

Vodka

Vodka Politics

Russia is famous for its vodka, and its culture of extreme intoxication. But just as vodka is central to the lives of many Russians, it is also central to understanding Russian history and politics. In *Vodka Politics*, Mark Lawrence Schrad argues that debilitating societal alcoholism is not hard-wired into Russians' genetic code, but rather their autocratic political system, which has long wielded vodka as a tool of statecraft. Through a series of historical investigations stretching from Ivan the Terrible through Vladimir Putin, *Vodka Politics* presents the secret history of the Russian state itself—a history that is drenched in liquor. Scrutinizing (rather than dismissing) the role of alcohol in Russian politics yields a more nuanced understanding of Russian history itself: from palace intrigues under the tsars to the drunken antics of Soviet and post-Soviet leadership, vodka is there in abundance. Beyond vivid anecdotes, Schrad scours original documents and archival evidence to answer provocative historical questions. How have Russia's rulers used alcohol to solidify their autocratic rule? What role did alcohol play in tsarist coups? Was Nicholas II's ill-fated prohibition a catalyst for the Bolshevik Revolution? Could the Soviet Union have become a world power without liquor? How did vodka politics contribute to the collapse of both communism and public health in the 1990s? How can the Kremlin overcome vodka's hurdles to produce greater social well-being, prosperity, and democracy into the future? Viewing Russian history through the bottom of the vodka bottle helps us to understand why the "liquor question" remains important to Russian high politics even today—almost a century after the issue had been put to bed in most every other modern state. Indeed, recognizing and confronting vodka's devastating political legacies may be the greatest political challenge for this generation of Russia's leadership, as well as the next.

Vodka

It began as poisonous rotgut in Medieval Russia—Ivan the Terrible liked it, Peter the Great loved it—but this grain alcohol “without distinctive character, aroma, taste, or color” has become our uncontested king of spirits. Over a th

Absolut Book

A New York Times bestseller, *Absolut Book* is the behind-the-scenes account of the birth and growth of this award-winning campaign and provides a definitive illustrated history of one of the most successful ad campaigns ever. It is a collector's delight with nearly five hundred ads.

Vodka Distilled

Over the course of the past two decades, Tony Abou-Ganim has earned his reputation as one of the leaders of the craft cocktail movement. Through his work with food and hospitality legends like Mario Batali, Steve Wynn, and Harry Denton, Abou-Ganim has earned his reputation as “the Modern Mixologist,” someone bringing the traditional art of mixology into the 21st century for the benefit of new generations. On the heels of the success of *The Modern Mixologist: Contemporary Classic Cocktails*, Tony Abou-Ganim has written *Vodka Distilled* as a companion piece focusing entirely on this clear spirit. It is a comprehensive look at the vodka marketplace, geared toward those working in the profession as well as the giant audience of vodka drinkers. This one-of-a-kind resource establishes a new standard in defining and understanding the world's most consumed spirit. *Vodka Distilled* appeal to both enthusiasts and aficionados by explaining how traditional-style vodkas—those produced in Eastern Europe—differ in character from those made in the

West, and how different raw materials and distillation and filtration methods contribute to these variations in character. By breaking down the characteristics of each highlighted vodka, Abou-Ganim helps readers better understand, appreciate, and enjoy this noble spirit.

Are You There, Vodka? It's Me, Chelsea

In a word: hilarious. . . . These are some of the funniest stories I have ever read and they're also some of the most unexpectedly heartfelt--Laura Zigman, author of *"Animal Husbandry."*

The Vodka 1000

Ray Foley, publisher of *Bartender* magazine, presents 1,000 cocktails, food recipes, fascinating facts, and resources about the spirit that inspired such marvelous inventions as the Martini, the Cosmopolitan, and Vodka Lemon-Meringue Layer Cake. Discover: 50 fascinating facts about vodka 750 unbeatable vodka cocktails 50 delicious food recipes Information on 50 producers of vodka 100 vodka websites and resources Never before has this much information on vodka been collected in one place. From the #1 name in Never before has this much information on vodka been collected in one place. From the #1 name in bartending, *The Vodka 1000* is a must-have for bartenders, cooks, and vodka enthusiasts.

Milk Eggs Vodka

If we are what we eat, then this book reveals deep truths about the average American (not to mention more mundane truths like a surprising number of people enjoy onions, and for most people, mayonnaise is very, very difficult to spell). *Milk, Eggs, Vodka* is a celebration of the humble grocery list. Almost anyone will find themselves engrossed in this voyeuristic look into everyday life—less than healthy lists, lists for parties, lists with personal and often odd annotations on them...and the list of lists goes on. Besides over 150 found lists, the book also includes short essays on collecting, shopping, eating, and list making. Some of the lists will even include recipes that can be made from the ingredients on the list!

How to Be a Vodka Snob

Do you know your Moscow Mule from your White Russian? Your Stoli from your Belvedere? Micron filtering from charcoal filtering? No matter how you take your vodka, it is time to embrace your inner vodka snob. *How to Be a Vodka Snob* is the perfect read for drinking novices as well as connoisseurs, beginning with vodka's humble history as a medicinal liquor and accompanying it on its rise to stardom with high-end vodka appreciators and mixologists. Pairing fascinating stories, tidbits, and recipes with a step-by-step guide to becoming a vodka snob, Brittany Jacques offers a beginner's guide to proper glassware, equipment needed for the home bar, and the all-important vodka lingo. Ever wanted to order a filthy martini, stirred, extra wet? *How to Be a Vodka Snob* is the perfect book for you. *How to be a Vodka Snob* features more than 50 recipes with everything from James Bond's favorite Martini to Dwight's Beets Over Rocks from *The Office*, as well as accompanying nibbles and side dishes. With Brittany Jacques as your guide, your journey to becoming a vodka snob starts here.

Make Mine Vodka

Intended for the contemporary vodka drinker, this book evaluates a range of vodkas, comparing them by origin, key ingredients, and available flavours. It offers 150 vodka-based recipes, and advises readers on making their own flavoured vodkas, including coffee, honey, peach, and key lime infusions.

Vodka

Vodka is the most versatile of spirits. While people in Eastern Europe and the Baltic often drink it neat, swallowing it in one gulp, others use it in cocktails and mixed drinks—bloody marys, screwdrivers, white russians, and Jell-O shots—or mix it with tonic water or ginger beer to create a refreshing drink. Vodka manufacturers even infuse it with flavors ranging from lemon and strawberry to chocolate, bubble gum, and bacon. Created by distilling fermented grains, potatoes, beets, or other vegetables, this colorless, tasteless, and odorless liquor has been enjoyed by both the rich and the poor throughout its existence, but it has also endured many obstacles along its way to global popularity. In this book, Patricia Herlihy takes us for a ride through vodka's history, from its mysterious origins in a Slavic country in the fourteenth century to its current transatlantic reign over Europe and North America. She reveals how it continued to flourish despite hurdles like American Prohibition and being banned in Russia on the eve of World War I. On its way to global domination, vodka became ingrained in Eastern European culture, especially in Russia, where standards in vodka production were first set. Illustrated with photographs, paintings, and graphic art, Vodka will catch the eye of any reader intrigued by how “potato juice” became an international industry.

Classic Vodka

Faith and Wisniewski issue a guide to the frozen spirit of the north, containing chapters on the history of vodka, how it is made, how it is marketed, how to cook with it and a full list of brands, this is a comprehensive guide to vodka.

A Backpack, a Bear, and Eight Crates of Vodka

A compelling memoir—“hilarious and heartbreaking” (The New York Times)—of two intertwined journeys: a Jewish refugee family in Ukraine fleeing persecution and a young man seeking to reclaim a shattered past. In the twilight of the Cold War (the late 1980s), nine-year old Lev Golinkin and his family cross the Soviet border, leaving Ukraine with only ten suitcases, \$600, and the vague promise of help awaiting in Vienna. Years later, Lev, now an American adult, sets out to retrace his family's long trek, locate the strangers who fought for his freedom, and in the process, gain a future by understanding his past. This is the vivid, darkly comic, and poignant story of Lev Golinkin in the confusing and often chilling final decade of the Soviet Union, and “of a Jewish family's escape from oppression ... whose drama, hope and heartache Mr. Golinkin captures brilliantly” (The New York Times). It's also the story of Lev Golinkin as an American man who finally confronts his buried past by returning to Austria and Eastern Europe to track down the strangers who made his escape possible ... and say thank you. Written with biting, acerbic wit and emotional honesty in the vein of Gary Shteyngart, Jonathan Safran Foer, and David Bezmozgis, Golinkin's search for personal identity set against the relentless currents of history is more than a memoir—it's a portrait of a lost era. This is a thrilling tale of escape and survival, a deeply personal look at the life of a Jewish child caught in the last gasp of the Soviet Union, and a provocative investigation into the power of hatred and the search for belonging. Lev Golinkin achieves an amazing feat—and it marks the debut of a fiercely intelligent, defiant, and unforgettable new voice.

Vodka 1000

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The Home Bartender: Vodka

Make over 100 quick and easy vodka cocktails with only four ingredients or less! From the best-selling *The Home Bartender* comes *The Home Bartender: Vodka*, featuring 100+ creative vodka-based cocktails. You don't need a thousand-dollar liquor cabinet to impress company at your next party! This carefully curated collection of creative and delicious drink recipes requires only four ingredients or less. This volume is dedicated solely to the magic of vodka. With classic drinks like the Bloody Mary and Moscow Mule, and innovative concoctions inspired by vibrant flavors from around the world, each recipe is designed for home bartenders of all skill levels. Inside you'll find: Beautiful, full-color photography throughout the book Virgin variations Simplified classics and innovative new libations And more! There's something for everyone in this cocktail book—these recipes condense the intricate and time-consuming art of cocktail-making into a process manageable for even the most time-crunched mixologist. Raise a glass to the world of vodka cocktails with *The Home Bartender: Vodka*.

The Modern Mixologist

"A cocktail guide for the 21st century, complete with 60 recipes for new and classic drinks. Full-color photography throughout, with tips on ingredients, barware, and technique"--Provided by publisher.

Vodka Cocktails

With more than 40 vodka-based cocktail recipes—from classics to contemporary twists—this is a must-have bar companion for anyone who enjoys their vodka. Vodka makes the ideal base for a cocktail and is perhaps the most mixable and useful spirit behind any bar. Its clean and neutral taste pairs with most flavors, from sweet to sour, fruity to spicy, and creates delicious possibilities for every drinking occasion. Try a restorative Bloody Mary with breakfast, a perfectly mixed Cosmopolitan to sip at a leisurely lunch, a pre-dinner Vodka Martini to whet your appetite, or a Black Russian enjoyed as a night-cap. This perfect companion to your home bar showcases all the most popular vodka drinks, plus offers up some surprises, and is a celebration of the cocktail in its myriad forms. From the retro charm of a Harvey Wallbanger to that icon of the modern drinking scene, the Espresso Martini, the recipes included here are must-tries for any vodka-drinker.

Love & Vodka

"If you've ever done something crazy in the name of love, R.J. Fox's adventures in the Ukraine will strike a chord."--Davy Rothbart.

Vodka

December 1991. Beautiful American banker Alice Liddell has arrived in Moscow as it reels under the collapse of the Soviet Union and suffers a brutal war between mafia gangs for control of the violently changing city. Hired to oversee the privatization of Russia's legendary vodka distillery—the Red October—Alice soon finds her ideals compromised by its director Lev, a gangland member as dangerously seductive as he is ruthless. When a shadowy enemy vows revenge on Lev, and a series of bizarre serial murders erupts in the darkest corners of the city, Alice finds herself being drawn into the dangerously violent

underground world of Moscow. “[A] dense, captivating novel of modern-day Russia . . . so fascinating that delighted readers will gulp it down like the novel’s free-flowing, ubiquitous vodka.”—Publishers Weekly “A potent crime thriller cocktail.”—Library Journal

Vexed by Vodka

Movies, murder and too much vodka ... Mixologist Pepper Revelle is thrilled the Bohemia Bartenders’ latest gig is in her backyard: a cocktail-themed film festival that draws all the usual suspects to Bohemia Beach. But good suspects are in short supply when a body wearing an antique gold coin necklace washes up on the Florida sand. Pepper’s colleague and elusive crush Neil fears the worst for his grandfather, a treasure hunter who’s been missing for months. Meanwhile, Pepper’s big-bearded ex-boyfriend, an obnoxious celebrity mixologist with a TV crew in tow, is convinced someone’s trying to kill him, too. To Pepper’s dismay, he begs her for protection. Stir in a couple of flickering Hollywood stars, a pushy TV producer, dashing distillers, a frantic festival chairman, a garnish-eating dog, vats of vodka and a double dose of danger, and Pepper’s patience is poised to pop like popcorn. Can the mixologists shake up a solution to multiple mysteries before they’re skewered like the olive in a martini? *Vexed by Vodka* is the third book in the Bohemia Bartenders Mysteries, funny whodunits with a dash of romance set in a convivial collective of cocktail lovers, eccentrics and mixologists. These quasi-cozy culinary comedies contain a hint of heat, a splash of cursing and shots of laughter, served over hand-carved ice.

The King of Vodka

Born in a Russian village in 1831, Pyotr Smirnov relied on vodka to turn a life of scarcity and anonymity into one of immense wealth and international recognition. Starting from the back rooms and side streets of nineteenth-century Moscow, Smirnov exploited brilliant grassroots marketing strategies to popularize his products and ensconce his brand in the thirsts and imaginations of drinkers around the world. His vodka would be gulped in the taverns of Russia and Europe, be praised with accolades at world fairs, and become a staple on the tables of tsars. But his improbable ascent would be halted by the chaos of the Bolshevik Revolution, and only a bizarre set of coincidences—including an incredible prison escape by one of Smirnov’s sons in 1919—would prevent Smirnov’s legacy from fading into obscurity. Set against a backdrop of political and ideological currents that would determine the course of global events, *The King of Vodka* is much more than a biography of a humble serf who rose to create one of the most celebrated business empires the world has ever known. It is a work of sweeping narrative history on an epic scale.

Home Production of Vodkas, Infusions & Liqueurs

Home Production of Vodkas, Infusion and Liqueurs is another first of its kind book from Stanley and Adam Marianski. This is not just a collection of recipes, but a set of rules that govern the process of making vodka and other alcoholic beverages. A quote from the book: “From the start, we decided not to write another recipe book. A collection of recipes does not make a person proficient in a new skill. You have to know the How and Why of making spirits; you have to know the rules that govern the process. First of all you have to realize that alcohol is just a tool, albeit a very important one. Once you understand how to manipulate the properties of alcohol, the rest will fall into place.” To get the reader started, a collection of 103 detailed recipes are included, which can be studied and used as a reference. By carefully reading this book you will discover that producing new spirits is almost like cooking, one needs to first know the basics and then let the imagination run wild. Everything falls into place and making new drinks becomes routine. After practicing the technique of creating drinks a couple of times, the spirits will consistently be of high quality, become crystal clear and look beautiful. The process can become an art form.

400 Vodka Absolut Based Cocktails

The Swedish vodka Absolut is the third largest brand of alcoholic spirits in the world after Bacardi and

Smirnoff, and is sold all over the world. It has one of the largest numbers of flavored vodkas in the world. So there is a great variety of mouthwatering cocktails on the basis of Absolut. This book will provide you with 404 recipes using Absolut, including exact instructions for preparing the cocktails.

Vodka Neat

Moscow correspondent Faith Zanetti is in trouble with the local authorities when her estranged husband, a Russian black marketeer, confesses to a murder that had taken place when they were married, and the police think that she had been his accomplice in a crime that she cannot recall because she had been drinking the night of the killing.

Vodka and Apple Juice

When Jay's husband lands a diplomatic job in Warsaw, she jumps at the chance to escape a predictable life in Canberra for adventure in the heart of central Europe. From glamorous cocktail parties and dining with presidents, to snowy sleigh rides and drinking vodka in smoky bars, Jay is thrown into all that embassy life has to offer. She comes to realize that three things in Poland are certain: death, taxes, and that shop assistants won't have any change. What is less certain is whether her marriage will survive its third Polish winter.

Vodka

Vodka began as rotgut medicine in Medieval Russia, but this neutral grain alcohol has become our uncontested king of spirits, with over 1,000 brands fighting for market share. But it wasn't always thus. For two centuries, America drank the brown stuff: rum and whiskey. So how did Russia's "little water" unseat our favorite hooch? Vic Matus takes us on an incredible visual journey from vodka's humble American origins in a Depression-era Connecticut factory—using the family recipe of a poor Russian exile named Vladimir Smirnov—through its glamorous rise to fame at the hands of James Bond and Sex and the City to today's craft distillery movement. You'll see in clear, intoxicating detail how hippie culture, women's lib, and an absolutely ingenious Swedish company all played their part, transforming the booze into a status symbol. By 1975, the war had ended: Vodka officially became our favorite spirit. Today, a third of all cocktails contain it, and last year 140 million gallons of the stuff racked up \$20 billion in sales. Here is the crisply distilled, bracing story of how entrepreneurs defied the odds and turned medieval medicine into a multibillion-dollar industry.

A History of Vodka

With formidable scholarship and considerable dry wit, William Pokhlebkin, one of Russia's best-known historians sets out on the detective trail. His aim: to reveal the strange truth about his country's most famous tipple. The result is a triumph of historical deduction.

Vodka

Featuring recipes for vodka-based drinks and dishes, this guide also includes a complete, cross-cultural history of vodka, with information on production, brands, and popularity throughout the world. Color photos.

And Quiet Flows the Vodka

"Russia had fascinated outsiders for centuries, and according to Alicia Chudo, it is high time this borscht stopped. In *And Quiet Flows the Vodka*, Chudo takes no prisoners as she examines Russia's great tradition of unreadable writers, revolutionaries who can't hit the broadside of a tsar, and Soviets who like their vodka but love their tractors." --Book Jacket.

The Vodka Diaries

In a radio broadcast on October 1st, 1939, Winston Churchill referred to Russia as, \"a riddle wrapped in a mystery inside an enigma.\" During my tenure as a Peace Corps Volunteer in the Russian Far East, I found Churchill's words to be accurate, as my limited knowledge about Russia stemmed from Dostoevsky and Pushkin novels. From the summer of 1994 until late 1995, I lived and worked in the Russian Far East as a Peace Corps Volunteer managing a small business center; only a few miles from both the Chinese and North Korean borders. I experienced firsthand the thrilling and often confusing environment as the Russian people established a foothold in a more open society marked by their initial forays into capitalism. My experiences living with a Russian family, managing a business center catering to Russian entrepreneurs and running with and from the Mafia during this tumultuous period allowed me insight into the Russian soul and allowed me to examine my own. Fluctuating between enjoying local celebrity status to being a suspected American spy, I had the opportunity to socialize with Russian and American politicians, various mafia organizations and Russians from all walks of life. The book takes a humorous and insightful look at the cultural differences between America and Russia as well as providing a peek at how my Russian friends and colleagues dealt with the flux of change within every aspect of their lives. Although this book is based on real events, I have changed the names of some of my fellow Peace Corps Volunteers and the Peace Corps staff for reasons of discretion.

Vodka Is Vegan

Meet the bros who are making vegan sexy (and making eating animals weird) Think you could never go vegan? Think again. As this smart, funny and persuasive manifesto makes clear, you're already 90% vegan anyway. That's right--you already love animals and are slowly but surely eating less meat than you used to. With the insider tips and inspiring stories in this book, you'll be ready to go whole hog (see what we did there?) and eat vegan for good. Topics include: * How eating meat hurts your health and the planet (and is pretty close to eating your beloved pet for dinner) * A simple action plan for getting started * Don't Be an A**hole to Your Server, and other secrets for eating out * Who Cares If Honey Is Vegan?: Getting over perfectionism and purity by eating as cruelty-free as you can With a loyal online following that's growing fast, the Bros are the new face of veganism--loud, proud, and fighting for a better world, one plate at a time.

Vodka Doesn't Freeze

The thrilling novel from clinical psychologist turned crime writer, now with a great new cover. When a middle-aged man is brutally murdered in the dunes overlooking a children's pool, it's immediately clear to Sergeant Jill Jackson that this was no ordinary victim: someone has stopped a dangerous paedophile in his tracks. Knowing first-hand the impact of such men on their prey, Jill is ambivalent about pursuing the killer, but when more men die - all known to police as child sex offenders - she is forced to face the fact that a serial killer is on the loose. As the investigation deepens, Jill unearths a long-established Sydney paedophile ring - a club of wealthy men who have thought until now that that they are untouchable. Despite the deaths of some of its members, the club is still operating and until Jill can shut it down, children are still in grave danger. As she faces predators and their victims, a psychotherapist losing her mind, and her own nightmares come to life, Jill is forced to decide whether or not she really wants to catch this killer.

40 Degrees East

A definitive modern cookbook on Russian cuisine, \"A Taste of Russia\" layers superbly researched recipes with informative essays on the dishes' rich historical and cultural context. With over 200 recipes on everything from borsch to blini, from Salmon Coulbiac to Beef Stew, from Marinated Mushrooms to Black Bread, Goldstein shows off the best that Russian cooking has to offer.

A Taste of Russia

You are invited to join in appreciating this family of noble beverages, step-by-step, flavor-by-flavor. Would you like to better appreciate fine distilled spirits? *Whiskey & Spirits For Dummies* is your complete guide to selecting and enjoying this family of noble beverages, flavor by flavor. From whiskey, rum, and brandy to vodka, gin, and cordials, this handy reference traces the history of distilled spirits, explains how they are made, and shows you how to evaluate, serve, and savor them. Ever wonder why the Irish spell it “whiskey” and the Scottish “whisky”? This friendly book tells you as it reveals where the first whiskeys — or “dark” spirits — originated and how they came to the United States. It also explores the origins of clear spirits and the different varieties of each. You’ll compare American and European vodkas, see how to make the new and improved all-purpose Martini, and follow the spread of flavored rums across the globe. A slew of sidebars give you fascinating tidbits of information about these spirits. You’ll also discover how to: Become a sophisticated taster Shop for the best spirits Select the right mixers Use spirits in cooking Make ten classic cocktails Choose and taste cordials and liqueurs Know the nutrients in one serving of each type of distilled spirit Present spirits to guests Set up tasting events at home This thorough guide also features recipes for cooking with spirits, offering menu choices such as entrees, vegetables, and desserts that all include at least one type of spirit. Complete with an appendix of craft distillers across the United States, *Whiskey & Spirits For Dummies* will give you the knowledge and hands-on guidance you need to become a connoisseur of such greats as fine Scotch, Bourbon, and Cognac in no time!

Whiskey and Spirits For Dummies

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 saki, 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.

The SAGE Encyclopedia of Alcohol

Out is a fashion, style, celebrity and opinion magazine for the modern gay man.

Out

Los Angeles magazine is a regional magazine of national stature. Our combination of award-winning feature writing, investigative reporting, service journalism, and design covers the people, lifestyle, culture, entertainment, fashion, art and architecture, and news that define Southern California. Started in the spring of 1961, Los Angeles magazine has been addressing the needs and interests of our region for 48 years. The magazine continues to be the definitive resource for an affluent population that is intensely interested in a lifestyle that is uniquely Southern Californian.

Los Angeles Magazine

Discussing the worldwide traditions and innovations associated with the production of distilled spirits, this comprehensive reference emphasizes the importance of continuing to have a supply of high-quality raw materials as modern agricultural practices change. The source material for this study originated in the 2008

Worldwide Distilled Spirits Conference, where hundreds of distillers from around the world gathered to share knowledge under the theme of energy, environment, and enlightenment to meet the challenges of the future. Tackling environmental issues and emphasizing the importance of high-quality distilling, this sourcebook is an essential reference for distillers, brewers, research institutes, and anyone with an interest in spirits.

Distilled Spirits, Volume 3

New Mexico may appear to be the land of a thousand Margaritas, but its distilleries and historic cocktails are complex enough to satisfy even the most discerning palate. Cowboys and banditos alike distilled and drank their way to infamy. Prohibition drinkers masked the questionable spirits with cocktails at local joints like the legendary triple-level speakeasy of Santa Fe that was so secret, it had no name. Though the state had no legal distilleries for several decades following Prohibition, Arturo Jaramillo created the quintessential New Mexican cocktail in 1965. When Don Quixote Distillery opened in 2005, it set the stage for a cocktail revolution. Cocktail enthusiast Greg Mays explores a boozy history spiked with anecdotes and garnished with over one hundred simple recipes for the home bartender.

New Mexico Cocktails

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