



Phaidon is pleased to present *Signature Cocktails*, a landmark volume that showcases 200 iconic drinks from around the globe and across history.

A signature cocktail is a bespoke drink that expresses the nature of the time, person, venue, city, or country for which it was created. This stunning compendium serves not only as a recipe collection but as an unprecedented history of these legendary drinks. *Signature Cocktails* spans more than 500 years, uniting everything from the classic **Mimosa** to the Brittany Spears-inspired **Hit Me Baby One Mai Tai** to create surprising juxtapositions and a fresh overview of the subject.

Curated by New York-based cocktail connoisseur **Amanda Schuster** - in consultation with regional experts across the globe - *Signature Cocktails* is a satisfying collection of drinks, all of which are remarkable in their breadth and character. Each entry is accompanied by the name of the creator, place and date of invention, and spirit type, alongside the original recipe and a specially commissioned contemporary image of the drink. Schuster's accessible and rich text provides valuable context, revealing the history, secrets, stories, and personalities behind each cocktail's creation.

The volume is organized chronologically and traces the cocktail's development starting with **Atholl Brose** of 1475, created in the highlands for a Scottish Earl and made with a heroic amount of oats, honey, and whiskey. The book then journeys to the 18th and 19th centuries, with entries like the **Fish House Punch**, a 1730s Philadelphia classic, and the **Queen's Park Swizzle**, originating in the 1890s in Port of Spain, Trinidad. Contemporary concoctions range

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**A collection of 200 iconic drinks from around the globe, each of which has changed the culture of the cocktail**

#### ABOUT THE AUTHOR

**Amanda Schuster** is a Brooklyn-based freelance drinks writer and the author of two books: *New York Cocktails* and *Drink Like a Local: New York*. She has over 17 years' experience in the industry as a consultant, retail buyer, and writer, and was the primary contributor and Senior Editor-in-Chief of popular online magazine Alcohol Professor.



from the **Kyiv Sour**, served at the Parovoz Speakeasy in Ukraine, and the **Twin Cities**, invented at the trendy Dead Rabbit bar in New York, providing up-to-the-minute insight into the culture and state of the cocktail. The book concludes with the **Phaidon 100**, a signature cocktail designed by legendary bartender Agostino Perrone from London's award-winning Connaught Bar to celebrate Phaidon's 100th anniversary.

Spanning well-known classics and more experimental, unexpected concoctions, this book exemplifies the diverse appeal of cocktails. Instantly recognizable classics such as the **Bellini** and **Adonis** stand beside breakthroughs such as **Her Name Is Rio**, a 2020s homage to the 80s pop band Duran Duran that uses cherries, egg whites, and cachaca to echo the famous "Cherry Ice Cream Smile" lyric. Readers will also discover humorous drinks like **The Heisenberg**, a blue concoction devised in Goa, India and inspired by the Breaking Bad character Walter White, and more unusual developments like the **Bird of Paradise Fizz**, a gin (not rum!) cocktail hailing from Panama.

The book also features legends of the bartending scene from years past, such as Harry MacElhone and Jerry Thomas, as well as icons of the London cocktail scene including Dick Bradsell, creator of the **Espresso Martini**, alongside trendsetting, current creatives such as Natasha David and Aki Eguchi. A glossary at the back of the book details the glassware, bar tools, and techniques needed to recreate these bespoke drinks, while an extensive index by cocktail name, bartender, establishment, city, country, and spirit will allow the reader to find all the cocktails in the book.

Whether sipping on cocktails from Cairo, Havana, Bangkok, Berlin, Jakarta, or New Orleans, this book encompasses a broad spectrum of famous, eccentric, exciting, and astounding drinks that are sure to inspire in their scope. **Signature Cocktails** is the perfect gift for cocktail aficionados, mixologists, bartenders, and industry professionals while the charming stories and accessible recipes will enthuse a mainstream audience interested in hospitality, history, entertaining, and culture.

## ABOUT PHAIDON

Phaidon is the premier global publisher of the creative arts with over 1,500 titles in print. They work with the world's most influential artists, chefs, writers, and thinkers to produce innovative books on art, photography, design, architecture, fashion, food and travel, and illustrated books for children. Phaidon is headquartered in London and New York City.

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"One can order a Martini just about anywhere in the world that serves cocktails. However, sipping a Martini in London at Dukes or the Connaught hotel bars are experiences unto themselves. It's not just a Martini. It's a Dukes Martini. A Connaught Martini. That's a signature."

– **Amanda Schuster, Author**

