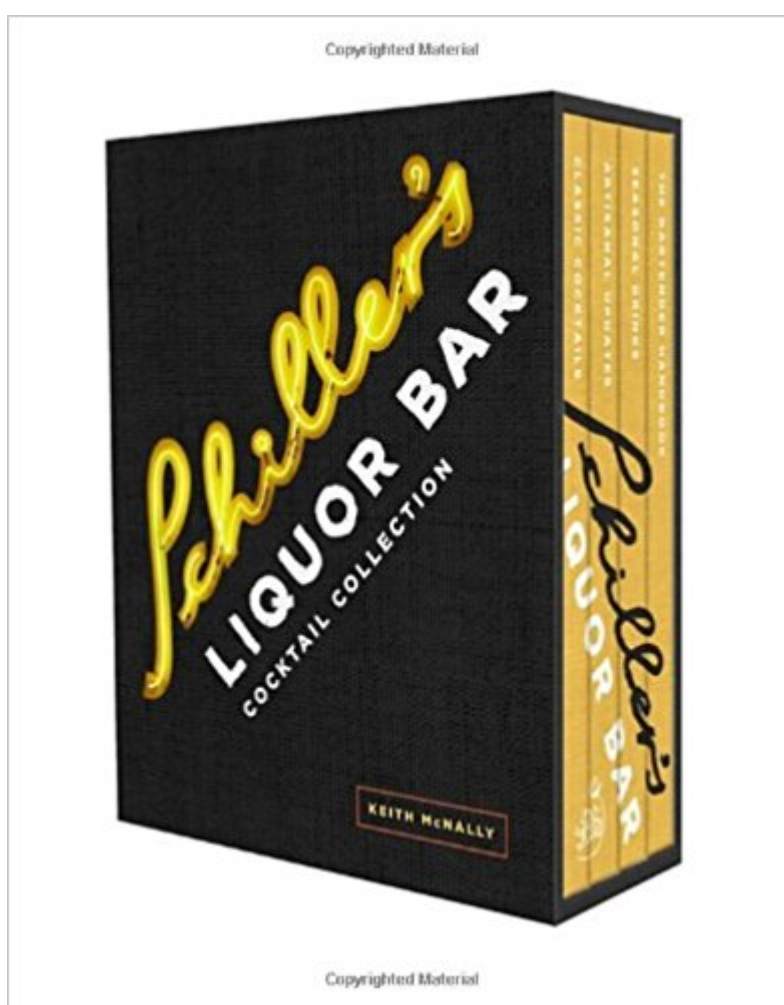


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Schiller's Liquor Bar Cocktail Collection: Classic Cocktails, Artisanal Updates, Seasonal Drinks, Bartender's Guide



Synopsis

PULLED FROM THE BARTENDER'S RECIPE BOX AT SCHILLER'S LIQUOR BAR, this collection delivers the classic cocktails and original drinks that are a signature of Keith McNally's neighborhood bar and New York City hotspot. Encased in a collectable gift box, this set includes four books: Classic Cocktails: Reflecting the simplicity of the original Schiller's cocktail menu, this volume contains perfected recipes for classic drinks such as the French 75, Blood Orange Mimosa, Pimm's Cup, Dark and Stormy, Calvados Sidecar, Mint Julep and more. Artisanal Updates: Created by the bar staff at Schiller's, these updated drinks are subtle variations on classic cocktails, with a focus on fresh ingredients and homemade syrups and infusions. Recipes include the Chai Fashioned, Mint Collins, Pear Jalapeno Margarita, Walnut Manhattan, White Chocolate Martini and more. Seasonal Drinks: Offering the right drink for every occasion and every time of year, this book contains seasonal crowd-pleasing favorites like Hot Buttered Rum, Spiked Cider, Cranberry Toddy, Mojitos, Sangria, and holiday punches. The Bartender's Handbook: A complete guide from bar basics to advanced techniques, this is the essential overview for mixing drinks at home. Tips on serving drinks in the right glass, stocking a home bar, recipes for small-batch syrups and infusions, and more are included. With full-color photography throughout each 98-page book, this collection celebrates cocktails that are one part vintage combined with modern appeal.

Book Information

Hardcover: 384 pages

Publisher: Clarkson Potter; Box edition (October 29, 2013)

Language: English

ISBN-10: 0804137234

ISBN-13: 978-0804137232

Product Dimensions: 4.8 x 1.9 x 6.5 inches

Shipping Weight: 2 pounds (View shipping rates and policies)

Average Customer Review: 4.8 out of 5 stars 9 customer reviews

Best Sellers Rank: #360,800 in Books (See Top 100 in Books) #62 in Books > Cookbooks, Food & Wine > Beverages & Wine > Wine & Spirits > Buying Guides #268 in Books > Cookbooks, Food & Wine > Beverages & Wine > Cocktails & Mixed Drinks #352 in Books > Cookbooks, Food & Wine > Beverages & Wine > Wine & Spirits > Spirits

Customer Reviews

Keith McNally was born in London and moved to New York in 1975 where he worked in a series of restaurant jobs from oyster-shucker to busboy to general layabout. In 1980 he opened his first restaurant, The Odeon. Since then he has opened Cafe Luxembourg, Nell's, Lucky Strike, Pravda, Balthazar, Pastis, Schiller's, Morandi, Minetta Tavern, Pulinos's as well as Balthazar in London. He's also written and directed two feature films, *End Of The Night* and *Far From Berlin*. In 2010 he was mistakenly given the James Beard Award for Outstanding U.S. Restaurateur.

This is a really cool book. It looks amazing sitting on a counter. Everything is high quality and well made, so it's nice decoration without even opening it. The content inside is awesome for any lover of alcohol or mixed drinks. It makes you feel like you're in an old time speakeasy or a high class bar. Love it.

The complete encyclopedia of major drinks and some really unique classic ones. I like the way the recipes are layed and the books themselves looks classy at my home bar.

Excellent bar source!

Gave this as a gift to our nephew...he loved it! Said we will get the first cocktail at the open house.

Love Schiller's and have been trying to recreate their cocktails at home for years. Great to now have the actual recipes!

Exactly what I needed, now I just have to be good at following the recipes! Bloody Mary for the win

Great. Didnt realize it was a quite small format.

Great started book to making your own cocktails!

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