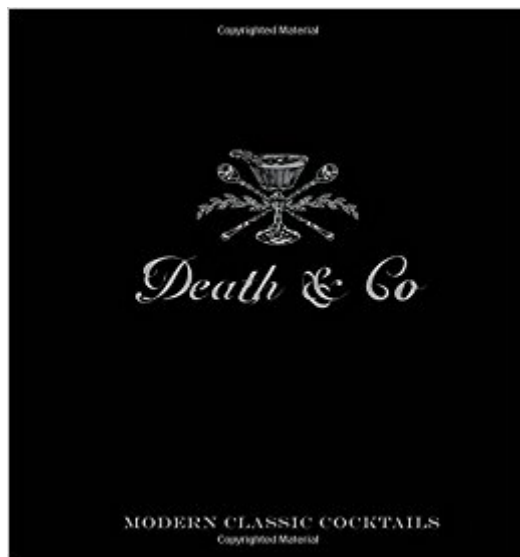


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Death & Co: Modern Classic Cocktails



Synopsis

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.

Book Information

Hardcover: 320 pages

Publisher: Ten Speed Press (October 7, 2014)

Language: English

ISBN-10: 1607745259

ISBN-13: 978-1607745259

Product Dimensions: 9.6 x 1.3 x 10.1 inches

Shipping Weight: 3 pounds (View shipping rates and policies)

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Customer Reviews

“This is a book that will inspire the next generation of bartenders. The Death & Co crew has managed to mix equal measures of hospitality and creativity, and the impact of their experiment will be felt far beyond their modest East Sixth Street saloon. This book extends Death & Co’s reach even farther.” --Dale Degroff, author of *The Craft of the Cocktail*

“Death & Co changed the way we drink in America. This elegant, intelligent book with drink recipes from the *^Dirty Dozen* of top bartender/mixologists working in America today (all Death & Co veterans), plus sound, concise advice on every aspect of drink making will make sure that nobody could possibly forget that.” --David Wondrich, author of *Imbibe!* and *Punch*

“Death & Co has become an integral part of New York’s cocktail culture, and will remain a part of it for years to come. David and Alex have influenced the way people drink in New York City (and around the world), and I’m constantly inspired whenever I step into their bar. They craft each drink just as I would approach a dish, piecing together the ingredients, testing it tirelessly, striving for perfection, and also trying to connect each recipe to a story. There is a real art, a real passion behind everything they do, and this book will act as a timeless reference for anyone interested in cocktails.” --Daniel Humm, chef/co-owner of Eleven Madison Park and Co-Author of *I Love New York*

“A fascinating, in-depth look at one of the best bars out there brimming with the same attitude and resolve that made Death & Co a true winner in the field. This book is a one-stop shop for anyone interested in cocktails and the bars that serve them, and it’s a brilliant read, to boot.” --Gaz Regan, author of *The Joy of Mixology*

“With Death & Co, David, Nick, and Alex have created an instant classic for craft cocktail enthusiasts and professionals alike. I’ve found this book to be essential in my home.” --April Bloomfield, chef/owner of The Spotted Pig

DAVID KAPLAN is the founder and owner of Death & Co, a New York City nightlife destination, as well as the co-owner of Proprietors LLC, a full-service hospitality company, with ALEX DAY. ALEX DAY is a former bartender at Death & Co, and currently a partner in Proprietors LLC, Death & Co, Nitecap, The Normandie Club, The Walker Inn, and Honeycut with DAVID KAPLAN. NICK FAUCHALD is a Brooklyn-based writer, editor, and publisher of print and digital products. He’s been an editor at *Food & Wine*, *Wine Spectator*, and *Every Day* with Rachael Ray magazines. From 2008 to 2011, he was the editor-in-chief of *Tasting Table*.

I’ve never been inspired to write an review, but WOW. This book is AMAZING. I own a few cocktail books and I’ve thumbed through countless others, but I’ve never come across such an incredible

tome. The Death & Co cocktail book is elegant, simple, and clear. The instructions are thorough. The recipes don't all rely on expensive, obscure liquors. And there's a great appendix for making infusions and other in-house delights. Bonus, the photos are beautiful! I couldn't ask for anything more.

I've already read this book cover to cover (all but the recipes) twice now and will without a doubt say that there won't be another cocktail book that covers so many topics so well. It offers an interesting look into how the bar operates as well as essential techniques for making cocktails and inventing your own. I've already tried a few recipes out of the book and their margarita recipe killed my own, which I had considered my cocktail calling card for years. After reading the negative reviews, I would definitely recommend getting the Kindle version. There are a lot of recipes and the book is insanely well organized, but being able to search and use the hyperlinks is awesome. If you only buy one cocktail book in your entire life, this is the one to own.

David Kaplan is a great writer and bar man. I've read many many bar books and this is at the top of the "must have at all times" list. It rides around in my jeep, gets carried in and out of the bar for light reading before and after the shift. It's a great teaching tool for any person that wants to take bartending to the next level. A must have

Makes for a beautiful coffee table book. Touches on a little bit of every subject matter when it comes to bars and cocktails. Also has a great index in the back if you wanted to dive specifically on a subject. As a bartender I recommend this inspiring book to anybody who's interested in cocktails. Death co and set the bar for the world for bar and cocktail quality. It definitely helped further my development as a bartender by leaps and bounds.

I set out to learn a little mixology on my own, and of the 6-7 books I've bought, this is my favorite. I return to it over and over again, and its recipes are the most balanced and delicious.

I've been trying to create a good selection of my own cocktails for a number of years, but I'm always looking for new ideas on both mixing and technique. This book is a whole lot of all that wrapped up in one package. It's going to take me a while to drink through all of the recipes.

Really enjoy mixing cocktails for friends in my home bar. Death & Co is my go to for just outstanding

and creative drinks - never a disappointment!

The book is beautiful, feels heavy. Full of helpful info as well as wonderful drink recipes. Probably the best cocktail book I have come across. Packaged securely and awesome expeditious service.

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