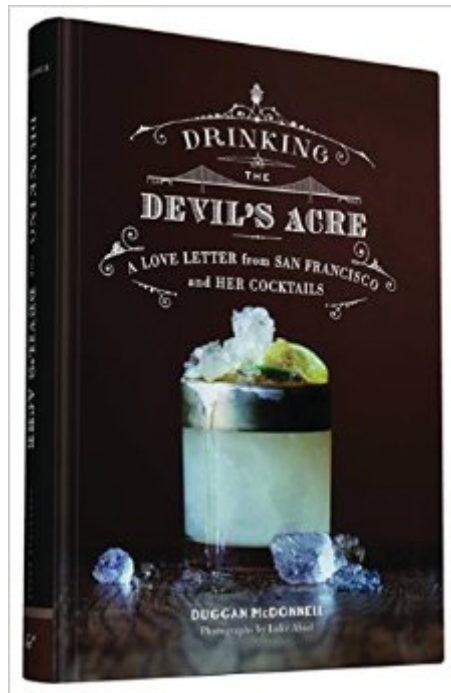


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Drinking The Devil's Acre: A Love Letter From San Francisco And Her Cocktails



Synopsis

An Best Book of the Month, *Drinking the Devil's Acre: A Love Letter From San Francisco & Her Cocktails* is a smart, delightful mix of barman's memoir and literary journalism, with layers of spirited history and liquid wisdom. A tender tale of love for delicious drink, and for one's city, a book for anyone with a passion for history, cocktails, San Francisco, and the wanderlust of travel. Wayne Curtis, in the Wall Street Journal, wrote: 'My nominee for the best cocktail book of the year? Duggan McDonnell's "Drinking the Devil's Acre". The book is named for a few famously hard-drinking blocks set within 19th-century San Francisco's famously hard-drinking Barbary Coast. Mr. McDonnell weaves short essays with recipes, and makes a case that what sets his city apart from other cocktail meccas is a "unified preference for bright, bitter, and boozy on the palate." He gently encourages us to color outside the lines with experiments using widely available ingredients. .. "A delicious cocktail is a balanced cocktail," Mr. McDonnell writes in his "rules for budding barmen." Likewise, a good cocktail book is balanced book, with a mix of history, local color, a few eccentric characters and straightforward directions for making tasty drinks at home. In all this, "Drinking the Devil's Acre" delivers. The Devil's Acre was a single, saloon-soaked block within the notorious Barbary Coast of old San Francisco. It was the wickedest, wildest place in the whole wide world -- not where you went to whet your whistle. But, just a few short blocks away, marbled drinking palaces reigned and civilization was sung as cocktails were shaken in tin and served in copper mugs. The high art of the cocktail lived at the edge of the West's most electrifying nightlife. Several generations later, San Francisco boasts this very same culture with the farm-to-glass movement is at its height. Twenty-five iconic cocktail recipes made famous by the City by the Bay--from the legendary Pisco Punch, the Mai Tai, and Irish Coffee, the rediscovery of the Gold Rush-era Sazerac and the whimsical Lemon Drop--are accompanied by an additional 45 recipes and McDonnell's 'Bartender's Secret Formulas,' including contemporary San Francisco classics as the Revolver and La Perla. Every chapter is guaranteed to keep the pages turning, the party going and your spirits flowing.

Book Information

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Customer Reviews

What a great book on so many levels; history, San Francisco, cocktails, booze, and a tale to tie it all together. This is a book you will enjoy reading for the story and then have it on your bar for a top shelf reference. It contains mouthwatering cocktail images and cool vintage photos of the Barbary Coast. I love the beautiful embossed cover sans dust jacket.

Great insight into a city and its culture. I was unaware of all the contributions the City had on the cocktail world. Anyone looking to get a history lesson with a buzz should take the time to read this book. You'll feel as though you're walking through S.F. even if you've never visited. I for one, have only had the pleasure of visiting the City for a brief few hours.

This is one of the most entertaining and unique cocktail books out there, period. Its unique approach to looking at the history of particular cocktails as they connect to the story of San Francisco bars, bartenders and history in general sheds new light on many of these drinks and helps codify the important role San Francisco has played in global cocktail culture. I should preface these remarks with the fact that I am a contemporary and friend of McDonnell's; however, that merely qualifies me to attest to his passion and deep understanding of the topic. The only thing he does not mention clearly enough is his own role in the revival of cocktail culture today. During that period of evolving how we all drink, he was studying for his MFA. This book highlights his entertaining writing style, which is that of the classic raconteur bartender. It's a great read for cocktail geeks, history fans and anyone that enjoys a fun ride.

Bought this as a gift for a family member who enjoys making drinks himself. He LOVED this book and said he had been wanting it very badly. (He had not told me he wanted it, I must just be a good gift chooser) haha! Anyways, PERFECT gift for friends or family who love to make and try new

drinks.*bonus! It also gives the history on downtown SAN Fran's "Devils acre" a line of saloons from long ago. Something cool to learn about while trying new recipes.

Great Book! A fun read discussing the role San Francisco played in cocktail & spirits history as well as recipes for the classic cocktails that came from the Western US. The real gem in the book are the recipes for Duggan's "Blends" of spirits he uses in the recipes. Thanks for the insights.

As a native San Franciscan, I can't wait to visit these wonderful bars and feel the history of the this wonderful city! The history of these the drinks and the stories behind them are amazing! I enjoyed the recipes and will be stopping by the liquor store! A must read for anyone who loves San Francisco!

If you want to indulge your love of San Francisco, look no further. This book is a perfect gift for both cocktail and Bay Area enthusiasts, foodies and history buffs; I have given to both my family locally and my in-laws who live halfway across the world and it is loved by all!

This book is a great read. It captures the history of San Francisco and the transition of cocktail culture to present day. If you love food and beverage history you need this book. The author is a very talented story teller and iconic bar man with a big personality.

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