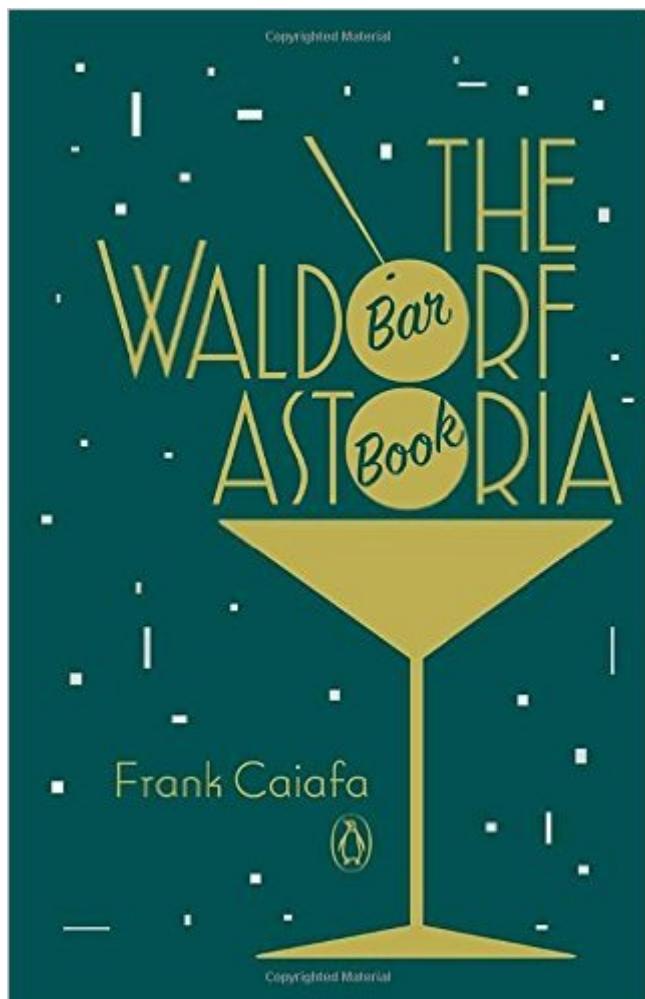


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The Waldorf Astoria Bar Book



Synopsis

Frank Caiafaâ "bar manager of the legendaryâ Peacock Alley bar in the Waldorf Astoriaâ "stirs in recipes, history, and how-to while serving upâ a heady mix of the worldâ "TM's greatest cocktails. Learn to easily prepare pre-Prohibition classics such as the original Manhattan, or daiquiris just as Hemingway preferred them. Caiafa also introduces his own award-winning creations, including the Cole Porter, an enhanced whiskey sour named for the famous Waldorf resident.â Each recipe features tips and variations along with notes on the drinkâ "TM's history, so you can master the basics, then get adventurousâ "and impress fellow drinkers with fascinating cocktail trivia. The book â also provides advice on setting up your home bar and scaling up your favorite recipe for a party.â Since it first opened in 1893, the Waldorf Astoria New York has been one of the worldâ "TM's most iconic hotels, and Peacock Alley its most iconic bar. Whether youâ "re a novice whoâ "TM's never adventured beyond a gin and tonic or an expert looking to expand your repertoire, The Waldorf Astoria Bar Book is the only cocktail guide you need on your shelf.

Book Information

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Customer Reviews

Frank Caiafa brings a gourmandâ "s sensibility to his âœBar Book,âœ running counter the vocational approach of other bar guides. Manager of the Peacock Alley bar in the Waldorf Astoria, Caiafa speaks with confidence and authority, passing judgement on modern trends and common corruptions of traditional cocktails. Prefaced by history of the Waldorf and Astoria hotels (which were finally merged with the original Peacock Alley occupying the space between

them) and the key figures in their operations, Caiafa moves to a description of bar essentials (both equipment and spirits), mixing techniques (a Martini is never shaken, despite James Bond's recipe), a section on preparing infusions, advice on glassware and the importance/preparation of garnishes. Following that introduction, he offers recipes and comments on various cocktails, arranged in alphabetical order. He passes unambiguous judgements on the legitimacy of various drinks and the methodology/ingredients essential to their being considered authentic. Of the corrupted modern preparation of the Old Fashioned, he comments, "I have made plenty of them in my day, but by the time we opened Peacock Alley in 2005, this was exactly the type of bastardized recipe we set out to right or, at the very least, bring attention to the original version." In distinguishing the julep, he speaks authoritatively that "Any julep that contains anything other than some form of the ingredients mentioned in the basic recipe here, and that is shaken and not served in the glass that it was prepared in, relinquishes the title of julep and falls under the general descriptor of a smash." Caiafa, despite his vast knowledge and his confidence is never pedantic or curmudgeonly. He's simply very confident in imparting encyclopedic information and unwavering opinion. The one troublesome aspect of the book is that his recipes frequently calls for ingredients a bit too precious and obscure to be found in the typical home bar, but he acknowledges the necessity of improvisation in those instances. This is recommended as a readable and informative book.

Frank Caiafa, manager of the lovely Peacock Alley bar in the Waldorf-Astoria, has culled drink recipes from a number of old and venerable bar manuals, some originating from the Waldorf itself, and distilled them into a wonderful collection of delightful prescriptions. The historical notes and suggested twists on the many recipes make this a fine browsing book as well as a very useful guide. And the volume is most attractive. Make a Martini and enjoy a delightful moment in Peacock Alley.

I just had dental surgery and these recipes may get me through 2 weeks of no chewing. I'm not in pain but I may claim to be so I can fix some fizzes. Great stories and fun updates for lots of drinks.. Wish I were still single, young and dating so I could go to bars with guys and try these out on the cute bartenders. Seems so fun and retro, like me.

Well written and good recipes. However, the alphabetical organization of the book is extremely unhelpful. The book should have an index of cocktails by base spirit so that you can find a cocktail

based upon a guest's preferred spirit.

Having worked with Frank Caiafa, I can say the professionalism and dedication he has is superb. His Bar Book is a masterpiece that brings a new take on the cocktail hour with great innovations and lost classics. The amount of history and culture is enlightening and is riddle across the book -- front to back. I would highly recommend this to anyone that enjoys a bit of history and class in their glass. Prost!

This book makes the classics accessible and entertaining. Incredible cocktails woven together with historical narrative is what makes this book so special. It's my new go to reference when I want to wow while entertaining. Also, the cover and illustrations are exquisite.

Great reading for those who are new to premium spirits and cocktails. Experienced home mixologists will not be disappointed with recipes for homemade oregat, bitters and infusions. This book spans all cocktail subgenres including modern, tiki, and classic. Mr Caiafa includes small vignettes with some of recipes, I found these to be very enjoyable and well written. He often describes the evolution of cocktail recipes using a historical perspective. There are at least a half-dozen variations on the classic martini, altering ratios and styles of the gins, vermouths and bitters to create a new cocktail. I found many of the liquors, juices and other ingredients to be easily accessible and not too obscure. Many of the cocktails could be easily made on a Wednesday evening with a well stocked home bar. I have no doubt this is better than any currently available cocktail "handbook" This is a must buy if you are looking for classy and tasty cocktails.

At the end of the day, I think it's the narrative and the source of the narrative (Frank Caiafa) that makes this a 5-star book. I would assume the few professional mixologists that use this book will use it to compare their recipes and to, perhaps, get ideas for new recipes. But the vast majority of folks buying this book, I would assume, are not professional mixologists, and are as interested in the history and the stories as much as the drinks. I can't imagine any non-professional really learning to make many of these drinks. But, wow, the narrative is great. I was thrilled to see the author actually give brand names of the ingredients, not just generic names. Most of us don't know a dry fortified wine from a sweet fortified wine. Using brand names was a big, big plus.

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