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# Los Angeles Cocktails Spirits In The City Of Ange

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Tokyo Cocktails

Death & Co

Los Angeles Cocktails: Spirits in the City of Angels

The NoMad Cocktail Book

The Oxford Companion to Spirits and Cocktails

The PDT Cocktail Book

Eat Your Drink

World's Best Cocktails

Mezcal and Tequila Cocktails

Vintage Spirits and Forgotten Cocktails

Cocktails on Tap

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Regarding Cocktails

Bar Chef: Handcrafted Cocktails

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Seedlip Cocktails

Tequila Mockingbird

Smuggler's Cove

The Martini Cocktail

Vintage Spirits and Forgotten Cocktails:

Prohibition Centennial Edition

Spirits of Latin America

The Bar Book  
The Way of the Cocktail  
The NoMad Cookbook  
Gourmet Ghosts 2  
Savory Cocktails  
Caribbean Rum  
Booze & Vinyl  
My Little Black Cocktail Book  
Zero  
A Proper Drink  
Los Angeles Cocktails  
The One-Bottle Cocktail  
The Cocktail Bible  
Cure  
The 12 Bottle Bar  
Tiki  
The Architecture of the Cocktail: Constructing The  
Perfect Cocktail From The Bottom Up

*Los Angeles  
Cocktails  
Spirits In  
The City Of  
Ange*

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## **VANG JOHNSON**

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### **Tokyo Cocktails**

Oxford University Press  
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.

**Death & Co Ten Speed Press**

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.

*Los Angeles Cocktails: Spirits in the City of Angels* My Little Black Books

Create your own artisanal "farm-to-glass" specialty cocktails using local,

seasonal, unusual, and organic produce with this illustrated bartending guide from the renowned cocktail chef who is transforming modern mixology. Matthew Biancaniello, the former cocktail chef for the Hollywood Roosevelt Hotel's famous Library Bar, is creating cocktails the world has never tasted before. Going beyond the quotidian Whiskey Sour or Tom Collins, Biancaniello is mixing it up with imaginative drinks such as "The Heirloom Tomato Mojito", a twenty-five-year-aged balsamic vinegar and strawberry libation named "The Last Tango in Modena," and a fresh arugula-infused "Roquette." One of the fastest-rising and most unique talents in the world of

bartending, Biancaniello crafts exciting new drinks based on farm-fresh, seasonal, organic ingredients. A complement to farm-to-table dining, his fresh take on cocktails is ushering in a new age of drinking: “farm-to-glass”, and with the addition of his foraging and gardening methods, “ground to glass.” Captured in gorgeous full-color photographs, the libations in *Eat Your Drink* are both aesthetically beautiful and delicious. *Eat Your Drink* explores cocktails that push boundaries though never-before-imagined flavor combinations. Following Biancaniello’s lead, you too can learn to blend alcohol and food together to create an

elevated cocktail experience that requires you to savor, explore and . . . eat your drink.

**The NoMad Cocktail Book** Running Press  
Adult

The next great ingredient in the craft cocktail revolution has arrived: craft beer. Bartender and cocktail consultant Jacob Grier offers up more than fifty thirst-quenching concoctions featuring beer. Long considered a beverage best enjoyed on its own, beer has now become a favorite ingredient for top bartenders around the world. In *Cocktails on Tap*, Grier collects the best of these contemporary creations alongside forgotten classics. While the Mai Ta-IPA adds a refreshing note to a tropical favorite,

the Green Devil boosts a powerful Belgian beer with gin and a rinse of absinthe. In *Cocktails on Tap*, the vast range of today's beers, from basic lagers to roasty stouts and sour Belgian ales, is shaken up for mixologists looking to add some spice—and hop—to their repertoire. "Grier is a masterful guide through the wickedly creative terrain of beer cocktails, offering not just delightful recipes, but history and cultural commentary, too. Connoisseurs and neophytes alike will find much to savor, and the latter will appreciate Jacob's tutelage in cocktail basics. Grab a copy and start mixing!" —Maureen Ogle, author of *Ambitious Brew: The Story of*

*American Beer* "Jacob Grier was at the forefront of the beer cocktail renaissance before many of us had ever contemplated the idea of a beer cocktail. His vast knowledge of beer and passionate dedication to this area of mixology is certain to push the craft of cocktails forward in a positive new direction." —Jeffrey Morgenthaler, author of *The Bar Book* [The Oxford Companion to Spirits and Cocktails](#) Quarto Publishing Group USA 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.

[The PDT Cocktail Book](#)

Ten Speed Press

IACP AWARD WINNER •

Indulge your thirst for new ways to enjoy tequila and mezcal with 60+ recipes for agave cocktails from a James Beard Award-nominated author and New York Times spirits writer. From riffs on classics such as the Mezcal Mule and Oaxaca Old-Fashioned to new favorites such as Naked and Famous or Smoke and Ice, discover how to use mezcal and tequila to create cocktails in

nearly every classic cocktail formula—from flip to sour to highball—that highlight the smoky, edgy flavors of these unique and popular spirits. Robert Simonson, author of *The Old-Fashioned* and *The Martini Cocktail*, covers a broad range of flavors with doable, delicious recipes that are easy to assemble, most only requiring three or four ingredients. This comprehensive, straightforward guide is perfect for tequila and mezcal enthusiasts looking for creative ways to enjoy agave spirits more often and in more varied ways—or for anyone who just likes to drink the stuff.

### Eat Your Drink

powerHouse Books  
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.  
World's Best Cocktails  
W. W. Norton &  
Company  
From the authors of  
the acclaimed  
cookbooks *Eleven*  
*Madison Park* and *I*  
*Love New York* comes  
this uniquely packaged  
cookbook, featuring  
recipes from the wildly  
popular restaurant and,  
as an added surprise, a  
hidden back panel that  
opens to reveal a  
separate cocktail book.  
Chef Daniel Humm and  
his business partner  
Will Guidara are the  
proprietors of two of  
New York's most  
beloved and pioneering  
restaurants: *Eleven*  
*Madison Park* and *The*  
*NoMad*. Their team is  
known not only for its  
perfectly executed,  
innovative cooking, but  
also for creating  
extraordinary, genre-  
defying dining

experiences. The  
*NoMad Cookbook*  
translates the  
unparalleled and often  
surprising food and  
drink of the restaurant  
into book form. What  
appears to be a  
traditional cookbook is  
in fact two books in  
one: upon opening,  
readers discover that  
the back half contains  
false pages in which a  
smaller cocktail recipe  
book is hidden. The  
result is a wonderfully  
unexpected collection  
of both sweet and  
savory food recipes  
and cocktail recipes,  
with the lush  
photography by  
Francesco Tonelli and  
impeccable style for  
which the authors are  
known. The *NoMad*  
*Cookbook* promises to  
be a reading  
experience like no  
other, and will be the  
holiday gift of the year

for the foodie who has everything.

*Mezcal and Tequila*

*Cocktails* Phaidon Press

From an LA Weekly top five food blogger, innovative cocktail recipes that are savory, not sweet, with herbal, sour, smoky and rich flavors. Move over sweet. Cocktail aficionados are mixing up creative concoctions that are herbaceous, smoky and strong. These rims are anything but sugarcoated. Savory Cocktails shakes, stirs and strains nearly 100 hard-hitting distilled delights for a cornucopia of today's coolest drinks. Using everything from classic liqueurs to innovative new bitters, the recipes in this book offer a stylish, sophisticated approach to complex-flavored cocktails like:

•Yuzu Sour •Green Tea Gimlet •Off-White Negroni •Pink Peppercorn Hot Gin Sling •Greens Fee Fizz •The Spice Trail  
Packed with carefully crafted cocktails as well as information on tools, ingredients and imbibing history, *Savory Cocktails* goes way beyond just recipes. The devilish twists in this barman's companion are taste tested and mixologist approved.

*Vintage Spirits and Forgotten Cocktails*

Ten Speed Press

JAMES BEARD AWARD

NOMINEE • 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  
“The mad geniuses  
behind Death & Co  
have elevated cocktail  
creation to punk-rock  
artistry. This dazzling  
book brings their  
brilliance  
home.”—Aisha Tyler  
IACP AWARD FINALIST  
• ONE OF THE BEST  
COCKTAIL BOOKS OF  
THE YEAR:  
Minneapolis Star  
Tribune, Slate 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.

### **Cocktails on Tap**

Pyramid

An inviting handbook for cocktails rooted in classics and updated with a farm-to-glass ethos, from "one of LA's most innovative mixologists" (Forbes). Celebrated Los Angeles bartender Christiaan Röllich approaches a drink the way a master chef approaches a dish: he draws on high-quality seasonal ingredients to create cocktails for every occasion. In *Bar Chef*, Röllich shares 100 original recipes for drinks that are as beautiful as they are delicious, including the Quixote (gin and grapefruit); a Kentucky Sour (bourbon and homemade cola syrup); Eggnog for the holidays; and Röllich's

signature drink, the Green Goddess (green tea vodka and cucumber with arugula, jalapeño, and absinthe), which has become a part of the language of LA. Featuring easy-to-follow recipes for syrups, tinctures, liqueurs, and bitters with herbs, spices, and seasonal fruit, Röllich guides you through his creative process, demystifying the craft of cocktail making. With stunning color photography and the suave storytelling of your favorite bartender, *Bar Chef* will become a go-to bar book for home cooks and cocktail enthusiasts, inspiring and pleasing readers with every drink. *Energy* Simon and Schuster  
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. [Death & Co Welcome Home](#) Lulu.com 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.

Spirited Phaidon Press Beautifully illustrated, beautifully designed, and beautifully crafted-just like its namesake-this is the ultimate bar book by NYCs 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, PDTs 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, its all here, stunningly illustrated by Chris Gall.

*Regarding Cocktails*

Ten Speed Press Tokyo Cocktails is an elegant collection of over 100 recipes inspired by the Eastern Capital. With over 13.5 million residents squeezed in to 845 square miles, Tokyo stands as one of the world's most beguiling cities. On the surface, it appears to be nothing but towering buildings and glaring lights. But once you get to know the city, its 23 wards reveal hidden alleyways, along many of which you can find singular drinking establishments. Tokyo Cocktails takes you inside the city's best bars and introduces you to bartenders and

mixologists conjuring up drinks that reflect the city's essence, namely how thousands of years of tradition fuse with myriad contemporary influences. Inside this book, you will find: More than 1000 exciting cocktail recipes from acclaimed bars A guide of Tokyo mixologists and their signature drinks, inspired by the city's deep traditions and cutting-edge innovation Detailed bartending tips and techniques Vibrant and evocative photographs of these drinks and revered bartenders Featuring tons of staples that honor and reinvent classics and make the best of local ingredients, this book is the ideal cocktail enthusiast's guide to drinking like a local,

whether you're making a trip to Tokyo or staying at home and simply wishing you were there.

*Bar Chef: Handcrafted Cocktails* Rizzoli Publications

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.

## Modern Classic Cocktails

HarperCollins

Seedlip is the world's first distilled non-alcoholic spirit, solving the ever-growing dilemma of 'what to drink when you're not drinking ®'. It is based on the distilled non-alcoholic remedies from *The Art of Distillation* written in 1651, and now repurposed to pioneer a new category of drinks. Seedlip is a grown-up non-alcoholic alternative to spirited drinks that balances crisp, delicious flavors and healthy, natural ingredients. This recipe book offers an exclusive collection of Seedlip's finesse cocktails as well as insight into their ethos, technique, and ingredients. Highly

illustrated, with recipes from the world's best bartenders and newly commissioned images from leading drinks photographer, Rob Lawson, here are the secrets of the Seedlip way.

*Seedlip Cocktails* Ten Speed Press

Pour yourself a drink and brush up on your literary knowledge with this clever guidebook that pairs cherished novels with both classic and cutting-edge cocktails. No B.A. in English required! From barflies to book clubs, Tequila Mockingbird is the world's bestselling cocktail book for the literary obsessed. Featuring sixty-five delicious drink recipes paired with wry commentary on history's most beloved novels, Tequila

Mockingbird also includes bar bites, drinking games, and whimsical illustrations throughout. Drinks include: The Pitcher of Dorian Grey Goose The Last of the Mojitos Love in the Time of Kahlua Romeo and Julep A Rum of One's Own Are You There, God? It's Me, Margarita Vermouth the Bell Tolls and more! 2013 Goodreads Choice Award (Food & Cookbooks) Entertainment Weekly Great Gifts for Book Lovers BookPage Best of 2013 Clue on Jeopardy *Tequila Mockingbird* City Cocktails Great for home bartenders and professional mixologists, alike. My Little Black Cocktail Book is a convenient, pocket-sized journal

with prompts to capture all the best of your favorite cocktails. Whether you want that perfect drink for your dinner guests, or a new cocktail menu for your bar, this is the perfect tool for you. Better than scribbles on a cocktail napkin! *Smuggler's Cove* Ten Speed Press The ultimate listening party guide, *Booze and Vinyl* shows you how to set the mood for 70 great records from the 1950s through the 2000s. From modern craft cocktails to old standbys, prepare to shake, stir, and just plain pour your way through some of the best wax ever pressed. Wickedly designed and featuring photography throughout, *Booze & Vinyl* is organized by mood, from Rock to Chill, Dance, and

Seduce. Each entry has liner notes that underscore the album's musical highlights and accompanying "Side A" and "Side B" cocktail recipes that complement the music's mood, imagery in the lyrics, or connect the drink to the artist. This is your guide to a rich listening session for one, two, or more. Among the 70 featured

albums are: Sgt. Pepper's Lonely Hearts Club, Purple Rain, Sticky Fingers, Born To Run, License to Ill, Appetite for Destruction, Thriller, Like a Virgin, Low End Theory, The Rise and Fall of Ziggy Stardust, Hotel California, Buena Vista Social Club, Back to Black, Pet Sounds, Vampire Weekend, and many more

Best Sellers - Books :

- [Rich Dad Poor Dad: What The Rich Teach Their Kids About Money That The Poor And Middle Class Do Not!](#) By Robert T. Kiyosaki
- [The Nightingale: A Novel](#)
- [Remarkably Bright Creatures: A Read With Jenna Pick](#)
- [The Housemaid's Secret: A Totally Gripping Psychological Thriller With A Shocking Twist By Freida Mcfadden](#)
- [Happy Place](#)
- [The Complete Summer I Turned Pretty Trilogy \(boxed Set\): The Summer I Turned Pretty; It's Not Summer Without You; We'll Always Have Summer](#) By Jenny Han
- [World Of Eric Carle, Around The Farm 30-button](#)

[Animal Sound Book - Great For First Words - Pi Kids By Pi Kids](#)

• [The Housemaid](#)

• [Tucker](#)

• [Little Blue Truck's Springtime: An Easter And Springtime Book For Kids](#)