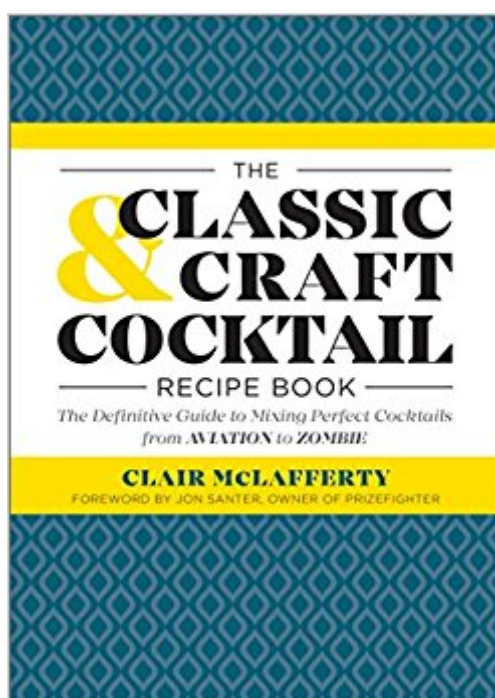


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The Classic & Craft Cocktail Recipe Book: The Definitive Guide To Mixing Perfect Cocktails From Aviation To Zombie



Synopsis

This is a great book for professionals and amateurs alike who want to explore the world of craft cocktails and grow their mixology knowledge. **By** Doug Dalton, Co-Owner of Futurebars Inc. (Bourbon & Branch, Swig, Local Edition, and Rickhouse in San Francisco, CA) Whether you're hosting friends or unwinding after the workday, making gratifying, high-quality cocktails at home is a skill worth having. And like any good skill, it requires expert, up-to-date guidance. Clair McLafferty has been on both sides of the bar. She's studied the art of cocktail making. She's made the drinks herself. And after writing about everything from the science of aging whiskey to common behind-the-bar injuries, she knows how useful a solid cocktail recipe book can truly be. Today, Clair's on a mission to make craft cocktails accessible to everyone • and with **The Classic & Craft Cocktail Recipe Book**, she's doing exactly that. **The Classic & Craft Cocktail Recipe Book** is the only complete, up-to-date resource for making classic cocktails and cutting-edge innovations with your own two hands. **BARTENDING 101** • Professional techniques, brand spankin' new barware, and modern cocktail gadgets help you create bar-quality cocktails at home **THEN & NOW** • Updated selection of 400 recipes with official serving instructions and inspired serving notes that have gained popularity over the past decade **BOWTIE SPECIALS** • Guest mixologists contribute their signature recipes Cocktails have grown up. With **The Classic & Craft Cocktail Recipe Book**, your bar skills will grow up, too.

Book Information

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Customer Reviews

“Clair McLafferty has finally written the book I wanted to find when I moved to San Francisco intent on getting a job as a bartender, despite never having actually bartended. The Classic Craft & Cocktail Recipe Book, does the Herculean job of explaining the basics in plain language while filtering out the superfluous and irrelevant.”

Jon Santer, Owner of Prizefighter Bar (Emeryville, CA), voted one of Playboy Magazine’s best classic bars of 2012 and one of the best bars of 2015 by Esquire Magazine “A solid, comprehensive guide touching on every corner of the cocktail world. An approachable book for novice bartenders but thorough enough to satisfy seasoned professionals. Get ready to pick up some great tips!”

Elana Lepkowski, stirandstrain.com “This is a great book for professionals and amateurs alike who want to explore the world of craft cocktails and grow their mixology knowledge.”

Doug Dalton, Co-Owner of Futurebars Inc. (Bourbon & Branch, Swig, Local Edition, and Rickhouse in San Francisco, CA) “The Classic & Craft Cocktail Recipe Book is a must-read for home bartenders and aspiring professionals alike. It’s a comprehensive know-how manual with everything from equipment and personal infusions to recipes from every era.”

BeautifulBooze.com “Solid advice for anyone trying to up their cocktail game at home.”

Elliott Clark, @apartment_bartender (Instagram)

CLAIR MCLAFFERTY is a craft bartender and writer operating out of Birmingham, Alabama. In 2013, she quit her office job to learn the art of craft bartending. Making drinks led to researching and writing about them, and her current occupation was born. Her website, See Clair Write, is a chronicle of everything cocktail-related, which includes most aspects of her life. Foreword writer JON SANTER is the owner of Prizefighter Bar in Emeryville, CA, which was voted one of Playboy Magazine’s best classic bars of 2012 and one of the best bars of 2015 by Esquire Magazine. Prizefighter is Santer’s (successful) attempt at “making drinking fun” once again. Jon is well known in the San Francisco Bay Area for his stints behind some of the city’s best bars. Most notably, in 2006, he helped open the Prohibition-inspired Bourbon & Branch, the bar that helped usher in the speakeasy-style, craft cocktail scene.

Excellent book for anyone who makes or wants to make drinks casually or professionally. We have purchased multiple cocktail books through over the last year and this one is my go to every single time! Recipes are detailed, but yet very easy to follow! The only thing I would change (maybe for the next edition)... have it spiral bound so it lays flat for easy reading/following. I would 100% recommend this cocktail recipe book to anyone who wants to try their hand at cocktails or those that

are comfortable with cocktails, but would like to "stir it up a bit" and try some new recipes!!!!

Amazing cocktail book! Not only does Clair explain how to make a specific drink she goes into details about what types of liquors are used and suggestions to purchase the correct ones. None of the recipes are too complicated and all can be made in just a few minutes. So far every single drink I've made have come out simply amazing. I recommend this to all beginners in the art of drink making but would also suggest it to even the most experienced.

Good book.

Clair does a phenomenal job of explaining the art of craft cocktails in a simple way. I love how she includes recipes for common ingredients as well as cocktail basics. I've been very impressed with the recipes I've tried and look forward to making more!

McLafferty's clean, accessible cocktail book neatly fills a gap in the market. With engaging writing, handsome photographs, clear descriptions, and comprehensible manageable recipes, she puts cocktail-making neatly in consumers' hands. McLafferty doesn't forget history, tools, and techniques -- and she feels no obligation to delve deep into a nerd world the curious consumer does not need. If you're to tackle making made infusions, syrups, and bitters, then McLafferty has recipes for you. With handsome photos, just enough advice, and an easy layout, The Classic & Craft Cocktail Recipe Book will see you from shopping through garnishing, as confidently as if a local bartender was talking you through each step.

I'm not much of a cocktail drinker -- usually just beer or straight-up Jack & Coke for me, but I have a good friend that is a bartender and one night we were talking about all the different mixed drinks we've heard of. I knew I had a chance to take advantage of an offer from the publisher to get this book free and with no obligations, so decided to check it out. I was amazed at all of the different recipes but also loved the intro which gives a novice like me ALL the details needed to become my own bartender! One of my favorite features was the simple description with each recipe, letting you know whether this drink is sweet, fruity, strong, dry, and the like. I also appreciated the section on glassware. There is a drawing of each shape and then the typical drink it would hold. I'm also not much of a shot drinker but this seemed to be my favorite chapter, and I have plans for the VERY near future to make a Girl Scout

Cookie shot! Great reference book with both old timey and brand new and hip cocktail recipes. I plan to take it with me the next time I go hang at the VFW and see if I can stump Ellen the bartender! BUY IT!!The book was free but this review is given by choice.

Once in awhile we want to make a good professional drink and this book definitely helps you do that. We have been searching for the the right sangria recipe and we finally found it. Tasted delicious and it all do to following Clair's recipe. Not to mention this little book has all kinds of popular drink recipes especially egg nog and tequila specialties that the whole adult family loves at parties. I love that every chapter has a great educational reference about the history and facts about the alcohol that other recipes books do not normally offer.Its such a compact book filled with so many top notch recipes that my husband was so trilled to have this resource. We were sent this book by Callisto publishing house and were honored to have this 400 plus bar tending book in our home to enjoy for many years to come. It has all the great secrets that only the bartender would know including classic vintage recipes that I never thought we would ever learn to do. Very happy with this mini resource. All we need to do is keep practicing and learn some good jokes to feel like real bartenders. A super great resource.[...]. Many thanks!

After getting engaged, I have had the luxury of receiving beautiful bar tools as an engagement gift. Unfortunately, those bar tools did not come with a manual on how to use them properly. I have wanted to entertain more at my house (complete with pinterest boards dedicated to entertaining) but I was intimidated because I had no clue how to sling a proper cocktail.This book is clear and concise and provides me with the tools and recipes for everything from basic cocktails to expert level drink mixing. As a novice, I was thrilled that each recipe lays out exactly what tool to use, how to use it, and clearly explains how to properly make the drink. I can also see how this book would be a great tool for a more experience bartender as a quick reference on how to make unique drinks for clients.My fiance has had the difficult task of being my drink tester and he has loved every recipe I've tried. He's a big fan of the whiskey section of the book.I would recommend this book to everyone from the novice to the seasoned bartender.

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