



The Dead Rabbit Drinks Manual: Secret Recipes and Barroom Tales from Two Belfast Boys Who Conquered the Cocktail World

Sean Muldoon , Jack McGarry , Ben Schaffer

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Winner of the Tales of the Cocktail Spirited Award for Best New Cocktail & Bartending Book

Dead Rabbit Grocery & Grog in Lower Manhattan has dominated the bar industry, receiving award after award including World's Best Bar, World's Best Cocktail Menu, World's Best Drink Selection, and Best American Cocktail Bar. Now, the critically acclaimed bar has its first cocktail book, *The Dead Rabbit Drinks Manual*, which, along with its inventive recipes, also details founder Sean Muldoon and bar manager Jack McGarry's inspiring rags-to-riches story that began in Ireland and has brought them to the top of the cocktail world. Like the bar's décor, Dead Rabbit's award-winning drinks are a nod to the "Gangs of New York" era. They range from fizzes to cobbles to toddies, each with its own historical inspiration. There are also recipes for communal punches as well as an entire chapter on absinthe. Along with the recipes and their photos, this stylish and handsome book includes photographs from the bar itself so readers are able to take a peek into the classic world of Dead Rabbit.

The Dead Rabbit Drinks Manual: Secret Recipes and Barroom Tales from Two Belfast Boys Who Conquered the Cocktail World Details

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From Reader Review The Dead Rabbit Drinks Manual: Secret Recipes and Barroom Tales from Two Belfast Boys Who Conquered the Cocktail World for online ebook

Allison says

These cocktail recipes aren't for the faint-hearted bartender. They're complex and have plenty of steps along with hard to get ingredients. That said--if you're looking to experiment or are interested in modern takes on historical drinks--this is definitely the book for you. Beautiful pictures and lots of good information and interesting recipes

Chris says

Closer to 3.5 but I'll round up in this case.

Recipes are in the typical NY cocktail style that implores you to make special tinctures and syrups for every drink. when you get past all of that though the style/philosophy behind these updated recipes is really interesting and thought provoking.

I know my copy has post it notes and bookmarks all over noting drinks I want to make and I bet yours will too in the end.

Kyle van Oosterum says

Necessarily one of the best bartending books out there. The drinks are categorized by section with suggested readings coming from the inspiration behind each drink. McGarry and Muldoon's creativity and stories are fascinating to read about and delicious to drink. Currently making a pistachio syrup as we speak, one of the many recipes that I've dog-eared in this manual from one of the best bars in the world.

John says

A bit of story of the birth of the bar, followed by quite a few carefully written recipes, many of which are riffs on, rather than reproductions of, some classics, each twisted a bit off true in what appears after a bit to be a very consistent direction. So I was somewhat skeptical. And then I visited the bar itself. And holy heaven, the drinks. were. perfection. So I believe these recipes now, although I've made very few personally thus far. I have some tinctures and bitters to construct first, you see...

Since the publication of this book, the bar has taken the title of World's Best Cocktail Bar at Tales of the Cocktail (in 2016) along with World's Best Cocktail Menu. Both seem well deserved.

Anne Frisbie says

Great NYC bar @ 30 Water Street in the Financial District. Loved their Sour Grapes cocktail - which isn't in this book as it is one of their newer recipes. Book is great. Looking forward to making the Automobile cocktail.

Ashley says

The finest manual of cocktail and drink recipes that I will probably never make use of.

Lindsay Prazak says

Ehh... This was an OK read. It was full of random anecdotes that seemed a bit pretentious - didn't care for this. Other things I didn't like: too much focus on absinthe and it the majority of drinks contained all these obscure liquors that are not readily attainable. Also didn't like the specific brands of liquor listed in every cocktail- seems fussy - instead of listing "Batavia Arrack Van Oosten" (wtf is this? I had to google half the liquors listed) just list something more generic, and in the preface list the author's preferred brand. And then ironically, for all the infused boozes, i.e. Green tea infused gin, they just list generic green tea! Also, I don't give a shit if the drink is vegan- give me a fucking break. Didn't care for this book.

Brian Petro says

I am curious to see if, in ten or twenty years time, there is going to be a group of cocktail books that are going to look at the current recipes floating around and simplify them.

I enjoyed the story of The Dead Rabbit, as well as sharing the philosophies of the two stalwarts who brought this style to popularity. The organization and the visuals are amazing, and the number of tinctures, syrups, and other DIY recipes in the book are fantastic. One of my favorite lines in the book acknowledges the complexity of the cocktails: We must never let the perfect be the enemy of the potable.

Unless you are committed to some serious drinking or throwing parties, there are still some tough recipes in this book. Not from a construction standpoint; most of the cocktails are not difficult to make. But what are you going to do with 750 mL of green tea infused gin? Smaller batches can be made with testing, but there is still some work on your end. This is in combination with some of the rarer spirits you will have to find.

I was inspired to look at new flavor combinations and breaking down cocktails to see what I can do with them. We'll see how finding the spirits goes.

Max says

It is a rare recipe book that makes you want to read it cover-to-cover. This is a very rare recipe book indeed.

The question is, does one evaluate it on the readability or the quality of recipes? Fortunately, in this case it hardly matters. Drink-makers extraordinaire Muldoon and McGarry, share some amazing drinks (as of this writing, I've made two myself, and while complicated, they are doable--and the results are well worth it), and as the "voice" of Dead Rabbit, Ben Schaffer makes the stories of the drinks as much fun (or nearly so), as drinking them.

After taking us through the circuitous path that led Muldoon and McGarry to "build the best bar in the world--twice," the book gets down to business. But that business isn't just how to make drinks; the business is reaching back through the history of drink making and putting a new spin on it. That's not just a drink in your hand--that's a conversation across the centuries. Even if you don't feel up to preparing your own coriander tincture or oleo-saccharum, this is a fun read about the history of drinks and the people that love them.

And if you do, well, your guests will be quite thankful indeed.

H James says

As one who feels more comfortable with the reservedness of Finland and Scandinavia, the swagger and the braggadocio of this very Irish book leaves me in a constant state of low-level anxiety, but I cannot but be impressed by the prose my friend Ben has crafted: To imbue a recounting of small business ownership and cocktail research with a sense of the epic and old time grandeur is a feat that makes me smile. Well done, Ben.

The book does have an Achilles heel—one plainly ineluctable due to the subject-matter: The recipes of the Dead Rabbit are so outrageously baroque that mixing just two or three cocktails might be a task on the order of preparing a Thanksgiving feast. Nearly every recipe has at least one sub-recipe and some have multiple. I appreciate the liberal use of whitespace that keeps frequent back-and-forths between pages from becoming labyrinthine, but I'm not sure the clarity of the recipes can offset the herculean efforts they demand.

Laura says

This was such a fun book! I really enjoyed reading about their careers in mixology (we'd been to Milk & Honey - thanks Virginia!). This is a book of original recipes, all based on historical cocktails. The descriptions of the drinks are in-depth and the authors keep things funny, light and very lively.

Realistically, we only tried a few cocktails because we don't have the ingredients (or time) to drink like this. These are real, multiple step recipes- but they look great.

You're going to need a drink when you read this.

