



Death & Co: Modern Classic Cocktails, with More than 500 Recipes

David Kaplan, Nick Fauchald, Alex Day

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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.

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From Reader Review Death & Co: Modern Classic Cocktails, with More than 500 Recipes for online ebook

False says

A beautifully put together book. If only I drank enough to make it worth a \$40.00 investment. Part of the problem is that Death & Co were on the vanguard of the craft cocktail, and saying "craft" means you are going to find many unusual liquors and ingredients. Ginger syrup, cinnamon bark syrup, Laird's Bonded Apple Brandy, Campo de Encanto Acholado Pisco, 1 dash Bittermen's Hopped Grapefruit Bitters, only first you have to find Bittermen's Hopped Grapefruit Bitters to add that one dash. These were only a few off of one random page. The entire book is like that. You'd go broke. Still. A fascinating read into the current culture of craft cocktails and me wondering if this is just a trend, or an evolution into the future.

Amanda Mitkov says

This is such an exquisite book. I gifted this to both my husband and my brother-in-law for Christmas, but finally sat down to read it myself after tasting a handful of the recipes. It's very informative, and fascinating to see the process of creating a well crafted cocktail. The majority of the ingredients here aren't your bartending basics, and if you're a novice you may never have heard of most of them, and there's several that will require some effort and patience because they're handmade, but if you're up for the challenge it will be worth it. This is a book for those who really love the craft. It's a lot like baking: pure chemistry. The right ingredients in the right amounts can create something truly amazing, and the possibilities are endless.

Troy Swinehart says

Cocktail phase encouraged by a friend.....amazing history, information, and why you make cocktails the way it should be made.

Doug says

For me, the highlight of the book is the first half which talks about building and equipping a bar. This covers topics from selecting base spirits to making ice to selecting glasses to buying mixing equipment. There is also a good discussion about the thought process of building a cocktail recipe complete with a transcript of a Death & Co. tasting session. The recipe section was interesting primarily for the occasional comments from the bartenders who created the recipes, but much of their drinks are beyond the limits of my (deliberately) lightly stocked bar.

Nathan Hearns says

Fantasic cocktail book. Lots of history to Death & Co. and some incredible recipes for cocktails.

Margaret O'Neill says

Loved it! Great recipes; the intro and the writing are wonderful too. Now, I've got to take a trip to NYC to visit this bar!

Porter says

It's an education.

Sure it's got a lot of very cool cocktail recipes in it too, but first and foremost, it's an education. Think of it like a science book for the practice of Mixology. There's some solid theory - descriptions of the various spirits and components of a cocktail, along with experimental knowledge gained through practice.

All of it is distilled (that's a pun son) into a weighty, and lovely volume, that is a nice to behold and consume as it is to gain the knowledge encoded within it.

Sam Erickson says

It's not the first cocktail book you should read. It may be the last though. Not in the sense that no other cocktail books is worth reading after but in the sense that you'll keep coming back to it. You'll come back for the recipes, for the specs, for the perfect way it describes a vibrant culture.

It's fitting that the best cocktail bar comes out with the best cocktail book.

Jonathan Berry says

An interesting hybrid of a biography of a NYC bar, techniques on how to mix cocktails, and a cookbook of recipes. As the author warns early on, these recipes are incredibly precise, many requiring a variety of specific spirits, enhancers, or additives that no one would just happen to have on hand at home. As such, I did not find myself flagging many of the recipes to try on my own - as I just don't have the required ingredients and don't see myself going out to get many of them.

That aside, overall this was a fascinating read. I particularly enjoyed the middle chunk of the book, which was devoted to techniques and strategies for creating cocktails. I learned the mechanics of how to stir or shake properly, and why you would choose one method over another. The fact that the amount of ice and length of time mixing can be directly titrated to dilute the drink to the desired intensity is something that was completely new to me, and makes perfect sense in retrospect and undoubtedly allows me to create more precise flavors. Also, even though I might not use many of the recipes directly, they do function as excellent starting points for how to think about mixing ingredients to create new drinks. The strategies described that are used to make many of the drinks can be utilized just as effectively with whatever I happen to have on hand or can find in nearby stores, from splitting base liquors in a classic cocktail to using bitters and syrups to enhance certain flavors, to the fact that you can use port in a cocktail and actually make something taste

good!

Overall, happy to have read through the book and it will undoubtedly remain as a reference for some time to come.

Anne Frisbie says

This cocktail book is my most used one of all, and I own about fifteen. I have made many fabulous cocktails from it, and also use it as a cocktail recipe reference book.

The recipe for one of my all time favorite cocktails, the Jalisco Swizzle, is in this book. This is a blanco tequila, lime and angostura bitter swizzle i.e. with lots of crushed ice. Jalisco Swizzle's are popular with all my friends who drink tequila.

I also make a Manhattan Transfer (which has Rye, Dry Vermouth and Ramazzotti) from this book which is a great variation of a Manhattan. I now barrel age the Manhattan Transfer, and it barrel ages beautifully.

Chris says

I was a bit skeptical about this book at first and almost didn't buy it. If you look at Death & Co.'s cocktail menu you'll find a sea of drinks with close to double digit ingredients and unique infusions. Essentially the kind of thing that makes a cocktail recipe book more of a showcase than a useful reference.

I am so glad I gave it a chance though.

Yes, the elaborate original recipes that I may never make are there, but the largest portion of the book (wordwise at least), talks about the technique and philosophy behind making drinks in a way that is accessible for newbies, but also is incredibly useful for those who read all the books that are coming out about cocktail culture right now.

Sarah says

A peek inside Death & Co as well as overview of cocktail-making. This was a good fit with The Bar Book as it went into the origins of different kinds of alcohol and different kinds of cocktails. Very interesting little asides from regular bar customers. It accelerated too quickly (for me) from basics to very complex drinks.

Christopher says

It's probably not that common for people to read cocktail books cover to cover, but it's probably also not that common for people who've never tended bar to have a home setup with more than fifty bottles. I also have a

six-year history of writing spirits and cocktail articles. I've won cocktail contests and run a nightly cocktail blog at DrinkShouts.com. I've sampled high-end drinks in award-winning bars in San Francisco, New York, Paris, and more.

So, safe to say I'm an enthusiast!

A great regret of mine is that I haven't been to Death & Company, though I've been to many of its NYC contemporaries (Pegu Club, Milk and Honey, Little Branch, Clover Club, Flatiron Lounge, PDT, etc). This book only deepens that regret, as their commitment to quality, precision, and innovation is clear on every page. It's gorgeously designed, full of fantastic information on everything from how to stir drinks to how to make your own orgeat, and features dozens of recipes I'm excited to try.

So why four stars, instead of five? Simply put, the bulk of the recipes in this book are beyond the reach of even heavy enthusiasts like myself. When I go through books like this for the first time, I use post-its to mark recipes I want to try. The entire bourbon section received zero post-its, not because nothing sounded good, but because there wasn't a single drink that used a set of ingredients that I had available in my bar -- my *fifty bottle* bar. Nearly everything is infused, or features at least one rare or incredibly expensive booze.

This doesn't mean I found zero recipes to try (and also many to which I will come back when I procure the proper ingredients). Far from it. But it's indicative of how advanced most of the recipes in the book are. If you don't have Batavia Arrack, Lustau Sherry, and chamomile-infused rye whiskey handy, you'll have a limited selection of drinks that you can actually make. But don't let that dissuade you! This is an incredible, gorgeous book and if you're a fan of cocktails and mixology, it belongs on your shelf.

Britt says

Coolest cocktail book ever.

Kristella Lepak says

A fantastic read. The attitude that an upscale, craft cocktail bar should serve the client whatever they want in the best possible manner is so relieving (even though this book is fairly new and the bar itself is fairly old) in the current climate of no call drinks, \$30-40 cocktails, and unbelievable hype for such a fleeting, often forgettable experience. When service comes first, I think everything is to follow. Also, I really love that they included a considerable technique section so its actually applicable to your bartending setting (home/work/management). Keeping this one at your bartop; it'll come in handy.
