

The Bartender's Guide To Mocktails: Create On Trend, Non Alcoholic Drinks With Attitude

Cassy Joy Garcia draws from her years of research and experience to deliver a roadmap to mastering her 'Four Pillars of True Health'. With over 150 gluten-free and Paleo-friendly recipes, a 28-day food and fitness plan, portion guides, program guides and supplemental online tools, Fed & Fit provides readers a foundation for lasting success. Joy's recipes were hand selected to complement each of 'The Four Pillars' and include step-by-step instructions, full-colour photos and personalisation guides to help you achieve your individual wellness goals.

Bartender's Guide to Mocktails offers delectable and refreshing soda- and juice-based recipes for those that want to forgo the alcohol but keep the flavor.

Cocktails is your award-winning guide to the art of mixing perfect drinks. Should a martini be shaken or stirred? How do you muddle an impeccable mojito? Find the answers to all your cocktail questions and learn the secrets behind classic drinks with award-winning mixologist Klaus St Rainer as your guide, using ingredients including juices, sugar, syrup, rum, champagne, and even that bottle of Chartreuse left over from Christmas. Try new twists on classic cocktail recipes, and create your own extraordinary mixes. From sophisticated champagne cocktails to spectacular concoctions such as hot buttered coconut rum, you'll find delicious drinks for every occasion. Impress your friends, shake things up, and mix creative twists on your favourite cocktails with this stunning book. Perfect for every aspiring mixologist or cocktail enthusiast, Cocktails is a truly indispensable and stylish guide to the art of mixing great drinks.

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.

The Ultimate Bar Book

Zero

Difford's Guide to Cocktails

125 Home-Entertaining Recipes for the Speedy Mixologist, All With Four Ingredients or Less!

Kiddie Cocktails

Cocktails

More Than 50 Recipes for Delicious Non-Alcoholic Cocktails, Punches, and More

The Bartender's Guide to Mocktails offers delectable and refreshing soda and juice-based recipes for those that want to forgo the alcohol but keep the flavour.

A serious and stylish look at sophisticated nonalcoholic beverages by a former Bon App é tit editor and James

Beard Award nominee. “ Julia Bainbridge resets our expectations for what a ‘ drink ’ can mean from now on. ” —Jim Meehan, author of Meehan ’ s Bartender Manual and The PDT Cocktail Book NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY Bon App é tit • Los Angeles Times • Wired • Esquire • Garden & Gun Blackberry-infused cold brew with almond milk and coconut cream. Smoky tea paired with tart cherry juice. A bittersweet, herbal take on the Pimm ’ s Cup. Writer Julia Bainbridge spent a summer driving across the U.S. going to bars, restaurants, and everything in between in pursuit of the question: Can you make an outstanding nonalcoholic drink? The answer came back emphatically: “ Yes. ” With an extensive pantry section, tips for sourcing ingredients, and recipes curated from stellar bartenders around the country—including Verjus Spritz, Chicha Morada Agua Fresca, Salted Rosemary Paloma, and Tarragon Cider—Good Drinks shows that decadent brunch cocktails, afternoon refreshers, and evening digestifs can be enjoyed by anyone and everyone.

_____ "Genuinely delicious and grown-up-booze-free ideas. An essential for every household." Daily Telegraph This book is full of the very best cocktails - the most delicious flavours, the most distinctive combinations and the most adventurous recipes. And they are all made with non-alcoholic ingredients, from exciting new mixers to rich, fragrant syrups and spirits. Most can be created with ingredients found in your kitchen or garden, and all promise an exciting new way to drink dry. These are imaginative, grown-up, non-alcoholic alternatives for the designated driver, teetotaler, or those who are pregnant, trying dry January, losing weight or just cutting back. Whether you're planning a Friday night in with friends, a lazy Sunday brunch or an evening huddled around a crackling fire you can find your dry drinks here.

This visually-driven cookbook features fabulous mocktails to satisfy any taste, occasion, or season. The 80+ drinks are based on fruits, herbs, spices, syrups—fresh ingredients and bright flavors like ginger, citrus, turmeric, berries, hibiscus, persimmon, coconut, mint, and matcha—and span refreshing options like coolers, spritzes, and juices to warming punches, toddies, and teas. Learn the building blocks of crafting a perfect drink, from the essential tools—including the shakers and strainers found in any home bar—and unique and customizable made-from-scratch simple syrups, shrubs, purees, sugars, and salts. A visual guide to mocktail necessities distills the key components to choose from to build a stellar drink: the base; some sweetness; fruits & vegetables; fresh herbs & flowers; acid; dried spices & flowers; teas & coffee; garnishes, and ice. Beautiful color photography showcases the ingredients and elements of each drink, along with the luscious finished concoction.

The Bartender's Guide to Rum

World's Best Cocktails

Fed & Fit

Cocktails, Mocktails, and Garnishes from the Garden

Bartender's Guide to Mocktails

Zero Proof Drinks and More

Your complete guide to cocktails, martinis, mixed drinks, and more!

Leave no guest out and get creative with on-trend drink recipes perfect for every occasion. Zero Proof Drinks and More offers delicious and mindful drinks for every guest and every occasion. Maureen Petrosky, an Entertaining and Lifestyle Expert, shares over 100 no-alcohol and low-alcohol recipes for cocktails, spritzers, ciders, coffees, shandies and radlers, and a whole lot more. The reasons for no- and low-alcohol drinking are as varied as the drinks themselves -- ranging from religious belief to pregnancy to living a healthier lifestyle to the role of "designated driver." There's a worldwide trend toward lower alcohol consumption, and 52 percent of Americans who drink report that they are actively trying to cut back. Witness the popularity of Dry January and Mindful Drinking, and the growing number of Sober Curious millennials. With Zero Proof Drinks and More, you'll be prepared -- with the perfect pour for every guest, along with easy tips and tricks for creating on-trend and delicious drink solutions for entertaining or simply winding down after a long day.

World's Best Cocktails is an exciting global journey, providing the secrets to successful cocktail making, their history and provenance, and where to seek out the world's best bars and bartenders, from London to Long Island and beyond. Cocktail and liquor connoisseur Tom Sandham provides a comprehensive appraisal of global cocktail culture, highlighting the trends and techniques that make the finest drinks popular in their native climes and across the world. Cocktail lovers will appreciate personal tips from key bartenders such as Jim Meehan and Dale de Groff in New York and Tony Conigliaro and Salvatore Calabrese in London, while cutting-edge recent award winners point to the future with their new daring flavor combinations. At last, discerning drinkers can learn more about what to drink and where, then bring back their coolest cocktail experiences to enjoy at home. Whether you're planning a lavish party or just indulging in a nightcap, The Classic Cocktail Bible gives you a range of inspirations to create the best of the exotic and the timeless cocktails. Cocktails are soaring in popularity as the nation's tastes grow more sophisticated and people are thirsty for new flavours and experiences. Beautifully illustrated with mouth-watering full colour photography, the book includes long and short drinks, still and sparkling, fruity and refreshing as well as creamy and indulgent - you'll never tire of trying

the new concoctions. Includes 200 recipes with age-old classics such as the daiquiri, dry martini, margarita and Long Island ice tea. Each spirit is thoroughly explained to give you advice on selecting what to buy and perfecting its accompaniments. There's also a selection of fantastic insider tips, a full glossary of terms and step-by-step guides to mastering different techniques. A history of the evolution and culture of cocktails immerses you in a more glamorous era and The Classic Cocktail Bible allows you to taste it for yourself.

"A collection of 100 recipes for nonalcoholic aperitifs, mocktails, martinis, infusions, and wine alternatives"--Provided by publisher.

Recipes for Beautiful Beverages with a Botanical Twist (Unique Craft Cocktails)

Easy-To-Make Mocktail Recipes

The Ultimate Mocktail Recipe Book

The Comprehensive Guide to Over 1,000 Cocktails

Zero Proof

The Essential New York Times Book of Cocktails

Refreshing Mocktails and Botanical Cocktails Made from the Finest Fruits and Herbal Infusions

This new book is written for the professional bartender. A copy belongs behind every bar. Whether running a stand-alone business or one incorporated into a restaurant, hotel, or food service operation, the successful bartender needs product and equipment knowledge, and a strong grasp of mixology. This new book is more than just a recipe guide, although it contains nearly 1,500 different cocktails and shooters. This new book is fun and easy to read, the recipes are in alphabetical order with suggested glassware, ingredients, and garnishes. You will learn tips and tricks, bar terminology, measurements, how to set up a bar, glassware, responsible serving issues, garnishes, bar games and tricks, famous toasts, and much more. And you will find a special section on non-alcoholic drinks.

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

The ultimate guide to choosing ingredients, developing your palate, mixing drinks, and leveling up your home cocktail game—with more than 600 recipes—from the bestselling team behind Death & Co: Modern Classic Cocktails and James Beard Book of the Year Cocktail Codex: Fundamentals, Formulas, Evolutions JAMES BEARD AWARD NOMINEE • ONE OF THE BEST COCKTAIL BOOKS OF THE YEAR: Minneapolis Star Tribune, Slate • “The mad geniuses behind Death & Co have elevated cocktail creation to punk-rock artistry. This dazzling book brings their brilliance home.”—Aisha Tyler Imagine you’re a rookie bartender and this is your handbook. Your training begins with a boot camp of sorts, where you follow the same path a Death & Co bartender would to discover your own palate and preferences, learn how to select ingredients, understand what makes a great cocktail work, and mix drinks like an old pro. Then it’s time to invite your friends over to show off the batched and ready-to-pour mixtures you stored in the freezer so you could enjoy your guests instead of making drinks all night. More than 600 recipes anchor the book, including classics, low-ABV and nonalcoholic cocktails, and hundreds of signature creations developed by the

Death & Co teams in New York, Los Angeles, and Denver. With hundreds of evocative photographs and illustrations, this comprehensive, visually arresting manual is destined to break new ground in home bars across the world—and make your next get-together the invite of the year.

90 no-alcohol cocktail recipes from top bartenders across the country

The Everything Bartender's Book

The Classic Cocktail Bible

Classic Cocktails and Curious Concoctions

Spirited

Alcohol-free cocktails with benefits

Classic and Modern-Day Cocktails for Rum Lovers

Cocktail Chemistry

One of our most popular cocktail books—now fully updated and expanded, with new variations on classics and original recipes—has a new, updated and revised edition! Quick and easy cocktails for the busy home mixologist—still made with only four ingredients—no need for an expensive, extensive home liquor cabinet—Shane Carley reminds us in this expanded edition of his popular *The Bartender* that a few quality ingredients, along with his carefully selected collection of recipes, are all you need!

Master the art of the mocktail with this classy concoction of recipes and tips for deliciously booze-free beverages.

Whether ditching alcohol completely or just looking for healthier alternatives, let these teetotal tipples dazzle and delight you.

More than 350 drink recipes old and new with great writing from *The New York Times*. The cocktail hour is once again in vogue.

America's most popular pastimes and one of our favorite ways to entertain. And what better place to find the secrets of the trade than *The Times*?

Steve Reddicliffe, the "Quiet Drink" columnist for *The Times*, brings his signature voice and expertise to this collection of delicious recipes from bartenders from everywhere, especially New York City.

Readers will find treats they have enjoyed for years—the classics like the Martini, the Old-Fashioned, the Manhattan, the French 75, the Negroni, and the classics from the new generation of elixirs borne of the craft distilling boom.

Reddicliffe has carefully curated this collection, with memorable writing from famed *New York Times* journalists like Mark Bittman, Craig Claiborne, Toby Amidor, Asimov, Rosie Schaap, Robert Simonson, Melissa Clark, William L. Hamilton, Jonathan Miles, Amanda Hesser, William G. O'Malley, and many more.

This compendium is arranged by cocktail type, with engaging essays throughout. Included are notes on how to set up your bar, stock, and run it—and of course hundreds of recipes, from Bloody Marys to Irish Coffees.

The *Essential New York Times Book of Cocktails* is the only volume you will ever need to entertain at home, whether it's just for two, or for pleasing a crowd.

More Than 125 Quick and Easy Cocktails for the Speedy Mixologist, Made With Only Four Ingredients or Less! You don't need a thousand-dollar liquor cabinet to impress company at your next party! Shane Carley has curated a collection of 125 delicious drink recipes that require only four ingredients or less. Become a master mixologist with everything from simple classics to innovative new libations, all with just a handful of ingredients required. Complete with beautiful, full-color photographs throughout and virgin variations on most drinks, there's something for everyone in this new cocktail book! THE BASICS OF COCKTAILS condenses the intricate and time-consuming art of cocktail-making into a process manageable for even the most timid mixologist. Enjoy amazing results in a fraction of the time!

500 Signature Drinks from the World's Best Bars and Bartenders

A 28 Day Food & Fitness Plan to Jump-Start Your Life with Over 175 Squeaky-Clean Paleo Recipes

The Virgin Cocktail Garden

Death & Co Welcome Home

Create On-Trend, Nonalcoholic Drinks with Attitude

Non Alcoholic Drinks To Serve At Your Parties!

The Art and Science of Drinks from Iconic TV Shows and Movies

Care for a fancy drink? Well, you can easily have one without the alcohol. So it does not have to be fancy in a way that will shake you up with spirits. Yes, we are talking about mocktails. As they are aptly called, mocktails are cocktails without the booze. They are the very same recipe, well, almost, but the addition of alcohol is removed altogether. That makes them good enough for both kids and adults alike. You can serve mocktails at your parties and not have a problem a bit because they will definitely work well for all your guests. You may also serve them any day, during your afternoon snacks and anything in between, because they are very easy to make with basic ingredients that are mostly available in the pantry. This mocktails cookbook is very handy. You will love having this within reach, so you can pull it anytime you need to make a drink mix that spells m-a-g-i-c!

Drinks with All the Tastiness of a Well-Formed Craft Cocktail, but Without the Alcohol! Choosing to be alcohol-free is becoming more and more popular, and the range of non-alcoholic drink options is growing steadily in the stores. But many of us are still in doubt when it comes to combining drinks with food. Water, juice, and possibly non-alcoholic beer are probably the options most of us who prefer not to imbibe finally choose. But when you have dinner, these options may not feel as exciting as a well-chosen wine, and are they really always the perfect choice? Water, juice, tea, kombucha, lemonade, and non-alcoholic beer and wine—everything has a place on the dinner table if you only know what drink you should choose for what kind of food, and in *Mocktails*, Richard Man will help you choose the right one. In this book, you'll find inspiration and recipes for making non-alcoholic beverages such as: Blackberry Spritzer Rhub and

Honey Juniper Berry & Tonic Horchata de Almendras Ruby Red Kombucha Lagermonade Tropical Matcha Mojito Red Tea Punch Backyard Highball And many more From simple, five-minute recipes to complicated but elegant cocktails, Mocktails will teach you everything you could want to know about combining delicious food and drink to get the most out of your meal—no alcohol required. As Richard says: "Beverages served with food should match the food, regardless of alcohol content. [It's] so simple."

Looking for refreshing and delicious drinks with zero alcohol in them? If so, this mocktail recipe book is just what you need! Filled with fresh and lip-smacking mocktail recipes, this book has everything you need to enjoy some quality drinks at home without the need for any alcohol whatsoever! From Berry Mocktail to Virgin Pina Colada, this book has a wide variety of drink flavors and has something that everyone will enjoy!

A hip retro-styled visual guide to the ultimate collection of nonalcoholic drink recipes Calling vintage lifestyle, cooking, and entertaining enthusiasts of all ages—here is the coolest collection of vintage cocktails, minus the hooch! From the standard Shirley Temple to Cotton Candy, Bahama Mama, and Cactus Juice, this book discusses the appropriate bar equipment, glassware, garnishes, and technique. In addition to hip drinks, the book is filled with recommendations for throwing a swingin' kiddie cocktail party complete with classic punchbowl recipes, party favors, music, and of course a few tasty snack suggestions. The entire book is lavishly illustrated by the internationally renowned artist Derek Yaniger.

The Professional Bartender's Handbook

Redemption Bar

The Home Bartender, 2nd Edition

Drink

100 Recipes for Mocktails and Low-Alcohol Cocktails

Good Drinks

Alcohol-Free Beverages for Every Occasion

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

The story of the cocktail --"the only American invention as perfect as the sonnet," according to H.L. Mencken --featuring 45 recipes for rediscovered classics and inspired originals. A cocktail-- the fascinating alchemy of simple alcohols into complex potables-- is an invention as unlikely as it is delicious, and an American innovation whose history marches in step with that of the Republic. In Spirits Sugar Water Bitters, nationally recognized bartender and spirits expert Derek Brown tells the story of the cocktail's birth, rise, fall, and eventual resurrection, tracing the contours of the American story itself. In this spirited timeline, Brown shows how

events such as the Whiskey Rebellion, Prohibition, and the entry of Hawaii into the United States shaped the nation's drinking habits. Brown also tells the stories of the great men and women who made their mark on cocktail culture, including America's Distiller-In-Chief George Washington and modern-day King Cocktail Dale DeGroff, as well as lesser-known mixology heroes like Martha Niblo, the nineteenth-century New York proprietress famous for her Sherry Cobblers, and Frederic Tudor, whose ice-shipment business gave early drinks like the Cobbler and the Mint Julep the chill they needed. Featuring classic and original recipes inspired by each period, this book serves up the perfect mix of geography, history, culture, and taste.

Enjoy clever, pop culture-inspired drinks with this collection of recipes from the beloved Cocktail Chemistry YouTube channel. Have you ever seen a delicious-looking drink on your favorite movie or TV show and wondered how to make it? Well, now you can, with this collection of recipes from the creator of the popular Cocktail Chemistry YouTube channel Nick Fisher. Featuring recipes to recreate the classic White Russian from The Big Lebowski, the iconic martini from the James Bond movies, to drinks featured in Mad Men, The Simpsons, It's Always Sunny in Philadelphia, Game of Thrones, The Office, Harry Potter, and more, Cocktail Chemistry will have you impressing your friends with your bartending skills in no time. In addition to recipes, Cocktail Chemistry includes everything you need to know to become a mixology expert, from how to make perfectly clear ice, delicious foams, and infusions, or how to flame a citrus peel. A must-have for all aspiring home mixologists and pop-culture buffs, Cocktail Chemistry will ensure you never have a boring drink again.

"There are many great cocktail books, but this is the only cocktail book you'll ever need." -- Clay Risen Featuring over 1,100 recipes that span the wide world of spirits, Drink is the definitive reference guide for the cocktail renaissance. Easy-to-follow recipes sure to satisfy everyone's tastes A comprehensive guide to homemade ingredients, including infusions, shrubs, and simple syrups Detailed explanations of tools of the trade, garnishes, and ice Interviews and signature recipes from bars and bartenders the world over, from New York City to New Orleans, Belfast to Buenos Aires, and beyond Overviews of core spirits Colorful histories of classic cocktails 90+ mocktails and nonalcoholic infusions When the spirit strikes, Drink is your go-to guide!

[A Cocktail Recipe Book]

Delicious Handcrafted Cocktails and Other Clever Concoctions—Seasonal, Refreshing, Alcohol-Free

How the Cocktail Conquered the World

Cocktails from Around the World

Dry

Non-Alcoholic Cocktails, Cordials and Clever Concoctions

The Complete Bartender's Guide

Swap your favorite cocktails with these plant-based mocktail alternatives! Developed by two registered dietitians, the non-alcoholic drink recipes in Mocktail Party feature nutritious, all-natural ingredients with minimal sugar that you can easily find at any grocery store. The book also features valuable information about the benefits of an alcohol-free lifestyle, tips for sustainable mixology, and advice for ordering mocktails at a restaurant or bar. If you're tired of hangovers and don't want to drink sugar-loaded, processed sodas instead, then these healthy and delicious recipes are for you. Mocktail Party includes recipes for every occasion: • Classics like a Pal-no-ma and Aperol-less Spritz • Drinks with a twist like Watermelon Mock-jito & Summer Jam Fresca • Brunch favorites

like No-Bull Bloody & Kiwi No-secco • Dessert treats like Salted Carmel & Tiramisu Mock-tinis • Frozen coolers like No Way Frose & Blueberry Acai Daiquiri • Holiday beverages like Pumpkin Spice Latte & Warm Cider and Sage Join the growing movement of health-conscious people who are cutting down on alcohol and opting to "make it a mocktail" instead.

The Virgin Cocktail Garden brings together 80 delicious recipes for botanical drinks based on fresh fruits, garden herbs and exotic spices. Organized according to main ingredient, the recipes are non-alcoholic but have variations for adding alcohol for those who decide to imbibe but want to be as healthy as they can while doing so. The recipes include superfood ingredients, from açai berry and avocado to papaya and pomegranate. Each creation in The Virgin Cocktail Garden is expertly crafted and inspired by some of the most exciting trends in bartending and mixology. The book also explains how to make professional-quality mixed drinks in your home, listing essential bar kit, fancy glassware, party planning and fantastic finishing touches.

Divine cocktails and delicious mixed drinks—hangover not included! Festive, sophisticated cocktails for everyone? Yes, please! With alcohol-free options so refreshing to drink, simple to make, and for any season or occasion, going dry has never been easier: Celebrate Dry January in style with an Espresso Mint Martini Spoil yourself at breakfast with a Blood Orange Sunrise Toast the mother-to-be with a bubbly Paloma Fizz Keep your summer picnic kid-friendly with a refreshing Raspberry and Lavender Shrub Thank the oft-forgotten designated driver with an eye-opening Chile and Lime Margarita Plus, for the new mocktail mixologist, Dry comes complete with a guide to essential equipment, easy-to-find ingredients, simple syrup recipes, and more. Cheers!

Designated driver? Going back to work after lunch? Having a party with lots of teens and tweens or people who just don't want alcohol? When a cocktail isn't the right choice, it's time for a mocktail. And there's more than a standard-issue Virgin Mary or a Shirley Temple on the menu here! Top bartender Kester Thompson understands that you can't just forget the tequila in the margarita or the rum in the daiquiri; the flavour won't be right that way. Instead he's whipped up a host of gourmet sensations, some meant for the sophisticated palate, others designed to please a thirsty child. Choose from a variety of drinks: citrusy ones like Mint Lemonade or Mandarin Orange, Chilli and Coriander; 'berry' delicious blasts including an Elder-flower Cordial, and tropical temptations as wonderful as a day on the beach – a Guava, Pineapple and Passion fruit mix or a Banana Colada is a sunny treat. Beautiful colour photos throughout provide attractive ideas for serving these mocktails – so they look as great as they taste.

The Bartender's Guide to Mocktails

The Art of Mixology

A Recipe for Every Drink Known - Including Tricks and Games to Impress Your Guests

90 Non-Alcoholic Recipes for Mindful Drinking

Fundamentals, Formulas, Evolutions

Delicious Alcohol-Free Recipes for Any Occasion

Delicious and Fun Mocktail Recipes to Make at Home!

Mix cocktails like a pro in no time with more than 1,000 innovative recipes! Designed for every skill level, this behind-the-bar handbook boasts recipes for shots, cordials, and punches along with classic, mixed, hot, blended, and nonalcoholic drinks. Cocktail expert Cheryl Charming shows you how to: Choose and use glassware, mixers, and tools Mix hundreds

of crowd-pleasing drinks Pick the perfect drink for every occasion Cure nasty hangovers Completely revised and updated, **The Everything Bartender's Book, 3rd Edition** packs 250 new recipes. Miss Charming reveals the secrets that every great bartender--or home host--needs to know!

Previously titled 'Sauceguide to Cocktails', this book is regarded by the press and the drinks industry as a comprehensive cocktail publication.

Designated driver? Going back to work after lunch? Having a party with lots of teens and tweens or people who just don't want alcohol? When a cocktail isn't the right choice, it's time to enjoy a mocktail: delectable, refreshing soda- and juice-based blends that forgo the alcohol but keep the flavor. And there's more than a standard-issue Virgin Mary or a Shirley Temple on the menu here. Kester Thompson, a top bartender, understands that you can't just forget the tequila in the margarita or the rum in the daiquiri; the flavor won't be right that way. Instead, he's whipped up a host of gourmet sensations, some meant for a sophisticated palate, others designed to please a thirsty child.

Alcohol-free drinks have never been more glamorous thanks to this stunning new book by Andrea Waters and Catherine Salway. **Redemption Bar** will introduce you to a refreshing new take on alcohol-free drinks and innovative, healthy bar snacks. Learn how to make delicious, guilt-free cocktails and tasty canapés that will dazzle your guests and delight your taste buds. Packed with nutritious recipes, **Redemption Bar** has something for everyone, with a variety of vegan, low sugar and gluten-free recipes available. Quirky, alcohol-free cocktail recipes include: Lychee and Yuzu Martinis, Pineapple Margaritas, and Strawberry & Mango Daiquiris. The book also offers a range of delicious canapés for light snacks and entertaining, from Slow-roasted Activated Almonds to Miso Glazed Baby Aubergine Skewers.

The Art of Mixing Perfect Drinks

Cocktail Codex

200 Delicious & Alcohol-Free Cocktails. Kester Thompson

Zero-Proof Cocktails

Alcohol-Free Recipes for When You're Not Drinking for Whatever Reason

The Little Book of Mocktails

Mocktail Party

The Ultimate Bar Book — The bartender's bible and a James Beard nominee for the best Wine and Spirit book, 2008 The cocktail book for your home: The Ultimate Bar Book is an indispensable guide to classic cocktails and new drink recipes. Loaded with essential-to-know topics such as barware, tools, and mixing tips. Classic cocktails and new drinks: As the mistress of mixology, the author Mittie Hellmich has the classics down for the Martini, the Bloody Mary—and the many variations such as the Dirty Martini and the Virgin Mary. And then there are all the creative new elixirs the author brings to the table, like the Tasmanian Twister Cocktail

or the Citron Sparkler. Illustrated secrets of classic cocktails and more: Illustrations show precisely what type of glass should be used for each drink. With dozens of recipes for garnishes, rims, infusions, and syrups; punches, gelatin shooters, hot drinks, and non-alcoholic beverages; and let's not forget an essential selection of hangover remedies, The Ultimate Bar Book is nothing short of top-shelf. If you liked PTD Cocktail Book, 12 Bottle Bar and The Joy of Mixology, you'll love The Ultimate Bar Book
Step inside a bartender's apothecary, forage for garnishes, and craft some of the most popular cocktails, mocktails, and beverages. This beautifully photographed compendium of craft cocktails includes examples of garnishes and interesting ingredients to give any drink a botanical twist.

A New Approach to Non-Alcoholic Drinks

The Basic Bar

Mocktails

Spirits, Sugar, Water, Bitters