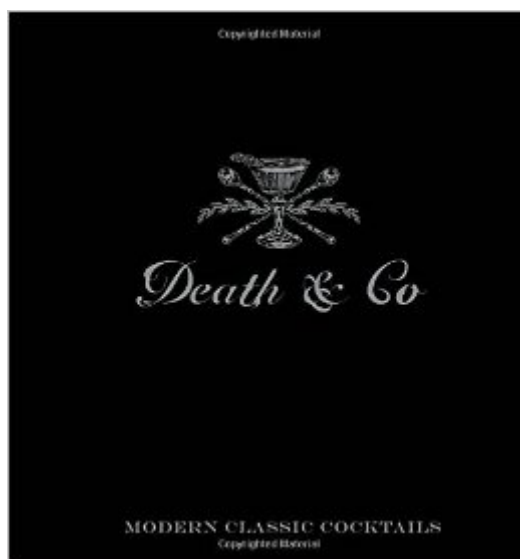


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Death & Co: Modern Classic Cocktails



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

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Customer Reviews

Death & Co changed my understanding of bars (and thus, changed my life). Prior to drinking at this bar, "cocktails" for me were an ironic term for the disgusting gin and tonics (or worse) I'd make in my apartment with friends, thinking that if I wanted something alcoholic that actually tasted good, I'd have to go for wine or maybe a "fancy scotch" (this was before I knew about the craft beer movement as well, mind you - confusing times). Visiting Death & Co was a revelation - the prices were daunting for me at the time, but the Conference, the Cinder, the Monongahela Mule more than justified the price. A \$5 forgettable beer, or a \$10-ish life-changing flavor revelation? - not *such* a tough call. The fact that they had alcohol in them was almost a footnote. The menu was filled with mysterious ingredients ("what IS 'mezcal'?" was a perfectly reasonable question in 2008, if not now). You came to Death & Co for a sensory experience - it was not a place to get drunk (the fact that you inevitably did, a fringe benefit). I've been to many cocktails bars since then, and since moved away from NYC - but Death & Co will always remain the gold standard. The fact that I can now easily buy quality, real mezcal in Berlin, Germany is something I'm pretty sure Phil Ward gets credit for - these guys changed the world, and the world is much better for it. So, I was excited to hear that these guys were coming out with a book. I had high expectations, and they blew past those expectations. This book is ridiculous. Beautiful photos, a great story, and the original recipes that got me hooked in the first place. It's the logical successor to the PDT book (you should also own this). If you are at all interested in cocktails, purchase this book.

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