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This and that, and much more (not to mention the storage and display options to consider). Whether shopping for yourself or for a gift, opting for a set can make things easier than designing a collection from scratch. "Bar sets are a great way to get all the essential bar tools in one convenient package," says Camille Wilson, the creative force behind The Cocktail Snob. A great set can be especially helpful for beginners, she notes, and going this route can be a smart move from a value perspective. According to Wilson, it's also a crowd-pleaser when it comes to gifting. Here are the best bar sets for making at-home drinks. If you're looking for a one-stop-shop, Barillio's 23-piece kit has everything you could possibly need (and probably more). This is a great option if you're starting from scratch, or if you just want to have extra tools on hand. The set includes a jigger, muddler, bar spoon, Hawthorne strainer, tongs, wine key, three universal speed pours (along with caps and brushes), two bottle stoppers and a cocktail shaker. Even more, a stately bamboo stand holds all of the tools. As a bonus, a velvet carry bag and a book of recipes are also included. Related: The Best Cocktail Shakers. According to Experts Perfect for rose gold fans, this 11-piece set from VinoBravo is both easy on the eyes and the wallet—all without compromising on quality. Featuring all of the essentials for any shaken drink, this set includes a pair of weighted shaker tins, three different strainers (basket, Hawthorne and julep), a Japanese-style jigger, bar spoon, muddler, tongs, two speed pours and a recipe book. And, if you want to make something stirred, simply use one of the tins as a mixing vessel. Best of all, the brand's products come with a lifetime guarantee, so you can shake without worry. Making a great Martini isn't as easy as one might think—though simple in its makeup, there are many variables in each step that can influence the drink in its final form. This striking set from Absolut Elyx, a top-shelf vodka that makes a fine Martini, has everything you need to step up your stirred or shaken game. In the brand's signature copper finish, the set features two vintage coupes, a jigger, a julep strainer (for stirred Martinis), shaker tins, a bar spoon, a beaker and a Hawthorne strainer (for shaken Martinis), all wrapped up in a gorgeous gift box. Pro tip: always chill the coupes before serving your Martinis. Related: The Best Barware Items to Buy From the Nordstrom Anniversary Sale For the beginner bartenders out there, Wilson has a few words of wisdom: "One thing to note is that there's no universal set—every set has different tools. But I think novice home bartenders should look for a set with a jigger, cocktail shaker, muddler and bar spoon at minimum." According to Wilson, these are the essentials as they're bound to get the most use, and durability is key. If you're just starting out, follow Wilson's lead by going with this quality collection of basics from Modern Mixology, which includes all of the above minus the muddler (a tool you can improvise with something you have at home). In addition, this set comes with tongs, a bottle opener, a wooden stand, a recipe booklet and a three-year warranty. Related: The Best Cocktail Books. According to Experts "I'm really particular about my bar tools so I bought all my tools individually and built a collection over the years—but if I could go back and do it all again, I would definitely invest in a nice matching set," says Wilson. "One set I've been eyeing is the Cocktail Canteen from W&P Design. It's cool because it's made for bringing your bar tools with you on the go and comes in a cute canteen (that doubles as a shaker) to carry all your tools." On your next trip, bring this compact set along for a test run. Whether you're shaking or stirring, you'll definitely be putting the funnel, collapsible jigger, expandable bar spoon, dropper bottle and peeler to use. This set is TSA-compliant for good measure. Related: The Best Gifts for Cocktail Lovers Treat yourself (or a lucky loved one) to a bar-in-a-box. Picnic Time's stunning wood case contains all of the essentials and then some (19, to be exact), including a beaker-style mixing glass, stainless steel bar spoon, pro-quality shaker tins, a Hawthorne strainer, jigger, wine key, ice bucket, marble cutting board and more. It also includes tongs, a muddler, paring knife, and bottle opener, and the box measures 14 by 11 by 11 inches. Best of all, it comes with a lifetime guarantee. Related: The Best Cocktail Glasses Why Trust Liquor.com? Céline Bossart has been covering the wine and spirits industries for the past seven years, and with that, she's shaken and stirred a fair amount of cocktails using all kinds of different tools. Android: Many Android smartphones come with shortcuts to settings when you pull down the notifications bar, but if you want more control over that, Notification Toggle might be just right to supercharge your notification shade The app is basically a quick launcher with access to common phone settings as well as apps installed on your device. It gives you two lines of icons in the notification shade. You can choose the toggles and apps you want and set them to appear on the line of your choice. Settings include Wi-Fi (networks, advanced, tethering), Bluetooth (settings, visibility, tethering), connectivity, sound, music playback, display, GPS, camera, alarm and much more.Notification Toggle is also customizable in appearance, letting you change the toggle order of the apps, set the icons and colors, and even download alternative icons.The premium version has shortcuts within apps, like a direct dial for a contact, a particular Dropbox folder, your music player and more, depending on the apps you have installed.Notification Toggle (Free) | Google Play Store via I Love Free Software A proper home bar is one thing every grown-up home should have. Even if you don't drink, you might want to have something on hand to offer guests, and if nothing else, a home bar can add an unexpected element of design to any space. Whether you're just beginning to make cocktails and appreciate spirits or you've been mixing for years, learn how to set up a space that not only has all the essential tools but is also beautiful and inspires you to try new things here. First, find out where and how to arrange your bar and then learn about all the must-have essentials, like bitters, bar tools, must-read cocktail books, spirits, glassware, mixers, and garnishes. Whether you have room for a single tray or a full built-in wet bar, check out these home bar ideas that prove becoming your own bartender isn't as daunting as it may seem. Chris Patey There's no denying that bar carts are one of the hottest furnishings around—it's hard to spot a chic space without one. If you have room for one, bar carts make a great dedicated area for mixing a drink, and they're welcoming enough that guests feel comfortable walking up and making their own. If your bar cart is open, be mindful of organizing it neatly. You may even want to store your less frequently used items in a pantry, so it doesn't look too cluttered or messy. Max Humphrey Transform any console table, sideboard, or credenza into a bar by simply topping it with a tray. Corral your bottles, decanters, bitters, and glasses on top of the table, and store your essential bar tools in a nearby drawer or in a vessel. This is a great option if you have a lot of bartending tools in need of storage. Leave room for lamps and small décor elements to keep your console functional and decorative. Amy Bartlam Much like a console table, the surface of any bookcase or bookshelf can easily be transformed into a bar. Simply arrange it by category, with spirits on one shelf, glasses on another, and so on. If you don't have an entire bookshelf to dedicate to your spirits, simply use a tray on top of a smaller piece of furniture. Surrounding art and wall décor will help keep your bartending tools from being the focal point of the room if that's not your desired look. Nicole Franzen ; DESIGN: GRT Have a bona fide wet bar (bar with a sink) in your home? Then, you have no excuse not to sharpen your mixology skills. In addition to all the other bar essentials you'll need (keep scrolling for those), you should also keep a bar towel handy and place a small trash can under the sink, in case you're washing glasses or using fresh ingredients. A setup like this is sure to impress. Bitters are a type of high-proof alcohol infused with herbs, roots, and spices that are used in dashes as a botanical additive to drinks. A cocktail renaissance has swept the nation, and gone are the days when one lonely bitters bottle held court behind the bar. These days, you can find everything from rhubarb bitters to coffee bitters in your local liquor store. As you develop your mixology skills and become more and more interested in making cocktails, you may find yourself buying gadgets like a soda siphon for making soda water and ginger beer at home, or if you're really adventurous, a vacuum sealer for making oleo-saccharum (used in punch). The beginner bartender needs only a few essential bar tools to develop their skills, so don't worry too much about getting more specialty gadgets unless you want them for making a specific cocktail. Written in 1862, Bartenders Guide by Jerry Thomas is arguably the most famous bartending and cocktail book of all time, and it was the first real cocktail book published in the U.S. Delight in the first written record of many classic cocktail varieties like the fizz, the flip, the sour, the julep, and more. For something a bit more contemporary, pick up a copy of historian David Wondrich's tribute to the aforementioned cocktail pioneer, Imbibe! where he spotlights 100 classic cocktails. The Savoy Cocktail Book, published in 1930, was written by the legendary barman of the American Bar in London's Savoy Hotel, Harry Craddock. It features 750 of Craddock's most popular recipes—from the dry martini to flips and smashes. For a scientific twist, let author and botanist Amy Stewart enlighten you about the plants that are used to create the world's greatest spirits, from agave to walnuts, with her revolutionary book The Drunken Botanist, which was released in 2013. The first rule of stocking your bar is to choose spirits you enjoy. This is the only way to develop a knack for making and appreciating cocktails. Once you nail a few favorite cocktails, your interest and palate for other spirits are bound to expand—we guarantee it. The second rule is to not try to do it all at once. Liquor is expensive, so start small. There's no need to spend your car payment in one afternoon. All you need is one great cocktail to impress your guests, and if you learn to craft a few things well, others will take notice and appreciate that. Liqueurs, mixers, apéritifs, and digestifs, in particular, are things you should accumulate over time. That said, the most classic and popular drinks include a handful of spirits. So we recommend these basics: GinBourbon WhiskeyScotch WhiskyTequilaWhite RumDark Rum Vodka may be notably absent from this list to you. Designed to taste like nothing, it is devoid of both aroma and flavor, and thus, it isn't a spirit that will help a beginner learn the craft of the cocktail. While it has no place on our bar, we occasionally keep it in the freezer if we're expecting guests who prefer it—or for when we want to blend up a boozy frozen fruit cocktail that tastes like, well, fruit. What good is a tasty cocktail without the perfect glass to hold it in? Each cocktail you master should be poured into a specific glass style, like a highball, lowball, or flute. Stock up on mixers you enjoy. As you try to make new drinks, your collection will expand, so there's no need to do it all in one day. These are the mixers we generally have on hand: Soda water (we use a soda siphon to make it at home)Ginger beerFresh juice, such as orange or grapefruit Depending on which cocktails you prefer, you may also want to stock cans of cola, tonic water, Sprite, tomato juice, or pineapple juice. The best cocktails are made with fresh ingredients, so try making drinks with juices you're drinking otherwise. We also recommend using Tom's Tonic, a tonic syrup, instead of the sticky sweet stuff sold in grocery stores. We always have lemons and limes in the kitchen, as they're essential to many great and favorite recipes. Sugar cubes, or fine white sugar, are also a must for every home bar. It's also great to have a basil plant and a mint plant in the house so you can make herbal cocktails at the ready. Other herbs like sage and thyme are also wonderful garnishes. If you like martinis or bloody marys, cocktail olives, onions, horseradish, salt, pepper, and hot sauce can also be essential. Angostura Aromatic Cocktail Bitters \$32.00 Shop Peychaud's Bitters \$16.00 Shop Regan's Orange Bitters No. 6 \$17.00 Shop Cocktail Kingdom Japanese-Style Jigger Stainless Steel \$11.00 Shop Norpro Stainless-Steel Citrus Juice Press \$23.00 Shop Kuhn Rikon 4-Inch Nonstick Colori Serrated Paring Knife \$25.00 Shop Cocktail Kingdom Trident Barspoon Gold \$35.00 Shop Oxo Steel Cocktail Strainer \$8.00 Shop Jerry Thomas Bartenders Guide \$15.00 Shop David Wondrich Imbibe! \$19.00 Shop Harry Craddock The Savoy Cocktail Book \$38.00 Shop Amy Stewart The Drunken Botanist \$14.00 Shop Hendrick's Gin \$33.00 Shop Bulleit Bourbon \$53.00 Shop Mount Gay Black Barrel Rum \$34.00 Shop Fortaleza Fortaleza Anejo Tequila \$75.00 Shop Williams Sonoma Edward Double Old-Fashioned Glasses, Set of 4 \$80.00 Shop Williams Sonoma Edward Highball Glasses, Set of 4 \$84.00 Shop Williams Sonoma Coupe Cocktail Glasses, Set of 4 \$68.00 Shop Schott Zwiesel Congresso Champagne Flutes \$60.00 Shop

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