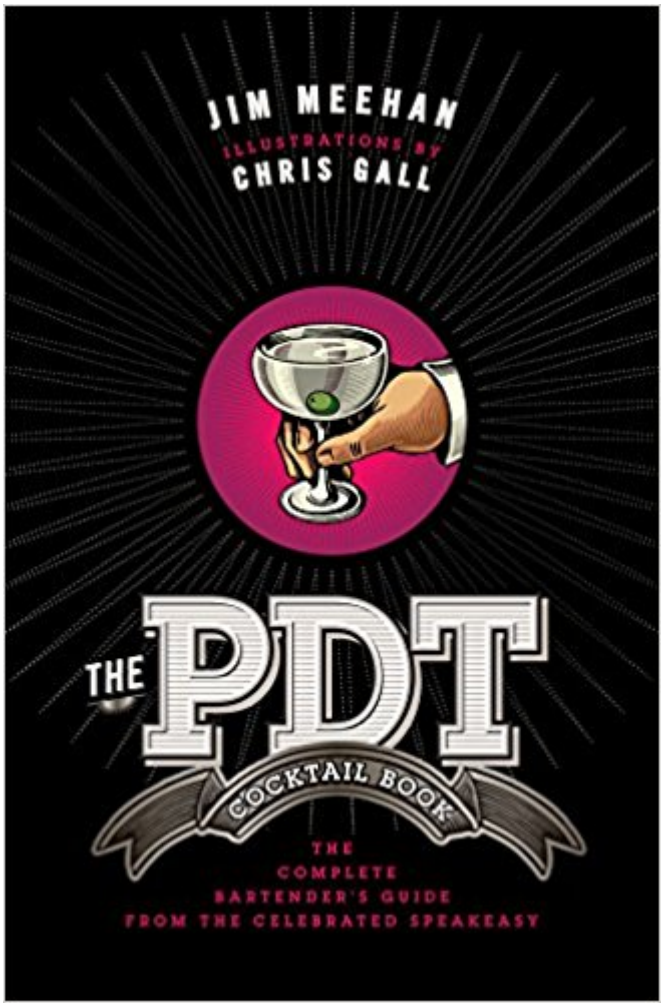
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The PDT Cocktail Book: The Complete Bartender's Guide From The Celebrated Speakeasy



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Synopsis

Beautifully illustrated, beautifully designed, and beautifully crafted--just like its namesake--this is the ultimate bar book by NYC’s most meticulous bartender.Ã Â To say that PDT is a unique bar is an understatement. It recalls the era of hidden Prohibition speakeasies: to gain access, you walk into a raucous hot dog stand, step into a phone booth, and get permission to enter the serene cocktail lounge. Now, Jim Meehan, PDT’s innovative operator and mixmaster, is revolutionizing bar books, too, offering all 304 cocktail recipes available at PDT plus behind-the-scenes secrets. From his bar design, tools, and equipment to his techniques, food, and spirits, it’s all here, stunningly illustrated by Chris Gall.Ã Â

Book Information

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Customer Reviews

"I’d peg this as the gift book of the season for the serious cocktail fan: It’s extravagantly illustrated by artist Chris Gall, beautifully designed, fun to browse and possessed of a satisfying heft. And there are some 300 drink recipes, many extraordinary, to adapt as your own classic and new-classic cocktails." Ã¢â ¬â •The WallÃ Â Street JournalÃ Â "Jim Meehan seamlessly blends classic and cutting-edge in The PDT Cocktail Book, and the result is basically a new-school bible for the cocktail geek. The book covers everything from barware to bacon-infused bourbon, complete with illustrations by Chris Gall. Buy two--despite your best gift-giving intentions, this is a book you’ll want to keep for yourself. Ã¢â ¬â •MensHealth.comÃ Â "Cocktails are evolving and becoming more culinary and with that evolution more skill is required from the craftsmen and women who make them. Jim Meehan of PDT is busily mapping the DNA of cutting edge cocktails and I am delighted

he has decided to publish his delicious findings. The PDT Cocktail Book is a marvelous, classically illustrated book that I believe to be the book of the decade if not more." Ã¢â ¬â •Dale DeGroff, master mixologist and founding president of The Museum of the American CocktailÃ Â "Jim Meehan's book is, as the subtitle says, a manual for bartenders, and one that will undoubtedly become a bible for many of them. But any cook--or, for that matter, person--who's seriously interested in mixology will quickly realize it's the definitive work, a roadmap for a lifetime of amazing cocktails."Ã Â Ã¢â ¬â • Mark Bittman, New York Times columnist and author of How to Cook EverythingÃ Â "Americans have always loved drinking, but in the past five years or so America has recommitted itself to learning to drink well!Ã Â Jim Meehan has helped lead this joyful renaissance, but his specific influence has been to decouple drink perfection from pompousness.Ã Â Quality drinking should be as unintimidating and fun as it is delicious and smart: that's Jim Meehan's doing.Ã Â I'm so glad he's written this beautiful book -- shake yourself up an Applejack Rabbit, sit down, and read this like a novel".Ã¢â ¬â •Rachel Maddow, host ofÃ Â The Rachel Maddow Show on MSNBCÃ Â "I've imbibed every drink in this book; whether I can recall all the nights spent at PDT is another story. Jim Meehan has written a manifesto for aspiring drunks and bartenders alike." Ã¢â ¬â •David Chang, chef/owner of Momofuku

IÃ¢â ¬â„¢ve imbibed every drink in this book, whether I can recall all the nights spent at PDT is another story. Jim Meehan has written a manifesto for aspiring drunks and bartenders alike. Source: David Chang, chef/owner of Momofuku

I can't help but agree with some of the other reviews I've seen... This is an amazing resource that has been terribly organized. I could only take off 1 star for that given that the content itself deserves 10 stars, but seriously ÃƒÂ¢Ã â ¬Ã â œ you can't find anything in here unless you know the name of a drink you want to make in advance. I get they had to organize it somehow, and they may have a reason for not wanting to organize it by base spirit, but at least give us an index that isn't equally useless! Or provide access to an electronic version so it's searchable.Do try to get past that, though. The attention to detail in the craft cocktail recipes herein is incredible, and the illustrations are nothing short of beautiful works of art. Aside from how it's organized, the thing I've been looking for and can't find ÃƒÂ¢Ã â ¬Ã â œ and was hoping to find here ÃƒÂ¢Ã â ¬Ã â œ was more on the art of mixology itself. I was hoping for more of the art and science behind their creations, but I have to say, this is among the best cocktail recipe books I've ever seen.

My favorite cocktail books as of late are: 1. Death and Co. For innovative AND classic cocktails that are organized by liquor. 2. Dead Rabbit for having some demanding and time consuming drinks that will increase ones' repertoire. PDT is organized in any way and the drinks that are included can be found in any number of books. About ten days after ordering and not receiving the book (no blame here) I decided to see if the book was at my local library which it was. I checked it out and soon regretted buying it. I don't see it being a keeper to refer to.

The bartenders behind PDT are absolute, mad geniuses. If you want to make a cocktail that will blow your customers' or your friends' minds, this is the book to get. There are a lot of ingredients in here that are a little difficult or expensive to obtain, but if you put in the leg work or have a very kind restaurant owner that will let you go a bit over budget you can make some masterpieces. For those of us who don't always know exactly what to look for in a spirit (why would there be a gradation in vodka? It's vodka.) there's a helpful "What To Purchase" guide in order to have a nicely stocked and consistently delicious home or professional bar. A triple plus.

This is a good cocktail book if you're looking for a pure quantity of cocktails. The problem I have is that it suffers against others in its category, specifically the Dead Rabbit Cocktail bookÃ Â The Dead Rabbit Drinks Manual: Secret Recipes and Barroom Tales from Two Belfast Boys Who Conquered the Cocktail WorldÃ Â and the Death and Co cocktail bookÃ Â Death & Co: Modern Classic Cocktails, with More than 500 Recipes, which for my money is the best cocktail book on the planet right now. The issue is one of organization. Both the DR and D&C cocktail books break down the recipes by either cocktail type (smashes, juleps, bishops, swizzles, flips, etc) or by ingredient (gin stirred, whisky shaken, Sazerac Variations, etc). This makes for fantastic mood-based recipe hunting. The PDT is simply alphabetical, albeit with an index at the back. I think this ultimately makes for good leisurely reading, but not necessarily convenient cocktail hunting. For instance, it's a chilly night on the northern California coast and I'm looking for a hot toddy. I started with PDT but gave up, however the Dead Rabbit literally has a Hot Toddy and a Bishop section.In short, it has a place on my cocktail shelf, but I don't find it indispensable.

Absolutely essential. An invaluable modern classic. The writing is engaging, practical and accessible to both professionals and home enthusiasts alike. The artwork is excellent. And the recipes have all been incredibly tasty and approachable thus far. I've borrowed friend's copies of the book and the past and admired it in stores for years, I'm so glad I finally just sucked it up and

purchased my own. It’s a great investment and addition to any cocktail nerd’s bookshelf.Highly, highly recommended.

Great recipes and less esoteric than Death & Co book. Organization is a little odd at first but makes more sense if you just go off the index.

This is a beautiful looking book, full of great artwork and a huge collection of recipes. My only gripe is that recipies are organized alphabetically by name, and that is not the most helpful way to look up certain types of drinks. I would prefer organization by season or base spirit. There is an index in the back so you can look things up that way, but the index isn’t at all complete and doesn’t list every recipe with a certain ingredient. Still, the collection of recipies is a good one. There’s a mix of fancy recipes with rare ingredients, and accessible ideas too, though it leans towards the former.It’s great that the brand names of spirits used is listed in the recipies. Also, there are instructions for how to make all the syrups and infusions, which is great.

One of the best modern cocktail books out there. PDT is a cool little speakeasy in New York with a secret entrance and an even cooler cocktail list. I don’t remember the year, but PDT has won Best Bar in the World on at least one occasion. This book was recommended to me on my very first day of training as a bartender. The recipes are mostly modernized versions of classic cocktails along with plenty of newer creations. In addition to the recipes, there are brief descriptions of bar equipment, layout, and general bar know-how. And interesting read with BEAUTIFUL illustrations.

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