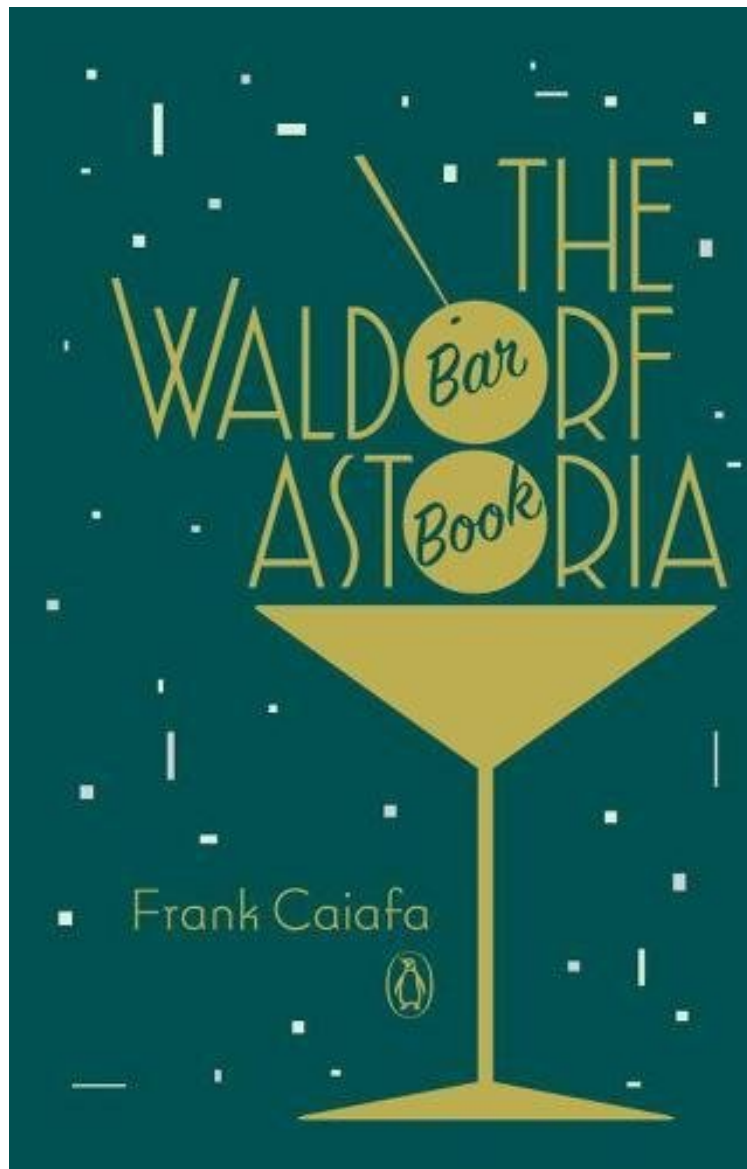


(Ebook free) The Waldorf Astoria Bar Book

## The Waldorf Astoria Bar Book

*Frank Caiafa*

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#76086 in Books Caiafa Frank 2016-05-17 2016-05-17Original language:EnglishPDF # 1 8.56 x 1.25 x 5.811, 1.00 #File Name: 0143124803416 pagesThe Waldorf Astoria Bar Book | File size: 33.Mb

**Frank Caiafa : The Waldorf Astoria Bar Book** before purchasing it in order to gage whether or not it would be worth my time, and all praised The Waldorf Astoria Bar Book:

4 of 4 people found the following review helpful. Comprehensive Cocktail Cache: A Must for EnthusiastsBy JPGreat reading for those who are new to premium spirits and cocktails. Experienced home mixologists will not be disappointed with recipes for homemade oregat, bitters and infusions. This book spans all cocktail subgenres including

modern, tiki, and classic. Mr Caiafa includes small vignettes with some of recipes, I found these to be very enjoyable and well written. He often describes the evolution of cocktail recipes using a historical perspective. There are at least a half-dozen variations on the classic martini, altering ratios and styles of the gins, vermouths and bitters to create a new cocktail. I found many of the liquors, juices and other ingredients to be easily accessible and not too obscure. Many of the cocktails could be easily made on a Wednesday evening with a well stocked home bar. I have no doubt this is better than any currently available cocktail "handbook" This is a must buy if you are looking for classy and tasty cocktails. 2 of 2 people found the following review helpful. Refreshing By Illuminatus Frank Caiafa, manager of the lovely Peacock Alley bar in the Waldorf-Astoria, has culled drink recipes from a number of old and venerable bar manuals, some originating from the Waldorf itself, and distilled them into a wonderful collection of delightful prescriptions. The historical notes and suggested twists on the many recipes make this a fine browsing book as well as a very useful guide. And the volume is most attractive. Make a Martini and enjoy a delightful moment in Peacock Alley. 1 of 1 people found the following review helpful. Bought this as a gift for a friend who is ... By Patty In Alameda Bought this as a gift for a friend who is into mid-century decor. He loves it, it looks very classy sitting along side his bar and is interesting to flip through - sort of a coffee table book for cocktails.

"The textbook for a new generation." —Jeffrey Morgenthaler, author of *The Bar Book* "A true classic in its own right . . . that will be used as a reference for the next 100 years and more." —Gaz Regan, author of *The Joy of Mixology* 2017 JAMES BEARD FOUNDATION BOOK AWARD NOMINEE: BEVERAGE 2017 SPIRITED AWARD® NOMINEE: BEST NEW COCKTAIL BARTENDING BOOK Frank Caiafa—bar manager of the legendary Peacock Alley bar in the Waldorf Astoria—stirs in recipes, history, and how-to while serving up a heady mix of the world's greatest cocktails. Learn to easily prepare pre-Prohibition classics such as the original Manhattan, or daiquiris just as Hemingway preferred them. Caiafa also introduces his own award-winning creations, including the Cole Porter, an enhanced whiskey sour named for the famous Waldorf resident. Each recipe features tips and variations along with notes on the drink's history, so you can master the basics, then get adventurous—and impress fellow drinkers with fascinating cocktail trivia. The book also provides advice on setting up your home bar and scaling up your favorite recipe for a party. Since it first opened in 1893, the Waldorf Astoria New York has been one of the world's most iconic hotels, and Peacock Alley its most iconic bar. Whether you're a novice who's never ventured beyond a gin and tonic or an expert looking to expand your repertoire, *The Waldorf Astoria Bar Book* is the only cocktail guide you need on your shelf.

2017 JAMES BEARD FOUNDATION BOOK AWARD NOMINEE: BEVERAGE 2017 SPIRITED AWARD® NOMINEE: BEST NEW COCKTAIL BARTENDING BOOK "The textbook for a new generation." —Jeffrey Morgenthaler, Bar Manager of Clyde Common (Portland, Oregon) and author of *The Bar Book: Elements of Cocktail Technique* "A must. Mixologists take note: one of the world's rarest, most classic cocktail books has been updated for the first time since 1934. *The Waldorf Astoria Bar Book* by Frank Caiafa, bar manager of the Waldorf chic Peacock Alley watering hole, is not merely a reissue but a celebration of all things imbibable, as well as the iconic hotel itself. . . . We're getting thirsty just writing about it." —Maxim "The Waldorf Astoria Bar Book will keep a cocktail-loving dad busy for a long time and show him not only how to craft serious drinks but how to prepare a home bar." —Cigar Aficionado "As bar manager of the Waldorf's Peacock Alley, Caiafa is the gatekeeper to many of history's oldest cocktail recipes and in a sense, an usher into the ways we will drink them in the future." —Town and Country "The Waldorf Astoria Bar Book, along with Cole Porter's "You're the Top" (written there) and Veal Oscar (invented there), counts among the hotel's cultural legacies." —Gotham "The instructions are as straightforward as the tales behind the concoctions are lively, meandering, and inviting. Caiafa is neither a mad scientist nor a cop enforcing the correct proportions of a martini. He insists that the best drink is the one made the way you like it. . . . A book steeped in history but delivered in a fresh and inviting new format." —Library Journal (starred review) "Frank has done the undoable. He has taken *The Old Waldorf Astoria Bar Book* and brought it completely up to date with this brand new tome that will, I predict, be hailed as a true classic in its own right, standing tall next to books such as Jim Meehan's *PDT Cocktail Book*, another volume that will be used as a reference for the next 100 years and more." —Gaz Regan, author of *The Joy of Mixology* and cocktail columnist "Anyone who's ever made a drink will appreciate the countless hours Caiafa spent on top of his daily grind mixing, balancing, comparing and taking notes, putting together this impressive compendium one drink at a time. *The Waldorf Astoria Bar Book* is nothing short of a terrific recipe book I highly recommend to cocktail enthusiasts, and an essential reference manual professional bartenders will be using for years to come." —Martin Corriveau, justcocktails.org About the Author Frank Caiafa is the bar manager of the highly celebrated Peacock Alley at The Waldorf Astoria, of which he has been an integral part since its restoration in 2005. His inventive use of house-made infusions, liqueurs and fresh ingredients was a forerunner of cocktail culture in NYC. Caiafa's hospitality consulting and management enterprise, Handle Bars NYC Inc., has been called upon for its expertise in projects both in New York City and nationwide. His creative cocktail recipes have been published in the *New York Times*, *Wine Enthusiast*, *Time Out New York*, *The Bartender's Gin Compendium*, *The Annual Manual for*

Bartenders, and 901 Very Good Cocktails, among other publications.