

Cheers

THE BEVERAGE BUSINESS MAGAZINE FOR FULL-SERVICE RESTAURANTS AND BARS

CRUISE-WORTHY COCKTAILS

Mixologist Brian Van Flandern is elevating the beverage programs on Seabourn's ships

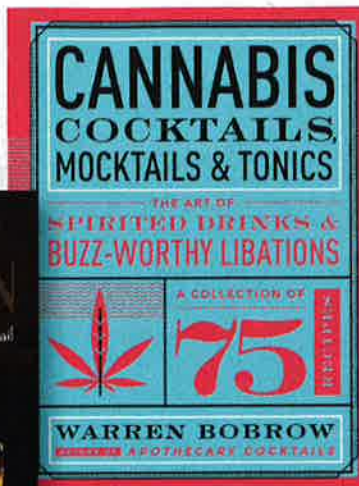
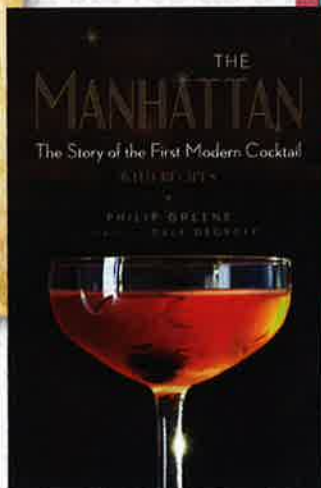
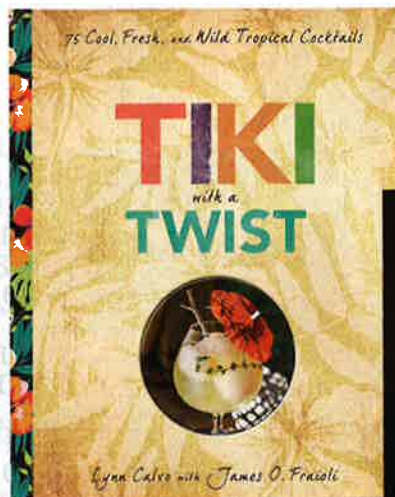


Gin's
new wave

Seasonal
drink menus

The world
of riesling





TIKI WITH A TWIST: 75 COOL, FRESH, AND WILD TROPICAL COCKTAILS

By Lynn Calvo

Sterling Epicure, May 2016
Hardcover: 192 pages
\$19.95

Everybody loves a good Tiki drink, especially during summer. This book from Lynn Calvo—owner of Lynn's Hula Hut in Montauk, NY—offers a refreshing take on tipples that bring a taste of the tropics and capture the spirit of modern Tiki culture. Recipes include the Coconut Cucumber Mojito and the Honeydew Daiquiri, as well as the Nutty Samoan and the Tahiti Spice Tikitini. The book also offers details on Tiki culture; bar tools and techniques; how to make your own infusions, purees and syrups; and decor tips to create the ideal Tiki setting.

THE MANHATTAN: THE STORY OF THE FIRST MODERN COCKTAIL

By Phillip Greene

Sterling Epicure, May 2016
Hardcover: 256 pages
\$19.95

When the Manhattan came along in the late 19th century, it changed everything, according to this book. As Gotham's watering holes embraced the new concoction, the original cocktail soon became old hat and known as the Old Fashioned. Cocktail historian Phillip Greene traces the evolution of the drink from its competing origin stories through its continuing influence and extensive progeny, including the Martini. Illustrated with vintage ads and artwork and luxe photographs, this story of the Manhattan also offers 65 easy-to-follow recipes. Classic variations and contemporary updates range from the Brooklyn and the Vesper to the Little Italy and Red Hook.

CANNABIS COCKTAILS, MOCKTAILS & TONICS

By Warren Bobrow

Fair Winds Press, June 2016
Hardcover: 160 pages
\$13.99

Combining cannabis and cocktails is a recent trend, and *Cannabis Cocktails, Mocktails, & Tonics* features a collection of 75 recipes of cannabis-influenced cocktails and drinks. Author Warren Bobrow describes how to decarb cannabis to release its full psychoactive effect. He encourages readers to look beyond cocktails and create successful tonics, syrups, shrubs, bitters, compound butter and infused oil to use in any drink. What do these cannabis-based concoctions do? Coffee, tea, and milk-based cannabis beverages can promote healing and relaxation, for instance, while mood-enhancing shrubs and syrups can provide an afternoon pick-me-up.

SMUGGLER'S COVE: EXOTIC COCKTAILS, RUM, AND THE CULT OF TIKI

By Martin Cate

Ten Speed Press, June 2016
Hardcover: 352 pages
\$17.99

Make yourself a Mai Tai, put your favorite exotica record on the hi-fi, and prepare to enter the world of Tiki, an often-misunderstood movement in American cultural history. Martin and Rebecca Cate, founders and owners of the San Francisco Tiki bar Smuggler's Cove, take readers on a 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. The book features more than 100 recipes, plus tips on stocking a bar with great rums, decor and inspiration for your next Tiki event. *