



Tap into what makes you stand out from the crowd. Deliver the full-bodied flavors and authentic presentations the craft community craves. One key ingredient is required – diversification.

Having the right glass for the right beer is good for business and improves each beer's taste, aroma and aesthetic – enhancing perceived value and customer satisfaction while driving a strong profit per serving.

Libbey® offers you more than 150 different beer glasses, representing the industry's largest assortment from samplers to 23-ounce giants – each designed to celebrate the beer experience from lagers to pale ales to stouts.

celebrate your own local craft brew with distinct glassware designed to enhance color, clarity and carbonation for the full beer experience.



See our Beer Master guide on the next page for tips on selecting glassware for what's trending in beer now.

beers

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Ask your Libbey sales representative to help you be a master in your craft.



THE FUNDAMENTALS OF pairing THE right glass with THE right beer.

improve a beer's taste. aroma and aesthetic enhancing perceived value

-Jerry Moore

Pilsners

Giant Beers

Pub Glasses

traditional yet brilliant beer presentation.

Belgian No. 3808 shown





THE
right glass
FOR WHAT'S
TRENDING
IN BEER

The craft beer culture continues to drive the demand for diverse selection at the bar. Offer your guests the complete experience by presenting beer and beer cocktails in just the right glass.

THE OPPORTUNITIES FOR YOU TO **maximize your profits** ARE GOLDEN.

Though a great beer can stand alone, why not combine it with other favorites? You can expand your bar offerings with beer cocktails, or daypart selections with a Mexican-influenced Michelada – rapidly replacing the standard Bloody Mary in popular Ethnic Breakfasts. Broaden the borders of your profitability by presenting in a Flare Pilsner glass (page 240).

Discover more presentation possibilities with ethnic flair in Push the Boundaries at insights.libbey.com

PINNACLE



Pinnacle Beer No. 525 ● 12½ oz./50.0 cl./500 ml. H7% T2% B2¼ D2¾ 2 doz./21# • 1.03 cu. ft. SCC 465733



Pinnacle Beer No. 526 ● 14 oz./41.4 cl./414 ml. H8½ T2¾ B2¼ D2¾ 2 doz./22# ■ 1.16 cu. ft. SCC 465726



Pinnacle Beer No. 527 ● 16 oz./47.3 cl./473 ml. H8% T2% B2% D2% 2 doz./22# • 1.30 cu. ft. SCC 465740



Pinnacle Beer No. 528 ● 20 oz./59.1 cl./591 ml. H9% T3% B2½ D3% 2 doz./24# = 1.56 cu. ft. SCC 462176



Pinnacle Beer No. 529 ● 22 oz./65.1 cl./651 ml. H97% T31/4 B25% D31/4 1 doz./15# • .83 cu. ft. SCC 497734



CRAFT BEER



Principé Beer No. 924169 ★ 12¾ 02./37.9 cl./379 ml. H8 T2¾ B2¾ D2¾ 1 doz./9# • .509 cu. ft. SCC 5601875187916



Craft Beer No. 1647 16 oz./47.3 cl./473 ml. H75% T23% B21/2 D3 1 doz./11# = .64 cu. ft.

ALTITUDE®



Altitude Beer No. 1688 ● 12 oz./35.5 cl./355 ml. H8 T2¼ B2½ D2% 2 doz./19# • .73 cu. ft. SCC 497697



Altitude Beer No. 1689 ● 14 oz./41.4 cl./414 ml. H85% T25% B21/4 D21/2 2 doz./19# • .97 cu. ft. SCC 451576





Altitude Beer No. 1691 ● 20 oz./59.2 cl./592 ml. H9¾ T2¾ B2½ D2⅓ 1 doz./14# • .62 cu. ft. SCC 443267



Altitude Beer No. 1692 ● 23 oz./68.0 cl./680 ml. H101/k T27/k B23/4 D3 1 doz./16# • .77 cu. ft. SCC 497703

GIANT BEERS



Giant Beer No. 1612 ● 12 oz./35.5 cl./355 ml. H71/8 T23/4 B21/2 D27/8 2 doz./18# • .85 cu. ft. SCC 497642



Giant Beer No. 1614 ● 14 oz./41.4 cl./414 ml. H7½ T2½ B2% D3 2 doz./21# • .96 cu. ft. SCC 497611



Pilsner No. 1604 • 16 oz./47.3 cl./473 ml. H8½ T3 B2½ D3 2 doz./23# • 1.33 cu. ft. SCC 382924



Giant Beer No. 1610 ● 23 oz./68.0 cl./680 ml. H9¼ T3½ B2¾ D3½ 1 doz./14# • .91 cu. ft. SCC 702541



Giant Beer No. 1629 ● 20 oz./59.2 cl./592 ml. H8% T31% B3 D33% 1 doz./15# ■ .80 cu. ft. SCC 432001



Giant Beer No. 1623 • 23 oz./68.0 cl./680 ml. H91/8 T33/8 B31/8 D33/8 1 doz./13# • .89 cu. ft. SCC 306593



Wheat Beer No. 1631 16 oz./47.3 cl./473 ml. H7% T2¾ B2% D3¼ 1 doz./10# • .69 cu. ft. SCC 563200



Giant Beer No. 1611 ■ 23 oz./68.0 cl./680 ml. H8½ T3 B3¼6 D35% 1 doz./15# • .99 cu. ft. SCC 037336



Giant Beer No. 2478 22¾ 0z./67.3 cl./673 ml. H9¼ T3¼ B3½ D35% 1 doz./16# • .96 cu. ft. SCC 575978



Footed Pilsner
No. 15680 12 oz./35.5 cl./355 ml.
H7¼ T3 B2½ D3
2 doz./27# • 1.14 cu. ft.
SCC 078520



Footed Pilsner
No. 15429
14 0z./41.4 cl./414 ml.
H7¾ T3¼ B2¾ D3¼
2 doz./35# • 1.36 cu. ft.
SCC 062147



Footed Pilsner
No. 15673

16³4 0z./49.5 cl./495 ml.
H8 T3³8 B2⁷8 D3³8
1 doz./19# • .79 cu. ft.
SCC 071477