



## Mixing Cosmopolitans

### The Pouring Tales

Daniel Staub

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| <b>Illustrations</b> | 83 color           |
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- Introduces 21 outstanding bartenders from 21 cities around the world, featuring their signature cocktails, including recipes
- An homage to fabulous drinks and the people who do them best
- The perfect gift for nighthawks and anyone with a love for the global art and science of contemporary mixology

Daniel Staub, the creative mind behind several bars and speakeasies in Zurich and author of the bartending blog 'The Pouring Tales' is on a mission to find and portray the most innovative and passionate bartenders from all across the globe – the true artists of modern mixology. Over the past few years, he has visited countless bars all around the world and formed friendships with many of the talented individuals who work there. Resulting from his extensive travels and research into the global nightlife scene, *Mixing Cosmopolitans* is a travel diary, a bar guide, and a recipe book all in one. Yet in the spotlight, first and foremost, are the people who breathe new, often unconventional, life into the art of hospitality and who in this book share their own personal path to finding their passion in bartending. Presenting twenty-one personal, beautifully illustrated portraits of bartenders and their bars along with the recipes for their signature cocktails, *Mixing Cosmopolitans* offers a compelling look into a constantly evolving scene and art form.

**Daniel Staub** is Manager Inflight Development Continental with Swiss International Airlines. Prior to that he attended the École Hôtelière de Lausanne and realised several bar concepts in Zurich.

