

# history of the cocktail

History of the Cocktail: Tracing the Origins and Evolution of Mixed Drinks

**History of the cocktail** is a fascinating journey that takes us through centuries of cultural shifts, social rituals, and creative experimentation. Cocktails, those artfully mixed beverages combining spirits, mixers, and garnishes, have become a staple of social life around the world. But where did they come from? How did they evolve from simple concoctions to the sophisticated and diverse drinks we enjoy today? Let's dive into the rich tapestry that tells the story of the cocktail.

## The Early Beginnings: From Medicinal Mixes to Social Libations

The origins of mixed drinks can be traced back to ancient civilizations, long before the term "cocktail" was even coined. Early humans discovered fermentation as a natural process, leading to the creation of alcoholic beverages like beer and wine thousands of years ago. However, the idea of mixing alcohol with other ingredients to enhance flavor or medicinal value came much later.

### Alcohol in Ancient Times

In ancient Mesopotamia and Egypt, people used fermented grains and fruits for both religious ceremonies and healing purposes. These early beverages were often infused with herbs and spices to improve taste or promote health benefits. The concept of blending alcohol with other substances was primarily medicinal.

Similarly, traditional Chinese and Indian cultures experimented with infused liquors and herbal concoctions. These early "cocktails" were far from the sweet and sour drinks we know today but laid the groundwork for mixing multiple ingredients.

## The Birth of the Word "Cocktail" in the 18th Century

The first recorded use of the word "cocktail" in the context of an alcoholic drink appeared in the United States in the early 1800s. The term's exact origin remains debated, but one popular theory suggests it referred to a mixed drink that was "stirred with a cock's tail feather," symbolizing a decorative flourish.

By 1806, the term was officially defined in an American publication as "a stimulating liquor, composed of spirits of any kind, sugar, water, and bitters." This definition aligns closely with what we now recognize as the classic cocktail template, such as the Old Fashioned.

# **The Golden Age of Cocktails: 19th Century Innovations**

The 19th century marked a pivotal era in the history of the cocktail, characterized by innovation, the rise of bartending as a profession, and an expanding variety of recipes.

## **Advancements in Spirits and Mixers**

During this period, distillation techniques improved, producing cleaner and more consistent spirits like whiskey, rum, gin, and brandy. The introduction of new ingredients such as citrus fruits, sugar syrups, and bitters allowed bartenders to experiment with flavor profiles.

Carbonated water also became widely available, leading to the creation of fizzy cocktails like the Gin Fizz. The invention of soda water machines in the early 19th century made sparkling mixers more accessible, fueling a boom in mixed drinks.

## **Iconic Cocktails and Bartenders**

Some of the most famous cocktails emerged in this golden age. Drinks like the Martini, Manhattan, and Daiquiri were born out of both necessity and creativity. For example, the Daiquiri was reportedly invented in Cuba when an American mining engineer ran out of gin and improvised with local rum, lime juice, and sugar.

Bartenders gained celebrity status, with figures such as Jerry Thomas, often called the “father of American mixology,” publishing some of the first cocktail recipe books. His 1862 book, “How to Mix Drinks,” remains a foundational text for cocktail enthusiasts.

## **Prohibition and Its Impact on Cocktail Culture**

The 1920s Prohibition era in the United States, which outlawed the manufacture, sale, and transportation of alcoholic beverages, paradoxically fueled a surge in cocktail culture.

## **The Rise of Speakeasies and Secret Bars**

With alcohol illegal, underground establishments known as speakeasies flourished. Bartenders had to be resourceful, often using poor-quality or bootleg spirits that needed masking. This necessity birthed a wave of new cocktail recipes designed to disguise harsh flavors—think of the sweet and sour concoctions popularized during this time.

# Cocktails as a Symbol of Rebellion and Glamour

Cocktails became associated with a rebellious, glamorous lifestyle. Flappers and jazz clubs embraced these drinks as part of the social fabric. The cocktail's image shifted from a simple alcoholic mix to a symbol of sophistication and freedom.

## Post-Prohibition to Modern Day: Revival and Reinvention

After Prohibition ended in 1933, cocktail culture experienced a renaissance. However, the mid-20th century also saw a decline in cocktail quality due to mass-produced ingredients and changing tastes.

## The Mid-Century Decline and Tiki Culture

The 1950s and 60s popularized sweet, often overly sugary cocktails like the Piña Colada and the Mai Tai, inspired by Polynesian tiki culture. While these drinks brought fun and exotic flair, some critics argue they marked a departure from the craftsmanship of earlier cocktails.

## The Craft Cocktail Revival

Since the 1990s, there's been a remarkable resurgence in classic cocktail appreciation and artisanal mixology. Bartenders began revisiting original recipes, emphasizing high-quality ingredients, homemade syrups, and fresh garnishes.

This craft cocktail movement also embraced creativity, with modern twists on classics and new inventions that pay homage to cocktail history while pushing boundaries. Cocktail bars today often celebrate their historical roots, educating patrons on the origins and stories behind each drink.

## Why Knowing the History of the Cocktail Matters

Understanding the history of the cocktail enriches the drinking experience. It transforms a simple beverage into a narrative, connecting drinkers to centuries of culture, innovation, and social change.

For bartenders and enthusiasts, this knowledge offers inspiration and respect for the craft. It also encourages experimentation grounded in tradition, allowing new generations to create cocktails that honor the past while embracing the future.

# Tips for Exploring Historical Cocktails at Home

If you're interested in diving deeper into cocktail history, here are a few suggestions:

- Start with classic recipes from the 19th and early 20th centuries, such as the Sazerac or the Sidecar.
- Use fresh, high-quality ingredients to replicate the original flavors as closely as possible.
- Experiment with bitters and homemade syrups to add depth and authenticity.
- Read historical cocktail books or modern reinterpretations to understand context and variations.
- Pair cocktails with food or occasions that reflect their origins for a fuller experience.

Exploring the history behind your favorite drinks can turn casual sipping into a delightful journey through time.

The story of the cocktail is far from static; it continues to evolve as new generations of bartenders and drinkers bring their own influences and creativity. From ancient herbal infusions to Prohibition-era speakeasies to contemporary craft bars, the history of the cocktail is a testament to human ingenuity and the timeless pleasure of a well-crafted drink.

## Frequently Asked Questions

### What is considered the first known cocktail in history?

The first known cocktail is often considered to be the 'Sazerac,' which dates back to the early 19th century in New Orleans.

### When did the term 'cocktail' first appear in print?

The term 'cocktail' first appeared in print in 1806 in an American publication called The Balance and Columbian Repository.

### How did Prohibition impact the history of cocktails?

Prohibition (1920-1933) in the United States led to a decline in quality but an increase in cocktail creativity, as bartenders masked the taste of poorly made or bootlegged spirits with mixers.

## **Who is credited with popularizing the cocktail culture in the 19th century?**

Jerry Thomas, known as the 'father of American mixology,' popularized cocktail culture with his 1862 book 'How to Mix Drinks.'

## **What role did the tiki movement play in cocktail history?**

The tiki movement, started in the 1930s by bartenders like Donn Beach and Trader Vic, introduced elaborate tropical cocktails that combined rum and exotic ingredients, influencing cocktail culture worldwide.

## **How did World War II influence cocktail recipes?**

World War II caused shortages of some spirits and ingredients, leading to simpler cocktails and increased use of rum from the Caribbean, influencing drinks like the Daiquiri and Mojito.

## **What is the significance of the cocktail renaissance in the early 2000s?**

The cocktail renaissance marked a renewed interest in craft cocktails, classic recipes, and high-quality ingredients, leading to a global resurgence in bartending artistry.

## **How did the invention of the cocktail shaker impact cocktail making?**

The cocktail shaker, popularized in the early 20th century, allowed bartenders to mix ingredients more efficiently and consistently, enhancing the quality and presentation of cocktails.

## **What is the historical connection between cocktails and medicinal uses?**

Early cocktails were sometimes used as medicinal tonics, combining spirits with bitters and herbs believed to have health benefits.

## **How did speakeasies contribute to the evolution of cocktails?**

Speakeasies during Prohibition became secret bars where bartenders innovated new cocktails to mask the taste of low-quality spirits, significantly shaping modern cocktail culture.

# Additional Resources

**\*\*Tracing the History of the Cocktail: From Early Mixology to Modern Classics\*\***

**history of the cocktail** is a fascinating journey that intertwines cultural evolution, social dynamics, and the art of mixology. This narrative stretches back centuries, highlighting how the simple act of combining spirits with various ingredients has developed into a sophisticated and globally cherished practice. Understanding the origins and transformations of the cocktail reveals not only changing tastes but also broader historical trends including trade, prohibition, and innovation in culinary artistry.

## Origins and Early Development of Cocktails

The precise origin of the cocktail remains somewhat ambiguous, but historical records point to the early 19th century as the period when the term began gaining popularity. The first known printed definition appears in an American publication, *\*The Balance and Columbian Repository\**, in 1806, describing a cocktail as “a stimulating liquor, composed of spirits of any kind, sugar, water, and bitters.” This definition closely aligns with what is today known as the classic Old Fashioned, underscoring bitters as a pivotal ingredient in early cocktail recipes.

The development of cocktails coincided with the rise of distilled spirits in the Western world. Prior to this, alcoholic beverages were often consumed neat or in simple mixtures such as punches. The cocktail represented a shift towards more intricate combinations involving sweeteners, citrus, and bitters, designed to balance flavors and enhance drinkability. This innovation was likely influenced by advances in sugar production, the availability of citrus fruits, and the craft of bitters-making, all products of expanding global trade networks.

## The Role of 19th Century America in Cocktail Culture

America played a crucial role as the birthplace of many iconic cocktails and the refinement of bartending as a profession. The 19th century saw the burgeoning of saloons and bars, especially in urban centers such as New York and New Orleans, where bartenders became pioneers in mixology. The invention of the shaker, jigger, and other bartending tools during this era facilitated more precise and creative drink-making.

Prohibition (1920-1933) in the United States, a period marked by the legal ban on the production and sale of alcoholic beverages, paradoxically accelerated the popularity of cocktails. With poor-quality alcohol widely available, mixers such as fruit juices, syrups, and soda water were employed to mask harsh flavors, leading to more elaborate and inventive recipes. Speakeasies—illegal bars operating during Prohibition—became hotbeds of cocktail innovation, embedding the drink deeply into American cultural identity.

# The Global Spread and Evolution of Cocktail Culture

As the cocktail traveled beyond American borders, it absorbed influences from diverse cultures and ingredients. European bartenders embraced the drink during the late 19th and early 20th centuries, adding their own twists and refining classics. The Martini, for instance, which originated in the United States, gained widespread acclaim in Europe and became synonymous with sophistication.

Simultaneously, tropical regions introduced exotic flavors to cocktail recipes. Tiki culture, emerging in mid-20th century America but inspired by Polynesian aesthetics and ingredients, popularized rum-based cocktails like the Mai Tai and Zombie. These drinks emphasized elaborate presentation and complex layering of flavors, showcasing how the cocktail evolved into an art form.

## Technological and Social Factors Influencing Cocktail Trends

The history of the cocktail also reflects advancements in refrigeration, ice production, and ingredient availability. Early cocktails were often limited by seasonal produce and lack of refrigeration, but as ice became more accessible and transportation improved, bartenders could experiment year-round with fresh fruits and herbs.

Social changes, including shifting attitudes toward alcohol consumption and the rise of cocktail bars as social hubs, further shaped the cocktail's trajectory. The late 20th and early 21st centuries witnessed a renaissance of classic cocktails, driven by a global craft cocktail movement that emphasized high-quality ingredients, artisanal techniques, and historical authenticity.

## Iconic Cocktails and Their Historical Significance

Certain cocktails have become emblematic of particular eras, reflecting societal moods and innovations in mixology:

- **Old Fashioned:** Often cited as one of the earliest cocktails, it epitomizes simplicity and balance, relying on bitters, sugar, and whiskey.
- **Martini:** Symbolizing elegance and sophistication, its variations have mirrored changing tastes over the decades.
- **Mojito:** A Cuban classic combining rum, lime, sugar, mint, and soda water, showcasing the integration of local ingredients into cocktail culture.
- **Manhattan:** A blend of whiskey, sweet vermouth, and bitters, associated with urban

nightlife and American bar culture.

Each of these drinks carries a story tied to the rise of specific spirits, cultural exchange, and popular preferences, illustrating how the history of the cocktail is inseparable from broader historical narratives.

## Modern Innovations and the Future of Cocktails

Today's cocktail scene is marked by experimentation with molecular gastronomy, sustainable practices, and an emphasis on storytelling. Bartenders craft bespoke experiences by incorporating unusual ingredients, homemade infusions, and historical recipes reinterpreted for contemporary palates. The resurgence of interest in vintage spirits and classic techniques reflects a deep respect for the history of the cocktail, while innovations ensure the craft remains dynamic and relevant.

The use of digital platforms and social media has also transformed how cocktails are shared and celebrated globally, democratizing knowledge and inspiring both professional bartenders and home enthusiasts. As sustainability becomes a priority, there is growing attention to local sourcing, waste reduction, and ethical production within cocktail culture.

The history of the cocktail is thus a compelling narrative of creativity, adaptation, and cultural exchange—a testament to how a simple blend of spirits and mixers can capture the spirit of an era while continually evolving to meet new tastes and social contexts.

## History Of The Cocktail

**history of the cocktail: Spirits & Cocktails of Upstate New York: A History** Don Cazentre, 2017 From the Hudson Valley to the Niagara River, Upstate New York has a long and grand history of spirits and cocktails. Early colonists distilled rum, and pioneering settlers made whiskey. In the 1800s, a fanciful story of a tavern keeper and a cock's tail took root along the Niagara River, and the earliest definition of the cocktail appeared in a Hudson Valley paper. The area is home to its share of spirited times and liquid legends, and the recent surge in modern distilleries and cocktail bars only bolsters that tradition. Author Don Cazentre serves up these tales of Upstate New York along with more than fifty historic and modern cocktail recipes.

**history of the cocktail: Cocktails** Joseph M. Carlin, 2013-02-15 Gimlet, negroni, manhattan, Long Island ice tea, flirtini, hurricane, screwdriver—cocktails have come a long way from their first incarnation in the seventeenth century, when rum punch was everyone's go-to drink. Originally made of five ingredients, including a spirit, sugar, and spices, "cocktail" now refers to any drink made of liquor and a mixer. In this book, Joseph M. Carlin uncovers how many of our favorite cocktails were invented and describes how this most American of alcoholic beverages—but most international of drinks—came to influence society around the world. Traveling back to the nineteenth century, Carlin explains that, though England and the American colonies were enjoying rum punch years earlier, the true cocktail was born in America in 1806. Soon after mechanically harvested ice became widely available, Americans were sipping martinis and mint juleps in bars, saloons, and taprooms, and it didn't take long for these tasty concoctions to spill over into all

corners of the globe. The result, Carlin reveals, was the birth of a number of cocktail spinoffs—cocktail parties, cocktail dresses, cocktail wieners, cocktail napkins, and the Molotov cocktail, to name just a few. Featuring many tempting recipes, *Cocktail: A Global History* is a book to peruse with a mimosa in the morning and a martini at night.

**history of the cocktail:** *The Cocktail Parlor* Nicola Nice, 2024-04-23 Winner of the Spirited Award for Best New Book on Drinks Culture, History, or Spirits James Beard Award Finalist in Beverage with Recipes An Imbibe Holiday Gift Guide Pick A Saveur Best Narrative Food Book of 2024 Meet the hostesses who have shaped cocktail history, and learn how to make the drinks they loved. Throughout American history, women have helped propel what we know as classic cocktails—the Martini, the Manhattan, the Old-Fashioned, and more—into popular culture. But, often excluded from private clubs, women exercised this influence from the home, in their cocktail parlors. In *The Cocktail Parlor*, Dr. Nicola Nice, sociologist and spirits entrepreneur, gives women their long-overdue spotlight in cocktail history and shows how they still impact cocktail culture today. Journeying through the decades, this book profiles a diverse array of influential hostesses. With each historic era comes iconic recipes, featuring a total of 40 main cocktails and more than 100 variations that readers can make at home. Whether its happy hour punch à la Martha Washington or a Harlem Renaissance-inspired Green Skirt, readers will find that many of the ingredients and drinks they're familiar with today wouldn't be here without the hostesses who served them first.

**history of the cocktail:** *Cocktails* Simon Difford, 2008-02 The 7th edition of a book that is widely regarded by members of the drinks industry as the most complete and authoritative cocktail publication available. It contains 2,250 easy to follow cocktail recipes, each accompanied by a colour photograph. It also includes detailed instructions for beginners, tips for bar professionals, reviews of the top 100 international bars and a history of the cocktail.

**history of the cocktail:** *Pittsburgh Drinks: A History of Cocktails, Nightlife & Bartending Tradition* Cody McDevitt and Sean Enright, 2017 Pittsburgh's drinking culture is a story of its people: vibrant, hardworking and innovative. During Prohibition, the Hill District became a center of jazz, speakeasies and creative cocktails. In the following decades, a group of Cuban bartenders brought the nightlife of Havana to a robust café culture along Diamond Street. Disco clubs gripped the city in the 1970s, and a music-centered nightlife began to grow in Oakland with such clubs as the Electric Banana. Today, pioneering mixologists are forging a new and exciting bar revival in the South Side and throughout the city. Pull up a stool and join Cody McDevitt and Sean Enright as they trace the history of Steel City drinking, along with a host of delicious cocktail recipes.

**history of the cocktail:** *And a Bottle of Rum* Wayne Curtis, 2009-02-04 Now revised, updated, and with new recipes, *And a Bottle of Rum* tells the raucously entertaining story of this most American of liquors From the grog sailors drank on the high seas in the 1700s to the mojitos of Havana bar hoppers, spirits and cocktail columnist Wayne Curtis offers a history of rum and the Americas alike, revealing that the homely spirit once distilled from the industrial waste of the booming sugar trade has managed to infiltrate every stratum of New World society. Curtis takes us from the taverns of the American colonies, where rum delivered both a cheap wallop and cash for the Revolution; to the plundering pirate ships off the coast of Central America; to the watering holes of pre-Castro Cuba; and to the kitsch-laden tiki bars of 1950s America. Here are sugar barons and their armies conquering the Caribbean, Paul Revere stopping for a nip during his famous ride, Prohibitionists marching against demon rum, Hemingway fattening his liver with Havana daiquiris, and today's bartenders reviving old favorites like Planter's Punch. In an age of microbrewed beer and single-malt whiskeys, rum--once the swill of the common man--has found its way into the tasting rooms of the most discriminating drinkers. Complete with cocktail recipes for would-be epicurean time-travelers, this is history at its most intoxicating.

**history of the cocktail:** *The Madrusan Cocktail Companion | Every drink worth drinking in the history of modern + classic cocktails* Zara Madrusan, Michael Madrusan, 2025-09-30 The most ambitious cocktail companion ever published: 2800+ of the world's greatest drinks curated by the best in the business Welcome to *The Madrusan Cocktail Companion*, the impeccably comprehensive

one-stop guide to classic drinks from every era, plus the best modern cocktails, curated by oracle Michael Madrusan with contributions from world-leading bartenders. Expanded from an in-house manual conceived and curated by Michael as the go-to resource for teams at his acclaimed bars, and shared by the professional drinks community as a treasured educational resource, it includes more than 2800 drinks – tried, tested and updated for the modern palate. Michael and Zara Madrusan draw on their own extensive library of books that date back to 1862 to present the stories behind the cocktail canon, alongside all the best variations, categorised by origin and by ingredient, and with an emphasis on readily available products and minimal preparation. Whether it's every imaginable twist on the Martini in the past 100 years, Sours, Bucks and Flips for all tastes, or aperitivo-style and non-alcoholic options, every drink worth knowing about is here. Including an insider's guide to home bar excellence, and jovial toasts and quotes from history's most influential bartenders, The Madrusan Cocktail Companion is a spectacular compendium for the new age of drinking discernment. Includes the origin and story behind the key cocktails, essential know-how for home bartenders, imperial and metric measurements, and stunning photography in a spectacular hardback package – complete with dual ribbons and sprayed edges. 'Truly comprehensive, forward-looking and historically informed. A perfect monument to the best of what the 21st-century cocktail revolution has achieved.' David Wondrich, Author, Imbibe 'Michael and Zara have compiled the definitive ark of our generation: a glamorous time capsule of mixology. An instant classic.' Jim Meehan, Author, Meehan's Bartender Manual 'Sharp, structured and grounded. More than a manual, this is a manifesto. If you plan to take this work seriously, start here.' Jeffery Morgenthaler, Author, The Bar Book: Elements of Cocktail Technique 'Michael Madrusan is one of the world's foremost experts on classic and forgotten cocktails. A must for every level of cocktail enthusiast.' Sam Ross, Owner/Operator, Attaboy, NYC and Nashville 'The true power of Michael and Zara's opus lies between these recipes: the ideas, people and stories that explain the why behind the tiny cups of cold booze we call cocktails.' Alex Day, Co-Author, Death & Co: Modern Classic Cocktails

**history of the cocktail: The Classic Guide to Cocktails** Jerry Thomas, 2015-07-15 The definitive guide to cocktails by the 'father of mixology'.

**history of the cocktail: World's Best Cocktails** Tom Sandham, 2012-10 World's Best Cocktails is an exciting global journey, providing the secrets to successful cocktail making, their history and provenance, and where to seek out the world's best bars and bartenders, from London to Long Island and beyond. Cocktail and liquor connoisseur Tom Sandham provides a comprehensive appraisal of global cocktail culture, highlighting the trends and techniques that make the finest drinks popular in their native climes and across the world. Cocktail lovers will appreciate personal tips from key bartenders such as Jim Meehan and Dale de Groff in New York and Tony Conigliaro and Salvatore Calabrese in London, while cutting-edge recent award winners point to the future with their new daring flavor combinations. At last, discerning drinkers can learn more about what to drink and where, then bring back their coolest cocktail experiences to enjoy at home.

**history of the cocktail: The Oxford Companion to Spirits and Cocktails** David Wondrich, Noah Rothbaum, 2021-10-20 The Oxford Companion to Spirits and Cocktails presents an in-depth exploration of the world of spirits and cocktails in a ground-breaking synthesis. The Companion covers drinks, processes, and techniques around the world as well as those in the US and Europe. It provides clear explanations of the different ways that spirits are produced, including fermentation, distillation and ageing, alongside a wealth of new detail on the emergence of cocktails and cocktail bars, including entries on key cocktails and influential mixologists and cocktail bars.

**history of the cocktail: Classic Cocktail Revival** Jennifer Brian, 2025-09-02 Creating craft cocktails—flavorful and aesthetically pleasing combinations of spirits, juices, syrups, and garnishes—is both an art and an experience. Establishing a cocktail ritual can carve out space for connection with friends and loved ones or allow for a quiet moment to decompress. Even so, preparing a mixed drink can be challenging for the amateur cocktail enthusiast. With easy-to-follow recipes and an engaging style, Classic Cocktail Revival demystifies the cocktail process and provides straightforward instructions for the home mixologist. Drawing on the language of tent revivals to

offer an entertaining and irreverent history of each drink, cocktail evangelist Jennifer Brian takes the reader on a journey from the genesis of classic cocktails to the revelation of mocktails, ending with a benediction. Brian guides readers through the basics by sharing the stories behind the recipes, exciting variations on the classics, and tips to inspire creativity and assure readers that they, too, can craft expert-level beverages for their own gatherings and meals. From the pulpit of the cocktail church, Brian delivers wisdom and savvy suggestions to ensure that even the novice home bartender can whip up a masterpiece. Enticing seasoned mixologists and new drinkers alike, these fun and festive recipes promise to make cocktail evangelists of us all.

**history of the cocktail: The Everything Bartender's Book** Cheryl Charming, 2010-07-18 Mix cocktails like a pro in no time with more than 1,000 innovative recipes! Designed for every skill level, this behind-the-bar handbook boasts recipes for shots, cordials, and punches along with classic, mixed, hot, blended, and nonalcoholic drinks. Cocktail expert Cheryl Charming shows you how to: Choose and use glassware, mixers, and tools Mix hundreds of crowd-pleasing drinks Pick the perfect drink for every occasion Cure nasty hangovers Completely revised and updated, *The Everything Bartender's Book*, 3rd Edition packs 250 new recipes. Miss Charming reveals the secrets that every great bartender--or home host--needs to know!

**history of the cocktail: *The United States of Cocktails*** Brian Bartels, 2020-09-08 “[Bartels] takes us on a fascinating bar crawl across the country, explaining the history of America’s cocktail and drinking culture along the way.” —Wylie Dufresne, chef and owner of Du’s Donuts *The United States of Cocktails* is a celebration of the cocktail history of every state in America. After traveling this great nation and sampling many of the drinks on offer, cocktail authority Brian Bartels serves up a book that is equal parts recipe collection, travelogue, historical miscellany, bartender’s manual, and guide to bar culture today—with bar and drink recommendations that are sure to come in handy whether or not you are crossing state lines. Delving into the colorful stories behind the creation of drinks we love, this book includes more than 100 recipes alongside spirited analysis of each state’s unique contributions to cocktail culture. Filled with colorful illustrations, *The United States of Cocktails* is an opinionated and distinctively designed love letter to the spirits, bars, and people who have created and consumed the iconic drinks that inspire us and satisfy our thirst. “You could hardly ask for a more personable guide than Brian Bartels. He knows the oldest bars, the coolest bars, the can’t-miss bars and the oddest local quaffs in all 50 states, so you’ll never make the mistake of ordering a Whiskey Ditch in Louisiana or search for Allen’s Coffee Flavored Brandy on an Arizona back bar.” —Robert Simonson, author of *The Old-Fashioned* “Brian Bartels is a spirits traveler extraordinaire and this informative, highly-entertaining book is my new go-to guide for the most social of vices—drinkin’.” —Greg Mottola, director of Superbad, Adventureland, and The Newsroom

**history of the cocktail: The New Craft of the Cocktail** Dale DeGroff, 2020-09-22 The renowned cocktail bible, fully revised and updated by the legendary bartender who set off the cocktail craze—featuring over 100 brand-new recipes, all-new photography, and an up-to-date history of the cocktail. NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY THE ATLANTA JOURNAL-CONSTITUTION *The Craft of the Cocktail* was the first real cookbook for cocktails when it first published in 2002, and it has had a remarkable influence on bartending. With this new edition, the original gets a delicious update, bringing expertise from Dale DeGroff, the father of craft cocktails, to the modern bar for a new generation of cocktail enthusiasts. The beloved histories, culture, tips, and tricks are back but all are newly revised, and DeGroff’s favorite liquor recommendations are included so you know which gin or bourbon will mix just right.

**history of the cocktail: The Encyclopedia of Cocktails** The Coastal Kitchen,, 2023-04-18 This recipe book features over 1,000 cocktails and mocktails and will have you creating memorable drinks in no time! The perfect gift for host or hostess parties, housewarmings, or wedding registries, any house becomes a home when drinks are poured. So go ahead and mix it up. From 3-ingredient drinks to mad-scientist mixology, *The Encyclopedia of Cocktails* is any bartender’s go-to resource. A clean, uncluttered design and extensive index makes finding drinks easy, whether you’re searching by spirit or style. This in-depth guide will provide recommendations, tips, and techniques that will

help you understand how to make the best cocktails at home and features: • Over 1,000 cocktail recipes that will have you understanding the craft of mixology • Necessary tools of the trade and where you can purchase everything you need • A guide to purchasing the perfect liquor and spirits for your at-home bar • An in-depth guide to ice, simple syrups, shrubs, and bitters to elevate your cocktails to the next level • Tips for mixing your drinks like a pro and adding the perfect garnish to top them off • Chapters dedicated specifically to each type of spirit, mocktails, and other non-alcoholic drinks • The history of over 100 classic cocktails • Recipes for hundreds of homemade ingredients; from syrups to blends, infusions, tinctures, foams, and more, you'll be crafting bespoke ingredients in no time The Encyclopedia of Cocktails is the perfect gift for anyone who likes to mix drinks - it's the only cocktail book they'll ever need!

**history of the cocktail: A Field Guide to Canadian Cocktails** Victoria Walsh, Scott McCallum, 2015-10-20 Celebrate Canadian cocktail history and artistry with A Field Guide to Canadian Cocktails, a collection of over 100 recipes inspired by a bounty of homegrown ingredients and spirits that will appeal to armchair bartenders and professionals alike. From the Yukon's Sour Toe Shot to a Prairie Caesar to New Brunswick's Fiddlehead Martini, each beautifully crafted recipe—comprising updated classics, signature drinks from Canada's top bartenders and the authors' own creations—features quintessentially Canadian ingredients and cultural references, blending to create a libatious and entertaining journey from sea to shining sea. Also featured are syrup and infusion recipes, tips and tricks, technique and equipment guides, as well as travel narratives and recommendations from the authors' cross-country road trips. Authors Victoria Walsh and Scott McCallum have dedicated countless hours, not to mention gas mileage, foraging, travelling and experimenting, in order to instill their own brand of northern spirit into the existing cocktail canon, and to add to the proud tradition of ensuring Canadian drinks, history and lore, in all their glory, are served at the global bar.

**history of the cocktail: The Encyclopedia of Cocktails** Robert Simonson, 2023-10-17 A lively A-to-Z compendium of the notable drinks, bartenders, and bars that shaped the cocktail world and produced the vibrant spirits culture we enjoy today, from two-time James Beard Award-nominated author and New York Times cocktail and spirits writer, Robert Simonson. "The Encyclopedia of Cocktails is akin to a perfect bar, chock-full of traditional wisdom along with intriguing new information."—Toby Maloney, founder of The Violet Hour and author of The Bartender's Manifesto How did the Old-Fashioned get its name, and why has the drink endured? What drinks were invented by Sam Ross? What was the Pegu Club, and who bartended there? In The Encyclopedia of Cocktails, Robert Simonson catalogues all the essential people, places, and drinks that make up our cocktail history in a refreshing take on the conventional reference book. New York Times cocktail and spirits writer Robert Simonson's witty and opinionated presentation of the bar world is a refreshing look at all things cocktail-related. There are more than 100 drink recipes, from the Adonis to the Zombie, with vivid illustrations throughout. Simonson also includes entries for spirits from absinthe to vodka and illuminates the origins of each. This guide isn't a strictly academic text, nor is it simply a collection of drink recipes—it is an animated, sometimes irreverent historical journey highlighting the preeminent bars and top bartenders of record. The Encyclopedia of Cocktails is perfect for cocktail nerds as well as anyone interested in learning about cocktail culture. It's both a recipe book and a reference guide to keep near the bar or flip through while sipping your favorite libation.

**history of the cocktail: The Shaken and the Stirred** Stephen Schneider, Craig N. Owens, 2020-09-01 Over the past decade, the popularity of cocktails has returned with gusto. Amateur and professional mixologists alike have set about recovering not just the craft of the cocktail, but also its history, philosophy, and culture. The Shaken and the Stirred features essays written by distillers, bartenders and amateur mixologists, as well as scholars, all examining the so-called 'Cocktail Revival' and cocktail culture. Why has the cocktail returned with such force? Why has the cocktail always acted as a cultural indicator of class, race, sexuality and politics in both the real and the fictional world? Why has the cocktail revival produced a host of professional organizations, blogs,

and conferences devoted to examining and reviving both the drinks and habits of these earlier cultures?

**history of the cocktail: The SAGE Encyclopedia of Alcohol** Scott C. Martin, 2014-12-16 Alcohol consumption goes to the very roots of nearly all human societies. Different countries and regions have become associated with different sorts of alcohol, for instance, the “beer culture” of Germany, the “wine culture” of France, Japan and sake, Russia and vodka, the Caribbean and rum, or the “moonshine culture” of Appalachia. Wine is used in religious rituals, and toasts are used to seal business deals or to celebrate marriages and state dinners. However, our relation with alcohol is one of love/hate. We also regulate it and tax it, we pass laws about when and where it’s appropriate, we crack down severely on drunk driving, and the United States and other countries tried the failed “Noble Experiment” of Prohibition. While there are many encyclopedias on alcohol, nearly all approach it as a substance of abuse, taking a clinical, medical perspective (alcohol, alcoholism, and treatment). The SAGE Encyclopedia of Alcohol examines the history of alcohol worldwide and goes beyond the historical lens to examine alcohol as a cultural and social phenomenon, as well—both for good and for ill—from the earliest days of humankind.

**history of the cocktail: Let's Bring Back: The Cocktail Edition** Lesley M. M. Blume, 2013-04-09 The problem with the world is that everyone is a few drinks behind. - Humphrey Bogart At last, here's your excuse to catch up. Introducing Let's Bring Back: The Cocktail Edition, a compendium of long-forgotten libations due for a revival. Culled from ancient times through the 1960s, these delectable vintage cocktails are by turns fizzy and silken, sweet and tart, lethal and prim. Some of them are absurd, several are sentimental, while others are outright scandalous. They include: - Angel's Tit - Guaranteed to shock goody-goodies - Du Barry - To get your mistress into the mood - Green-Eyed Monster - To serve to frenemies - Monkey Gland - An unlikely fountain of youth - Runt's Ambition - Serve this to men with Napoleon Complex Throughout this illustrated tome, Lesley M. M. Blume divulges colorful cocktail history and barroom wisdom alongside one hundred and forty-four recipes that will delight aperitif aficionados for years to come. Whether you're toasting to an unexpected windfall, treating a malediction, or simply need an occasion to let your hair down, Let's Bring Back: The Cocktails Edition has the bevvy for you.

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