



## Death & Co: Modern Classic Cocktails

By David Kaplan, Nick Fauchald

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**Death & Co: Modern Classic Cocktails** By David Kaplan, Nick Fauchald

**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.

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## **Death & Co: Modern Classic Cocktails By David Kaplan, Nick Fauchald Bibliography**

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## **Editorial Review**

### **Review**

“This is a book that will inspire the next generation of bartenders. The Death & Co crew has managed to mix equal measures of hospitality and creativity, and the impact of their experiment will be felt far beyond their modest East Sixth Street saloon. This book extends Death & Co’s reach even farther.”

—Dale Degroff, author of *The Craft of the Cocktail*

“Death & Co changed the way we drink in America. This elegant, intelligent book—with drink recipes from the ‘Dirty Dozen’ of top bartender/mixologists working in America today (all Death & Co veterans), plus sound, concise advice on every aspect of drink making—will make sure that nobody could possibly forget that.”

—David Wondrich, author of *Imbibe!* and *Punch*

“Death & Co has become an integral part of New York’s cocktail culture, and will remain a part of it for years to come. David and Alex have influenced the way people drink in New York City (and around the world), and I’m constantly inspired whenever I step into their bar. They craft each drink just as I would approach a dish, piecing together the ingredients, testing it tirelessly, striving for perfection, and also trying to connect each recipe to a story. There is a real art, a real passion behind everything they do, and this book will act as a timeless reference for anyone interested in cocktails.”

—Daniel Humm, chef/co-owner of Eleven Madison Park and Co-Author of *I Love New York*

“A fascinating, in-depth look at one of the best bars out there—brimming with the same attitude and resolve that made Death & Co a true winner in the field. This book is a one-stop shop for anyone interested in cocktails and the bars that serve them, and it’s a brilliant read, to boot.”

—Gaz Regan, author of *the Joy of Mixology*

“With *Death & Co*, David, Nick, and Alex have created an instant classic for craft cocktail enthusiasts and professionals alike. I’ve found this book to be essential in my home.”

—April Bloomfield, chef/owner of The Spotted Pig

### **About the Author**

DAVID KAPLAN is the founder and owner of Death & Co, a New York City nightlife destination, as well as the co-owner of Proprietors LLC, a full-service hospitality company, with ALEX DAY.

ALEX DAY is a former bartender at Death & Co, and currently a partner in Proprietors LLC, Death & Co, Nitecap, The Normandie Club, The Walker Inn, and Honeycut with DAVID KAPLAN.

NICK FAUCHALD is a Brooklyn-based writer, editor, and publisher of print and digital products. He's been an editor at *Food & Wine*, *Wine Spectator*, and *Every Day with Rachael Ray* magazines. From 2008 to 2011, he was the editor-in-chief of *Tasting Table*.

## **Users Review**

### **From reader reviews:**

#### **Theodore Huff:**

Precisely why? Because this Death & Co: Modern Classic Cocktails is an unordinary book that the inside of the e-book waiting for you to snap it but latter it will shock you with the secret it inside. Reading this book next to it was fantastic author who write the book in such amazing way makes the content on the inside easier to understand, entertaining approach but still convey the meaning thoroughly. So , it is good for you because of not hesitating having this ever again or you going to regret it. This unique book will give you a lot of gains than the other book possess such as help improving your skill and your critical thinking method. So , still want to hesitate having that book? If I were being you I will go to the book store hurriedly.

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#### **Cheri Adamo:**

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