



Drink Me: Curious Cocktails from Wonderland

Nick Perry, Paul Rosser

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Great adventures often start with a drink—including Alice’s expedition down the rabbit hole, which began with a sip of a curiously labelled tippie. *Drink Me* invites you to do the same; learn how to mix 20 cocktails that will fill you with wonder and childish glee at the surreal flavor combinations, while amassing the perfect selection of drinks for your own spirit-soaked Mad Hatter's tea party.

We have delved into the depths of the Pool of Tears in search of the most magical ingredients and sumptuous flavors, and after some sage advice from a helpful caterpillar, have compiled a **list of recipes that would be regularly enjoyed by the inhabitants of Wonderland**.

Drink Me includes concoctions for every palate and occasion, no matter your drinking predilection. Perfect **pre-dinner aperitifs** are in abundance, including The Queen of Hearts, a sweet, refreshing drink with bitter undertones, and Painting The Roses Red, a bubbly highball of sharp raspberry and gin flavors, softened with a hint of rose water.

We explore the **hallucinogenic properties of Absinthe** in our ode to the unknown, The Mushroom, a strong mix of aniseed, rose, and complex herbal flavors, while we reminisce over the **taste of our childhood** with drinks such as Bread and Butterfly Pudding and the Unbirthday Cake Martini. The Duchesses Soup is a refined take on the punch bowl, while we make a **refreshing palate cleanser** in the form of The Caucus Chaser, a sticky plum and chestnut sharpener low enough in alcohol that you can greedily gulp it without even a hint of regret.

Drink Me includes everything you need to know for throwing your own Alice in Wonderland-themed cocktail party, including **cocktail party advice** and **techniques for mixing and decorating** your drinks.

Put on your Cheshire grin and get ready to head down the rabbit hole with your copy of *Drink Me* in hand.

Drink Me: Curious Cocktails from Wonderland Details

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Author : Nick Perry , Paul Rosser

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From Reader Review Drink Me: Curious Cocktails from Wonderland for online ebook

Diane Hernandez says

Drink Me! has 25 cocktail recipes all linked to the plot of Alice in Wonderland.

Each recipe comes with a brief explanation of how it relates to the Alice in Wonderland story. For example, the Unbirthday Cake Martini uses cake frosting-infused vodka, hazelnut and raspberry liqueurs, and pineapple and lemon juice. With the rainbow sprinkle topping, you will want to drink this martini on all 364 of your unbirthdays this year. Drink Me! also has recipes for creating the special infusions used in the book. I have never heard of a fat-washed infusion before but I can see its usefulness beyond the recipes in this book.

Drink Me! is such an innovative idea. I can't wait to combine my love of exotic cocktails with my love of Alice in Wonderland by having a themed party on Halloween. A great book for amateur or profession bartenders but even better for Alice fans. 4 stars!

Thanks to the publisher, Rock Point, and NetGalley for an advanced copy.

Ness says

I decided to read this book not because I love cocktail making (though I'm a fan of cocktail drinking!) but because I absolutely LOVE all things Alice in Wonderland. This book is so beautifully decorated and each recipe is thoughtfully constructed to fit with Carroll's book - everything from a cocktail's title (particular favourites include: Curiouser and Curaçao and The Frumious BanderSnaps!) to its ingredients have been very cleverly put together. Everything is perfect, right down to the choice of font.

I would absolutely buy this book for another Wonderland fan, or indeed for someone who likes putting together unusual cocktails. Before each cocktail is a description of its inspiration that adds to the experience. For example, the introduction to a drink called the White Rabbit tells us:

"This drink has a thick, creamy texture and a well-balanced taste the blends the vanilla sweetness of the buttercream with the tart of the Gooseberry and a touch of floral elderflower, while it's crisp white colour is perfectly reminiscent of our furry friend."

Thankfully, there are metric and imperial measurements throughout so there's no need to have a conversion chart in front of you while attempting the recipes.

It's a shame there are no "Eat me" treats to go with the drinks presented here... perhaps that's the next book? Meanwhile, I'm very glad I'll be able to try the authors' pop-up bars in London and will be keeping an eye out for Paloma Drinks Co.

Thank you to NetGalley, Quarto Publishing and the authors for an ARC of this book in exchange for an honest review.

Mellie Antoinette says

An adorable, carefully crafted, beautifully designed cocktail wonderland of fresh new ideas for your next Alice in Wonderland party. For those proficient in cocktail making, the ingredients are fairly common and, in most cases, readily available in a craft maker's cabinet. For those new to the art, it may take you awhile to build your pantry, but this is an excellent place to start with choices both dry and sweet, fruity and fun, adventurous and classic. We may be all mad here, but at least we have a drink in our hand!

Thank you to #netgalley for an #arc of this gorgeous coffee table find!

BAM The Bibliomaniac says

Netgalley #70

Many thanks go to Nick Perry, Quarto Publishing, and Netgalley for the free copy of this book in exchange for my unbiased review.

I loved the recipes inspired by Alice in Wonderland, but I gotta say, one has to be a diehard cocktail mixer to have some of these ingredients and tools. It isn't really practical for me. There is just too much liquor involved for one person. But for those who have fabulous get togethers, bbqs, etc it's perfect.

Selena says

I received a free e-copy of *Drink Me: Curious Cocktails from Wonderland* by Nick Perry from NetGalley for my honest review. An absolutely adorable and fun book cocktails and more. Such a fresh and fun spin on just the average cocktail book. This is a book full of fun and fanciful cocktails sure to please anyone.

I was really impressed with the lengths Nick Perry went to to explain techniques involved in making a cocktail. Examples, shaking, stirring, straining, layering, building, fat washing, infusion and even rimming.

I loved the stories and the drink names being based off the book, *Alice In Wonderland*". A gem of a book that should be treasured by all.

Rebecca Reviews says

Drink Me! by Nick Perry and Paul Rosser is a well-designed and fun cocktail book which features unique whimsically-named drinks inspired by Alice in Wonderland. The recipes are easy to follow, and the book is perfect for both beginners and experts alike.

I know nothing about making cocktails but I love drinking them so this book was perfect for me. I love the attention to detail. The pages are beautifully vibrant with lovely colours that do not distract from the writing but instead nicely enhances it.

The book is helpfully divided into three parts: Introduction, Cocktails, and Batch Recipes. The thorough but brief introduction gives readers useful information on the various techniques in drink-making as well as the tools and glassware to use for constructing cocktails. I particularly like the segment on popular spirits and liqueurs which is perfect for people who are new to the world of alcohol. The descriptions are succinct and easy to read. There are also cute artistic renderings of bar equipment and glassware which adds a fun touch to the descriptions.

The unique cocktails feature unusual ingredients like rosemary and salt syrup and pancetta. I love their whimsical names like Curiouser and Curaçao and Beware the Jabberwocky. Although the cocktails seem complicated, the single-serving recipes are easy to follow. I like the quotes and brief explanations before each drink which shows how the cocktail is inspired by Alice while also providing an indication of the taste.

The final segment of the book features more fun and simple recipes so that readers can create homemade syrups, spirits, liqueurs and much more to use in their cocktail-making.

Although the book features lovely Alice in Wonderland related artwork, I wish pictures of the actual drinks were included. I want to see what the finished cocktails should look like.

Drink Me! is a beautifully designed and unique cocktail book. I would definitely purchase a copy for myself. This book would be perfect for the Alice in Wonderland fans or the mixologists in your life. Or, pick up a copy for yourself and be the mixologist at your own fabulous Wonderland themed party!

Thank you to NetGalley and Quarto Publishing Group - Rock Point for this book in exchange for an honest review.

Richard says

I wanted to read this book based on my love of Lewis Carroll. The stories of Alice are a mesmerising mix of madness and fantasy. What better subject to launch the imagination into making cocktails.

Not that fancy elaboration fruit and umbrella laden drinks is my bag. I love my craft beer and neat spirits to be fair but like I say the oblique link to a special world was irresistible.

The book is simply a delight. Beautifully illustrated and with a obvious passion for creating new cocktails and spreading the word with evangelistic zeal.

It opens up the world of cocktails and the art of bartending at home into everyone's orbit.

The introduction starts from basics, the techniques and equipment needed. The root ingredients and the simple tools, glasses needed to set the drinks off.

The each cocktail is introduced. The inspiration for it and why certain flavours were sought and used. A simple recipe is given to make this new creation.

Finally building on your confidence in this process the authors take you through making your own syrups, liqueurs and infused spirits. All these items can be bought but with encouragement you can make your own and experiment in your own fashion as your palate and taste awareness grows and matures. In the process learning what goes with what how to experiment and use clever creative arts like making puréed, juices and fat washed spirits you. Building your own pantry and laboratory to allow your own imagination to fly, grow and disappear down any rabbit hole of your mind.

I like the many cross references to where the batches you are encouraged to make for yourself with their Alice inspired cocktails.

This allows for a cheaper method, more fun and ultimately knowing what goes well together the chance to

explore and indulge your creative juices.

A pleasant winner of a book suitable if I enjoyed it for anyone who likes a tippie. A perfect gift item.

Literary Soirée says

?????

IF I DRINK THIS, WILL I GET SMALL?

I think “Drink Me! Curious Cocktails From Wonderland” is an inspired idea and the execution is just as inspiring! This is a beautifully designed hard-back gift book with gorgeous illustrations and photographs of 20 imaginatively crafted cocktails — each with props and accessories that speak, “Whimsy!”

I adore the Publisher’s note, so will share that here, while granting this a highly recommended 5/5 before slipping down the rabbit hole!

“Great adventures often start with a drink—including Alice’s expedition down the rabbit hole, which began with a sip of a curiously labelled tippie. Drink Me invites you to do the same; learn how to mix 20 cocktails that will fill you with wonder and childish glee at the surreal flavor combinations, while amassing the perfect selection of drinks for your own spirit-soaked Mad Hatter's tea party.

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Pub Date 18 Sep 2018

Thanks to Quarto Publishing Group - Rock Point and NetGalley for the review copy. Opinions are truly mine.

Eve Recinella (Between The Bookends) says

The minute I saw this book up on NetGalley I knew I had to get my greedy little paws on it. I adore all things *ALICE IN WONDERLAND*, and I love to drink (lol), seriously though, I do love trying new and unusual cocktails. Combine that with my love for reading, and well, I am undoubtedly going to be intrigued!

First off this book is just fun to look at. It is full of colorful illustrations, hand-drawn art, and eye-catching fonts. The book is broken up into three parts with each part broken down into the following chapters...

PART ONE -- Introduction, Spirits and Liqueurs, Techniques, Garnishing Techniques, Equipment and Tools, Glassware.

PART TWO -- Cocktails.

PART THREE -- Batch Recipes, Syrups, Liqueurs, Infused Spirits, Puree and Juices, Fat-Washed Spirits, Dehydrating Fruit for Garnish.

The recipes are easy to follow and include all the measurements to create a single cocktail. Each recipe also includes a quote and a little bit of information about what inspired the creation of the cocktail.

Here are just a few of the whimsical cocktails that you will find in this book...

-- **Off with Her Head**

-- **White Rabbit (This one was my favorite. It was like a dessert in a cocktail glass).**

--**Curiouser and Curaçao**

-- **Pig and Pepper**

-- **Cup of Mad Tea**

-- **The Queen's Tart**

-- **Dirty Oyster Martini**

-- **Un-BirthdayCake Martini (Another fave of mine!)**

This was simply a FUN book with a delightful layout and whimsical cocktails. I will definitely be adding the physical book to my ever-growing cookbook collection the minute it is released. I would recommend this one to anyone who loves literature themed cookbooks, as well as anyone who is an Alice In Wonderland fan.

Priya Bhowal says

I loved the concept. Bookish cocktail recipes are perfect for book club meets.

Though the title says Drink Me, the cover as a whole gives the enticing feel of 'Read Me'.

The Book is colourful, standing true to the Alice in Wonderland theme, the fonts are nice and stylish.

This is almost a Beverage 101 guide with a quirky, funky style.

It has a clear description of different types of beverages, especially alcoholic beverages and liqueurs, the accompaniments, the equipment required for setting up a home bar, the different processes involved in cocktail preparing. This forms the part I of the book. That was really really insightful for someone like me who knows literally nothing about beverages and bartending. The writing style was also really cool and quirky and fun.

Part II of the book has the different cocktail recipes with a brief introduction of the iconic episodes in Alice in Wonderland that has inspired the cocktail. The names given to the cocktail was very innovative to me. All the recipes were inspired from such episodes which I could have never imagined that a cocktail can be inspired from it. That was brilliant.

Cocktails with tea was a very very new idea to me, being from a family who's into the tea business.

The book is very pretty design, fonts, cover. It will be great to have the hardcover of it on my shelf.

The only grievance I have is that there could have been more detailed illustrations that could help inexperienced readers better. There could have been photographs of the end result cocktail to give us an idea what it should look like.

Ryan says

This is an interesting cocktail book. The authors and designers have done a great job making the recipes sound like they belong in the world of Wonderland. Their goal is to help anyone “create a boozy tea party”. As a relatively non-drinker I cannot tell if the recipes are actually good. I pick drinks by pictures, which this book is severely lacking. You only get real picture half way through when the author starts talking about

making syrups and liquors. There are no pictures for the individual drinks, which is a same as the pictures are great.

Alexis says

A very unique and interesting book for fans of cocktails and Alice in Wonderland, which I believe encompasses a wide range of people!

I really enjoyed this book. It contains a large number of cocktail recipes, each of which are based on a particular character or scene from Lewis Carroll's Alice in Wonderland story.

The recipes are absolutely intriguing. I like how the characters or the feelings from the book have been applied to different flavours and looks of the drinks. These are original ideas and definitely not the usual offerings in any old bar's cocktail menu. The few I have tried are also delicious.

There is also good information in here about different glasses, techniques and ingredients needed to make the cocktails, and it is a very useful guide to people like me who have no idea what they are doing and generally just chuck things together into any old glass. It's a really great learning tool if you are interested in making 'proper' cocktails, and I like the idea they propose about having an Alice-themed cocktail party to show off your new found skills to all your friends. I have no doubt they would be thoroughly impressed.

Lou says

Having loved Alice in Wonderland since I was a young girl, when I saw this I knew I had to get my hands on it! The author/publisher has picked the perfect time for this to be published as it fits very well with the Autumn months as we head towards Halloween. This wouldn't have as big an impact on me had it been released in the Summer months, although I would've still appreciated it.

Firstly, Nick Perry and Paul Rosser have done a fantastic job creating a simply delightful and utterly charming book that will give many hours of pleasure to those who adore Alice in Wonderland. Each page is filled with wonderful illustrations and hand-drawn artwork that is a sight to behold. You can tell that not only have the recipes been well thought out, but the design features have too. It would be a fun, colourful and useful addition to any book lovers book shelf.

The book is split into three separate sections -

Part One - Introduction - Spirits and Liqueurs - Techniques - Garnishing Techniques - Equipment and Tools - Glassware

Part Two - Cocktails

Part Three - Batch Recipes - Syrups - Liqueurs - Infused Spirits - Puree and Juices - Fat-Washed Spirits - Dehydrating Fruit For Garnish

The 20 cocktails each have names that relate to a part of Lewis Carroll's magical masterpiece -

Off With Her Head
The Golden Afternoon
White Rabbit
Drink Me
Pool of Tears
Curiouser and Curaçao
The Caucus Chaser
Digging For Apples
Cucumber Frames
The Caterpillar's Hookah
The Mushroom
Pig and Pepper
The Duchess's Soup
Cup of Mad Tea
Painting The Roses Red
Queen of Hearts
The Pink Flamingo
Mockturtletail
Lobster Quadrille
The Queen's Tart
Beware The Jabberwocky
The Frumious Bandersnaps
Bread-and-Butterfly Pudding
Dirty Oyster Martini
Un-BirthdayCake Martini

Each recipe is easy to follow and provides all of the measurements to enable you to create the cocktails quickly and easily. Of course, you are able to adapt each of the recipes to suit your individual taste or the tastes of your guests.

This is an ideal gift for someone who loves Alice in Wonderland and would also be fun and fabulous for use in a themed party or for Halloween. I can't imagine anyone disliking the novelty cocktails, and they could make a birthday or any other celebration a unique and memorable one. I have made some of them for friends and they absolutely loved them! Not only did they demand to know the name of the book but they wanted to know where they can purchase their own copy. Come and join us as we journey down the rabbit hole!

Many thanks to Quarto Publishing Group - Rock Point for an ARC. I was not required to post a review, and all thoughts and opinions expressed are my own.

Robin Bonne says

I love literary themed cookbooks and cocktail books! This Alice in Wonderland themed cocktail book has lovely graphics and design. I wish I could give it five stars, but I wanted to see more pictures of the actual cocktails.

Thanks to NetGalley and the publisher for a free copy of this ebook in exchange for an unbiased review.

Karen says

A small cocktail book yet packs a punch. Creative, unusual and super cool recipes that reference quotes from the world of Alice in Wonderland (White Rabbit, Off With Her Head, The Caterpillar's Hookah). The author hit his mark when he wrote that he wanted to create "a perfect selection of drinks for a spirit-soaked Mad Hatter's Tea Party."

It might be a bit risky to create one of the more involved recipes only to find out it isn't your cup of tea. For example, Drink Me (cake frosting infused vodka, buttered toast infused rum, turkey rum - recipes all included) includes a significant amount of customized booze to have to pour down the drain. The solution of course is to have a Mad Hatter's tea party and ask guests to each bring an ingredient!

There are plenty of recipes that can be made with little effort/cash starting with the syrups, liqueurs and infused spirits that can become basic pantry staples. A great gift for bar staffers and home spirit crafters who are looking to ramp up experimentation.
