sugar, all-natural ingredients, and a mix of liquor and low-alcohol spirits to make drinking feel like the easiest diet to maintain. Most of the fifty recipes (and bonus recipes) contain five ingredients or less, most requiring fewer than three steps, so you'll be able to make most of these drinks quickly and with little effort. Recipes range from reinterpreted classics, like the Old Fashioned, to millennial favorites like green juice spritzers, using vodka, gin, rum, bourbon, rye, scotch, tequila, and mezcal. Other recipes include: Raspberry

Sour Spicy Bee's Knees
Coconut Water Colada
Blackberry Smash Sugar-Free Paloma
Taste of the Tropics
Eat Your Peas
Gotham Sunset
Ramos Gin Fizz
The Green Hour
Mint Julep
And more! With a mix of cocktails for all occasions, from drinking al fresco to a warm night cap, *Healthy Cocktails* is perfect year-round, day or night, and will surely shake up your happy hour!

[Are You There God? It's Me, Margarita](#)
Clarkson Potter

Cocktails have an unwavering, timeless style, so become a purveyor of fine drinking with this collection of CLASSIC and CONTEMPORARY recipes. *The Art of Mixology* offers a stunning anthology of cocktail recipes to make at home. You'll find an informative introduction packed with all the essential knowledge any experienced or novice mixologist could ever need and over 200 recipes to suit every occasion. The drinks are grouped within sections on Gin & Vodka; Rum, Whiskies, and Brandy; Bubbles; Something Different; and Mocktails, and the drinks range from a Singapore Sling, a Buck's Fizz, and a Cosmopolitan to a

Highland Fling, a Brandy Julep, and a Baby Bellini.

CLASSIC AND CONTEMPORARY RECIPES
For the novice or experienced mixologist

STYLISH GUIDE Whether it's creating a cocktail hour martini or fixing a Brandy Alexander nightcap, this is the stylish guide to exclusive drinking

OVER 200 RECIPES & PHOTOS
Recipes for every mood and a photo for each drink will keep mixology enthusiasts excited to try new recipes

MAKES A GREAT GIFT Birthdays, holidays, Mother's/Father's Day and more, the Art of Mixology makes a great gift for any occasion

The Spirits Chronicle
Books

A cocktail book celebrating French conviviality with recipes featuring St-Germain liqueur. Bring an effortless French sensibility to any occasion with the transporting flavor of St-Germain, the captivating elderflower liqueur beloved by bartenders everywhere. How to Drink French Fluently contains more than 30 cocktail recipes by some of the top names in the bartending world including Jim Meehan, Jeffrey Morgenthaler, and

Julie Reiner. Organized by time of day, with suggestions for brunch, aperitifs, and nightcaps, How to Drink French Fluently also includes information on pairing cocktails with food, the low-proof cocktail movement, and other entertaining tips and anecdotes sure to stimulate joie de vivre. Recipes include the ethereal East of Eden (an elegant brunch drink with gewurztraminer syrup and egg white), the refreshing and tropical Nudie Beach (a daytime sipper with honeydew and passionfruit), and the cozy Turn Down Service (a soporific pairing of scotch and tawny port).

Cocktails with a Twist Ten Speed Press

Romantic Cocktails is a bewitching collection of over 100 classic and craft cocktail recipes, perfect for winning hearts—and mending broken ones, too! Inside the plush red foil cover of Romantic Cocktails you will find the secret to mixing up more than 100 cocktails for couples, crushes, and star-crossed lovers. Chapters include Vintage Romance (classic cocktails from the good old days); Pretty Drinks (visually stunning, gem-colored concoctions);

Love Potions (cocktails packed with aphrodisiacs); Zero-Proof Cocktails (booze-free elixirs); Drinks for Two (what's more romantic than sharing a glass); Modern Craft Cocktails (exclusive drink recipes contributed by craft bartenders from San Francisco to Hong Kong); and a bonus chapter on Irresistible Bar Snacks, From-Scratch Ingredients, & Garnishes (cheese boards, chocolate-dipped everything, spirit infusions, and more). The drinks are as fun and charming as they are intoxicating, with names including: The Afternoon Delight, a little sweet, a little naughty Boozy Milkshake for Two, two straws please Between the Sheets, a romantic variation on the classic Sidecar cocktail The Vesper Martini, synonymous with sophistication The Goodnight Kiss, the perfect nightcap for a night you don't want to end Simple step-by-step instructions and gorgeous full-color photographs make every drink recipe easy and truly swoon-worthy. Author and bartender Clair McLafferty offers insider tips and tricks for everything from sizing up recipes for a

party to fixing a drink that didn't turn out quite right. Sidebars show how to master details like floating flowers, muddling herbs, and garnishing drinks with amazing bitters art. And throughout the book, readers will find drinks-related romantic quotations and toasts from the likes of Shakespeare, Louisa May Alcott, and James Baldwin. Whether you are looking for a romantic gift or a reliably excellent cocktail book for your home bar, *Romantic Cocktails* will knock your socks off!

Cookies & Cocktails

Insight Editions

In this tasty little volume, wine and spirits expert Kara Newman offers 42 fail-safe recipes for making great cocktails in batches, proving that no host need ever spend the evening trapped behind the bar. With advice on measuring and conversion techniques, helpful hints on balancing flavors, and plenty of tips for preparing ahead of time, the delights of drinks usually prepared individually are easily duplicated on a larger scale. Enriched with 24 color photographs, this useful book makes a winning gift for summer entertaining.

How Art Can Make You

Happy Chronicle Books
Drink Like a Man distills 83 years of drinking wisdom into this indispensable manual. With more than 125 cocktail recipes and 100 photos, including 13 drinks every man should know how to make, variations on classic cocktails, and drinks batched large enough to satisfy a crowd, it's an essential guide to cocktail making, but also a manual for how to drink. As a host, at a bar, with a friend, on your own—whatever the situation may be—Esquire offers wisdom, encouragement, and instructions. And also a damn good drink.

The Big Book of Bourbon Cocktails

Chronicle Books

The first official book of its kind, *DC Comics: The Official Gotham City Cocktail Book* is the ultimate guide to crafting classic drinks inspired by the residents of Gotham City. Based on the colorful heroes, villains, and locations of Gotham City, this compendium of delectably enticing cocktails takes readers on a trip through the home of the Dark Knight. Featuring a collection of sophisticated libations, this unique book contains

seventy recipes for delicious handcrafted cocktails, as well as a curated selection of tasteful bar bites to pair with the beverages. With drinks inspired by everyone from Batman himself to Poison Ivy, Commissioner Gordon, and the Joker, *DC Comics: Batman: The Official Gotham City Cocktail Book* includes step-by-step instructions and tips on how to craft the perfect cocktail, as well as beautiful full-color photography. A refined and elegant volume, this book is an essential addition to every fan's bar cart or bookshelf.

Clean + Dirty Drinking

Whalen Book Works

From New York City to Los Angeles, top bars are serving up cocktails spiced with chiles, wasabi, ginger, and other fiery flavors. *Spice & Ice* brings this trend to the home bar with recipes for 70 tongue-tingling drinks, including Wasabi-tinis and Jumpin' Juleps. As the author of the High Spirits column for *Chile Pepper* magazine, Kara Newman is the perfect coach for crafting beverages that bite. Don't worry: these beverages may be peppery and warming, but they're not too hot to handle! With suggestions

for food pairings, facts about chile peppers, and tips on building a spicy liquor cabinet, *Spice & Ice* is a must-have for cocktail enthusiasts and chileheads!

Spice & Ice Chronicle Books

Road Soda is the ultimate guide for on-the-go cocktail making, with tips and recipes from cocktail expert Kara Newman.

A Short History of Drunkenness Union Square & Co.

60+ recipes for today's modern classics with entertaining backstories from the cocktail revival of the past thirty years, by a two-time James Beard Award nominee and New York Times cocktail and spirits writer. "No proper drinking library is complete without Robert Simonson's volumes, and *Modern Classic Cocktails* is one of the best yet."

—Adam Platt, New York magazine restaurant critic and author of *The Book of Eating* One of the greatest dividends of the revival in cocktail culture that began in the 1990s has been the relentless innovation. More new cocktails—and good ones—have been invented in the past thirty years than during any period since the first golden age of cocktails, which lasted

from roughly the 1870s until the arrival of Prohibition in 1920 and included the birth of the Martini, Manhattan, Daiquiri, and Tom Collins. Just as that first bar-world zenith produced a half-century of classic recipes before Prohibition, the eruption of talent over the past three decades has handily delivered its share of drinks that have found favor with arbiters on both sides of the bar. Among them are the Espresso Martini, White Negroni, Death Flip, Old Cuban, Paper Plane, Siesta, and many more, all included here along with each drink's recipe origin story. What elevates a modern cocktail into the echelon of a modern classic? A host of reasons, all delineated by Simonson in these pages. But, above all, a modern classic cocktail must be popular. People have to order it, not just during its initial heyday, but for years afterward. Tommy's Margarita, invented in the 1990s, is still beloved, and the Porn Star Martini is the most popular cocktail in the United Kingdom, twenty years after its creation. This book includes more than sixty easy-to-make drinks that all earned their stripes as modern classics

years ago. Sprinkled among them are also a handful of critics' choices, potential classics that have the goods to become popular go-to cocktails in the future. [Ultimate Little Cocktail Book](#) Ryland Peters & Small

Sip luscious libations and satisfy your sweet tooth with these 50 amazing recipe pairings featuring creamy cocktails and delicious desserts—written by a seasoned food writer. Milk and cookies are a classic. There's no better culinary combination than a sweet, crumbly, and warm cookie colliding with a rich, cool, creamy liquid...the extraordinary contrast of temperature, texture, and flavor wow and delight our senses. It's no wonder that people have been dunking and drinking for decades. But somehow, this magical combination became associated with childhood—a pairing reserved for after-school snacks or Christmas Eve treats for Santa. But, no more! A new era has begun. Retro cocktails are more popular than ever (hello, Harvey Wallbanger?) and like mad scientists, bartenders everywhere are crafting cocktails that tap into milk-and-cookie nostalgia

too. If you've ever thought a Girl Scout cookie would taste great with a boozy beverage or wished you could order Cereal Milk Punch at your local watering hole, then this book is for you. *Cookies & Cocktails* features dreamy drink recipes paired with delicious cookies, biscuits, wafers, and bars. Whether you crave a cutting-edge craft cocktail or a soul-warming nightcap to end a cozy wintry evening you'll find a sensory

surprise on every level. Cheers!
Prosecco Made Me Do It
 Chronicle Books
 This accessible handbook from design guru Rob Forbes uncovers the beauty in the commonplace and reveals how visual thinking can enrich our lives. In friendly text complemented by photographs taken on his travels around the world, Forbes explains how to appreciate the design elements that surround us

in the built environment. Linking broad concepts such as composition and materiality to quotidian details such as the play of color in hanging laundry or the repeated forms in a row of ice cream scoops, Forbes reveals how an appreciation of the hues, patterns, and textures that surround us can enhance a life well lived. *See for Yourself* is essential reading to see more clearly, think more visually, and enjoy the world more deeply.