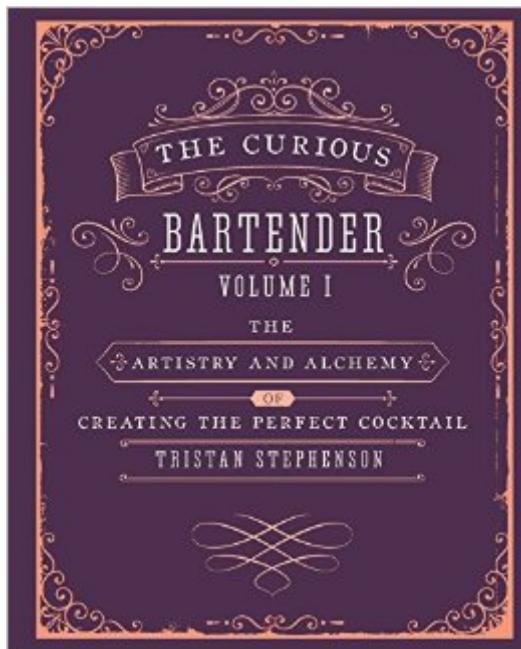


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# The Curious Bartender: The Artistry And Alchemy Of Creating The Perfect Cocktail



## Synopsis

Preparing a first-class cocktail relies upon a deep understanding of its ingredients, the delicate alchemy of how they work together—their flavor, aroma and color. Most of all, mixing a sublime cocktail is an art. In *The Curious Bartender*, the mastermind behind three of London’s most avant-garde cocktail bars, Tristan Stephenson explores and experiments with the art of preparing the perfect cocktail, explaining the fascinating modern turns mixology has taken. Showcasing a selection of classic cocktails, Tristan explains their intriguing origins, introducing the colorful characters who inspired or created them and how they were intertwined within their historical context. Moving on, he reinvents each drink from his laboratory, adding contemporary twists to breathe fresh life into these vintage classics. Stay true to the originals with a Sazerac or a Rob Roy, or experiment with some of his modern variations to create a Green Fairy Sazerac topped with an absinthe “air” or an Insta-age Rob Roy with the “age” on the side. Also included is a reference section, detailing all the techniques and equipment you will need, making this an essential and exciting anthology for the cocktail enthusiast.

## Book Information

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## Customer Reviews

One year ago I left my corporate career to pursue a place in the bartending world. I had the drive, desire, and creativity but little or no experience outside of my consumption on the other side of the bar. I needed to cram a decade worth of experience into a few months and did so by jumping in with both feet by apprenticing at the best gastropub in town and simultaneously slinging drinks at an upscale restaurant. While I was honing the physical skills needed I had a universe of information to

absorb. Enter Tristan's beautifully designed, easy to process, informative and inspiring book. It not only gave me a firm grasp on the history of the world I was now in but helped shaped the future of where it is heading. Every piece of information is valuable. The technique easily explained. Trista not only puts the knowledge in your head but challenges you to use it and help forge the next generation of true drink makers. Well done sir!

This is a great book. It gives you all the classic cocktails, and pairs each with an inventive version by the author. Some of the inventive versions can't be made without expensive equipment, but most can, and worst-case scenario you are provided with a window into how these things are done at a high level. I am taking one star off because of the preponderance of typos. It's a little upsetting that such a beautiful and useful book is riddled with such silly little mistakes that detract from the effect. The errors weren't such that it made it hard to read, and the writing is otherwise very colorful, clear, and engaging.

Really cool recipes and a very scientific breakdown of every ingredient. Only problem is that there aren't that many recipes and his "fancy" versions are almost impossible to make for a home bartender as the tools needed are pretty intense. Great read though

A gift for my husband who is curious about everything and a straight up recipe book would not have done at all! This book is perfect - not only do you get the cocktail recipe, you get the history and the story behind the drink, and the reason why the ingredients and flavors work together. The cover feels beautiful and the pictures are well styled. Highly recommend this book for those looking for a bit more from their cocktail recipe book.

This book is great! I was looking for something to teach me how to make the traditional cocktails and give me a place to start with crafting my own. This book has some great standard recipes and some really weird elaborate ones. It encourages you to experiment with different things and a lot of the recipes can be used as a foundation for making your own recipes. The pictures look great and the book itself is well made and beautiful. Each type of liquor has its own section and introduction which gives a story and information about the liquor/drinks associated with it. Glad I got this over a simple cocktails recipe book that I almost bought. My favorite drink I learned to make from the book so far: Ramos Gin Fizz - Tastes like a lemon sorbet smoothie!

Great read with some very interesting drinks. My only gripe, and the reason for 4 stars, is that MANY of the recipes call for ingredients that require preparing ahead of time. When I make a cocktail it is usually an on the fly, last minute decision. I don't want be standing at the stove cooking up flavored syrups and what not. If I can't pick up what I need at the liquor store, no thanks.

This is a very nice book with a lot of information and background for knowing about the drinks you are making. The cover of the book is very inventive with its design meant to look like an antique book. This book will make a wonderful addition to your bar tending shelf.

Tristan's approach to cocktails is thoughtful and well grounded in science as well as art. The book starts off with an explanation of basic cocktail-making techniques and then moves into various recipes. The recipes are laid out in an interesting fashion: first, Tristan describes a classic cocktail or a basic version of a cocktail; immediately following is a more complex variant of the cocktail using various techniques such as bottle-fermentation (Ramos Champagne Fizz), or using a Roto-vap (Insta-Age Rob Roy). Overall, an excellent addition to the library of anyone who is serious about their cocktails.

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